

MAIN COURSES

Meat

STIR FRIED CASHEW CHICKEN 12

chef's signature dish w/ roasted cashews in a sweet 'n sour sauce & white jasmine rice

CHICKEN COCONUT CURRY 11

fragrant and creamy coconut curry w/ rice or chapati

CHICKEN TERIYAKI 11

grilled chicken w/ teriyaki sauce on stir fried vegetable rice

BEEF BLACK PEPPER NOODLES 12

local beef strips in a sharp black pepper sauce w/ rice noodles

BEEF TIKKA MASALA 12

beef strips in a fragrant Indian tikka masala sauce w/ rice or chapati

JALAPENO BEEF BURGER 11

juicy beef patty on sesame bun w/ avocado, jalapeno peppers & chips

CRISPY CHICKEN BURGER 11

crispy coated chicken fillet on a sesame bun with avo & chips

PASTA CARBONARA 12

recipe 'de la nonna' w/ egg, cheese & bacon over steaming pasta

Fish

OCTOPUS COCONUT CURRY 11

tender cooked octopus in a fragrant Zanzibari curry sauce w/ rice or chapati

TUNA TERIYAKI 12

tuna Steak (180 gms) w/ teriyaki sauce on stir fried vegetable rice

SESAME TUNA TATAKI 12

tuna Steak (180gms) seared tataki style w/ rice/chips/veg

GRILLED KING PRAWNS 16

Indian Ocean king prawns w/ lemon butter and rice/chips/veg

PRAWN PAD THAI 14

rice noodles with mixed greens, eggs and grilled prawns topped w/ peanuts

GRILLED WHOLE FISH 12

catch of the day, simply grilled and served w/ rice/chips/veg

FISH FILLET BURGER 12

fried fish fillet with tartar sauce on a homemade bun w/ coleslaw & chips

PASTA PESCATORE 12

creamy garlic pasta with octopus & shrimp

Vegan & Vegetarian

VEG PAD THAI 🌱 🥚 🌱

rice noodles with mixed greens, egg, topped w/ peanuts

10

VEG COCONUT CURRY 🌱 🥚 🌱

spiced curry with mixed vegetables, served with rice or chapati (V)

10

PASTA PESTO 🌱 🌱

penne with pesto from Tanzanian cashews and homegrown basil (V)

10

MAHARAGE 🌱 🌱 🌱

Zanzibar bean stew with diced veg in a coconut sauce w/ rice or chapati (V)

10

Salads

MEDITERRANEAN 🌱

couscous salad with feta, olives, onion, grilled bell pepper & eggplant w/ tahini dressing

10

PRAWNS MALABAR 🌱 🌱

southern Indian spiced spiced prawns with a tropical salad & rice

16

GRILLED CHICKEN 🌱 🌱

grilled chicken breast on a bed of leafy greens w/ rice/chips/bread

11

OCTOPUS NICOISE 🌱 🌱

Grilled squid with potatoes, green beans, mixed greens and egg

12



DESSERTS

FRESH FRUIT PLATTER (V) (GF) (D) 5

selection of seasonal tropical fruit, recommended for 2 people

CARROT CAKE (V) 3

fresh sweet carrot cake w/ cream cheese frosting

CHOCOLATE BROWNIE (V) 3

dark gooey chocolate brownie w/ powdered sugar

NDIZI TAMU (V) 5

Swahili sweet coconut plantain bananas on a crumble w/ vanilla ice cream

CRÊPES W/ NUTELLA (V) (E) 5

2 classic French crêpes w/ a Nutella spread

BANANES FLAMBÉES (V) 5

sweet caramelised bananas, flambéed in rum & served w/ vanilla ice cream

ICE CREAM (V) (GF) 2

Choose from our selection of flavours to have by itself or added to another dessert