

# BAR SNACKS

## CHEF'S SAMOSAS

12000

beef/chicken/veggie samosas with sweet chilli sauce (VGO/DF)

## TROPICAL BRUSCHETTA

10000

diced tomato and mango with olive oil and basil (V/VG/DF)

## FALAFEL

12000

home-rolled falafels, served with a mint-yoghurt dip (V)

## CALAMARI TEMPURA

15000

fresh calamari rings in tempura coating with tartar sauce

## FRIED CHICKEN STRIPS

15000

juicy chicken tenders in a crunchy coating with our specialty dip

## DIP PLATTER

15000

chapatis & raw veggies with hummus, guacamole and caçik dip (V)

# STARTERS

## TUNA CARPACCIO

16000

thinly sliced fresh tuna in olive oil, lime and homegrown chili (DF)

## CHICKEN PEANUT SATAY

15000

chicken skewer on a bed of greens with a peanut sauce (NT/DF)

## RAINBOW PRAWN COCKTAIL

18000

grilled jumbo prawn in gem lettuce with pickled veg & prawn crackers

## CATCH OF THE DAY CEVICHE

16000

fresh fish cured in lime juice served with diced tomato & greens (DF/GF)

## SPICED CARROT AND LENTIL SOUP

12000

creamy soup with Zanzibar spice fragrances (V)

## KACHORI WITH MANGO CHILI SAUCE

12000

spicy and tangy Swahili dish of spiced potato filling w/ salad (V/S)



kupagavillas