

the VILLAGE
garden

Menu





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Wifi:

The Village

Password:

koiponds



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www.villagewhk.com



The Village Garden



@village_garden_whk



The Village Garden



The Village Garden

For catering and venue hire:

Contact:

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Breakfast

SERVED TILL 12PM
(SATURDAYS AND SUNDAYS
ALL DAY BREAKFAST)

The Frenchie ^{N\$85}

Challah French Toast served with banana, crispy bacon and buttermilk sauce

Matcha Waffle ^{N\$80}

Matcha waffle topped with seasonal fruit, served with whipped cream and toasted coconut flakes

Granola Fruit Tart ^{N\$80}

Granola Tart topped with Yogurt, Seasonal Fruits, Honey and Toasted Coconut Flakes

Breakfast Bun ^{N\$85}

Cheesy Egg, Bacon and Rocket on a Soft toasted Bun

add Aioli ^{N\$20}

Easy Breakfast ^{N\$90}

Slice of sourdough bread topped with fresh tomato, two slices bacon, a poached egg, rocket and hollandaise on the side

Omelette

Plain 3 Egg Omelette with Cheese ^{N\$40}

Bacon ^{N\$24}, Mince ^{N\$28}, Cheese ^{N\$14}, Tomato ^{N\$5},
Mushrooms ^{N\$17}, Mixed Peppers ^{N\$9}, Spinach ^{N\$10},
Feta ^{N\$11}, Avocado ^{N\$20}, Ham ^{N\$22}, Salami ^{N\$25}
add Slice of toast with Jam and Butter ^{N\$20}

Breakfast Bowl ^{N\$85}

Whipped feta, oven roasted cherry tomatoes, two poached eggs drizzled in Herb butter Sauce, served with sourdough bread

-add extra sausage ^{N\$35}

-add extra bacon ^{N\$24}

Village Benedict

Potato Rosti topped with one of the following toppings:

Mushroom, Spinach, Two poached eggs, Rocket and Hollandaise ^{N\$95}

Bacon, Two poached eggs, Rocket and Hollandaise ^{N\$110}

Smoked Salmon, Cream Cheese, Two poached eggs, Rocket and Hollandaise ^{N\$150}

Fry up ^{N\$120}

2 Eggs, 2 x bacon rashers, Mushrooms, Baked Beans, Fresh/ Grilled Tomato and Farm boerewors served with a slice of bread of your choice (*White, Whole Wheat, Sourdough or Gluten free bread N\$20 extra*)

Extras

Fruit Salad ^{N\$75}

Two Boiled Eggs ^{N\$16}

Avocado (seasonal) ^{N\$20}

Extra Steak 250g ^{N\$110}

Extra Egg ^{N\$8}

Extra Salmon Portion ^{N\$75}

Extra Bacon ^{N\$24}

Extra Rosti ^{N\$15}

Extra Cheese ^{N\$11}

Extra Farm Boerewors ^{N\$35}

**please note these are extras and can only be added to a meal and not be ordered separately*

I don't understand people who skip breakfast. It's like saying, 'I don't have time for happiness'.

Open Sandwiches

One slice buttered Sourdough Toast topped with Avocado, Black Salt and Toasted Sesame seeds ^{N\$55}



One slice buttered Sourdough Toast topped Vegan Chickpea Mayo and Pickled Red Onion ^{N\$55}

One slice buttered Sourdough Toast topped with Grilled Chicken, Cream Cheese, Sundried Tomato Pesto and Melted Mozzarella ^{N\$90}

One slice buttered Sourdough Toast topped Thinly sliced Ribeye, Cream Cheese, Caramelized Onion and Rocket ^{N\$90}

