

We're open seven days a week for breakfast, lunch and dinner.
We can't wait to welcome you to The Three Monkeys in Harare!



W E L C O M E T O

Solo
Enjoy life, SOLO

Kitchen Brunch Service

Tuesday to Sunday 10am – 1pm

Kitchen Lunch Service

Tuesday to Sunday 10am – 4pm

Kitchen Dinner Service

Tuesday to Sunday 5pm – 9:45pm

Bar Closes 10:30pm

Restaurant Closes 11pm



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THREE MONKEYS HOUSE SALAD

Heirloom Tomato Varieties. Danish Feta.
Garden Leaves. Marinated Olives. Avocado. Cucumber. Salted Pumpkin Seed Crunch. Smoked Oregano
Vinaigrette.



105

Add : Chicken

135

PROSCIUTTO & STILTON SALAD (N)

Prosciutto. English Stilton. Barley. Summer Peach. Baby Spinach Fine Beans Pecan Nut Granola. Dijon Mustard Dressing.

140

TUNA “POKE” SALAD

Seared Tuna. Avo. Red Kidney Beans. Charred Corn. Scallions. Pickled Fennel.

Pak Choi Sesame. Chili & Lime Dressing

tapas

SH CROQUETTE

Guacamole. Tagaroshi Aioli.

150

NORTH AFRICAN BARRAMUNDI

Crispy Polenta. Fresh Salsa.

95

Passion Fruit Black Pepper. Wasabi Pickled Nori and Caviar. **OYSTER TRILOGY**

120

Three Dips: Aioli. Ponzu Mayo. Hot African Pepper Sauce. **PRAWN KATAIFI**

140

Roasted Belly. Chipotle Sauce. Guacamole. **PORK TACO** Fermented Tomato Salsa.

110

Slow Roasted Lamb Neck Curry. Mango Atchar. **BUNNY CHOW**

Mojito Yoghurt. Dombolo.

115

Pickled Mushrooms. Edamame. Young Peas. Umami Dressing. **SHORTRIB**

145

BRAAI'ED SIRLOIN SOSATIES

Grassfed Beef. Oregano. Lemon. Black Pepper. Coleslaw Salad.
Sekelbos Mayo.

145

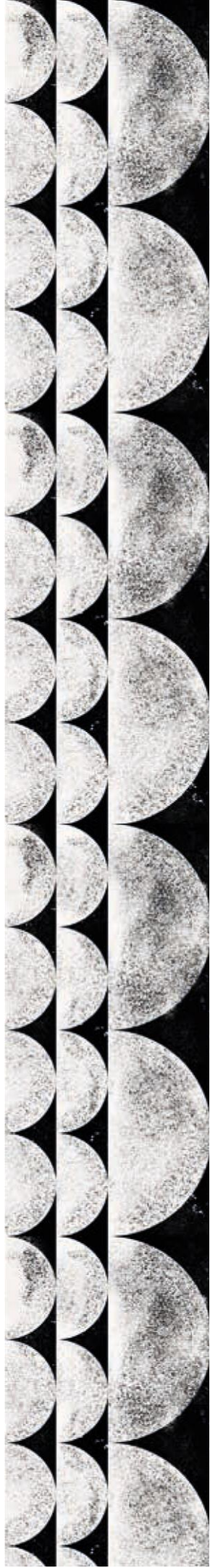
Crispy Fried Wild Mushroom Risotto. Smoked Parmesan Creme. **MUSHROOM**

