



The Prop & Rotor

BAR & EATERIE

All menus

Breakfast	07:00 – 10:00	included in your rate
Express menu	12:00 – 21:00	no booking needed, last orders 20:45
Set three-course dinner	19:00 – 21:00	US\$30 per person, book before 14:00
Bar	10:00 – 22:00	last drinks orders 21:30

Pamarah Lodge · 593 Nguhwuma Crescent, Victoria Falls, Zimbabwe
+263 788 651 626 · info@pamarah.com · www.pamarah.com

All prices in US dollars and subject to availability. Corkage US\$10 per bottle not bought on the property. No alcohol is sold or supplied to anyone under 18.

ALLERGY ALERT *Our facility prepares food and uses ingredients that contain various allergens. All food is stored and prepared in a common kitchen with the risk of exposure to these allergens. We cannot guarantee that any food or beverage is allergen free. Please exercise judgement in ordering and consuming any prepared items should you have known sensitivities, and speak to the manager on duty if you have any concerns.*

Breakfast

Served every morning, 07:00 – 10:00, and included in your rate. Take-away packed breakfasts and hot beverages are available on request — please tell reception the night before.

CONTINENTAL BUFFET

Fruit juice

A choice of chilled fruit juices

CONTINENTAL BUFFET

Savoury platter

Cold meats, cheese, olives & pickles

CONTINENTAL BUFFET

Yoghurt

Various flavours to choose from

CONTINENTAL BUFFET

Fruit bowl

A selection of seasonal fresh fruits

CONTINENTAL BUFFET

Cereals

Granola, corn flakes, bran flakes

CONTINENTAL BUFFET

From the bakery

Freshly baked croissants, artisan breads, brown or white toast

CONTINENTAL BUFFET

Jams & spreads

A choice of local jams, honey & butter

COOKED TO ORDER

The Full Monty

A traditional full English: 2 eggs your way, 3 rashers of bacon, 1 sausage, grilled tomato, baked beans, mushrooms, spinach, hash brown, toast

COOKED TO ORDER

B.Y.O.B. - build your own breakfast

2 eggs your way - poached, scrambled, boiled, fried or omelette - then choose from: 3 bacon rashers, 1 sausage, savoury mince, grilled tomato, caramelised onions, baked beans, mushrooms, spinach, hash brown, toast

COOKED TO ORDER

Breakfast burrito

Wheat tortilla, Russian sausage, scrambled eggs, veggies & herbs

SPECIALITY BENEDICT

Classic eggs Benedict

Poached eggs and hollandaise on an English breakfast muffin with bacon

SPECIALITY BENEDICT

Eggs Florentine

Poached eggs and hollandaise on an English breakfast muffin with sautéed spinach

A TOUCH OF SWEET

Pancake platter

Fluffy pancakes with fruit and maple syrup

A TOUCH OF SWEET

French toast sticks

Bite-size sticks dipped in cinnamon sugar, served with maple syrup

Breakfast - Vegetarian

Served every morning, 07:00 – 10:00, and included in your rate. Please give us advance notice, ideally when you book, so we can shop for you.

CONTINENTAL BUFFET

Fruit juice

A selection of chilled juices

CONTINENTAL BUFFET

Savoury platter

Cheeses, pickles & raw vegetables

CONTINENTAL BUFFET

Yoghurt

Thick & creamy natural yoghurt

CONTINENTAL BUFFET

Fruit bowl

A selection of seasonal fruits

CONTINENTAL BUFFET

Cereals

Granola, corn flakes, bran flakes

CONTINENTAL BUFFET

From the bakery

Freshly baked croissants, artisan breads, brown or white toast

CONTINENTAL BUFFET

Jams & spreads

Local jams, honey & butter

COOKED TO ORDER

Scrambled egg croissant sandwich

Creamy scrambled eggs on a freshly baked croissant

COOKED TO ORDER

B.Y.O.B. - build your own breakfast

2 eggs your way, grilled tomato, caramelised onions, baked beans, mushrooms, spinach, hash brown, toast

