

The Villagers

Bar & Bistro

STARTERS

Calamari Rings 195

~ grilled, or tossed in flour and flash-fried, served with lemon butter or tartare sauce

Queen Prawn Cocktail 290

~ served with Chef's Marinara sauce

Dry-Aged Beef Carpaccio 160

~ with capers & parmesan cheese

Chicken Livers 95

~ sautéed and served in a rich & mild or hot & spicy signature sauce

Crumbed Mushrooms 120

~ served with garlic sauce

Tomato & Burrata Salad 95

Bruschetta ~ with parmesan cheese 75

Creamy Parmesan Soup 95

~ with crispy bacon bits

Jalapeño Cheese Balls 95

~ crumbed and deep-fried feta cheese balls served with sweet chilli sauce

Grilled Halloumi 150

~ served with sweet chilli sauce

Vegan Falafels 95

~ served with hummus & pita bread

Bruschetta ~ with parmesan cheese 75

Cheese Platter*** 325

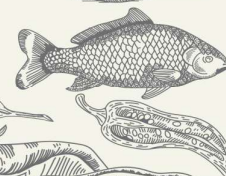
Villagers Platter*** 685

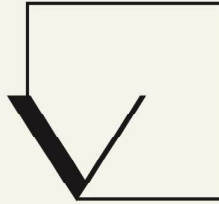
Mezze Platter*** 880

*** Ask waiter for details

* All prices are in ZMW and include VAT.

** Please discuss any allergies with staff.





The Villagers

Bar & Bistro

SEAFOOD MAINS

Calamari Rings 395

~ grilled, or tossed in flour & flash-fried, and served with chips, a side salad & tartare sauce

Asian Line Fish 265

~ marinated Tilapia fillet, served with mashed potatoes, a side salad and Asian sauce

Beer-Battered Hake 260

~ hake fillet, served with chips, a side salad & tartare sauce

Grilled Prawns 470

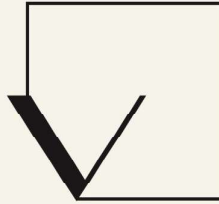
~ served with rice, a side salad and garlic & lemon butter sauce

Creamy Seafood Chowder 265

~ served with toasted bread



SEAFOOD



The Villagers
Bar & Bistro



WOOD-FIRED PIZZAS

TOPPED WITH OUR IN-HOUSE PIZZA SAUCE AND MOZZARELLA

Margherita ~ with fresh basil	145
Vegetarian ~ mushroom, peppers & onion	175
Tre Formaggi ~ with feta & cheddar	210
Hawaiian ~ ham & pineapple	200
Capricciosa ~ ham, mushrooms, olives & artichokes	255
Prosciutto & Rocket	325
Blue Cheese & Mushrooms	210
~ with caramelised onions	
Blue Cheese and Crispy Bacon	230
Quattro Stagioni ~ the four seasons	225

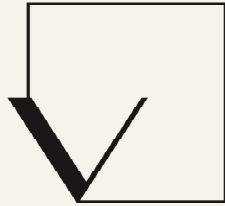
Salami	185
Bacon, Feta & Avocado*	215
Chicken & Mushroom	195
Chicken & Mayo	170
BBQ Beef	235
~ with onion, mushrooms & barbecue sauce	
Springbok	200
~ with boerewors & red onion	

*Seasonal

FLAT BREADS

Garlic Focaccia	55
------------------------	----

PIZZAS



The Villagers

Bar & Bistro

WRAPS served with chips

Chicken ~ chicken fillet with mayo, lettuce, tomato, cucumber & onion 150

Beef ~ beef fillet with hummus, lettuce, carrot, cucumber & onion 160

Vegetarian ~ halloumi, hummus, avocado, carrot, cucumber, tomato & lettuce 125

OPEN SANDWICH on sour dough bread

Guacamole & Queen Prawns 125

TOASTED SANDWICHES brown/white

~ **Bacon & Cheese** 125 ~ **Cheese & Tomato** 80

~ **Ham & Cheese** 120 ~ **Chicken & Mayo** 115

LOADED POTATO 205

~ stuffed with cheese, bacon and cream

NACHOS ~ with guacamole, salsa & cheese 95

~ Nachos with chicken 125

BUFFALO WINGS 190

~ with spicy, barbeque or lemon & herb basting

LIGHT MEALS

SALADS

Greek Salad 125

~ traditional Greek salad with tomato, cucumber, onion, green peppers, feta cheese & olives

Traditional Cobb Salad 175

Chicken Salad 195

~ succulent chicken breast with salad greens, feta cheese & toasted seeds

Caesar Salad 165

~ crumbed chicken breast with crisp lettuce, egg, crunchy croutons, parmesan cheese & anchovy dressing