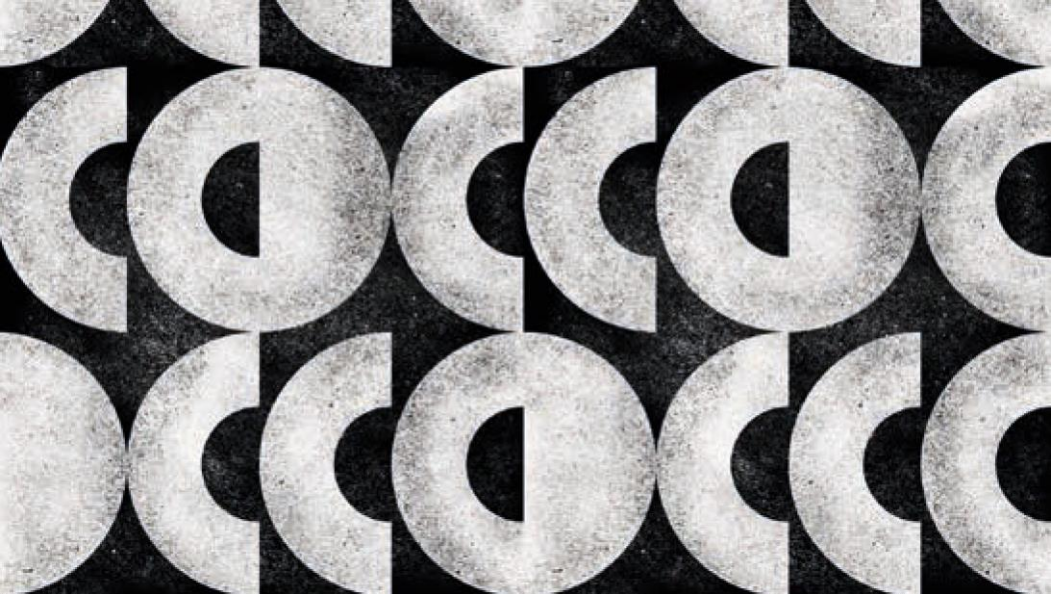
ARANCINI Charred Balsamic Aubergine Puree. Basil Oil.

110

MEAT, CHEESE & OLIVES

Fine Selection of Local Artisan Charcuterie. Cheeses. Olives. Dips.





250

Buttered Gnocchi. Prawns. Calamari and Mussels. **SEAFOOD GNOCCHI**

PUTTANESCA

Past

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Spicy Puttanesca. Crispy Capers. Citrus Crème
Fraiche. Basil.

235

WILD MUSHROOM RISOTTO

Wild Mushroom. Mushroom Puree. Crispy Parmesan. Deep-Fried Sage.

185

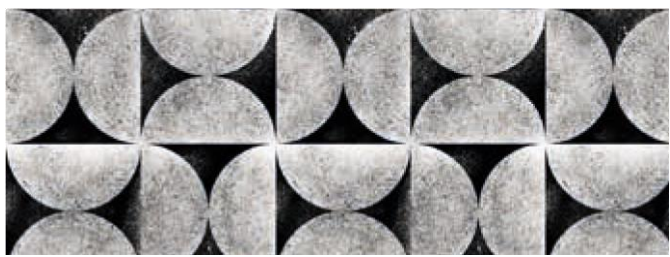
Add : Bacon

195 CHICKEN AND SMOKED PRAWN RIGATONI

Chicken and Chorizo. Baby Spinach. Parmesan and
Napoletana cream. Roasted Garlic Puree. Baby Tomato.

215

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SOLO WAGYU BURGER

Organic Wagyu. Bacon. Avocado. Smoked Cheese.
Sweet Onions. Rustic Fries. Biltong Mayo on a
Charcoal Marbled Burger Bun

185

FISH OF THE DAY

Dashi Broth. Bok Choy. Deep Fried Shimiji. Pea, Edamame.

265

PORK BELLY

Butternut. Apple. Pomme Anna. Walnut and
Celery Chutney. Jus.

260

BABY CHICKEN

Grilled Artichoke. Truffle. Heirloom Tomato Melange. Cos Lettuce.
Parmesan Salad. Sun-Dried Tomato. Jalapeño Pesto.

245

Spe ciali ty

GRILLS

dish

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RIBEYE

ON THE BONE 500g

Parmesan Mash. Long Stem Broccoli. Pickled Baby Onion. Roast Onion Puree. Burnt Aubergine. Jus.

365

BEEF FILLET 300g

Parmesan Mash. Long Stem Broccoli. Pickled Baby Onion. Roast Onion Puree. Burnt Aubergine. Jus.

305

LAMB CUTLETS (N)

Lamb Loin Cutlets. Mushroom Risotto. Chive Oil. Dukkah Spice.

315



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VOLCANO ROLLS (8 PIECE)

Tuna California Roll. Avocado Spring Onion topped with Salmon Spicy Mayo.

