



BOUTIQUE HOTEL

est. 2008

DINNER

A la carte

STARTERS

Smoked game carpaccio, rocket, pickled beetroots, pecan and biltong crumble	130.00
Potato, apple and leek soup, horseradish cream and beetroot crisps	90.00
Roasted butternut salad, goat cheese, dates, quinoa, orange dressing and toasted seeds	110.00
Smoked snoek pate, cucumber and peppadew salad, granadilla and soy dressing	110.00

MAIN MEALS

Beef fillet, caramelized onions, mushroom and mustard cream	240.00
Butter chicken kebab, yogurt and coriander dressing, pineapple and tomato salsa	180.00
Fresh catch of the day (either Kabaljou or Kingklip), grilled	220.00
Margherita's sole meunière (only if fresh available) with capers, parsley and orange butter	220.00
<i>(All served with mash potatoes or seasonal vegetables or side salad)</i>	
Pan fried gnocchi, eggplant, sundried tomatoes, olives, rocket and parmesan cheese	145.00

DESSERTS

Lemon curd and orange marmalade tartlet, sesame crisp with berry sorbet	85.00
Apple, pear and blueberry crumble, oats and vanilla ice cream	75.00

+264 81 332 4293

www.villamargherita.com.na - info@villamargherita.com.na

P.O Box 4392, Swakopmund, Namibia - Corner of Daniel Tjongarero & Otavi Street