COOKED TO ORDER

Breakfast burrito

Wheat tortilla, scrambled eggs, beans, veggies & herbs

SPECIALITY BENEDICT

Classic eggs Benedict

Poached eggs and hollandaise on crusty white bread

SPECIALITY BENEDICT

Eggs Florentine

Poached eggs and hollandaise on crusty white bread with sautéed spinach

A TOUCH OF SWEET

Pancake platter

Fluffy pancakes with fruit and maple syrup

A TOUCH OF SWEET

French toast sticks

Bite-size sticks dipped in cinnamon sugar

Breakfast - Vegan

Served every morning, 07:00 – 10:00, and included in your rate. Please give us advance notice, ideally when you book, so we can shop for you.

CONTINENTAL BUFFET

Fruit juice

A choice of chilled juices

CONTINENTAL BUFFET

Savoury platter

Pickles & raw vegetables

CONTINENTAL BUFFET

Fruit bowl

A selection of seasonal fresh fruits

CONTINENTAL BUFFET

Porridge of the day

On request, 10 minutes to cook: maize meal (mealie pap), sorghum or hot oats. Overnight oats with chia seeds & soy milk - please ask the night before.

CONTINENTAL BUFFET

Cereals

Granola, corn flakes, bran flakes

CONTINENTAL BUFFET

From the bakery

Sour dough bread, baguette, ciabatta

CONTINENTAL BUFFET

Jams & spreads

Local jams, maple syrup & margarine

COOKED TO ORDER

Chickpea omelette

Savoury omelette with a filling of your choice: mushrooms, spinach, bell pepper or sweetcorn

COOKED TO ORDER

B.Y.O.B. - build your own breakfast

Plant-based sausage, grilled tomato, caramelised onions, sour dough toast, mushrooms, spinach, hash brown, baked beans

COOKED TO ORDER

Breakfast burrito

Wheat tortilla, beans, veggies & herbs

A TOUCH OF SWEET

Vegan pancake platter

Fluffy pancakes with fruit & maple syrup

Express - Savoury

Served all day, every day, from 12 noon until 21:00; last orders 20:45. No booking required, and available as a takeaway.

VEGETARIAN

4

French fries

A whole bowl of them

Loaded fries

11

French fries topped with savoury mince & melted cheese

Chicken wings

6

A portion of six. Crispy outside, soft and juicy inside

Pamarah burger

12

A juicy homemade beef patty on a bun. Extras \$1 each: cheese, bacon, fried egg

VEGETARIAN

8

Garden salad

Light, fresh, seasonal greens with cherry tomatoes, olives & feta

Toastie

5

Build your own, with a choice of ham, cheese, tomato, onion or chutney on white or brown bread

VEGETARIAN

8

Veggie burrito wrap

Grilled seasonal veggies & hummus wrapped in goodness

VEGETARIAN

8

Pamarah health bowl

Sweetcorn, beans, carrot, cucumber & cherry tomatoes on a bed of couscous, with dressing

VEGETARIAN

11

Mac 'n cheese

The ultimate cheesy, creamy comfort food

Express - Sweet

Served all day, every day, from 12 noon until 21:00; last orders 20:45. No booking required, and available as a takeaway.

Chocolate brownie

5

Rich and decadent, served with vanilla ice cream

Neapolitan ice cream

5

The classic trio - chocolate, vanilla & strawberry

Cake of the day

3

A generous slice, usually our own butternut cake

EVERY DAY

5

Cake & coffee

A generous slice of our butternut cake - moist, lightly spiced and baked in our kitchen with love - with the coffee of your choice. You will not find this cake anywhere else in Victoria Falls.

Express - Smoothies

Served all day, every day, from 12 noon until 21:00; last orders 20:45. No booking required, and available as a takeaway.

VEGETARIAN

Watermelon Swing

Frozen watermelon, strawberries, banana, coconut milk, plain yoghurt & mint

6

VEGETARIAN

Green Day

Spinach, celery, banana, apple juice & plain yoghurt

6

Milkshakes

Vanilla, strawberry, chocolate or coffee

5

Dinner - Standard

Three courses, US\$30 per person, excluding drinks.
Served from 19:00, with last seating at 21:00. Please book your table with reception before 14:00 on the day you would like to dine, so the chef can shop and cook for exactly the right number.

