MAIN COURSES

Meat

Fish

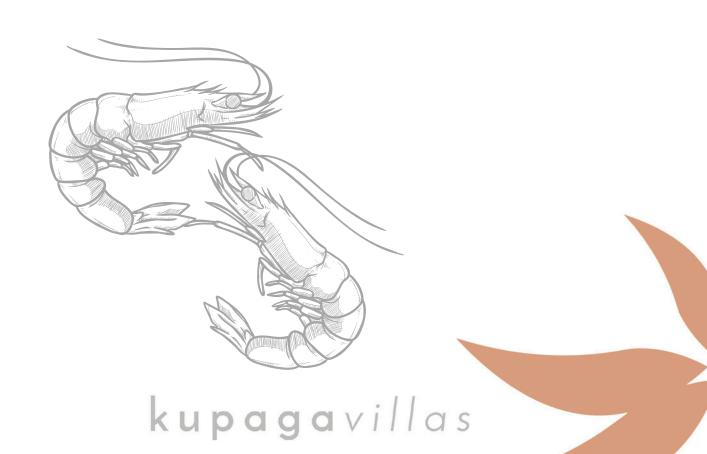
| stir fried cashew chicken (a) (%) chef's signature dish w/ roasted cashews in a sweet 'n sour sauce & white jasmin rice | 12 | octopus coconut curry (1) tender cooked octopus in a fragrant Zanzibari curry sauce w/ rice or chapati | 11 |
|---|----|--|----|
| CHICKEN COCONUT CURRY (§) (§) fragrant and creamy coconut curry w/rice or chapati | 11 | TUNA TERIYAKI (1) (1) tuna Steak (180 gms) w/ teriyaki sauce on stir fried vegetable rice | 12 |
| CHICKEN TERIYAKI (18) grilled chicken w/ teriyaki sauce on stir fried vegetable rice | 11 | sesame tuna tataki (180gms) seared tataki style w/rice/chips/veg | 12 |
| BEEF BLACK PEPPER NOODLES (8) local beef strips in a sharp black pepper sauce w/ rice noodles | 12 | GRILLED KING PRAWNS Indian Ocean king prawns w/lemon butter and rice/chips/veg | 16 |
| BEEF TIKKA MASALA (1) (1) beef strips in a fragrant Indian tikka masala sauce w/ rice or chapati | 12 | PRAWN PAD THAI (a) (b) rice noodles with mixed greens, eggs and grilled prawns topped w/ peanuts | 14 |
| JALAPENO BEEF BURGER (a) juicy beef patty on sesame bun w/ avocado, jalapeno peppers & chips | 11 | GRILLED WHOLE FISH (*) (*) catch of the day, simply grilled and served w/ rice/chips/veg | 12 |
| CRISPY CHICKEN BURGER crispy coated chicken fillet on a sesame bun with avo & chips | 11 | FISH FILLET BURGER fried fish fillet with tartar sauce on a homemade bun w/ coleslaw & chips | 12 |
| PASTA CARBONARA recipe 'de la nonna' w/ egg, cheese &bacon over steaming pasta | 12 | PASTA PESCATORE creamy garlic pasta with octopus & shrimp | 12 |

Vegan & Vegetarian

| VEG PAD THAI @ (§) @ | 10 | VEG COCONUT CURRY @ (§) | 10 |
|---|----|---|----|
| rice noodles with mixed greens, egg, topped w/ peanuts | | spiced curry with mixed vegetables, served with rice or chapati (V) | |
| PASTA PESTO (a) (a) 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 |
| 0 1 10 | | | |

Salads

| MEDITERRANEAN @ | 10 | PRAWNS MALABAR (18) | 16 |
|---|----|---|----|
| couscous salad with feta, olives, onion, grilled bell pepper & eggplant w/tahini dressing | | southern Indian spiced spiced prawns with a tropical salad & rice | |
| GRILLED CHICKEN (1) (1) | 11 | OCTOPUS NICOISE (*) (8) | 12 |
| grilled chicken breast on a bed of leafy greens w/ rice/chips/bread | | Grilled squid with potatoes, green beans, mixed greens and egg | |



DESSERTS

FRESH FRUIT PLATTER (2) (8) (8)





selection of seasonal tropical fruit, recommended for 2 people

CARROT CAKE

3

fresh sweet carrot cake w/ cream cheese frosting

CHOCOLATE BROWNIE

dark gooey chocolate brownie w/ powdered sugar

NDIZI TAMU (19)

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

CRÊPES W/ NUTELLA @ @



5

2 classic French crêpes w/a Nutella spread

BANANES FLAMBÉES (9)

5

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

ICE CREAM ()



2

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