

LATITUDE 15° RESTAURANT

A La Carte Menu

Salads

Cobb Salad | K150

An indulgence of chicken, bacon, avocado, cherry tomatoes, red onion, boiled egg & croutons built on lettuce with a honey-mustard dressing

Salmon Salad | K190

Seared salmon steak with crispy lettuce, cucumber ribbons & cherry tomato tossed in our Latitude 15° secret dressing & topped with sesame seeds

Greek Salad | K150

The classic lettuce, onion, cucumber & tomato salad with locally produced feta and lemon dressing

Veggie Thrill Salad | K140

Lettuce, grilled Mediterranean vegetables and fried halloumi



Ask your waiter
for our chef's specials



Starters

Cucumber Cannelloni | K150

Cucumber cannelloni stuffed with crab, cream cheese & avocado with pineapple compote & pistachio dust

Falafel with Cucumber Salad | K100

Chickpea and fresh cucumber salsa salad seasoned with roasted pepper & chilli dressing served with pitta bread

Chicken Liver Salad | K120

Pan fried chicken liver salad deglazed with raspberry vinegar served on toast with rocket, parmesan shaving & balsamic reduction

Potato Gnocchi | K160

Seared potato gnocchi in a medium spiced tomato sauce & pancetta



Ask your waiter
for our wine special



Latitude 15°
L U S A K A

Roasted Quail Leg | K120

Marinated roasted quail leg served on roasted butternut with rocket pesto yoghurt & thyme

Seared Shrimp & Avocado Timbale | K140

Seasoned in a lemon & basil dressing served with confit cherry tomato & a secret sauce

Calamari Rings | K130

Grilled marinated calamari rings, Asian style, with vegetable saffron basmati rice & honey, chilli, cilantro and soy dip

Asian Corner

Massaman Duck Curry | K250

Curried duck leg confit with charred pineapple & steamed jasmine rice

Chicken Tikka Masala | K220

Mild tangy chicken pieces marinated in tikka masala served with steamed basmati rice and a choice of butter or garlic naan


Chicken Jalfrezi | K280

Chicken pieces cooked with sautéed onion and tomatoes served with pulao rice and a choice of butter or garlic naan

Thai Seafood Curry | K290

Nile Perch marinated in Thai curry sauce served with garlic butter mussels, pan fried shrimps, fried mushroom & basmati rice



 = Vegan or Vegetarian

All prices are in Zambian Kwacha and are inclusive of Service Charge & VAT



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Mains

Pork Belly | K190

Pork belly and pork dumpling served with apple purée, pan fried red cabbage & its reduction

Pan Fried Chicken Breast | K150

With pan fried sage gnocchi, confit cherry tomatoes, carrot velouté, and a beef marrow jus

Grilled Beef Medallions | K260

Served with pommé fondant, cauliflower purée, charred onions, bok choy & red port jus

Sauces | K40

Mushroom
Peppercorn
Creamy mustard
Tomato relish
Thai curry
Beurre Maître d'hôtel (French Butter)

Grilled Sirloin Steak (350 gr) | K370

Maître d'hôtel served with creamy cheese potato gratin, mixed vegetable & choice of sauce

Grilled T-Bone Steak (500 gr) | K390

Served with Pont Neuf potatoes, mixed vegetables & choice of sauce

Grilled Crocodile Kebab | K190

Marinated with mango served with pineapple salsa basmati rice, lime butter & a side salad

Meat Ball Tagliatelle | K180

Grilled & oven roasted Swedish meat balls served with tagliatelle & creamy mustard sauce

Sides | K50

Greek salad
Pont Neuf (Pommes Frites)
Grilled Mediterranean vegetables
Creamy mash potato
Creamy or pan-fried spinach

Pork Chops | K240

Marinated grilled pork chops served with butternut squash purée, pan fried spinach & its jus

Chicken Parmigiana | K270

Crumbed chicken breast parmigiana topped with marinara sauce & melted mozzarella laid on Napolitano spaghetti with deep fried basil leaves

Salmon Steak | K280

Pan fried salmon steak served with pan fried spinach, tomato consommé & tapenade crostini

Poached Cod | K480

Tender, succulent cod timbale with mushroom duxelles & broth, glass potato chip with black garlic cream

Butternut Risotto | K160

Roasted butternut risotto with rocket salad, parmesan shaving and a drizzle of truffle oil

Desserts

Chocolate Brownies with Nutella Cream | K110

Delectable fudgy brownies served with the world's most beloved hazelnut spread cream

Mixed Berry Cheese Cake & Fruit Coulis | K140

Rich and silky cheesecake, made with fresh berries and garnished with fruit purée

Apple Pie with Custard | K120

A flaky, buttery crust with a sweet cinnamon sugared apple filling



Ask your waiter
for teas and coffees

Kahlua Tiramisu | K130

Traditional Italian coffee-flavoured dessert served with ladyfingers in Kahlua, a coffee liqueur.

Carrot Cake & its Frosting | K160

Lush, flavourful slice of carrot cake with a velvety cream cheese frosting

Gelato Cup | K120

Rich and dense creamy frozen dessert



Latitude 15°
LUSAKA

Zambian Corner

Whole Kariba Bream | K200

Cooked to your liking. Either deep fried, grilled & roasted or boiled served with Nshima, local vegetables & tomato relish

Traditionally Mbuzi | K220

Hot pot served with steamed rice

Smoked Game
Meat Casserole | K240
Served with Nshima & local vegetables

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