POISON IVY
LOUNGE

HALAAL

EATS

THECAPITAL
ZIMBALI

EATS

SANDWICHES

(All sandwiches are served with crispy golden French Fries)

Cajun Chicken and Mayo (G) **R150**
Succulent Cajun spiced grilled chicken layered with creamy mayonnaise on freshly toasted bread.

Cheese and Tomato (V) (G) **R120**
A timeless favourite with melted cheese and sweet sliced tomatoes toasted to perfection.

Saucy Steak with Sautéed Peppers (G) **R160**
Tender strips of beef tossed in a rich savory sauce with colourful sautéed peppers, served on toasted bread.

Butter Chicken (D) (G) **R160**
Creamy, mildly spiced butter chicken nestled in toasted bread for a uniquely indulgent twist.

SIGNATURE MAINS

Crispy Chicken Strips (G) **R180**
Golden, crumbed chicken strips served with crispy French fries and a dipping sauce.

Lamb Chops& Mash (D) **R360**
Juicy, flamed grilled lamb chops served with buttery mased potatoes and seasonal vegetables.

Beef Fillet & Mash (D) **R340**
Grilled Beef fillet accompanied by creamy mashed potatoes and seasonal vegetables.

Chicken Tikka Fillet (V) **R240**
Tender chicken fillet marinated in aromatic tikka spices, grilled and served with savoury rice and roasted sweet potato.

Baked Basil Fish (F) **R310**
Oven baked fish infused with fragrant basil, served alongside savoury rice and crispy potato wedges.

Chicken A La King (D) **R220**
Tender Chicken pieces folded into rich, creamy mushroom and pepper sauce, served with fluffy steamed rice.

PASTA

Seafood Medley (S) **R290**
Seafood tossed in a flavourful creamy garlic sauce.

Arrabiata (V) (G) **R170**
Spicy basil Tomato-based sauce infused with garlic & a hint of chilli.

Creamy Chicken Alfredo (G) (D) **R190**
Tender grilled chicken folded through perfectly cooked pasta on a rich, velvety parmesan cream sauce, delicately infused with garlic and finished with a sprinkle of fresh herbs.

AUTHENTIC DURBAN STYLE CURRIES

(Served with fragrant jeera rice, crispy papadum and freshly prepared sambals)

Butter Chicken (D) (G) **R240**
Tender chicken simmered in a velvety yoghurt-tomato and butter sauce, delicately balanced with traditional desi (Indian) spices.

Durban Lamb Curry (G) **R290**
Slow cooked lamb in a rich, aromatic Durban-style curry gravy bursting with authentic spices.

Fish Curry (F) **R280**
Fresh fish gently cooked in a fragrant coastal curry sauce, offering the perfect blend of spice and flavour.

DESSERT

Decadent Chocolate Brownie (G) (D) **R120**
Cheesecake (G) (D) **R110**
Soji (20 min prep time) (G) (D) **R90**
Gajar ka halwa (D) (N) **R100**

STRICTLY HALAAL BEVERAGES

Inah Shiraz **R490**
Inah Merlot **R490**