

UPSTATE

BY PARIAH STATE



+263 78 701 9493

MONDAY - SUNDAY
12.30 - 11.30PM

@upstatebypariah

SMALL PLATES

STEAK ON STICKS

12

Grilled rump skewers rubbed in Ethiopian berbers spice with shiro wat, coriander yoghurt and flat breads

OXTAIL STUFFED BONE MARROW

12

Roasted bone marrow filled with braised oxtail, drizzled with a red wine demi glace & topped with a vibrant citrus gremolata, served with grilled garlic sourdough

CHICKEN LIVERS

9

Panko crumbed chicken livers served with peri peri cream, garlic toasted sourdough & bacon jam

WORS & JEST

8

Chargrilled boerwoers pieces with chakalaka relish and soft parmesan sadza

CALAMARI A LA PLANCHA

10

Grilled calamari with roasted pepper hummus, marinated red peppers & grilled lemon

PANKO PRAWNS

14

Panko crumbed queen prawns served with sweet chilli sauce and house made aioli

WILD CAESAR

10

Butter lettuce, smoked venison carpaccio, sourdough croutons, boiled egg, white anchovy fillets, confit garlic Caesar dressing, shaved Grana Padano cheese

CHINESE STICKY WINGS

9

Chinese style wings tossed in a sweet garlicky golden marinade, served with an Asian slaw and dipping sauce

SALADS

UPSTATE SALAD

10

Iceberg lettuce with white bean hummus, Danish feta, olive tapenade, pickled red onions, herb croutons, roasted cocktail tomatoes & Dijon mayo

SMOKED NYANGA TROUT

20

Salad of fresh & pickled cucumber with smoked Nyanga trout, herb cream cheese, pickled radishes & candied lemon

1. Chicken Milanese with lemon caper dressing & aged parmesan

4

ADD-ON:

2. Carne asada "Grilled Steak with chimichurri dressing

5

CHARCOAL GRILL

Our steaks are served with fries or mashed potatoes,

Your choice of sauce as well as an additional side:

Creamed Spinach | Roasted Vegetables | Upstate Side Salad

SIRLOIN

200g 20 350g 25

RUMP

350g 25

T-BONE

550g 30

RIB-EYE ON THE BONE

450g 34

MOROCCAN LAMB SKEWERS

30

Cubes of lamb marinated in a blend of North African spices, skewered and flamed grilled, served with house made flat bread, a crisp side salad, and a zesty mint, coriander cherry tomato salad with citrus dressing

PORK TOMAHAWK

30

450g grilled bone in pork chop served with creamy mashed potatoes, mustard & white wine jus topped with bourbon bacon jam

ADAM & EVE

26

Slow cooked beef ribs in a sweet Asian basting finished on the charcoal grill & served with fries

HARISSA INKUKHU

22

Flame grilled baby chicken basted in a spicy North African harissa sauce served with fries

GRILLED NORWEGIAN SALMON

36

Grilled Norwegian salmon, served with carrot and pea puree, tomato salsa and a creamy white wine sauce

All steaks are charcoal grilled, topped with cowboy butter

***PLEASE ALLOW COOKING TIME OF UP TO 30 MINUTES FOR WELL DONE STEAKS**

Surf & Turf Add 4 Grilled Queen prawns to any Steak for \$10

OTHER MAIN PLATES

ROAST DUCK

30

Confit duck leg & roasted duck breast served on pumpkin mash with grilled baby onions, toasted pumpkin seeds and roast duck jus

MUSHROOM LINGUINE

20

OR CHICKEN LINGUINE

24

Creamy mushroom ragout tossed through al dente linguine, finished with a dash of fresh lemon, toasted pine nuts and shaved parmesan cheese

SEAFOOD LINGUINE

30

A pasta filled with prawns, clams, mussels and calamari. Tossed in a chilli marinara sauce finished with herbed olive oil

PRAWNS

6 QUEEN PRAWNS 28

10 QUEEN PRAWNS 40

Grilled and brushed with lightly spiced butter served with fries or savoury rice. Choose from Peri Peri or lemon butter sauce

