





#### Refreshments

Most items on this page are seasonal, please ask for availability

## Juices

## (no added sugar, freshly squeezed)

330ml. Juiced upon order; may take a while.

Sugarcane Juice	7k					
Carrot or Beetroot Orange or Pineapple or Watermelon or Apple Add: ginger / lime / mint / basil / baobab /cinnamon Mixed blends						
					Popular & recommended medleys listed below:	
					COG [Carrot-Orange-Ginger]	
					AOG [Apple-Orange-Ginger]	
CAG[Carrot-Apple-Ginger]						
BOM[Beetroot-Orange-Mint]						
ABCG[Apple-Beetroot-Carrot-Ginger]	11k					
Sugarcane lemonades						
Cane lemonade: sugarcane juice, lemon, lots of ice	8k					
Cane & Ginger lemonade	9k					
Cane & Carrot lemonade	9k					
Cane & Pineapple lemonade	11k					
Cane & Watermelon lemonade	11k					
Cane & Baobab Lemonade						
D. 11						
Daily sips	111					
Smoothie (ask for flavours)	11k					
Milkshake (ask for flavours)	11k					
Sparkling lemonade	9k					
Virgin Mojito	14k					
Italian Soda (flavoured soda water)	9k					
Rock Shandy	9k					







## Persian & Middle Eastern Dips

[Served with Naan]

Mirza Ghassemi

27k

Spread of mashed grilled aubergines, slow-cooked tomatoes, scrambled eggs, and a touch of garlic. Served warm. Persia

Mast o Bademjaan

27k

Spread of smashed fried aubergine w/fried onions, walnuts, mint, and yoghurt. Served cold. Persia

M'hammara 29k

Smoky roasted red bell peppers and walnut, blended with sweet tangy pomegranate molasses and bread crumbs for a creamy texture. Served cold. Levant

Mast o Khyaar

26k

Cool creamy yoghurt infused w/ cucumbers, garlic, mint and raisins. Persia

Hummus 26k

Creamy chickpea spread w/ Tahina, garlic, lemon, and olive oil. Cold. Levant

Baba Gannoush

26k

Smokey flame-grilled aubergine spread w/ tahina, garlic, lemon, and olive oil. Served cold. Levant

Mezze Platter Arabic (sharing ≈ 3-4 pax)

38k

Trio of Hummus, Baba Gannoush, and Tabboulleh. Levant

Persian Mezze (sharing ≈ 3-4 pax)

39k

Trio of Mast-o-Bademjaan, Mirza Ghassemi, and mast-o-khyaar

Grande Mezze (sharing ≈ 12-16 pax)

94k

King size platter of Baba Gannoush, Hummus, Mirza Ghassemi, Mast-obademjaan, Tabbouleh, M'hammara, Mast o khyaar, Cucumber Pickles, Olives, and fruit.







## Persian & Middle Eastern Meals

Orchid Buddha Bowl 29k

A harmony of food, colour and texture. This entree combines seasoned chickpeas w/avocados, bulgur wheat, beetroot, and carrot, topped w/crunchy seeds

Add chicken 7k

Add Hummus 7k

Kookoo Sabzi

Spinach, dill, leek and cheese Persian omelette (glocalised). Topped with nuts, cranberries, and pomegranate sauce. Persia

Grilled Halloumi watermelon salad (new addition!)

134k

In creamy honey and siracha dressing, combined with avocado and mint.

Spanakopita 34k

Our version. Toasted flatbread herb & cheese quesadilla. Served w/yogburt dip

Aubergine & Feta Kefte 32k

Baked: cutlets of Aubergine married with fragrant Herbs and Feta. Levant

Fatteh 34k

Seasoned chickpeas and garlic-sesame-yoghurt scattered on a bed of oven toasted aubergine, toasted flatbread & nuts. Served cold. Levant

Beef / Chicken Fatteh 39k

Seasoned minced beef (or chicken) and garlic-tahini-yoghurt scattered on a bed of oven toasted aubergine and toasted flatbread, topped with nuts. Levant

Roasted butternut salad (new addition!) 26k

Nutrient rich salad containing seasonal veg & apples in a citrus vinaigrette dressing. add chicken 7k

Falafel Sandwich / Falafel Salad 29k

Falafel balls (i) in pita pockets, w/tamarind-date sauce, and garlic-sesame-yoghurt (ii) on a bed of garden salad w/ tamarind-date sauce

Persian Espaghetti 41k

Nut-Basil Pesto Spaghetti. Prawn or Mushroom. Topped with nuts







## Persian & Middle Eastern Grill

[Served with Naan, Salad Shirazi & yoghurt dip]

#### Koobideh (minced meat)

43k

Chicken or beef or mix. Persian minced kebob w/saffron butter

#### Kebob-e-Torsh (steak)

43k

Garlic & Persian BBQ spice steak pcs w/saffron butter

Joojeh kebob (chicken)

41k

Chicken fillet marinated in saffron, lemon, and turmeric w/saffron butter. Persia

Barg kebob (sheep)

49k

Tender lamb marinated in onion, sumac & yoghurt w/saffron butter. Persia

Bakhtiyari (mix)

