



Ukama

MENU

STARTERS

TROUT SUMMER ROLLS

Cured Nyanga Trout with fresh veg in a rice paper wrap. Served with homemade hacha butter sauce. 2 pcs
\$5

MABUMBE LEAF WRAP

Our take on a traditional Zimbabwean dish. 2 pcs
\$5

HANDMADE DUMPLINGS

Homemade dumplings stuffed with seasoned meat and veg. Steamed or fried. 2 pcs
\$5

OPENING TIMES

MONDAY- THURSDAY 9AM-8PM

FRIDAY 6PM -9PM

SATURDAY 9AM-9PM

SUNDAY 4PM-9PM

BOOKINGS 0774627600/ 0788518002

FARM TO FORK:- PLEASE NOTE WE USE FRESH VEGETABLES AND HERBS MOSTLY FROM OUR **ORGANIC GARDEN** AND WHAT WE DO NOT HAVE WE GET FROM LOCAL FARMERS. SOME INGREDIENTS ARE SEASONAL SO SOMETIMES NOT ALL DISHES ARE AVAILABLE ALL THE TIME. PLEASE BUDGET A TIME OF UP TO AN HOUR FOR MEALS TO BE READY- EXCEPT FOR THE ONES INDICATED OTHERWISE.





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MAINS

LAMB KORMA

Andhra style mutton curry. The lamb is marinated in yoghurt, braised in brown onions and finished with tomatoes. The additional flavors from the cinnamon and cardamom forms a warming blend. Served with rice, roti, salsa and chutney.

\$25

THAI COCONUT CURRY

Yellow Thai curry, served with either rice or rice noodles. A soft blend of spices with a hint of chili.

\$20

SIZZLING BEEF

Sirloin seared in sesame oil, seasoned with soy sauce and crushed black pepper. Comes with rice and two vegetable side dishes.

\$22

SPAGHETTI BOLOGNESE

Totally ZimTalian! Made with prime fat free mince and our own home made pasta. Served with our garden salad.

\$18

BEEF MISO RAMEN

Japanese noodle dish served with braised prime rib, a marinated egg, and seared greens. Served with a selection of homemade side dishes.