SEAFOOD PLATTER

For 2 people sharing

55

A sharing platter of grilled prawns brushed with garlic butter, steamed half shell mussels and grilled calamari served with golden French fries, sauce au beurre blanc & a side of chilli oil

OPTIONAL ADD-ONS

HERB MASHED POTATO 4 | CREAMED SPINACH 4 | SEASONAL STEAMED VEGETABLES 4 | UPSTATE SIDE SALAD 4 | GARLIC BUTTER MUSHROOMS 5

-SAUCES-

EXOTIC MUSHROOM | BONE MARROW & RED WINE | ROASTED BLACK PEPPER | SHEBA SAUCE

DESSERT

Ask your waiter about today's sweet creation.

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BEERS

Local Beers	2.50	Stella Artois	4
Castle Lite - Imported	3	Peroni	5
Winhoek Draught	4	Guinness Draught	5
Heineken	3		

ROSÉ WINE

	Glass	Bottle		
Bella Vino Perky Pink	4	14	Bacco Rosé	40
Green apple and pear.			Cherries and stone fruit.	
Babylonstoren Mourvèdre Rosé		30		
Pomegranate, watermelon and acidity.				

CHAMPAGNE AND SPARKLING

Da Luca Prosecco	40	Veuve Rich 750ml	200
Peach and apricot aromas, crisp finish.			
Foothills Sparkling Sauvignon Blanc	40	Taittinger Brut	240
Gooseberries, passionfruit and lime.			
Veuve Brut 750ml	180	Billecart Salmon	300

WHISKY • WHISKEY • BOURBON • COGNAC

	Shot	Bottle		Shot	Bottle
Famouse Grouse	2	48	<u>Islay</u>		
Johnnie Walker Black	3	75	Caol Ila 12	6	150
Johnnie Walker Double Black	5	100	Laphroaig 10	7	160
Johnnie Walker Gold	6	138	<u>Islands</u>		
Johnnie Walker Blue	22	565	Jura	6	145
			Talisker Dark Storm	8	250
<u>Highland</u>			<u>Irish</u>		
Glenmorangie 10	4	100	Bushmills	3	60
Glenmorangie 12	7	158	Tullamore Dew	3	70
Glenmorangie 16	14	340	Jameson	2.5	47
Macallan 12	9	225	Jameson Black Barrel	4.5	86
Macallan 15	12	280	<u>Japanese</u>		
Glenlivet 15	8	155	Akashi White Oak	4	60
Glenlivet 18	10	210	Hibiki Master Select	18	280
<u>Bourbon</u>			<u>Cognac</u>		
Jim Beam	3	54	Hennesy Vsop	12	170
Jack Daniels	3	76	Remy Martin Vsop	8	200
Gentleman Jack	3	70	Courvoisier Vsop	8	220
Woodford Reserve	4	100	Remy Martin Louis xiii	12	300
<u>Speyside</u>					
Glenfiddich 12	4	155			
Glenfiddich 15	8	165			
Glenfiddich 18	10	210			