MONDAY · STARTER

Crocodile croquettes

Deep-fried croquette rolls with crocodile filling. Vegetable option on request.

MONDAY · MAIN

Chicken espetadas

With creamy mashed potato and seasonal vegetables

Suggested wine: No. 8 Kumusha Sauvignon Blanc.

MONDAY · DESSERT

Sticky date pudding

Toffee sauce and vanilla ice cream

TUESDAY · STARTER

Warm butternut salad

Rocket, feta, pumpkin seeds and herb oil

TUESDAY · MAIN

Steak of the day

Peppercorn sauce, chunky potato wedges, tomato and roasted cabbage

Suggested wine: No. 11 KWV Classic Merlot.

TUESDAY · DESSERT

Spiced poached pear

On a chocolate crumb base

WEDNESDAY · STARTER

Leek & potato soup

WEDNESDAY · MAIN

Roast of the day

With all the trimmings - Yorkshire pudding, roast potatoes and seasonal vegetables

Suggested wine: No. 13 Belfield Elgin Aristata.

WEDNESDAY · DESSERT

Baked seasonal fruit pie

Warm vanilla custard

THURSDAY · STARTER

Roasted tomato & basil soup

THURSDAY · MAIN

Murgh Makhani

Butter chicken curry with fragrant rice, naan and sambals

Suggested wine: No. 14 Lomond Rockpool Pinotage.

THURSDAY · DESSERT

Frangipane almond slice

Whipped cream and coulis

FRIDAY · STARTER

Scotch egg

FRIDAY · MAIN

Battered fish & chips

Tartare sauce and coleslaw

Suggested wine: No. 5 Laborie Sauvignon Blanc.

FRIDAY · DESSERT

Deconstructed apple crumble

Vanilla ice cream

SATURDAY · STARTER

Warm beetroot & carrot salad

Roasted, with honey

SATURDAY · MAIN

Carnivore mixed grill platter

Potato fries and roasted vegetables

Suggested wine: No. 14 Lomond Rockpool Pinotage.

SATURDAY · DESSERT

Rice pudding banoffee cup

SUNDAY · STARTER

Butternut soup

SUNDAY · MAIN

Lasagna al Forno

Beef lasagna with garlic bread and seasonal salad

Suggested wine: No. 11 KWV Classic Merlot.

SUNDAY · DESSERT

Bread & butter pudding

Vanilla ice cream

Dinner - Vegetarian

Three courses, US\$30 per person, excluding drinks.
Served from 19:00, with last seating at 21:00. Please book before 14:00 on the day. This menu needs advance notice — the earlier you tell us, the better we can shop for you.

MONDAY · STARTER

Vegetable croquettes

Deep-fried croquette rolls with vegetable filling

MONDAY · MAIN

Gnocchi

With tomato & basil ragu

MONDAY · DESSERT

Sticky date pudding

Toffee sauce and vanilla ice cream

TUESDAY · STARTER

Warm butternut salad

Rocket, feta and herb oil

TUESDAY · MAIN

Chickpea patty

Potato wedges, tomato and roasted cabbage

TUESDAY · DESSERT

Spiced poached pear

On a chocolate crumb base

WEDNESDAY · STARTER

Leek & potato soup

WEDNESDAY · MAIN

Roast cauliflower steak

Yorkshire pudding, roast potatoes and seasonal vegetables

WEDNESDAY · DESSERT

Baked seasonal fruit pie

Warm vanilla custard

THURSDAY · STARTER

Roasted tomato & basil soup

THURSDAY · MAIN

Saag Chana

Chickpea & spinach curry with fragrant rice, naan and sambals

THURSDAY · DESSERT

Frangipane almond slice

Whipped cream and coulis

FRIDAY · STARTER

Vegetable & potato croquettes

FRIDAY · MAIN

Battered brinjal & chips

Tartare sauce and coleslaw

FRIDAY · DESSERT

Deconstructed apple crumble

Vanilla ice cream

SATURDAY · STARTER

Warm beetroot & carrot salad

Roasted, with honey

SATURDAY · MAIN

Pasta Pomadora

Pasta in a tomato sauce

SATURDAY · DESSERT

Rice pudding banoffee cup

SUNDAY · STARTER

Butternut soup

SUNDAY · MAIN

Middle Eastern roasted vegetables

And greens, over spiced lentils

SUNDAY · DESSERT

Bread & butter pudding

Vanilla ice cream

Dinner - Vegan

Three courses, US\$30 per person, excluding drinks.