Teriyaki Sauce. Bread Crumbs. **135**

PRETTY IN PINK (4 PIECE) Salmon Roses. Prawns. Caviar. **140**

SOLO SIGNATURE ROLLS (8 PIECE)

Smoked Salmon & Avocado Roll. Cream Cheese.

Salmon. Japanese Mayo. **145**

DRAGON ROLL (8 PIECE)

Salmon Rainbow Roll. Tempura Prawn.

Avocado. Spicy Mayo. Sriracha.**165**

BAMBOO ROLLS (6 PIECE)

Cucumber Rolls. Tempura Prawns. Sweet Chilli Sauce. Mayo. Peppers.
Coriander. Spring Onion. Steam Prawns.

149

PRAWN AVALANCHE (8 PIECE)

Prawn California Rolls. Deep Fried Shrimp.

Avalanche Sauce Jus.**145**

WICKED TUNA CRUNCH (8 PIECE)

Deep Fried California Roll. Tuna. Avocado. Cream Cheese. Sweet Chilli
Mayo.**140**

SAMURAI ROLL (8 PIECE) Salmon &

Avocado Roll. Avocado. Mayo. Caviar.**135**

SMOKED SALMON ROULADE

Smoked Salmon. Cream Cheese. Caviar.

Sriracha Sauce. Potato Half.**130**

PLANET HOLLYWOOD ROLL (8 PIECE)

Shrimp Tempura. Avo. Cucumber topped with Spicy Soft Shell Prawns. Deep
Fried Onion. Garlic Ponzu.

Spicy Mayo. Teriyaki Sauce.**155**

FIRE CRACKER (8 PIECE)

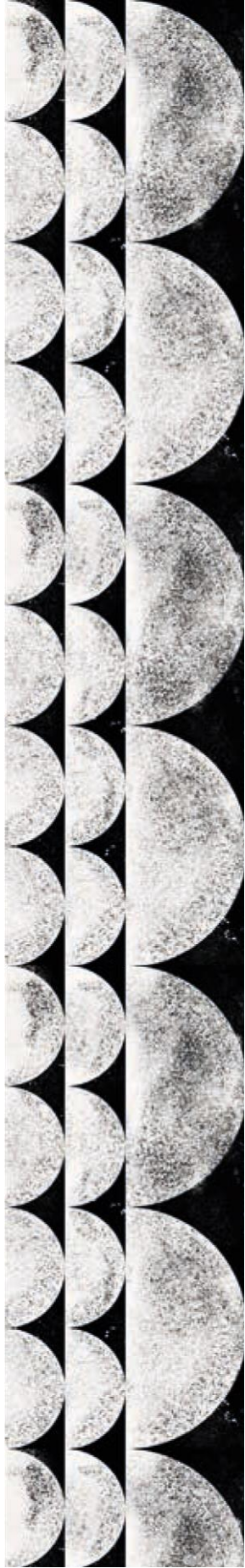
Tempura Fried Prawns. Cream Cheese. Avo.

Sweet Chilli Mayo. Spring Onion. Ponzu Sauce.**166**

SPIDER ROLL (6PIECE)

Deep Fried Salmon. Avo. Cream Cheese.

Spring Onion. Dragon Sauce. Teriyaki Sauce**139**



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SALMON STACK (8 PIECE)

Seared Salmon. Avocado. Sriracha Mayo. Rice.
Seaweed. Fresh Coriander. Spring Onion. Ponzu Sauce.

135

TEMPURA PRAWN GRENADE (8 PIECE)

Tempura Prawn and Cream Cheese Roll. Avocado. Caviar. Teriyaki. Sriracha Mayo.

160

TIGER ON FIRE

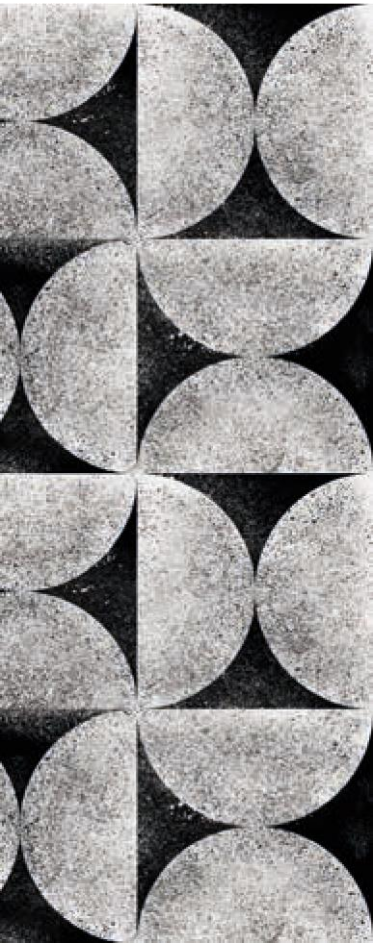
Salmon. Avocado. Cream Cheese. Sriracha Mayo. Crispy Potato Nest. Spring Onion Teriyaki.

