

Pinney's Beach,  
Charlestown,  
Nevis.



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# Menu



Local Dishes



Continental



Authentic Indian

+1 869 661 5005 / 469 5005

#### ALLERGIES:

Please note that all items are prepared in kitchen that handles nuts and dairy products.  
Kindly notify us of any allergies you may have.

We can alter each dish to suit your taste: Please select mild, medium or spicy  
Your feedback is highly appreciated and will help us to improve our service

Thank you Visit us again



# Drinks Menu

## Signature Cocktails

### Pineapple Cooler

Vodka, Fresh Pineapple, Lime & Pineapple juice

### Watermelon & Basil Martini

Vodka, Watermelon, Basil

### Espresso Martini

Vodka, Kahlua, Hazelnut Schnapps & Shot of Espresso

### ♥ Zanzi Caribbean Passion

Rum, Fresh orange, fruit, lime, passion fruit, top up lemonade

### ♥ Nevis Nice

Vodka fresh strawberry, basil, lime, muddle with all shake and stir served with chill margarita glass.

## Classic Cocktails

### MARGARITA

Tequila, Cointreau & Lime

### COSMOPOLITAN

Vodka, Cointreau, Cranberry, juice & lime

### DAIQUIRI

White Rum, Lime & Sugar

### MOJITO

White Rum, Fresh Mint Leaves, Lemon Chunks & Top up with Soda

### MINT JULEP

Bourbon whiskey, Fresh Mint Leaves, Sweet & Sour Mix

### SIDECAR

Cognac, Cointreau & Lime Juice

### PINA COLADA

Cream Colada, Pineapple Juice

### BAILEYS COLADA

Baileys Irish Cream Colada, Pineapple Juice

### LONG ISLAND ICE TEA

Vodka, White Rum, Gin, Tequila, Triple Sec, Fresh Lemon Juice

### ♥ MIAMI ICE TEA

Vodka, White Rum, Gin, Tequila, Blue Curaçao, Sweet & Sour Mix, Lemon-Lime Soda

US EC

\$10 \$27

\$10 \$27

\$10 \$27

\$10 \$27

\$10 \$27

\$8 \$22

\$8 \$22

\$8 \$22

\$8 \$22

\$8 \$22

\$8 \$22

\$8 \$22

\$8 \$22

\$10 \$27

\$10 \$27

## Cognac/Brandy

### Beehive

### Courvoisier

### Hennessy

US EC

\$6 \$16

\$8 \$22

\$8 \$22

## Tequila

### Jose Cuervo Gold/Sliver

### Patron Silver

### Patron Café

\$6 \$16

\$7 \$19

\$7 \$19

## Imported Beers

### Bud light/Budweiser

### Miller light/Key west

### Hurricane Reef/Heineken

### Corona

### Heineken

\$4 \$11

\$4 \$11

\$4 \$11

\$5 \$14

\$4 \$11

## Local Beers

### Carib / Light/Raddler/Stag

### ♥ Skol

### Guinness

\$2 \$7

\$3 \$8

\$4 \$11

## Soft drinks

### Sparkling Water

### Red bull

### Ting/Ginseng Up/Peardrella

### Vita Malt /Giant Malt

### Soda Water /Club Soda

### Water bottle

### Juice

### [Orange/Pineapple/Apple/ Cranberry]

\$8 \$22

\$5 \$14

\$2 \$5

\$2 \$5

\$2 \$5

\$2 \$5

\$3 \$8

# Drinks Menu

## Scotch

	US	EC
Black Label	\$8	\$22
Double Black	\$8	\$22
Glenlivet 12 yr	\$8	\$22
Chivas Regal 12 yr	\$8	\$22
GlenFiddich 12 yr	\$10	\$27
J & B	\$7	\$19
Famous Grouse	\$7	\$19
Black and White	\$7	\$19
Deewars	\$7	\$19

## American / Irish/Canadian Whiskeys

Jack Daniel	\$8	\$22
Jim Beam	\$7	\$19
Jameson	\$7	\$19
Crown Royal	\$7	\$19

## Aged Whiskeys

Blue Label 25 years	\$28	\$75
Glen Fiddich 18 yr	\$23	\$62
Macallan	\$13	\$35
Platinum 18 yr	\$15	\$41
Glen Fiddich 15 yr	\$15	\$41
Chivas Regal 18 yr	\$12	\$32
Gold Label 15 yr	\$12	\$32