Served from 19:00, with last seating at 21:00. Please book before 14:00 on the day. This menu needs advance notice — the earlier you tell us, the better we can shop for you.

MONDAY · STARTER

Vegetable croquettes

Deep-fried croquette rolls with vegetable filling

MONDAY · MAIN

Gnocchi

With tomato & basil ragu

MONDAY · DESSERT

Sorbet

Seasonal fresh fruit in a sugar basket

TUESDAY · STARTER

Warm butternut salad

Rocket, pumpkin seeds and herb oil

TUESDAY · MAIN

Chickpea patty

Potato wedges, tomato and roasted cabbage

TUESDAY · DESSERT

Spiced poached pear

On a chocolate crumb base

WEDNESDAY · STARTER

Leek & potato soup

WEDNESDAY · MAIN

Roast cauliflower steak

Yorkshire pudding, roast potatoes and seasonal vegetables

WEDNESDAY · DESSERT

Baked seasonal fruit pie

Warm plant-based milk custard

THURSDAY · STARTER

Roasted tomato & basil soup

THURSDAY · MAIN

Saag Chana

Chickpea & spinach curry with fragrant rice and sambals

THURSDAY · DESSERT

Frangipane almond slice

Whipped coconut cream and coulis

FRIDAY · STARTER

Vegetable & potato croquettes

FRIDAY · MAIN

Battered brinjal & chips

Tartare sauce and coleslaw

FRIDAY · DESSERT

Deconstructed apple crumble

Whipped coconut cream

SATURDAY · STARTER

Warm beetroot & carrot salad

Roasted, with maple syrup

SATURDAY · MAIN

Pasta Pomadora

Pasta in a tomato sauce

SATURDAY · DESSERT

Coconut milk rice pudding
Banoffee cup

SUNDAY · STARTER

Butternut soup

SUNDAY · MAIN

Middle Eastern roasted vegetables
And greens, over spiced lentils

SUNDAY · DESSERT

Coconut cream dessert
With berry compote

Wine

*All prices in US dollars, by the glass and by the bottle.
Corkage of US\$10 per bottle is charged on any bottle not
bought on the property. All items subject to availability.*

SPARKLING · NO. 1

Man Family Sparkling Chenin Blanc
Stellenbosch, South Africa · dry and light-bodied.
Pear, pineapple and fresh apple with peach and
citrus, from dry-farmed bush vines.

26 bottle

SPARKLING · NO. 2

Astoria Galie Prosecco DOC Treviso
Veneto, Italy · dry and savoury. Ripe apple and
small flowers, fruity and floral, with a harmonious
aftertaste.

38 bottle

ROSÉ · NO. 3

Du Toitskloof Pinotage Rosé
Breedekloof Valley, South Africa · 100% Pinotage.
Raspberry and strawberry, fresh and juicy, dry
with a hint of sweetness.

4 glass
14 bottle

ROSÉ · NO. 4

Glenelly Le Rose de May
Stellenbosch, South Africa · dry and light-bodied.
Wild strawberry, cranberry and sweet spice into a
full, vibrant mouthfeel.

8 glass
26 bottle

WHITE · NO. 5

Laborie Sauvignon Blanc
Paarl, South Africa · dry, medium fruity. Passion
fruit, cut grass and pepper; fresh, zesty and well
balanced.

4 glass
14 bottle

WHITE · NO. 6

KWV Chardonnay
Paarl, South Africa · crisp and refreshing. Orange
blossom, pineapple and white peach with subtle
oak and a creamy finish.