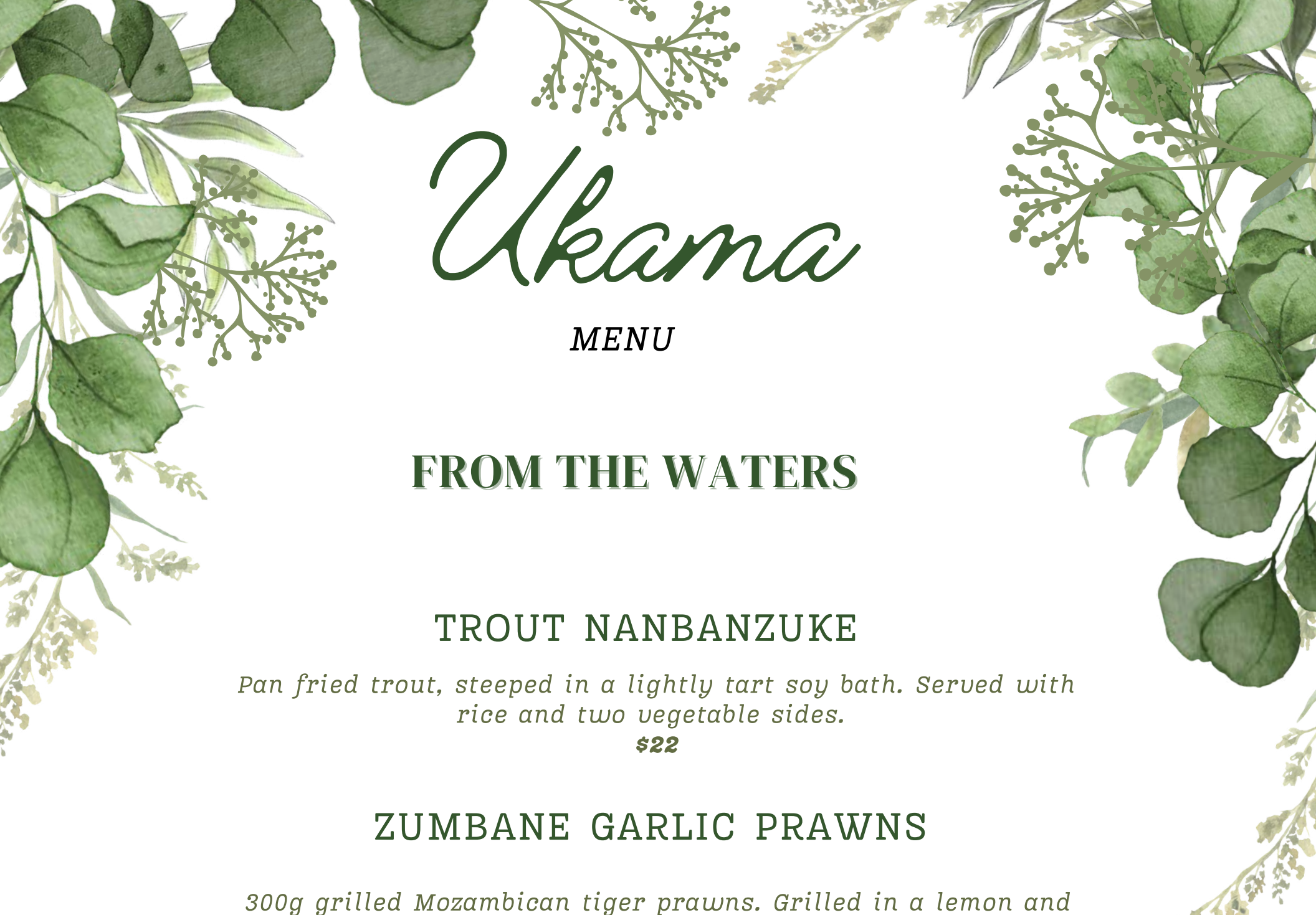
\$20

TERIYAKI CHICKEN

A Japanese dish served over a bed of purple rice with two vegetable sides.

\$18





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FROM THE WATERS

TROUT NANBANZUKE

Pan fried trout, steeped in a lightly tart soy bath. Served with rice and two vegetable sides.

\$22

ZUMBANE GARLIC PRAWNS

300g grilled Mozambican tiger prawns. Grilled in a lemon and garlic butter. Served with rice and a garden salad.

Being close to Moza has its advantages.

\$30

FISH CURRY

Thai fish curry made from Lake Kariba Bream fillets. Prepared in a lime coconut cream. Served with rice, homemade roti salsa and fruit chutney.

\$20

NYANGA TROUT RICE BOWL

Pan fried Nyanga trout fillet, glazed and served with purple rice and 2 sides of seasonal veg.

\$20

CANTONESE STEAMED FISH

Kariba bream steamed till tender with a mild soy dressing. Served with black rice and two vegetable sides.

\$20

SMOKED TROUT PASTA

Our home smoked trout and homemade pasta. Should we say more?

\$20





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A LOCAL TASTE

NYANGA T-BONE

Wood braaied Zimbabwe prime T-bone steak(350 g) Served with the famous Zimbabwe tomato and onion sauce, local veg (muriwo) from our garden and a choice of either sadza, rice or salad.

\$25

EASTERN HIGHLANDS OXTAIL

First braaied then slow cooked over fire for more than 4 hours. Words fail us, its best you experience it yourself.

\$25

SMOKED BREAM

The Kariba dream is smoked for 5 hours. Served with sumu, local veg, a choice of mugayiwa, zuiyo, mhunga sadza, gorosi or rice.

\$20

TRADITIONAL STEAMED BREAM

Fresh Kariba Bream steamed in a onion and tomato sauce. Served with local veg, a choice of mugayiwa, zuiyo, mhunga sadza, gorosi or rice.