## Vodka

Grey Goose	\$8	\$22
Ciroc	\$8	\$22
Absolut	\$7	\$19
Skyy	\$6	\$16
Ketel One	\$8	\$22
Stoli	\$6	\$16
Smirnoff	\$6	\$16

## Rum

	US	EC
Zacapa	\$14	\$38
El Dorado 15 yr	\$12	\$32
Mount Gay XO	\$10	\$27
El Dorado 12 yr	\$8	\$22
El Dorado	\$7	\$19
Brinley Gold Coffee	\$7	\$19
Malibu	\$7	\$19
Bacardi 151	\$7	\$19
Bacardi White	\$7	\$19
Appleton White	\$6	\$16
Captain Morgan	\$7	\$19
Mount Gay	\$7	\$19

## Gin

Tanqueray	\$7	\$19
Gordon's	\$7	\$19
Bombay Sapphire	\$8	\$22

## Liqueurs

Comari	\$7	\$19
Kahlua	\$7	\$19
Baileys	\$7	\$19
Sambuca	\$7	\$19
Ponche Kuba	\$7	\$19
Southern Comfort	\$7	\$22
Disaranno	\$8	\$19
Grand Marnier	\$8	\$22
Cointreau	\$8	\$22

## Mocktails

Virgin Pina colada	\$6	\$16
Virgin Apple Mojito	\$6	\$16
Fresh lemonade	\$6	\$16
Mango colada	\$6	\$16

*Wine time*

## By The Glass

### Sparkling

Mionetto Prosecco Extra Brut DOC  
Treviso Italy

US \$11      EC \$31

### Rose

Prunelle Rose Cote de Provence  
by Vallambrosa 2021 France

US \$12      EC \$32

### White

Baron Philippe De Rothschild  
Sauvignon Blanc, 2018 France

US \$8      EC \$21

Mont'Alabno Pinot Girgio Friuli  
DOC 2020 Itlay

US \$9      EC \$23

### Red

Baron Philippe De Rothschild Pinot Noir  
2018

US \$8      EC \$21

Georges Duboeuf Merlot France Merlot  
2018

US \$8      EC \$21

Hobnob Cabernet Sauvignon France,  
2018

US \$8      EC \$21

## By The Bottle

### Rose

	US	EC
Baron Philippe De Rothschild Sauvignon Blanc, 2018 France	\$39	\$105
Invivo X by Sarah Jessica Parker Rose Sud De France	\$48	\$130

### White

Baron Philippe De Rothschild Sauvignon Blanc, 2018 France	\$26	\$69
Gustav Lorentz Pinot Blanc Alsace France	\$39	\$105
Wairau River Sauvignon Blanc, Marlborough, 2018 New Zealand	\$45	\$120
Mont'Alabno Pinot Girgio Friuli DOC 2020 Itlay	\$28	\$75
Louis Latour Grand Ardeche Chardonnay, Coteaux de l'Ardèche France	\$48	\$130
Chateau St Jean Chardonnay Sonoma United States	\$36	\$96

### Red

Baron Philippe De Rothschild Pinot Noir 2018 France	\$26	\$69
Elouan, Oregon, 2018 United States	\$51	\$138
Baron Philippe De Rothschild Merlot 2018 France	\$26	\$69
Sterling Vintners Collection Merlot Sonoma United State	\$29	\$78
Baron Philippe De Rothschild Cabernet Sauvignon, 2018 France	\$26	\$69
Chateau Ste Jean Cabernet Sauvignon Sonoma United States	\$36	\$96
Kaike Indomito Malbec Mendoza Argentina	\$31	\$81

## Premium Wines

### White

Comte Lafond Sancerre Blanc, Loire, 2019/20	\$80	\$216
Louis Latour Chablis AC 2021, Chablis France	\$67	\$183

### Red

Discovery Cabernet Sauvignon, Paso Robles 2019	\$69	\$185
Simi Caberent Sauvignon, Alexander Valley	\$77	\$207

# LOCAL DISHES

## Starters

US EC

01. CONCH FRITTERS \$13 \$35

02. COCONUT SHRIMP \$14 \$38

♥ 03. CRAB CAKE \$16 \$43

## Burgers/Sandwiches

♥ 04. VEGAN (VEG PATTIES) FAT MOM \$10 \$27

Marinated vegetables deep fried topped with lettuce tomato & cucumber with french fries

05. CHICKEN - GRILLED/FRIED/BBQ \$13 \$35

Marinated Chicken either grilled or deep fried topped with lettuce, tomato. Served with french fries