150

SALMON "POKE" BOWL

Diced Salmon. Rice. Avocado. Edamame Beans. Seaweed. Cucumber. Ginger. Spring Onion.

180



SALMON CARPACCIO

Salmon. Soya Sauce. Rice Vinegar. Ponzu Sauce. Spring Onion.
Sesame Seeds. Togarashi Spice. **170**

Platte rs

Sushi is only available as of 1 pm on

Sushi

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Tuesday and a

Wednesday.

TIGER PLATTER (12 PIECE)

4 Piece Sushi Sliders. 4 Piece Samurai Roll. 4 Piece Prawn Avalanche.

285

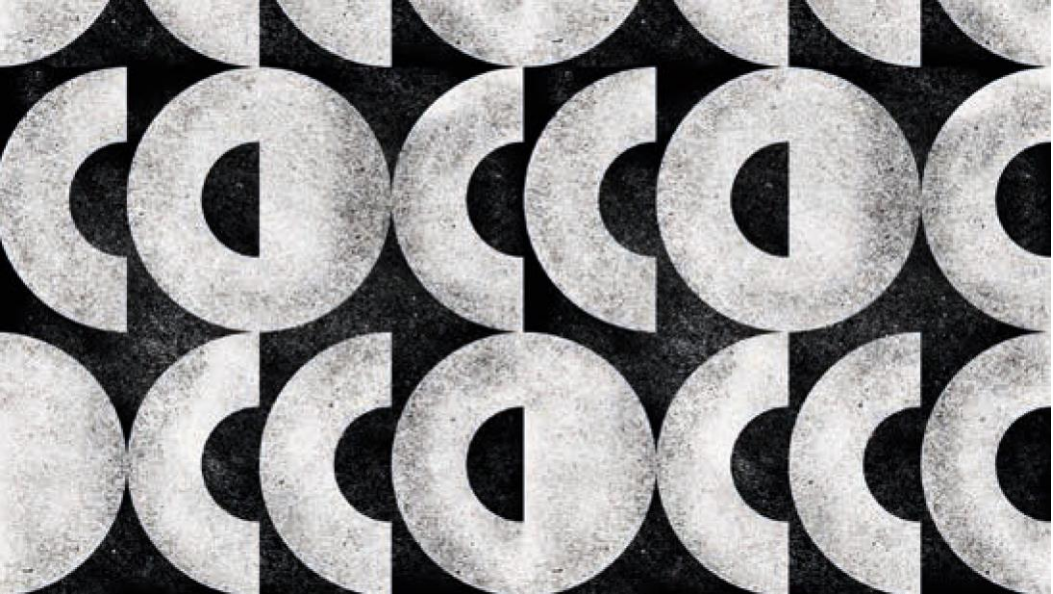
DELUXE PLATTER (17 PIECE)

3 Piece Pretty In Pink. 6 Piece Bamboo Rolls. 8 Piece Volcano Rolls.

320 SOLO SIGNATURE PLATTER (29 PIECE)

3 Piece Wicked Tuna Crunch. 4 Piece Dragon Roll. 4 Piece Pretty In Pink. 6 Piece Sushi Sliders. 6 Piece Bamboo Rolls. 4 Piece Salmon Sashimi.

620



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S **AMARULA CHOCOLATE MOUSSE**

Passion Fruit Curd. Pear Jelly. Shortbread Crumble.

STRAWBERRY CHEESECAKE

Chantilly Cream. Granadilla Emulsion. Berry Coulis. Strawberry Jelly.

100**OPERA CAKE**

Caramelised Mixed Berries. Coconut Soil. Strawberry Ice-Cream.

100