PASTA

Alfredo 220

~ with tagliatelle, chicken fillet & mushrooms

Lasagne ~ with side salad ***Beef** 250 ***Chicken** 250

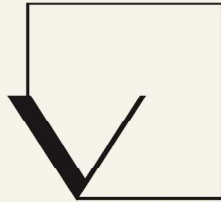
Creamy Beef & Mushroom ~ with penne 195

STIR FRY ***Beef** 195 ***Chicken** 140 ***Veg** 110

Samosas *beef, chicken or vegetarian (4) 95

Chicken Half Moons (5) 110

Vegetarian Spring Rolls (4) 95



The Villagers

Bar & Bistro

BURGERS ~ buns are made in-house

Villagers Burger 235

~ beef burger topped with bacon, egg, cheddar cheese & served with chips

Beef Burger 210

~ with cheddar cheese & served with chips

Chicken Burger 160

~ chicken fillet, grilled or fried, with cheddar cheese & served with chips

Vegetarian Burger 115

~ made in-house, topped with cheddar cheese (optional) & served with chips

CHICKEN

Half Portuguese Chicken* 275

~ with a spicy, barbeque or lemon & herb basting

Chicken Schnitzel* 175

~ add Cheese 45 or Cheddar Melt 85

Chicken Strips* 175

~ crumbed and served with sweet chilli sauce

MEATS

Thai Red Chicken Curry 230

Chicken Coconut Curry 250

GRILL

CHOICE OF BBQ BASTING, SALT & PEPPER, AND BT ORIGINAL SPICE OR SPICY GARLIC SPICE

Porterhouse Steak 400g average * 325

T-Bone Steak 500g average * 585

Beef Fillet 200g * 250

Beef Fillet with Avocado and Brie* 395

Beef Schnitzel* 265

Sirloin steak, egg and chips 265

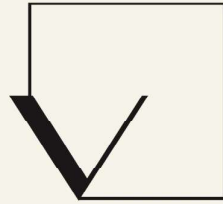
PORK

Pork Spare Ribs* 560

Pork Belly* 270

Pork Chops* 245

*Served with a choice of chips or mashed potato, and seasonal vegetables or side salad. ** Add a sauce: pepper, mushroom, garlic, cheese, Cowboy Butter or melted lemon butter for ZMW 45.



The Villagers

Bar & Bistro

PREMIUM MEATS

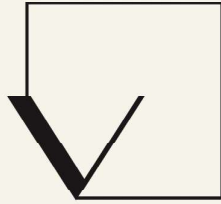
**DRY-AGED FOR 14 DAYS AND
GRILLED TO PERFECTION.**

Rump 500 gr*	540
T-Bone 500-600 gr*	630
Beef Fillet 200 gr *	390
Rib-Eye 350 gr*	385

*** Served with your choice of chips or mashed potato, and seasonal vegetables or side salad.**

**** Add a sauce: Pepper, Mushroom, Garlic or Cowboy Butter for an additional ZMW 45.**

MEATS



The Villagers

Bar & Bistro

SMALLER SERVINGS

MAINS

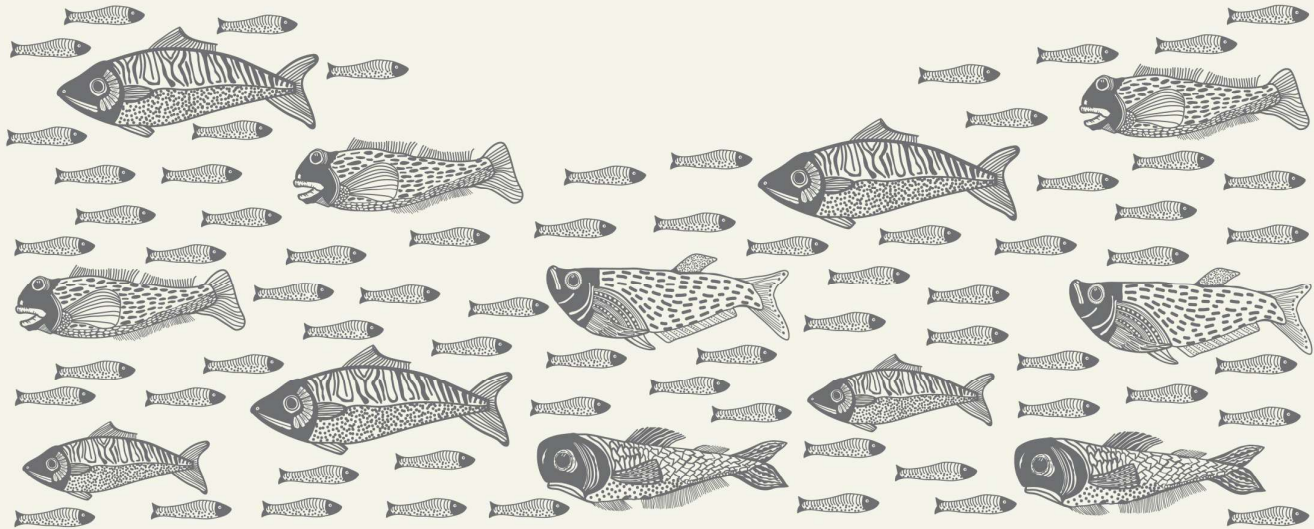
Fish Fingers with Chips	115
Chicken Strips with Chips	115
Mac 'n Cheese (add bacon for 65)	85
Spaghetti Bolognaise	100
Hot Dog with chips	85
Chips - Large Portion	180
Chips - Small Portion	95

