



— FLAVOUR MEATS AMBIENCE —

Welcome to ZORZ, a unique shisanyama experience where great food, good music, and an unmatched vibe come together. Whether you're here to chill, grab a bite, or enjoy a perfectly crafted drink, ZORZ is the ultimate destination for those who appreciate day vibes that flow seamlessly into the evening.

What We're About

At ZORZ, we bring you a premium yet authentic shisanyama experience, infused with style, energy, and a laid-back atmosphere. Our menu features flavour-packed grills, mouthwatering sides, and signature cocktails that set the tone for an unforgettable time.

The Vibe

From relaxed afternoons to vibrant sunsets, ZORZ is the go-to spot for those who love a social, upbeat, and stylish setting. Expect the best curated playlists, live DJs, and a crowd that knows how to enjoy the moment.

Operating Hours

We're all about the perfect balance between fun and comfort. Enjoy the energy of the day and the rhythm of the evening – we close at 1PM, ensuring you make the most of your time at ZORZ.

Join Us

Come for the flavour, stay for the ambience. Whether it's a casual hangout, a special occasion, or just a reason to unwind, ZORZ delivers the ultimate shisanyama experience.

Location: CARLSWALD DECO CENTRE SHOP B17

Follow us: @zorz_midrand

Let's ZORZ.



Starters

Ignite your appetite



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Fresh Oysters (Available Per 6,9,12)

35

Succulent giant or medium oysters, flame-kissed or served fresh from the ocean.

Flame-Kissed Tiger Prawns

195

Juicy, fire-grilled prawns with your choice of signature sauce:

- Zorz Homemade Chili Sauce

45
- Chakalaka Butter Sauce
- Burnt Sage Butter Sauce

Shisanyama Steak Salad

188

Flame-grilled sirloin with wild rocket, heirloom tomatoes, parmesan, and pickled onions, drizzled with wholegrain mustard dressing.

Peri-Peri Ox Liver

100

Periperi Livers served with toasted ciabatta or homemade flat bread .

Grilled Baby Vegetables with Burrata

180

Smoky, charred baby veggies paired with creamy, dreamy burrata cheese.

Chili Tin Fish with Eggs & Pap

120

A South African classic with a fiery kick!

Fried Pap With Chakalaka

50

Fried pap balls which are stuffed with mozzarella served on a bed of Chakalaka.



From the Fire

A Carnivore's Paradise



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Beef Cuts {Served with one side}

1.2kg Beef Tomahawk 850

A show-stopping cut for serious steak lovers (optional gold leaf-wrapped).

120g Chakalaka Wors 98

A South African classic with a spicy kick.

Boerewors Tyre 220

Served with pap rice or chips and 1 extra side .

200g Short Rib 190

Served with pap, chips, or dumplings, plus sides.

Surf & Turf - The best of both worlds:

250g Beef Fillet Medallion 460

Luxuriously tender.

150g Beef Sirloin 200

Packed with flavor.

500g Massive T-Bone 350

For the true carnivore.

300g T-Bone 250

Steak Bites with Eggs & Zor's Sauce 135

Served straight from the pan!

Wagyu Beef 730

Premium, melt-in-your-mouth perfection (availability & price on request; optional gold leaf-wrapped).

Pork & Poultry {Served with one side}

120g Pork Kassler Chop 120

Juicy, smoky, and perfectly seared.

150g Pork Shoulder Chop 105

Tender and packed with flavor.

180g Pork Belly 125

Crispy on the outside, melt-in-your-mouth inside.

500g Sticky Pork Spare Ribs 195

Fall-off-the-bone goodness!

Peri-Peri Flame Grilled Chicken (1.2–1.4kg) 110

Flavor explosions in every bite!

Whole Flame-Grilled Chicken (1.2–1.4kg) 210

Perfect for sharing.



On the Side



Perfect Companions



Triple-Cooked Chips	<u>50</u>
Crispy, golden, and oh-so-addictive.	
Spinach Chakalaka	<u>30</u>
A vibrant, spicy-sweet vegetable medley.	
Fresh Green Salad	<u>85</u>
Crisp, leafy greens with all the trimmings.	
Soft Pap	<u>25</u>
Fluffy and perfect for soaking up rich sauces.	
Carrot Dumplings	<u>45</u>
Sweet, savory, and utterly satisfying.	
Basmati Rice	<u>45</u>
Fragrant rice infused with caramelized onions, spinach, and pomegranate.	
Flame-Grilled Baby Vegetables	45
Smoky, charred goodness straight from the fire.	



Seafood from the Fire

Where Ocean Meets Flame



Whole Lobster 325

Fire-grilled to perfection, served with two sides and your choice of sauce.

Smoked Norwegian Salmon 280

served with Tender stem okra and broccoli or chips or mash and side lemon /garlic butter
Or savoury rice

Catch of the Day 320

Fresh from the ocean! Choose between Red Snapper or Kabeljou (800g), served with two sides and your favorite sauce.

Kingklip 350

South Africa's favorite fish, topped with garlic butter and served with basmati rice, caramelized onions, spinach, and pomegranate.



Platters

The More, The Merrier!



Platter for Two 380
Includes wors, wings, liver, and chuck.

Platter for Four 520
Includes wors, wings, liver, chuck, and ribs.

Carnivore Platter 950
1kg wors, 8 wings, 400g livers, 500g chuck, 500g ribs, 250g kidney

Babalas Blowout (South African platter) 230
Indulge in a flavorful explosion of South African delights!
- Tender Ox Liver, smothered in our signature Babalas Cure Sauce
- Two succulent Chicken Wings
- Pan-seared Ox Kidneys for a traditional twist
- Grilled Wors for a smoky kick
- Tender Steak Strips, cooked to perfection.

Seafood Party for Six 800
A spread of ocean-fresh delights!

Zorz Classic 135
Lemon & Herb Chicken Quarter, served with a pap tart.



Zorz Pasta Delights



Shisanyama Pasta of the Day 230/280

Tossed with charred beef or seafood, served with your choice of linguine, spaghetti, or penne.

Vegan Option 180

Zucchini spaghetti, tossed in a spinach chakalaka sauce.

Lamb Cuts (Served with one side)



180g Lamb Shoulder Chops 170

Smoky, tender, and full of flavor.

160g Lamb Loin Chops 160

Juicy and flame-grilled to perfection.

350g French-Trimmed Lamb Rack 260

Elegant, juicy, and bursting with taste.

Kota

South Africa's Favorite Street Classic



Shrimp Toast Kota 120

A crispy seafood twist on a local favorite.

Ribeye Steak Kota 120

A flame-grilled masterpiece.

Dessert

South Africa's Favorite Street Classic



Decadent Cake Display 85

Served with a selection of sweet preserves and luscious sauces



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