

LUNCH MENU

Traditional Tastes from the Market
Help yourselves!

\$40 per person

\$30 per person under 12 years old

WELCOME DRINK

Utshwala - locally brewed beer
Non alcoholic Maheu (flavoured maize drink)
Rooibos, Rosella, Tamarind & Wild Berry Iced Tea

STARTER

Wood Oven Baked Maize Bread (Chimodho)
Sun dried Tomato, Wild Basil & Peanut Dip
Nyimo and Nyemba Bean Hummus
Roasted Peanuts
Crispy Sadza Balls
Pickled Zambezi Bream Bites
Matemba (Kapenta)
Sweet Corn Fritters

MAIN COURSE

Hearty Beef Stew with Sadza (sadza neNyama)
Chicken in a Peanut Butter Sauce
Sadza and Rice
(Inkukhu eleDovi)

SALADS & VEGETABLES

Chomolia
Inkobe Salad (Mixed Bean & Mealie)
Community Grown Mixed Salad
Or daily veg specials from the Old Market

SWEET TREAT

Chocolate Balls with Amaranth Bubbles;
Umkhomo (Baobab) Cream Pots & Masau,
Wild Honey & Munyii Berry Sauce;
Hatcha, Marula & Mongongo Nut Tart

TEA/COFFEE

with Township Cookies
Roasted & Ground Baobab Seed Coffee
Or Zumbani, Resurrection, Rosella & Makoni Tea

DUSTY ROAD BEVERAGES

WILDLY LOCAL

CHIBUKU \$1
An acquired taste! Traditional beer made with sorghum and maize.

MAHEWU \$2
Traditional non-alcoholic sorghum & maize drink.

DUSTY ROAD BUSH BERRY ICED TEA \$2
Our signature drink. Wild, Memorable & Delicious!

BAOBAB & GINGER FIZZ \$4
A zingy, earthy non- alcoholic drink made from Baobab powder – The Tree of Life with a kick of ginger.

MAZOE ORANGE/LIME JUICE CORDIAL \$1
No explanation needed for locals! Dilute with water or soda
A taste of the North Eastern farm land in Zimbabwe. Citrus country!

LAGERS & CIDER

LONG NECK (300ml CAN) \$4
TAP – 500ml \$5
Our VERY favourite! Drink in the dust, stay for the stories. Crisp, refreshing & easy drinking. Crafted by our own local brewer.

ZAMBEZI \$4
Inspired by the mighty Zambezi. The River of Life.

BLACK LABEL \$4
A local legend from the Chinotimba Beer Hall down the road.
Sweet & strong and unapologetically enjoyed.

CASTLE \$4
A Zim classic - brewed for generations.

CASTLE LIGHT \$4
AMSTEL ZERO \$4
PILSNER \$4

SAVANNA DRY CIDER \$4
A taste of the African plains - dry, fruity and un-forgettable!

THE STRONG & THE SWEET KACHASU \$3
Zimbabwe's bravest & boldest local spirit – highly alcoholic. Locally brewed from maize and wild berries. Here today, gone tomorrow! Please ask.

VODKA \$3

House Gin \$3
Victoria Falls Gin \$4

Locally distilled, a taste of African magic.
In celebration of the mighty Victoria Falls.
Seesu Gin \$4
A local Zim Gin with bright bold botanicals.

WHISKY \$4

BRANDY \$3

AMARULA \$4
The velvety African cream liqueur made from the wild Marula fruit.

COCA-COLA \$2

SPRITE \$2

STONY GINGER BEER \$2

SODA \$2

TONIC \$2

BOTTLED WATER \$2

LOCAL COCKTAILS

MADONKINI FIZZ \$7
The place of the Donkey Cart. Our play on the Moscow Mule
With Baobab powder, ginger & Vodka... and a playful kick!

CHINOS CHEER \$7
Berries from the bush, Cane & Hibiscus. Fruity, floral and spirited,
inspired, By the heart of Chinotimba.

HOUSE WINES
Well balanced, easy-drinking wines for everyday enjoyment!



SHIRAZ/CABERNET SAUVIGNON
PINOTAGE
CHARDONANNY
SAUVIGNON BLANC

PER GLASS	\$6
PER CARAFE (375)	\$12
PER CARAFE (650)	\$24

KUMUSHA - meaning 'your Home' in Shona. A taste of roots and resilience founded by Zimbabwean – born sommelier Tinashe Nyamudoka. A wine range built on passion and belief that wine should reflect where it comes from.

SAVIGNON BLANC	\$25
CABERNET SAUVIGNON	\$25

(Sold by the bottle only)

Please support our bar. A **\$6** corkage fee applies to any wine you bring and no other alcohol may be brought onto the property without prior arrangement with management.



<https://www.dustyroad.africa> | info@dustyroad.africa
+263 787 248 820

6660 Chinotimba, Victoria Falls, Zimbabwe

Proudly Zimbabwean 

Dusty Road supports local and uses sustainable, organic & wild foods. All our products are home-made or hand made in Victoria Falls, Zimbabwe

THE COOKBOOK DUSTY ROAD *Township Tastes*

MEALIE MEAL, MUNYI AND MANAGING LIFE IN ZIMBABWE

Is available and on sale. Ask to look at a copy

A percentage of this goes back into helping our community

Feel free to look around our home and please browse and buy from our 'General Dealer'
We have incredible local arts and crafts

Please ask our staff and find out about the projects we support and by looking at our
website: www.dustyroad.africa

Please contact us for Special Events such as pre- wedding parties or other private or corporate events

Cash, Master Card, Direct Payment Online And Visa cards accepted. 3% fee applies to credit card payments. We're unable to accept credit card for purchases under \$25.

Like us on Facebook and Instagram
And would greatly appreciate a comment on Trip Advisor to get Dusty Road on track!

*Enjoy our famous
Zim hospitality!*

 **Dusty Road Township Experience**

 www.dustyroad.africa

 Dusty Road Township Experience

 @dustyroadtownshipexperience_

REAL ARTISINAL FOOD FROM A ZIMBABWEAN KITCHEN



Dusty Road Is a traditional Zimbabwean restaurant situated in the bustling heart of Chinotimba, the largest & oldest township in Victoria Falls just 2km from the centre of town.

Step inside our thriving home & experience the vibrancy of the community, as local vendors sell their wares, enticing smells waft from the charcoal fires & your eyes are treated to bright
& inventive creations recycled from the region with a heavy dose of African humour & ingenuity.

Our food is cooked the Zimbabwean way, on open fires & in cast iron pots & ovens, giving you an authentic, wholesome & tasty food experience. The Dusty Road style is cheerful, earthy, soulful & funky with a true purpose at its core. The welfare of women, female empowerment & the awareness of Zimbabwean culture is of huge importance to us.

Our aim is to improve the livelihoods of the families in this town through exposure to our visitors & the transcendental gift of human interaction over a delicious meal.

The food is fresh, seasonal & locally sourced. The menu may change without notice but it will always be delicious & plentiful with a few local surprises!

Prices are based in **USD**

Any queries what so ever please ask our Hostess or Waitress & she will be happy to help you.

*Enjoy & likholise!
(have fun!)*