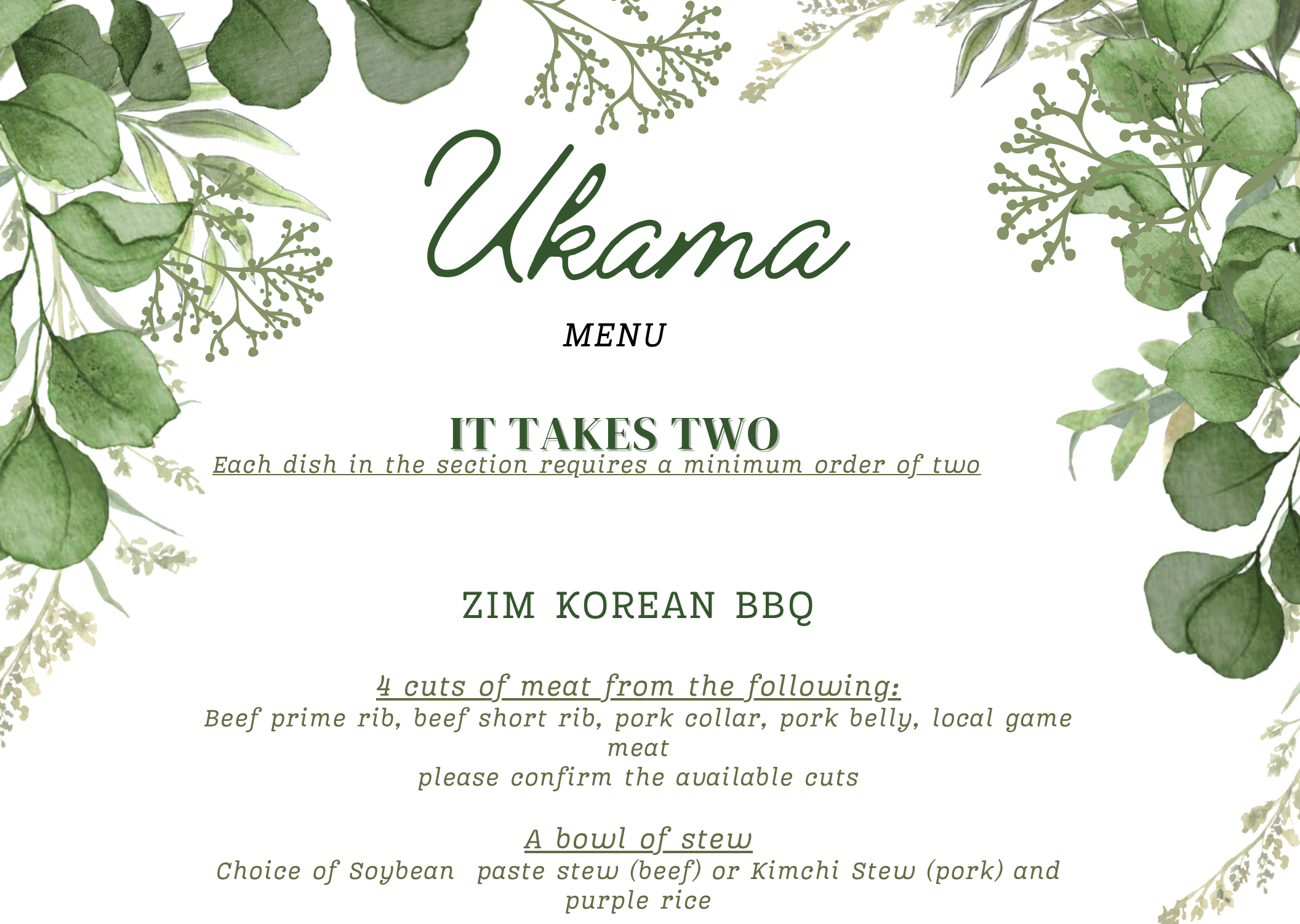
\$20

TRADITIONAL VEGETERIAN

A selection of 3 of the following: mowa (amarantha), teketera, wild mushroom, nyemba (a local lentil) or brown sugar beans> Your choice of mugayiwa, zuiyo, mhunga sadza, gorosi or rice.