Croissant

Plain ^{N\$40}

Croissant with Butter and Jam ^{N\$45}

Nutella & Banana ^{N\$75}

Free Range Chicken ^{N\$75}

Scramble Egg & Bacon ^{N\$85}

Gypsy Ham, Cheese and Homemade Mayo ^{N\$90}

Bacon, Brie & Caramelized Onion ^{N\$105}

Smoked Salmon, Cream Cheese, and Cucumber ^{N\$105}

Toasties

Choose between White, Wholewheat, Sourdough or Gluten Free Bread (^{N\$20 extra})

Cheesy (Cream Cheese and Gouda) ^{N\$50}

Free Range Chicken Mayo ^{N\$55}

Jalapeno Popper ^{N\$55}

Gypsy Ham & Cheese ^{N\$65}

Bacon, Banana & Cheese ^{N\$70}

Beef Mince and Cheese ^{N\$70}

Salami, Tomato & Gouda ^{N\$70}

Bacon, Egg & Cheese ^{N\$70}

Tomato, Pesto & Mozzarella ^{N\$75}

Biltong, Chutney and Cheese ^{N\$80}

Bacon, Brie and Caramelized Onion ^{N\$95}

Wraps

Beef, Tomato, Peppers, Pickled Red Onion and Corn served with Aioli ^{N\$105}

Grilled Chicken, Pesto, Sundried Tomato and Feta Wrap served with Pesto Mayo ^{N\$120}

Crumbed Chicken, Homemade Mayo, Bacon, Pineapple and Gouda served with homemade Sweet Chilli ^{N\$130}

Falafel, Spinach, Cucumber, Tomato, Onion and Beetroot Hummus served with Tzatziki ^{N\$110}

Please have a look at our cake display for sweet treats

**Croissants
are like a good
pun – flaky,
buttery, and
impossible to
resist.**

Lunches

FROM 11AM



Asian Bowl ^{N\$105}

Cucumber and Carrot ribbons with pickled peppers, raw cabbage and toasted cashews marinated in Sesame, Soy and ginger

Add 150g Grilled Chicken Strips ^{N\$42}

Add 125g Grilled Steak Strips ^{N\$55}

Garden Bowl ^{N\$165}

Falafel, Lettuce, Herbed Couscous with Cherry Tomato and Cucumber, Feta and Olives, Pickled Peppers and Beetroot Hummus

Bohemian Bowl ^{N\$160}

Cajun Grilled Chicken breast, Lettuce, Rocket, Cherry Tomato, Pickled Red Onion, Deep fried Feta, Toasted Cashews and Mango dressing

Beetroot & Goats Cheese Salad ^{N\$175}

Roasted Beetroot, Butternut, Rocket, Deep Fried Goats cheese and Toasted Pumpkin seeds with Balsamic vinaigrette served with a slice of Toasted sourdough bread



Bonsai Burger ^{N\$140}

Chickpea and Bean Patty with Mushrooms, Cheese, Caramelized Onion, Lettuce and Tomato served with Sweet Potato Fries

Creamy Chicken Pasta ^{N\$160}

Tagliatelle Pasta, Mushroom and Cream topped with a Free Range Grilled Chicken Breast and Parmesan Cheese

Steak Quesadilla ^{N\$160} enough for 2 as a snack

Steak strips, Cream cheese, Gouda, Spring Onion and Jalapeno's served with Sourcream

Crumbed Chicken ^{N\$140} enough for 2 as a snack

Crumbed Free Range Chicken Strips Served with Homemade Sweet Chilli sauce

Chimichurri Steak ^{N\$220}

250g Namibian Beef Ribeye Steak served with Potato Fries, Onion Rings our famous Chimichurri sauce and a side salad