5 glass
17 bottle

WHITE · NO. 7

Bosman Family 'Generation 8' Chenin
Blanc
Wellington, South Africa · Fair-Trade and vegan.
Pear and peach, long and crisp, bright acidity
against a creamy mouthfeel.

6 glass
21 bottle

WHITE · NO. 8

Kumusha Sauvignon Blanc
Opstal, South Africa · made by Zimbabwean
sommelier Tinashe Nyamudoka. Juicy citrus, flinty
minerals and an uber-zesty finish.

7 glass
23 bottle

RED · NO. 9

Romans Bay Syrah / Shiraz
Cape Agulhas, South Africa · full-bodied, made by
Lomond. Blackberry and plum with chocolate and
spice; smooth, long and silky.

5 glass
17 bottle

RED · NO. 10

Perdeberg Cellar Merlot
Agter-Paarl, South Africa · rich and intense. Dark
berries, spice and plum; smooth and velvety with
soft tannins.

5 glass
17 bottle

RED · NO. 11

KWV Classic Merlot
Paarl, South Africa · generous and vibrant.
Blueberry and mulberry with dried spice, sour
cherry and soft, well-integrated tannins.

6 glass
20 bottle

RED · NO. 12

Kumusha Cabernet Sauvignon
Slanghoek Valley, South Africa · bright and fresh.
Sour cherry, red currant, earth and a hint of
smoke; medium-bodied, easy drinking.

7 glass
23 bottle

RED · NO. 13

Belfield Elgin Aristata
Elgin, South Africa · a handcrafted Bordeaux blend
from the region's smallest producer. Ripe black
fruit, vanilla spice and cigar box.

12 glass
38 bottle

RED · NO. 14

Lomond Rockpool Pinotage
Cape Agulhas, South Africa · an unusual
Pinotage. Ripe raspberry, cherry and plum with
pepper over the top; smooth and velvety.

13 glass
41 bottle

Cocktails & Mocktails

*The bar is open every day, 10:00 – 22:00; last orders
21:30. All prices in US dollars.*

COCKTAIL

Ginger Spitfire
White rum, ginger ale, cranberry and lemonade.
Fiery.

6

COCKTAIL

Mitchells Mojito
Tequila, lime cordial, lemon juice, mint and club
soda. Magical.

6

COCKTAIL

Captain Crash
Vodka, cranberry, apple juice and lime cordial.
Crushing.

6

COCKTAIL

Radial Rumble
White rum, grapefruit and cranberry juice. Radical.

6

COCKTAIL	6
Dakota Daiquiri Rum, lime and strawberries with crushed ice. Sweet.	
COCKTAIL	6
Mustang Mary Vodka, tomato juice, lemon juice, worcestershire and tabasco. Magnificent.	
COCKTAIL	6
Full Throttle Margarita Tequila, lime juice and lime cordial. Tangy.	
COCKTAIL	9
Jägerbomb Jägermeister and Red Bull. Explosive.	
MOCKTAIL	4
Ginger Sparkle Spritzer Punchy ginger ale with cranberry and lemonade, and a dash of lemon and cinnamon. Sparkly.	
MOCKTAIL	4
Mystical Mojito Lime cordial, lemon juice, mint and club soda. Refreshing.	
MOCKTAIL	4
Cranberry Crush Fruity cranberry and apple juice with lime cordial. Delightful.	
MOCKTAIL	4
Zambezi Breeze Grapefruit and cranberry juice. Breezy.	
MOCKTAIL	4
Strawberry Daiquiri Crushed strawberries and ice with a dash of strawberry daiquiri syrup. Sweet.	
MOCKTAIL	4
Wild Mary Tomato and lemon juice, worcestershire and tabasco sauce. Classy.	
MOCKTAIL	4
Mild Margarita Lime juice, lime cordial and a tot of Ginologist. Twisty.	
MOCKTAIL	4
Golden Sunset Spritzer Apple juice, lemon juice, mint syrup and grenadine. Perfect.	
MOCKTAIL	4
Malawi Shandy Ginger ale, lemonade, orange cordial. Sunny.	
MOCKTAIL	4
Rock Shandy Club soda, lemonade, fresh lemon. Rocking.	