MEDIUM PIZZAS

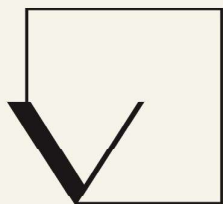
Margherita	65
Salami	80
Hawaiian	100

DESSERT

Scoop of vanilla ice cream	
with BarOne chocolate sauce	40



LITTLE LEGENDS



The Villagers

Bar & Bistro

DESSERTS

Decadent Chocolate Brownie 95

~ served with vanilla ice cream

Cheese Cake 180

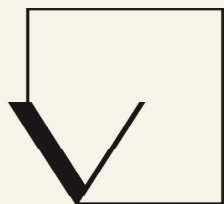
~ topped with berry coulis

Affogato 105

~ vanilla ice cream, espresso and Kahlua



DESSERTS



The Villagers

Bar & Bistro



WATER

Still	10
Sparkling	30
Acqua Panna Still 250 ml	85
Acqua Panna Still 750 ml	160
San Pellegrino Sparkling 250 ml	85
San Pellegrino sparkling 750 ml	160

COFFEE & CHOCOLATE

Single Espresso (Decaf add 25)	35
Double Espresso	65
Americano	40
Caffè Macchiato	40
Cappuccino (almond milk add 35)	60
Caffè Latte (almond milk add 35)	65
Iced Coffee	70
Frappé	80
Hazelnut or Vanilla Latte	95
Caffè Mocha	85
Hot Chocolate (medium or dark)	75
Dom Pedro	90
Irish Coffee	110
Russian Coffee	105

TEA

Five Roses or Earl Grey	35
Rooibos or Green Tea	30
Fresh Ginger & Honey	50

KOMBUCHA

Original or Ginger	25
--------------------	----

DRINKS

MILKSHAKES

Vanilla, Strawberry, Chocolate, Banana, Bubble Gum or Salted Caramel	60
Coffee	75



JUICES

Orange, Mango	35
Cranberry, Apple or Litchi	



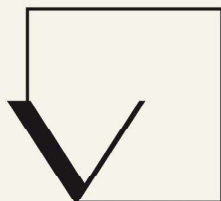
SMOOTHIES

Berry Blaze	110
-------------	-----

SOFT DRINKS

Coke, Fanta & Sprite 500 ml	30
Coke Zero	30
Coke, Fanta & Sprite 350 mls	25
Soda Water 200 ml	40
Soda Water Wild Dog 330 ml	35
Tonic or Pink Tonic 200 ml	40
Tonic Wild Dog 330 ml	35
Lemonade or Ginger Ale	40
Red Bull	65
Malawi or Rock Shandy	90
S. Pellegrino Tang. & Strawberry	85
S. Pellegrino Lemon & Lemon Zest	85
S. Pellegrino ZERO Pomegranate & Orange or ZERO Lemonade	100
S. Pellegrino Aranciata	100
S. Pellegrino Ginger Beer	105
Lime or Passion Fruit Cordial	10





The Villagers

Bar & Bistro

WHISKEY

Johnnie Walker Red	35
Johnnie Walker Black	65
Johnnie Walker Blue	490
Jameson Original	35
Jameson Caskmate	45
Jameson Black Barrel	55
Jameson Single Pot	95
Jack Daniels Original Or Fire	55
Jack Daniels Honey	45
Glenlivet 12 yrs 15 is 110	75
Glenlivet 18 yrs	235
Glenfiddich 12 yrs	85
Glenfiddich 15 yrs	110
Glenfiddich 18 yrs	165
Glenmorangie 12 yrs	145
Glenmorangie 16 yrs	175
Chivas Regal	75
Chivas Regal 18 yrs	105
Monkey Shoulder	65
Bains or Southern Comfort	35
Famous Grouse	35
J&B	30