♥ 06. BEEF BURGERISH GRILLED / BBQ \$13 \$35

Marinated Beef either grilled or deep fried topped with lettuce, tomato. Served with French fries

07. BACON BURGER \$17 \$45

Marinated bacon either grilled or deep fried and topped with lettuce, tomato. Served with French fries

08. FISH-GRILLED / FRIED \$18 \$48

Marinated fish either grilled or deep fried topped with lettuce, tomato. Served with French fries

## Entree Sea

US EC

09. SALMON/MAHI MAHI W/ LEMON THYME BUTTER SAUCE \$24 \$65

10. LOBSTER W/ COMPOUND BUTTER \$45 \$120

11. SHRIMP W/GARLIC LEMON SAUCE \$22 \$59

## Entree Land

12. GRILLED CHICKEN THIGH W/ HONEY GARLIC GLAZED SAUCE \$13 \$35

♥ 13. GRILLED BABY BACK RIBS W/PINEAPPLE BBQ SAUCE \$24 \$65

## Entree Served w/any two

14. MACARONI PIE

15. PLANTAIN & SWEET POTATO WITH COCONUT SAUCE

16. RICE & BEANS

17. STEAM VEGETABLES

18. MASH POTATO

19. SALAD (UPON REQUEST)

## Kids



20. FISH FINGERS \$10 \$27

21. CHICKEN FINGERS \$10 \$27

22. MACARONI & CHEESE \$10 \$27

23. POP CORN CHICKEN \$9 \$25



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# CONTINENTAL MENU



US EC

♥ 24.SALT 'N' PEPPER CORN	\$6	\$16
25.ONION RINGS-12PCS	\$8	\$22
26.JALAPENO POPPERS-6PCS	\$13	\$35
27.VEG Nachos	\$11	\$30
28.NON-VEG Nachos	\$13	\$35
29.CHICKEN WINGS PLAIN/HOT/BBQ	\$10	\$27