\$22





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MENU

IT TAKES TWO

Each dish in the section requires a minimum order of two

ZIM KOREAN BBQ

4 cuts of meat from the following:

Beef prime rib, beef short rib, pork collar, pork belly, local game meat

please confirm the available cuts

A bowl of stew

Choice of Soybean paste stew (beef) or Kimchi Stew (pork) and purple rice

5 Seasonal side dishes

pickled onions, homemade kimchi, cucumber kimchi, cabbage salad, pickled radish, local mowa, teketera, rolled omelet, baby spinach, pickled kale, pickled cucumber.

(depends on availability)

\$80 for two

\$120 for four

5 COURSE TASTING MENU

A journey across our menu and our personal palette. For those who live to eat- COME TASTE THE WORLD.

Dishes vary according to season.

\$45 per person

TRADITIONAL KITCHEN COMBO

Our wood smoked Bream and Oxtail. Fan favorites in one place. Served with sumu, local veg, a choice of mugayiwa, zuiyo, mhunga sadza, gorosi or rice.

\$20 per person





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KIDDIES MENU

NYANGA TROUT RICE BOWL

Pan fried Nyanga trout fillet, glazed and served with white rice and a seasonal veg.

\$10

SMOKED TROUT PASTA

Our home smoked trout and homemade pasta. Should we say more?

\$10

TERIYAKI CHICKEN

A Japanese dish served over a bed of rice with a vegetable side.

\$12

SPAGHETTI BOLOGNESE

Totally ZimTalian! Made with prime fat free mince and our own home made pasta.

\$12





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DESSERTS

please check available items

SALTED BLACK SESAME ICECREAM WITH HACHA NUTS

*Homemade ice cream with Roasted black sesame seed and
seasoned with Himalayan Salt- Sweet nirvana!*

\$8

FROYO

*Our own home-made sweetness without the calories. Our
local berries and fruit meet our home-made yoghurt. Flavors
depend on the season.*

\$7

SAGO PUDDING

*With its comforting sweet custardy texture and delicious
gelatinous sago pearls is always a favorite*

\$7

CHIA SEED PUDDING

*A layered chia seed pudding with a tropical twist! Better yet,
its Vegan*

\$7

TIRAMISU

An Italian classic made from scratch.

\$8

TARTS

*1. Classic Lemon tart 2. Salted caramel Chocolate tart 3.
passion fruit cheese tart*

\$7

LEMON & MINT ICECREAM

*A creamy refreshing ice cream made with local Nyanga
lemons.*

\$7





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BREAKFAST

SIMPLE BREAKFAST

Sourdough Toast, eggs and tea.

\$10

SOURDOUGH MOZZARELLA SANDWICHES

Our homemade sourdough bread with grilled mozzarella cheese topped with red peppers with a basting of fresh homemade basil pesto.

\$15

TURKISH EGGS

Poached eggs on seasoned yoghurt finished with spicy melted butter. Served with sourdough toast.

\$15

TRADITIONAL PANCAKES

Freshly made, light homely pancakes served with scrambled eggs whipped cream and our own berry sauce.

\$12

AVOCADO TOAST

Our homemade sourdough bread- spread with braised onions- topped with tasty avocado from our rural community.

\$12

BAKED BERRY FRENCHTOAST

Our baked berry French toast from our homemade sourdough bread. Comes with scrambled eggs.

\$15

MBAMBAIRA WITH AVO

Medallions of local sweet potato topped with our local avo from Gogo. Our local breakfast, light quick. Seasonal.

\$10

SHAKSHUKA

Poached eggs nestled in a rich spicy tomato sauce. Served with homemade bread.