GIN

Gordon's	25
Beefeater	30
Beefeater Pink	40
Bombay Sapphire	45
Tanqueray	40
Tanqueray No. 10	105
Hendrick's	55
Malfy Pink or Con Arancia	85
Alvearium	50
Kyami	30

LIQUEURS

Amarula or Strawberry Lips	25
Kahlua or Baileys	35
Amaretto	60
Drambuie	60
Limoncè Limoncello	70

COGNAC

Hennessy VS	100
Hennessy VSOP	165

SPECIALS WITH 6 MIXERS

Bottle Gordon's Gin	600
Bottle Jameson Original	1330
Bottle Jameson Caskmate	1770
Bottle Jameson Black Barrell	1800

COFFEE DRINKS

Dom Pedro (Jameson/Kahlua/ Amarula or Brandy)	90
Irish Coffee	110
Russian Coffee	105

COCKTAILS

Aperol Spritz	135
Espresso Martini	85
Classic Mojito	130
Alvearium Gin Mojito	110
Piña Colada	135
Strawberry Daiquiri	105
Margarita	135
Tequila Sunrise	130
Cosmopolitan	75
Long Island Ice Tea	165
Amaretto Sour	100
Sex on the Beach	75
Blue Lagoon	95
Bloody Mary	100
French 75	85
Bees Knees w/ Alvearium Gin	95
Pineapple Sage Martini	115
Virgin Mojito	60
Virgin Piña Colada	70
Virgin Strawberry Daiquiri	55
Virgin Bloody Mary	75

RUM

Captain Morgan Dark or Gold	35
Mailibu	45
Bacardi	35
Red Heart	35

BRANDY

Klipdrift Original	25
Klipdrift Premium	35
KWV 3 yrs or 5 yrs	30
KWV 10 yrs	40

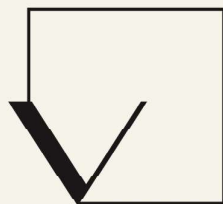
VODKA

Red Square	20
Absolut	35
Grey Goose	120

SHOOTERS

Olmecca Tequila Gold or Silver	45
Olmecca Tequila Silver bottle	1430
Olmecca Tequila Dark Chocolate	60
Ponchos Caramel Tequila	80
Ponchos Coffee Tequila	65
Jägermeister 35 or Jägerbomb	105
Blow Job	30

COCKTAILS, SPIRITS & SHOOTERS



The Villagers
Bar & Bistro



WHITE WINE

	Glass	Bottle
House wine - crispy and light	90	
Sauvignon Blanc		
Sarah's Creek	125	430
Dutoitskloof	105	410
Painted Wolf The Den		500
Boland Hint of Litchi		450
Tokara		510
Iona		550
Springfield Life from Stone		555
Chardonnay		
Sarah's Creek	125	430
Cape Fijnbos (can)		180
Chenin Blanc		
Painted Wolf The Den		470
Pinot Grigio Carlo Damiani		540

SPARKLING WINE

Sarahs Creek Demi-Sec		475
Graham Beck Brut		685
KWV Brut	100	430
Annabelle Rosé		450

FRENCH CHAMPAGNE

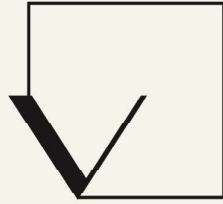
Moët & Chandon Brut		1970
Veuve Clicquot Brut		2275

WINE

RED WINE

	Glass	Bottle
Housewine dry or sweet	90	
Merlot Sarah's Creek	125	430
Cabernet Sauvignon		
Sarah's Creek	125	430
Painted Wolf The Den		500
Shiraz Painted Wolf The Den		500
Pinotage Niel Joubert		545
Nero di Troia Crifo		460
Blends		
KWV Bonne Esperance Sweet		350
Pinta Negra		535
Rupert & Rothschild Classique		850
Rupert & Rothschild Optima		890
Semi - Sweet Sarah's Creek		440
Pink Moscato Cape Fijnbos (can)		170
ODD BINS - <i>Limited availability</i>		
Nitida Bush Baby		520
Haute Cabrière Chardonnay.Pinot Noir		635





The Villagers
Bar & Bistro



BEER

DRAUGHT

Rebel Pilsner or Spicy Dark Lager	95
Wild Dog	80

BOTTLED

Mosi Lager	45
Mosi Light	60
Castle Lager	50
Castle Lite	65
Black Label	60
Budweiser	50
Stella Artois	80
Corona Extra	90
Heineken Lager	105
Heineken Silver	90
Heineken Zero	90
Windhoek Lager	85
Windhoek Draught	90
Wild Dog Copper Mule (can)	70
Flying Fish	60

CIDERS

Hunters Dry	80
Hunters Gold	80
Savanna Dry	90
Brutal Fruit	60

BEER