♥ 30.BEER BATTERED FISH-6PCS \$13 \$35

## Salads

31.GARDEN SALAD	\$9	\$25
32.GRILL CHICKEN	\$13	\$35
33.SHRIMP SALAD	\$16	\$44
34.CEASER FISH	\$16	\$43

## Veg Wraps

35.VEG \$10 \$27  
Grilled vegetables lettuce tomato, onions, mayonnaise

♥ 36.FALAFEL \$12 \$32  
Chick peas, mint, bell pepper, lettuce mayonnaise

37.PANEER \$12 \$32  
Panner, onions, bell pepper, gherkin, lettuce

## Meat Wraps

US EC

38.CHICKEN \$13 \$35  
BBQ/GRILLED/CRISPY

39.FISH-GRILLED/CRISPY \$15 \$41  
Bell pepper, onion, lettuce, mayonnaise

40.GRILLED/ CRISPY SHRIMP \$18 \$49  
Bell pepper, onion, lettuce, mayonnaise

## Pasta

ALFREDO /ARRABIATA

41.VEG \$15 \$41

42.CHICKEN \$18 \$49

43.FISH \$20 \$54

44.SHRIMP \$22 \$59

♥ 45.SEAFOOD \$25 \$68

## Quesadillas

46.VEG QUESADILLA \$9 \$26

47.CHICKEN QUESADILLA \$11 \$30

48.BEEF QUESADILLA \$13 \$35

49.SHRIMP QUESADILLA \$15 \$40

50.FISH QUESADILLA \$15 \$40

## Pizza

51.CHEESE PIZZA \$14 \$39

52.MARGARITA VEG PIZZA \$14 \$39

53.MUSHROOM DELIGHT PIZZA \$15 \$41

54.VEGETABLE PIZZA \$16 \$42

55.MEXICAN CHICKEN PIZZA \$16 \$43

56.MEXICAN BACON PIZZA \$17 \$46

57.PEPPERONI PIZZA \$17 \$46

58.MEXICAN SHRIMP PIZZA \$18 \$49

59.MEXICAN BEEF PIZZA \$18 \$49

60.SEA FOOD PIZZA \$25 \$68



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# AUTHENTIC INDIAN MENU



## Appetizers Veg

US EC

- ♥ **61.MALAI BROCCOLI / GOBI** \$12 \$32  
Grilled florets of broccoli/Gobi, marinated in cream, cheese, yogurt and aromatic spices
- ♥ **62.TANDOORI GOBI** \$12 \$32  
Florets of Gobi, marinated in spices and grilled to perfection in a clay oven.
- 63.Paneer Tikka** \$12 \$32  
Cube cottage cheese marinated in Chef's classic spicy masala.
- 64.Onion Pakora** \$12 \$32  
Coated onions fried with flavors.
- 65.SAMOSA (2PCS)** \$7 \$18  
Deep fried patties stuffed with fresh potato, green peas and Indian spices.
- 66.VEGETARIAN TIRANGA PLATTER** \$21 \$55  
A selection of vegetable samosas, bhel poori, aloo tikkis, mixed bhajjias, served with mint chutney a ketchup.

## Appetizers-Non Veg

US EC

- 67.CHICKEN PAKORA** \$12 \$32  
Mildly spiced boneless chicken fritters flavored with fresh onion, garlic and ginger.
- 68.CHICKEN TIKKA** \$12 \$32  
Tender chicken marinated in chef's spicy classic meat masala.
- ♥ **69.HARIYALI CHICKEN TIKKA** \$12 \$32  
Tender boneless chicken, marinated with mint and spinach.
- 70.MUTTON SHEEKH KABAB** \$17 \$45  
Skewered minced lamb kabab sprinkled with fresh herbs and served with onion and mint sauce.
- 71.TANDOORI FISH TIKKA** \$17 \$45  
Swai fish fillet marinated with chef's special spicy red masala
- 72.TANDOORI SHRIMP** \$18 \$48  
Shrimp marinated in yogurt with Indian spices and cooked to perfection in clay oven.
- ♥ **73.NON-VEGETARIAN TIRANGA PLATTER** \$40 \$100  
A selection of chicken tikka, murgh malai tikka, sheekh kabab, shrimp tikka, fish tikka served with mint chutney

## Main Course Veg

US EC

- 74.MIX-VEGETABLES CURRY** \$12 \$32  
Mixed vegetables cooked in chef's special gravy and garnished with fresh cream.
- ♥ **75.PANEER TIKKA MASALA** \$12 \$32  
Cubes of fresh homemade cottage cheese roasted and then cooked in a tomato, butter and Cream sauce studded with garden peas.
- 76.SAAG PANEER** \$12 \$32  
Cubes of fresh homemade cottage cheese cooked with silky puree of Spinach
- 77.PESHAWARI CHANNA MASALA** \$12 \$32  
Tender chick peas simmered in a delicious spicy sauce. Ideally eaten with a Bathura (see breads).
- 78.TARKA DAL** \$10 \$27  
A trio of red, yellow and gram lentils tempered with an onion and cumin seed dressing.
- 79.ALOO GOBI** \$12 \$32  
Potato, Cauliflower cooked in Indian spices.

## Main Course Meat



- ♥ **80.BUTTER CHICKEN** \$14 \$36  
Boneless chicken tandoori roasted and finished in tomato gravy with butter and cream.
- 90. MURG TIKKA MASALA** \$14 \$36  
Boneless morsels of chicken tikka cooked in tandoori and finished off in a rich tomato and cream sauce.
- 91.MURG KORMA** \$14 \$36  
Tender pieces of chicken cooked in a mild creamy almond and coconut sauce.
- ♥ **92.MURG VINDALOO** \$14 \$36  
Very spicy chicken curry from North India
- ♥ **93.KASHMIRI LAMB ROGAN JOSH** \$18 \$48  
A tasty south Indian dish with flavors of coconut and curry leaves.
- ♥ **94.LAMB KORMA** \$18 \$48  
Boneless lamb chunks marinated in traditional spices and gently cooked in Creamy Autard and coconut sauce.
- ♥ **95.MUTTON MASALA** \$18 \$48  
Tender chunks of mutton cooked in a aromatic spicy curry.
- 96.SAAG MUTTON** \$18 \$48  
Mutton cooked in a spinach gravy with Indian spices.
- 97.MALAI JHINGA** \$18 \$48  
Jumbo prawns gently simmered in a tomato and coconut flavored sauce.
- ♥ **98.SHRIMP MASALA** \$18 \$48  
Herb marinated jumbo prawns sautéed in a onion and tomato masala sauce flavored with fenugreek leaves.
- ♥ **99.FISH CURRY** \$18 \$48  
Fish fillets cooked in a rich curry and tempered with mustard seeds and curry leaves.
- 100.COCONUT FISH CURRY** \$18 \$48  
Fillets of fish cooked in a mild creamy almond and coconut sauce.



