

ZANAS

ARTISAN BAKERY & DELI

BREAKFAST



Our artisan breads are all made in-house using traditional methods with no additives or preservatives.



BAKED EGG AND CHORIZO Spicy Tomato Relish, Chorizo, Smoked Provolone Cheese and Toasted New York Rye	60
BREAKFAST CIABATTA Fried Egg, Bacon, Creamy Mushrooms on Toasted Ciabatta Bun	59
THE FRY UP Fried Eggs, Bacon, Cherry Tomatoes, Mushroom Sauce and Toasted Sourdough	72
EGGS BENEDICT Poached Eggs, Bacon, Truffle Hollandaise on Toasted Sourdough	65
OMELETTE CAPRESE  Tomato and Mozzarella served with Whole Wheat or New York Rye	59
OMELETTE FLORENTINE  Spinach and Feta served with Whole Wheat or New York Rye	55
ADD Ham	10
SALMON EGGS Whole Wheat Toast topped with Rocket, Scrambled Eggs, Smoked Salmon and Horseradish Cream	72
TUSCAN  Scrambled Eggs, Basil Pesto, Parmesan Shavings on Toasted Whole Wheat	45
REPLACE any bread with Gluten Free Seed Loaf	14

Breakfast can be ordered **ALL day!**

GOURMET & GUILT-FREE



For your lips, not your hips.

ALMOND MATCHA SMOOTHIE  a Blend of Banana, Matcha, Honey and Almond Milk	68
KEFIR BREAKFAST BOWL  Kefir with Rolled Oats, Chia Seeds, Ground Cinnamon and Topped with Fruit	77
SUPER SEED PUMPKIN AND BROCOLLI SALAD  with Herbs and a Lemon Olive Oil Dressing	68
SMOKED SALMON WITH A ZING SALSA Strawberry, Cucumber, Mint, Chilli Salsa on Gluten-Free Seed Loaf	79
DUKKAH CHICKEN Served with a Side Salad and Tzatziki	89
FLASH STEAK Thinly Sliced Fillet of Beef served with a Tomato and Leaf Salad, Dressed with Basil Pesto	139

 Vegetarian dishes



Please specify any dietary requirements and allergies. Not all ingredients are listed.

DRINKS



TEAS

KOISAN ORGANIC TEAS Earl Grey, English Breakfast, Rooibos	25
KOISAN ORGANIC FLAVOURED TEAS Rooibos Vanilla, Peppermint, Strawberries and Cream	25
FLOWERING TEAS Green tea based. Experience the magic of your tea blossoming in front of your eyes.	29
MATCHA GREEN TEA Only the finest, Japanese 'Jewel Dew' Gyokuro tea leaves are used to make matcha	30

MILKSHAKES

LEMON • BLUEBERRY • TOFFEE CARAMEL COFFEE • VANILLA • HAZELNUT CHOCOLATE	27
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SMOOTHIES




GRANADILLA CRUSH • LEMON BERRY LEMON MANGO MINT	25
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COLD DRINKS

BOS ICE TEA • 275 ^{ML}	20
SIR JUICE • 350 ^{ML}	20
COKE • COKE LIGHT • COKE ZERO SPRITE • SPRITE ZERO • TAB FANTA • CREAM SODA	16
TIZERS	22
STILL AND SPARKLING WATER	15

ESPRESSO-BASED DRINKS

Choose one of our three delicious blends:

-  African Blend
-  South American Blend
-  Decaf Blend

	Single	Double
ESPRESSO	15	20
CAFÉ AMERICANO	15	20
FLAT WHITE	20	25
CAPPUCCHINO	20	25
CAFÉ LATTE	23	27
CAFÉ MOCHA		30

* Try any of our coffees iced

FLAVOURED SYRUP Add a Vanilla, Hazelnut or Caramel Flavour to any of our Coffees	7
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HOT CHOCOLATE	25
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RED ESPRESSO DRINKS

RED CAPPUCCHINO	20
RED LATTE	25

THE DELICIOUS ALTERNATIVE TO DAIRY

	Single	Double
ALMOND LATTE	30	38
ALMOND CAPPUCCHINO	27	35
ALMOND RED		35
ALMOND HOT CHOCOLATE		38

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LUNCH

- SOUP OF THE DAY 35
with Artisan Bread

- WARM DELI PASTA SALAD 79
Peppers, Onions, Olives, Mushrooms, Cherry Tomato with Blue Cheese Dressing

- CHICKEN CAESAR SALAD 75
Shredded Chicken, Spring Onion, Grated Egg, Parmesan Shavings, Croutons and Caesar Dressing

- SALAD NICOISE 88
Lettuce, Tuna, Pickled Quail Eggs, Olives, Potato Croutons, Anchovies and Classic Vinaigrette

- CAPELLINI PASTA 59
Delightful Mediterranean Flavours with Fresh Tomato and Basil Sauce

Vegetarian dishes

Please specify any dietary requirements.
Not all ingredients are listed.



- DELI BURGER 91
Beef Burger, BBQ Mayo, Spicy Tomato Chutney, Smoked Provolone Cheese on Ciabatta with Fries

- BELLY OF PORK 90
Slow Roasted served with Sweet Potato Mash, Seasonal Vegetables and Roast Garlic Vinaigrette

- CHICKEN SUPREME CURRY 89
Sliced on the angle, with Basmati Rice, Tomato Salsa, Creamy Curry Sauce and Poppadum

- BEEF FILLET 142
250g Fillet Medallion Glazed in Youngberry Sauce served with Crushed Potatoes and Seasonal Vegetables

- MARGHERITA PIZZA 65
Tomato Base with Mozzarella and Basil

SANDWICHES



- All served with a side salad and made with our in-house baked artisan bread
- CHICKEN MAYO 47
Fresh or Toasted with Basil Pesto on Whole Wheat or New York Rye

 - PULLED BEEF 55
Served with Coleslaw on a Ciabatta Bun

 - SOURDOUGH GRILLED CHEESE 80
Aged Cheddar, Mozzarella and Brie with Herb Oil

 - SMOKED SALMON BAGUETTE 75
with Cream Cheese, Pickled Cucumbers and Garden Leaves

 - VIETNAMESE BANH MI 55
Slow Roast Pork, Mayonnaise, Pickled Carrots, Cucumber, Chilli and Sweet Sour Dressing on a 30cm Baguette

ADD CHIPS 20

Nick (6 years old)

Zana (4 years old)



A STORY OF TWO CHEFS.

A pastry chef and a fine dining chef met in the kitchen and fell in love. Her passion for baking delectable, sweet, heavenly delights was perfectly balanced by his attention to detail, knowledge of classic French cooking and flavour combinations that drew discerning diners looking for a feast. Zana's Artisan Bakery & Deli is for foodies, those with an appetite for homemade, crafted to perfection, crusts, croissants, cakes and culinary courses. Made with only the finest ingredients, using recipes perfected over time.

GOOD FOOD, MADE WITH LOVE.

SWEET TREATS

Take a look at our displays and enjoy one of our delectable sweet offerings.

DINNERS & PLATTERS

Ask us about our pre-order home cooked meals and platters

t 016 932 1300
c 072 333 8609 | 082 565 5783
e info@zanas-bakery.co.za

70A Chopin Str
Shop 1 | SW5
Vanderbijlpark

/zanasdeli
www.zanas-bakery.co.za

