

BAR SNACKS

CHEF'S SAMOSAS

beef/chicken/veggie samosas with sweet chilli sauce

5

TROPICAL BRUSCHETTA

diced tomato and mango with olive oil and basil (V)

4

FALAFEL

homemade falafels, served with a mint-yoghurt dip

5

CALAMARI TEMPURA

fresh calamari rings in tempura coating with tartar sauce

7

FRIED CHICKEN STRIPS

juicy chicken tenders in a crunchy coating with our specialty dip

7

DIP PLATTER

chapatis & raw veggies with hummus, guacamole and caçik dip

6

STARTERS

TUNA CARPACCIO

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

7

RAINBOW PRAWN COCKTAIL

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

8

SPICED CARROT AND LENTIL SOUP

creamy soup with Zanzibar spice fragrances (V)

5

CHICKEN PEANUT SATAY

chicken skewer on a bed of greens with a peanut sauce

6

CATCH OF THE DAY CEVICHE

fresh fish cured in lime juice served with diced tomato & avocado

7

KACHORI WITH MANGO CHILI SAUCE

spicy and tangy Swahili dish of fried potato w/lime fragrances and salad (V)

5



kupagavillas