46k

Mix grill of Barg(sheep) and Joojeh(chicken) w/saffron butter. Persia

Musakhan 36k

Chicken thighs marinated in all spice & sumac served on pita w/ nuts & fried onions. Palestine

Kebob Shawarma

49k

Joojeh or Torsh or bakhtiyari in pita pockets and salad w/condiments

## Stews

Moroccan Curry

39k

Chickpeas & red Lentils cooked in a tomato-base broth, onions, touch of garlic and ginger seasoned in Moroccan spices. Served with Rice

Galaye Maygoo va Mahi

47k

Spicy-sour Fish and Prawn stew cooked in tamarind, tomatoes & ginger. Served with Rice. Southern Persia

Nihari 46k

Thick, slow cooked spicy mutton (goat) curry served with Pita bread. Pakistan

Aloo Mosamaa 🗐

47k

Saffron-infused salty Apricot-Prune Chicken stew. Served with Rice. Persia

Key: Vegan

Option for gluten free

Vegetarian

Pescatarian







## Persian & Middle Eastern Rice Specialties

[Served with mast-o-khyaar (Persian Tzatziki)]

#### Zeereh Polo va Koofteh

34k

Cumin Basmati rice served w/slow cooked meatballs and red sauce. Persia

#### Mujaddara Veg

29k

Aromatic fried basmati rice with lentil and fried onions. Coupled with stir fry diced veg: Nsawawa (green peas), Zitheba (green beans), Carrot & Eggplant. Accompanied w/pureed tomato stew. Fusion: Iraq & Malawi

#### Mujaddara Beef/Chicken

39k

Aromatic fried basmati - lentil and caramelised onion - rice. Accompanied with flavoured minced beef or chicken. Iraq

Sayadieh 39k

Arabian Baharat (All-spice) Basmati rice and Prawns with crispy fillet of fried Chambo fish. Topped with nuts, and fried onions. Egypt

Kashmiri Pilaf

34k

Kashmir style spiced rice lightly fried accompanied with chutney marinated grilled chicken breast. Northern Pakistan

## Sides

Pita (extra)/ Naan / Gluten free Flatbread	7k / 9k
Bowl of Saffron Rice	11k
Mast-o-khyaar (Persian Tzatziki-Yoghurt Dip)	11k
Pickles - Cucumber & Dill (house-made, contains wine)	11k
Salad Shirazi	9k
Tabboulleh Salad	10k
Side hummus/baba gannoush	11k
Side mushrooms / Feta / Shrimp / Falafel	14k







## Around the world

Our twists on popular classics

#### Chicken Khwasu Khwasu

38k

Pan fried boneless chicken with mango Atchari, tomatoes, onions & pepper

#### Orchid style Carbonara (new recipe!)

39k

Pasta drenched in creamy sauce & seared chicken strips

#### Tikka Wrap (new addition!)

39k

Chicken breast cubes marinated in Pakistani tandoori masala wrapped in naan with salad shirazi and chilli mayo

#### T-Bone Steak 400g

40k

Simple: Salt, pepper & garlic OR Pakistani masala. w/salad and (chips or rice)

#### Grilled Chambo (open)

49k

Served with salad and rice (or Nsima). Traditional Malawian method and flavour

#### Quarter Chicken and Chips

34k

Chargrilled Leg portion marinated in spices or plain. w/salad & (chips or rice)

## Fish and Chips

49k

Crispy coated and pan fried Chambo fillets and French fries, served w/salad

#### Chicken Tacos

39k

2 x soft shell fried Chicken Tacos loaded with cilantro, salsa & corn

#### Quesadilla

36k

Chicken or Steak. Pan grilled quesadilla served w/creamy garlic sauce and coleslaw

#### Fish Tacos

49k

2 x soft shell fried Fish (Chambo) Tacos loaded with cilantro, salsa & corn

#### Murgh / Daal Makhani

44k

Pakistani style boneless chicken cubes or lentils cooked in butter-spice-cashew gravy w/pita

#### Chicken Masala

34k

Boneless chicken cooked in spicy yoghurt-ginger-garlic sauce w/onion & peppers







## Snacks Finger foods

Veg Spring rolls Diced veg rolled in wheat flour, deep fried	19k
Fish Cakes	19k
Fried Chambo & potato balls covered in breadcrumbs served w/spi	icy mayo
Fish Fingers	34k
Deep fried battered crispy Tilapia w sauce	
Samosas	19k
Chicken or Beef samosas w/ketchup & hot sauce	
Masala sweet potatoes	19k
Spicy plate of bite size sweet potato in BBQ mayonnaise with fried	onions
OFC - Strips Orchid style, flour-breadcrumb coated deep fried (actual) chicken b	26k reast strips
Tea menu	
Hot / Winter	
Moroccan Mint Tea - green tea w/ fresh wild mint	9k
Detox - ginger, lemon, honey in hot water	9k
Winter Rooibos - rooibos w/ ginger, orange zest & mint	9k
Orange Spice - black tea w/orange, cinnamon, clove, ginger & honey	9k
Basic Teas - black, rooibos, white, green	9k
Cold (Iced) / Summer	
Hibiscus Iced Tea - hibiscus, mint, ginger tea w/a hint of rose	9k
Lemon Iced Tea - black tea with lemon & mint	9k
Mint iced tea - Lemongrass and mint green tea	9k
AmaretTea (alcoholic) - Sweet vanilla and almond liquor black tea	9k
Moroccan Iced Mint Tea - green tea w/ fresh wild mint	9k