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GIN COCKTAILS

FROZEN GIN LEMONADE 8
SEESU GIN, INFUSED WITH ICED LEMONADE & BERRY COULIS

WATERMELLON GIN FIZZ 7
REFRESHING WATERMELON, LIME ZEST & A SPLASH OF SODA

SINGAPORE SLING 7
CITRUS, HOME-MADE CHERRY BRANDY & A TWIST

WHISKEY COCKTAILS

NEW YORK SOUR 7
SMOKED BOURBON ,AQUAFABA & A DELICATE CAB SAV FLOAT

PENICILLIN 7
SCOTCH, ORGANIC HONEY,& A TOUCH OF GINGER

GODFATHER 8
THE DON'S CHOICE- SMOKED BOURBON & AMARETTO

TEQUILA COCKTAILS

DEVIL'S MARGARITA 8
A JIMADOR HARVESTED BLANCO WITH A RED WINE FLOAT

PALOMA 8
TEQUILA, PINCH OF SALT TOPPED WITH GRAPEFRUIT SODA

SHOOTERS

LEMON DROP 3
VODKA , LEMON & SUGAR

CHOCOLATE CAKE 4
FRANGELICO , VODKA & TWIST

BLUE KAMIKAZE 4
VODKA, BLUE CURACAO & LEMON

BLOWJOB 5
KAHLUA, AMARULA & FRESH CREAM

RUM COCKTAILS

MOJITO 8
SUPERIOR RUM , SMACKED MINT & A TWIST

STRAWBERRY DAIQUIRI 8
LOCALLY FARMED STRAWBERRIES BLENDED WITH GOODNESS

MAI-TAI 8
AMARETTO , ORANGE LIQUER & A SPLASH OF RUM

VODKA COCKTAILS

COSMOPOLITAN 8
AS IS IN THE SEX & THE CITY MADAGASCAN VANILLA INFUSED

PORNSTAR MARTINI 8
WITH VODKA & PASSIONFRUIT PINEAPPLE JUICE, RASPBERRY

FRENCH MARTINI 9
LIQUER & THE VODKA OF MOSCOW

COGNAC COCKTAILS

FRENCH CONNECTION 8
5 YEAR OLD BRANDY MEETS ITALIAN DISORONNA

HENYTHING GOES 11
HENNESSY VS, APPLE JUICE & A TOASTED CINNAMON STICK

DENGA SIGNATURES

CALIFORNIA ICE TEA 12
LONG ISLAND'S DRUNKEN UNCLE

DENGA BANGER 12
BLANCO & ANEJO RUM, PINEAPPLE, ANGOSTURA & A TWIST

MBINGA FASHION 20
TALISKER BITTERS , SUGAR AND A TOASTED CINNAMON STICK

WHITE WINE

	Glass	Bottle
Pandora's Box The Gooseberry Mineral meets tropical Sauvignon Blanc.	4	14
Bella Vino Seductively Sweet White Rich, fruity and lightly smoky.	4	14
Backsberg Hillside Sauvignon Blanc Melon, kiwi and gooseberry.		24
Foothills Sauvignon Blanc Papaya and coastal freshness.		24
Nitida Wild Child Bold tropical barrel-aged flavour.		30
Babylonstoren Chardonnay Creamy citrus, ideal for rich dishes.		75

	Bottle
Ghost Corner Sauvignon Blanc Asparagus, fig and grapefruit.	55
Kumusha Chenin Blanc Pear, lime and papaya.	22
Babylonstoren Chenin Blanc Crisp guava and melon.	28
Creation Chenin Blanc Pear, peach and a hint of spice.	60
Haute Cabriere Chardonnay Pinot Noir Citrus and red fruit.	22
Foothills Chardonnay Lemon zest, almond biscotti.	26

RED WINE

	Glass	Bottle
Pandora's Box Lock 1855 Cab-Merlot with chocolate and oak.	4 4	14
Bella Vino Sassy Sweet Red Rich and fruity		14
Kumusha Cabernet Sauvignon Cherries, plums and herbs.		22
Nitida Cabernet Sauvignon Red fruit with smooth tannins.		30
Monogram Foothills Shiraz Dark chocolate and spice.		48
Bacco Prelude Syrah Black fruit and mocha.		65
Ernie Els Big Easy Red Blend Cherries and spice.	7	28
Babylonstoren Babel Red Berries and chocolate.		35

	Glass	Bottle
De Toren Delicate Strawberries and roses.		45
Rupert Rothschild Classique Cab-Merlot blend.	12	45
Anthonij Rupert Optima Cedar and cocoa.		48
Seriously Old Dirt Plum and strawberry with spice.		55
Bacco Cab Sav Malbec Cassis and dark fruits.		80
Meerlust Rubicon Violets, plum and cedar.		110
De Toren Z Plum, blueberry and vanilla.		115