Small Plates

Falafels ^{N\$110}

Eight Falafels with Beetroot Hummus

Potato Fries ^{N\$25}

Sweet Potato Fries ^{N\$35}

Crumbed Mushrooms served with Aioli ^{N\$55}

Crumbed Feta and Herbed Olives ^{N\$80}

Five Springrolls with homemade Sweet Chilli Sauce

- Beef Mince ^{N\$40}

- Julienne Veggies ^{N\$50}

Loaded Chips

- Bacon Cheese and Garlic ^{N\$45}

- Cheese and Jalapeno ^{N\$35}

Side Salad ^{N\$48}

Greens, cherry tomatoes, cucumber, feta and pickled red onion

Homemade Mayo Dip ^{N\$15}

Aioli ^{N\$20}

In line with our effort to be an **environmentally friendly** establishment we charge **N\$10 extra** for every meal ordered take away and encourage everyone to bring along their own take-away containers. **We all have a part to play.**

Coffee

Americano	Small N\$22 Large N\$32
Cappuccino	Small N\$24 Large N\$38
Latte	N\$40
Espresso	Single N\$12 Double N\$22
Flat White	N\$36
Hot Chocolate	N\$28
Mocha	N\$46
Caramel Latte / Iced Coffee	N\$56
Hazelnut Latte / Iced Coffee	N\$56
Vanilla Latte / Iced Coffee	N\$56
Almond Milk extra	

For Americano N\$12

Cappuccino/Latte Small N\$18

Cappuccino/Latte Large N\$24

Soy Milk extra	N\$10
Whipped Cream extra	N\$10
Extra shot Espresso	N\$10
Honey	N\$10

Tea & Other Drinks

Please have a look in our tea box for other available flavours. N\$20

Chai Latte	N\$40
Chai Cappuccino	N\$40
Dirty Chai	N\$58
Rooibos Latte	N\$35
Rooibos Cappuccino	N\$35
Pot of Homemade Ginger, Honey and Lemon Tea	N\$30



Tea is the answer to all of life's problems. Well, maybe not all, but at least the ones that can be solved with a hot beverage.

In line with our effort to be an **environmentally friendly** establishment we charge **N\$5 extra** for every take away coffee cup and encourage coffee lovers to bring along their own take-away mugs. **We all have a part to play.**

Drinks

Coke / Coke Zero / Fanta / Sprite / Sprite Zero / Cream Soda	N\$25
Dry lemon, Tonic, Soda, Lemonade	N\$20
Appletizer/ Grapetizer	N\$40
Sparkling Water	250ml N\$25 750ml N\$35
Still Water	250ml N\$25 750ml N\$35
Rock Shandy	N\$45
Malawi Shandy	N\$45
Kalahari Shandy	N\$50
Passion Fruit & Lemonade	N\$45
Passion Fruit & Soda	N\$45
Lime & Soda	N\$45
Steelworks	N\$50
Windhoek Non-Alcoholic 340ml	N\$30
Clausthaler Lemon / Original	N\$35
Rauch Juices <i>Pineapple, Cranberry, Apple, Mango or Orange</i>	N\$35
Homemade Ice-Tea <i>Sparkling Ice Tea with a double shot of Rooibos Espresso with lemon and honey</i>	N\$40
Lemon Cooler	N\$35
Lemon and Mint Cooler	N\$35
Kombucha <i>A Gut loving healthy fizzy drink Please ask about our available flavours</i>	N\$70

Fresh Juice

Green Glow <i>Spinach, Celery, Cucumber, Apple and Lemon</i>	N\$60
Red Root <i>Beetroot, Carrot and Apple</i>	N\$60
Bunny Juice <i>Carrot, Apple and Ginger</i>	N\$60
Pineapple Punch <i>Pineapple, Apple, Lemon and Ginger</i>	N\$60
Orange you lovely <i>Fresh Orange Juice</i>	N\$70
Health Shot <i>Fresh Ginger with Turmeric, Lemon and Honey</i>	N\$30

Health Smoothies

Berrylicious Berries, Greek Yogurt, Milk, Chia Seeds and Honey	N\$75
Tropical Sunrise Mango, Pineapple, Banana, Chia seeds and Yogurt	N\$75
Peanut Protein Peanut Butter, Hemp Protein Powder, Banana, Honey and Milk	N\$75
Green Machine Spinach, Pineapple, Banana, Kiwi and Honey	N\$75
Collagen Vanilla Collagen Whey Powder, Banana, Yogurt, Milk and Honey	N\$80
Substitute Milk / Yogurt for Almond / Soy Milk	

Please note most of our smoothies contain honey as we use fresh ingredients and can't always guarantee the sweetness. Please do inform us if you don't want honey.