\$15





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ADDITIONS

ADD TO YOUR BREAKFAST

\$2

Bacon

Macon

Pork sausages

Beef sausages

*Traditional
lentils*

\$5

Cured trout

Muesli

*Fruit yoghurt (home
made)*

*Porridge -
Mapfunde/Zuiyo/Mhunga*

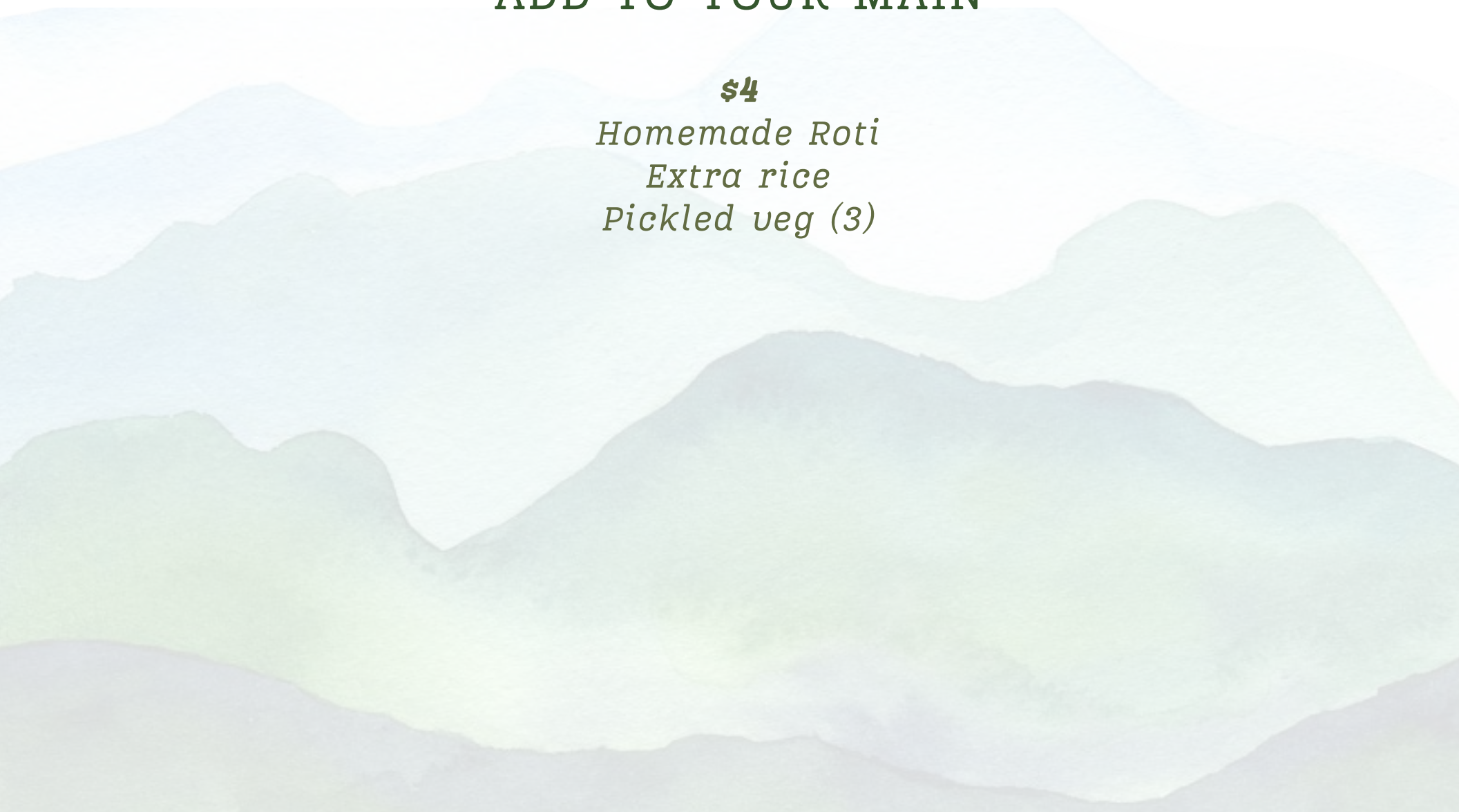
ADD TO YOUR MAIN

\$4

Homemade Roti

Extra rice

Pickled veg (3)





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MENU

DRINKS

*Homemade lemonade:
Lemon, lemon & hubua, strawberry,
blueberry, citrus,
\$3*

*Cappuccino/ Latte/ Americano
\$3*

*Freshly squeezed juice 750ml
\$8*

*Herbal teapot Zumbane/ Makoni/
Resurrection
\$3*

*Soju
\$12*

*Aloe drinks
\$3*

*Chinese iced tea
\$3*

*Curated Cocktails
Please ask staff for more info*