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# Rice Specialists

US EC

-  **101.LAMB BIRIYANI** \$18 \$48  
The finest basmati rice cooked with lamb, saffron and authentic spices. Accompanied with raita and salan.
- 102.SHRIMP BIRIYANI** \$18 \$48  
Basmati rice cooked with shrimp, saffron, ground and whole Indian spice. Accompanies with raita
-  **103.MURG ZAFARANI BIRIYANI** \$15 \$40  
Tender chicken pieces and the finest basmati rice flavoured with saffron and cooked in a sealed 'handi'. Accompanied with raita and salan.

**104.VEGETABLE BIRIYANI** \$12 \$32  
A unique combination of fresh vegetables, aromatic spices and fragrant Basmati rice cooked together to create this classic dish. Served with raita.

**105.STEAMED RICE** \$6 \$15  
Steamed basmati rice

**106.JEERA RICE** \$7 \$19  
Basamati rice tossed with a touch of cumin seeds

**107.PLAIN BIRYANI RICE** \$7 \$19  
Basamati rice flavoured with saffron and spices.

 **108.CHICKEN 65 BIRYANI** \$15 \$40  
Deep fried boneless chicken mixed with basamati rice and Indian spices.

## Breads & Roti

**109.PLAIN NAAN** \$2.5 \$6  
Traditional refined flour, baked in tandoor.

**110.BUTTER NAAN** \$3 \$8  
Soft and flaky, naan bread topped with butter.

**111.ROTI/PULKA** \$2.5 \$6  
Traditional refined flour, baked in tandoor.

**112.GARLIC / CHILLI NAAN**  \$4 \$10  
Naan bread flavoured with garlic/chilli and topped with butter

 **113.KHEEMA NAAN** \$8 \$20  
Naan bread stuffed with minced lamb and spices

**114.GARLIC CHEESE NAAN** \$6 \$16  
Naan bread stuffed and cheese and topped with chilli flakes

**115.KASHMIRI NAAN** \$7 \$18  
Naan bread stuffed with coconut, raisin and dry fruits.

**116.BATHURA** \$4 \$9  
A large football shaped fried bread.

## On The Sides

**117.RAITA** \$5 \$13  
Yogurt mixed with mint, cucumber and onions.

**118.ROASTED PAPAD** \$2 \$5  
Crispy Indian lentil crackers flavored with spices.

 **119.MASALA PAPAD** \$3 \$8  
Crispy Indian lentil crackers topped with diced onion, tomato, cucumber, green chilli and chaat masala.

# FROM THE WOK

## Soups

US EC

- 120.SWEET & SOUR SOUP** \$8 \$22  
**121.VEGETABLE SOUP** \$8 \$22  
**122.Manchow SOUP** \$8 \$22  
**123.CHICKEN CORN SOUP** \$8 \$22  
**124.SEA FOOD SOUP** \$8 \$22

## Starters

**125.LOLLIPOP CHICKEN** \$11 \$30

 **126.VEG MANCHURIA** \$12 \$32

 **127.CHILLIY PANNER** \$13 \$35


**SPRING ROLL-4PCS** \$8 \$22

**128.VEG** \$11 \$30

**129.CHICKEN** \$13 \$35

**130.SHRIMP** \$13 \$35

 **131.CHILLI CHICKEN** \$13 \$35

 **132.CHILLI SHRIMP** \$18 \$48  
Panko coated juicy jalapenos filled with creamy cheese & perfectly fried

 **133.CHICKEN 65** \$13 \$35

**134.FISH 65** \$15 \$40

**135.SHRIMP 65** \$18 \$48

## Noodles

 **PAN FRIED NOODLES**  
(SCHEZEWAN/SPICY/ REGULAR)

**136.VEG** \$12 \$32

**137.CHICKEN** \$13 \$35

**138.FISH** \$15 \$40

**139.SHRIMP** \$18 \$49

## Fried Rice

**PAN FIRED RICE**  
(SCHEZEWAN/SPICY/ REGULAR)

**140.VEG** \$13 \$35

**141.CHICKEN** \$14 \$38

**142.FISH** \$16 \$43

**143SHRIMP** \$19 \$53

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SCAN THE QR CODE FOR THE ZANZI NEVIS DIGITAL MENU

Your feedback is highly appreciated and will help us to improve our service

THANK YOU VISIT US AGAIN