Extras:

Fresh Mint	N\$5
Lemon	N\$5
Honey	N\$8
Pineapple	N\$10
Ginger	N\$10

If life gives you lemons, make a smoothie. It won't solve your problems, but at least you'll have a tasty drink

Adult Shakes

Milkshakes Vanilla; Strawberry; Chocolate; Bubblegum	N\$65
Gourmet Shakes	
Coffee	N\$70
Oreo	N\$70
Ferrero Rocher Milkshake	N\$95
Dom Pedro	
Amarula	N\$65
Bells	N\$65
Kahlua	N\$70

Something Stronger

Tafel Lager 340ml	N\$30
Tafel Lite 340ml	N\$30
Windhoek Lager 340ml	N\$30
Windhoek Draught 500ml	N\$35
Radler 500ml	N\$35
Schofferhofer 500ML	N\$50
Hunters Dry/ Gold	N\$35
Savana Light	N\$35
Savanna Dry	N\$35
Gordon's Gin	N\$25
Beefeater Pink/ Normal Gin	N\$35
Tanqueray Gin	N\$35
Bells	N\$35
Jameson	N\$45
Jameson Select Reserve	N\$55
Smirnoff Vodka	N\$20
Absolut Vodka	N\$30
Captain Morgan Dark Rum	N\$25
Bacardi White Rum	N\$30
Malibu	N\$30
Richelieu	N\$25
Klipdrift	N\$25
Tequila Silver	N\$30
Tequila Gold	N\$30
Jagermeister	N\$40
Amarula	N\$20



**Beer, if drank
with moderation,
softens the temper,
cheers the spirit
and promotes
health.**

Wines

Bubbly

Balance Boldly Brut Sparkling Wine

Hoopenburg Blanc de Noir Sparkling Wine

Simonsig Kaapse Vonkel MCC

Whites & Rose

Waterkloof False Bay Chenin Blanc

Alvi's Drift Chenin Blanc

Lourensford River Garden Chardonnay

Waterkloof Peacock Sauvignon Blanc

Black Elephant Two Dogs Sauvignon Blanc

Alvi's Drift Viognier

Lourensford Rivergarden Rose

Red Wines

Waterkloof False Bay Bush Vine Pinotage

Waterkloof False Bay Old School Syrah

Waterkloof Peacock Wild Fermented Cabernet Sauvignon

Niel Joubert Merlot

Scaramanga Red Blend

Sweet Wines

Cape Classics Sweet White

Cape Classics Sweet Red Blend

Glass

NS45

Bottle

NS220

NS320

NS390

250ml Carafe

NS56

Bottle

NS170

NS185

NS200

NS215

NS300

NS185

NS200

250ml Carafe

NS56

Bottle

NS170

NS170

NS215

NS290

NS280

250ml Carafe

NS56

Bottle

NS170

NS56

NS170

Cocktails

Mimosa Sparkling wine and Orange Juice

NS40

Wine Spritzer White wine, Elderflower and Soda

NS70

MOJITO White Rum, Fresh Mint, Limes, Soda

NS85

COSMOPOLITAN Vodka, Triple Sec, Cranberry Juice and Lime

NS75

CAIPIRINHA Cachaça, Lime and Brown Sugar

NS95

PINA COLADA Malibu, Coconut, Pineapple

NS95

CARRY ME HOME Tequila, Orange Juice, Grenadine and blue

NS90

Curaçao

ESPRESSO MARTINI Espresso, Vodka and Kahlua

NS90

BERRY G&T Berries, Double Gordons Gin & Tonic

NS70

Tanqueray extra NS20