Key: Vegan





11k



## Orchid Signature Cocktails

Dodging Potholes - Orchid original  A giddy lemonade blend of rose and hibiscus. Citrusy, sweet, and a kick of vo	12k dka
Very Demure	16k
A mindful <i>mojito</i> . Craftfully muddled cucumbers and mint shaken with gin	1016
Aku Mpanda - grew up behind a fence (privileged child) - Orchid original	19k
Tropical, sweet, and deceitful. Rum stirred with orange, pineapple and grenad	ine
Erection Campaign	16k
Our take on the <i>amaretto sour</i> . Sweet almond liquor shaken in lemon with I foam (egg white) and promise. Hints of bitters and nutmeg. Served on ice	ots of
GinCane - 100% local ingredients / Orchid original	14k
Malawi Gin, lemon & sugarcane juice (freshly squeezed) with notes of ginger	
Lilongwe Fling	29k
A smoky rendition of the whiskey sour. Tennessee whiskey shaken with bitte	ers,
lemon & egg white.	
Load Shedding - tread carefully, may cause blackout	34k
Taller long island iced tea that contains more alcohol and more cola than no	ecessary
Madando - complaint	19k
Tequila, Triple sec & lemon, served without ice for a perfectly potent margan	rita
Bad day @ Work - Orchid original	14k
A Spicy affair of vodka and mango, with hints of elderflower	
Capital of Dust	13k
Vodka, coffee liquor and espresso shaken for a pick me up espresso martini	100000000000000000000000000000000000000

Sparkly, sweet, and sour. This floral combo of gin and elderflower in soda is a bold

Limited Resource Setting

improvisation of the gin fizz







# Beverages

Soft / Non-Alcoholic	1	Beers/Ciders	
Still Water 500ml	1k	Castel / Kuche Kuche	4k
Sparkling Water 500ml	6k	Green / Special	5k
Sparkling Water 1.51	9k	Pomme Breeze	4k
Coke/Fanta/Sprite/Sobo	3k	Carlsberg Chill	6k
Pepsi Light/Coke Zero	7k	Hunters Dry / Gold	12k
Tonic/Soda/Ginger Ale	7k	Savanna Dry / Light	14k
Schweppes 330ml	7k	Breezer	13k
Fitch & Leeds 200ml	7k	Castle Lite	10k
Soda/ Tonic Water 11	9k	All Other Imported Beer	14k
Boxed Juice Per Glass	6k	Ask Server for available beer options	
Appletiser / Grapetiser	12k		
Red Bull	9k	Whisk(e)y (Shot/35ml)	
Lime Cordial	3k	J&B	7k
Other Cordial/Syrups	4k	Vat 69	4k
	. 5555	Red Label / Grants	7k
Spirits/Liquers (35ml)		Jameson	12k
Malawi Gin	3k	Jameson Reserve Select	27k
Cape Stars Gin	3k	Tullamore Dew	14k
Hendricks Gin	13k	Black Label	15k
Malfy Gin	9k	Jack Daniels	11k
Tanqueray Gin	10k	Jim Beam	12k
Malawi Vodka	3k	Monkey Shoulder	17k
	3k	Glenfiddich 12yrs	18k
Capestars Vodka Absolut Vodka	9k	Glenfiddich 15yrs	33k
Smirnoff Vodka	6k	Glenfiddich 18yrs	45k
	11k	Gentleman Jack	15k
Bacardi Carta Blanca/Oro/Negra	6k	Southern Comfort	6k
Captain Morgan Rum	9k	Southern Comfort	OK
Tequila White/Gold	7k		
Cactus Jack	5k	Wina	
Premier Brandy	3k	Wine	
Cape Stars Brandy	5k	D 1 4050 D	
Kwv 5 Yrs Brandy	7k	By glass (250ml)	
Kwv 10yrs Potstill	143977	Boxed (Red / White / Sweet)	9k
Klipdrift	5k	Cabernet Sauvignon / Merlot	19k
Klipdrift Premium Amarula	6k	Sauvignon Blanc / Rosé	19k
49.33 20.31 CO. 10.31 CO.	7k 10k		
Baileys	9k	By bottle	
Butlers	12k	Cabernet Sauvignon / Merlot	57k
Campari	100000000000000000000000000000000000000	Sauvignon Blanc / Rosé	57k
Apple Sours	6k		
Malibu	6k		
Cinzano Blanco/Rosso	7k	Tobacco	
Jagermeister	9k	Pall Mall	10k
Limoncello	4k	2010	5k
Mandaretto (amaretto almond liquor)	4k	Dunhill Blue	17k
Chambwe (coffee liquor)	4k	Peter Extra Mild	16k
Kondana (hibiscus liquor)	4k	Sheesha	30k
Ginger Brandy	5k	l)	