



NGALA LODGE CUISINE

PLEASE CHECK THE DAILY SPECIALS BOARD

*These menus are designed for you by the Chef
using fresh products available today*

The aim of our cuisine is to use the best ingredients available to us and enhance their natural flavours with feeling and passion. We use locally produced peanut oil when available for sealing and we import our own quality olive oil from Spain for our dressings

Local natural products such as wanjo, baobab and bissap leaves are incorporated into our cuisine to aid health and vitality

We cater for all dietary needs
However, please speak to the Chef in advance so we can meet your wishes to our usual exceptional standards

I would appreciate your understanding if items are unavailable as we will not serve menu items that are not of the best quality

Our suppliers also often face difficulties obtaining supplies

Minimum cover charge D300 per person

Share your experience on our Ngala restaurant TripAdvisor page

STARTERS

Beef carpaccio

Marinated beef fillet wafer thin slices with rocket salad, Parmesan shavings, olive oil & fresh basil

D535

Crispy grilled calamari on a herb salad with a blended dip of red sweet capsicums, coriander and sundried tomatoes

D515

Tuna carpaccio

Thinly sliced fresh tuna, with leaves from the garden, olive oil & fresh basil, sprinkled with roasted cashews

D510

Grilled goat cheese served with balsamic onion compote and a Gambian honey dressing 🍯

D535

Pan seared prawns

Local Prawns sautéed with bean sprouts & egg noodles in a spicy coconut sauce

D535

Spicy beef & vegetable spring rolls Asiatic served with a rich sesame sweet & sour sauce

D455

Serrano ham thinly sliced on honey melon with leaves from the garden and raspberry vinaigrette

D525

Caesar's salad

Your choice of chicken or smoked salmon with a Parmesan mayonnaise and garlic croutons

Chicken D455

Smoked salmon D540

SOUPS

Tom Yum soup with prawns

D435

Spinach

On smoked salmon with garlic crouton

D435

Tomato

With fresh basil & cream 🌿

D405

Mediterranean fish soup with prawns & garlic crouton

D475

Harira soup

Traditional Moroccan lamb broth with chick peas & lentils

D485

PASTA

Tagliatelli pasta with gambas in a spinach cream topped with cashews

D545

Bacon & beef fillet seared with white wine and finished with a red pesto sauce

D545

Tagliatelli with garlic roasted eggplant, a tomato salsa of spring onions & basil
finished with freshly grated Grana Padano 🌿

D485

Ravioli of shrimps and vegetable ravioli
(combination of 2 each or 4 of one type) 🌿
on a light basil cream

D545

“Our Pasta is freshly made on a daily basis and cooked to order”

FROM THE SEA YOU SEE

FISH

Lobster

Simmered in butter served with an orange infused Hollandaise sauce
together with fresh tagliatelli and herb salad

D1400

(HB supplement D425)

Ladyfish

Escalope of ladyfish pan seared on a bed of plantain or bananas (seasonal) with a
lemon grass infusion

D935

Grilled tuna served pink

on a bed of braised spring onions and a balsamic & olive oil emulsion

D925

Fillets of sole fish braised in the oven with local prawns
served with a mild curry and coconut cream

D935

Grilled barracuda topped with lime and orange segments and a light peanut jus

D925

Grilled captain fish

On a bed of fresh local bissap leaves with a passion fruit sauce

D935

All our dishes are served with the potatoes of the day, Jasmine rice or chips.

Tiger prawns

When available these are a must!

Grilled in garlic butter on garlic sauce

with your choice of pasta, rice or chips

*** or any other style available you wish***

D1450 (HB supplement D390)



NgaLa signature dishes

HOT from THAILAND

Local prawns, chicken, butterflyfish & bacon simmered in coconut curry sauce with lemon grass, lime leaves & chillies with coriander dumpling & garlic bread
(Sorry, if she is too hot for you to handle it is not possible to send her back!)

D935

Surf and turf

Grilled beef tenderloin topped with grilled tiger prawn
with a chilli & lime butter

D975

(HB supplement D25)

ONLY @ NGALA

Fruits de Mer (min 2 Persons)

Lobsters poached and grilled, grilled gambas and calamari, poached prawns, sole fish
pane and butterflyfish tempura.

with three sauces, rice and French fries

D1695pp

(HB supplement D660pp)

SALAD MAIN COURSE

Salad leaves and green beans from the garden, fried aubergine, asparagus, spinach
balls, beef carpaccio, sundried tomatoes and croutons sprinkled with grana padano
cheese and a balsamic olive oil liaison

D545



MEAT AND POULTRY

Beef Fillet

Imported fillet grilled to your liking
served on a sweet potato rösti with a wild berry jus

D985

(HB supplement D30)

Sirloin steak (HB supplement D15)

or

Rib eye steak

American imported

served with a garlic & parsley butter and a side salad

D965

Cajun Chicken

Chicken breast rubbed in Cajun spices and seared
served with a coffee & vanilla jus and roasted garlic

D725

Duck Breast

Sautéed on his skin nice and crispy served very pink
on a sharp raspberry jus topped with a fruit chutney

D945

Lamb Loin

120g of exquisite loin brushed with mustard & garlic on a bed of sweet potato
served with a spicy prune compote

*****This dish is only served very pink*****

D945

Pork fillet with sauce Béarnaise

Succulent Canadian imported fillet grilled and finished in the oven
served with a herb salad

D840

All our dishes are served with the potatoes of the day, Jasmine rice or chips

Prices inclusive of 15% VAT