Spirits, Beers & Cider

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21:30. All prices in US dollars. No alcohol is sold or
supplied to anyone under 18.*

WHISKEY	3
Jameson	
WHISKEY	3
Famous Grouse	
WHISKEY	4
Jack Daniels	
WHISKEY	4
Johnnie Walker Red Label	
GIN	2
Gordons	
GIN	3
Whitley Neill	
GIN	3
Whitley Neill Aloe & Cucumber	
GIN	3
Victoria Falls Gin	
GIN	3
Zimbabwe Gin	
VODKA	2
Smirnoff 1818	
VODKA	2
Red Square	
RUM	2
Captain Morgan Spiced Gold	
RUM	2
Bacardi Carta Blanca	
TEQUILA	2
Olmecca Blanco Silver	
BRANDY	3
KWV Three	
BRANDY	3
Klipdrift	
LIQUEUR	3
Amarula Cream	
LIQUEUR	3
Jägermeister	
BEER	3
Zambezi Lager Local	
BEER	3
Castle Lite Premium lager	
BEER	4
Heineken	
BEER	3
Heineken Zero Non-alcoholic	

BEER	3
Carling Black Label	
CIDER	4
Savanna Dry	
CIDER	3
Savanna Lemon	
Non-alcoholic	
CIDER	4
Hunter's Dry	
CIDER	4
Hunter's Gold	

TEA	2
Chamomile	
TEA	2
Green	
TEA	2
Peppermint	
TEA	2
Earl Grey	
TEA	2
Iced tea	
TEA	3
Hot chocolate	

Coffee & Tea

Served every day, 10:00 – 22:00. Our House Blend is roasted for us in Bulawayo from three African beans — Ugandan for body, Ethiopian for chocolate, Burundian for sweetness. Take-away hot beverages on request.

COFFEE	3
Pamarah House Blend plunger for one	
COFFEE	6
Pamarah House Blend plunger for two	
COFFEE	2
Espresso	
COFFEE	2
Ristretto	
Short shot of espresso	
COFFEE	2
Café americano	
COFFEE	3
Café latte	
COFFEE	2
Cappuccino	
COFFEE	3
Flat white	
COFFEE	3
Mocha	
COFFEE	2
Instant coffee	
COFFEE	3
Take-away coffee	
COFFEE	7
Irish coffee	
With whiskey and cream	
TEA	2
Five Roses Ceylon	
TEA	2
English Breakfast Ceylon	
TEA	2
Five Roses Rooibos	

Soft Drinks & Shakes

Served every day, 10:00 – 22:00. All items subject to availability.

SODA	2
Coca-Cola	
SODA	2
Coke Zero	
SODA	2
Fanta	
SODA	2
Crème soda	
SODA	2
Pine Nut	
SODA	2
Sprite	
SODA	2
Stoney Ginger Beer	
SODA	2
Ginger ale	
SODA	2
Lemonade	
SODA	1
Bottled water	
MIXER	2
Indian tonic, Pink tonic, Club soda	
MIXER	2
Mazoe orange cordial, Lime cordial	
MIXER	2
Tomato juice, Flavoured syrups	
MIXER	6
Red Bull	
SIGNATURE FLOAT	4
Brown Cow	
Coca-Cola and vanilla ice cream	
SIGNATURE FLOAT	4
Green Mamba	
Crème soda and vanilla ice cream	

SIGNATURE FLOAT	4
Rocky Road Ginger beer and ice cream	
MILKSHAKE	5
Milkshakes Vanilla, strawberry, chocolate or coffee	
SMOOTHIE	6
Watermelon Swing Frozen watermelon, strawberries, banana, coconut milk, plain yoghurt & mint	
SMOOTHIE	6
Green Day Spinach, celery, banana, apple juice & plain yoghurt	

Vegetarian and vegan versions of every dinner are available with advance notice — the earlier you tell us the better, ideally when you book. We also cater for gluten-free and dairy-free diets, again with notice. Please book your table before 14:00 on the day you would like to dine, so the chef can shop and cook for exactly the right number.