

Starters and Snacks

CURRIED VEGETABLE OR BEEF SAMOSAS
SERVED WITH CHILI SAUCE
4,000TSH

SOY AND GINGER VEGETABLE SPRING ROLLS
SERVED WITH SWEET CHILLI SAUCE
4,000TSH

FLATBREAD WITH GUACAMOLE
4,000TSH

FLATBREAD WITH HUMMUS
6,000TSH

CHIPS MAYAI - CHIPS AND VEGETABLES
IN AN OMELETTE 5,000TSH

POPCORN
2,000TSH

PLAIN CHIPS
3,000TSH

Lunch Menu

12 NOON - 5PM

FALAFEL SALAD
FALAFEL ON A BED OF AVOCADO, CARROT,
CUCUMBER, CABBAGE AND BLACK OLIVES TOPPED
WITH HUMMUS AND SESAME SEEDS
10,000TSH

HALOUMI SALAD
GRILLED HALOUMI, CARAMELIZED ONION,
ROAST AUBERGINE AND SQUASH ON A BED OF
SALAD AND TOPPED WITH CHIA SEEDS AND A
HONEY BALSAMIC DRESSING 10,000TSH

THAI CHICKEN NOODLE SALAD
EGG NOODLES WITH CRUNCHY CABBAGE, GREEN BEANS, CARROT, PEPPER AND CUCUMBER. ALL TOPPED
OFF WITH CHICKEN, AVOCADO, MANGO AND SESAME SEEDS. SERVED WITH A THAI PEANUT DRESSING
10,000 TSH

CHAPATTI WRAPS

SERVED 12 - 5PM

SWEET CHILI CHICKEN

SOY CHICKEN COOKED WITH ONION AND BELL PEPPERS AND TOPPED WITH AVOCADO, MANGO AND SWEET CHILI MAYONNAISE IN A CHAPATTI WRAP
10,000TSH

LEBANESE WRAP

HOMEMADE HUMMUS PAIRED WITH ROAST VEGETABLES AND CARAMELIZED ONION WRAPPED IN A CHAPATTI AND SERVED WITH CHEF'S SALAD
10,000TSH

CAJUN WRAP

CAJUN CHICKEN WITH GUACAMOLE AND CHEDDAR CHEESE IN A CHAPATTI WRAP SERVED WITH SALAD
10,000TSH

SWAHILI BEEF WRAP

SEASONED STEAK COOKED WITH CARROT, PEPPERS AND ONION IN A CHAPATTI SERVED WITH SALAD
10,000TSH

ADD A SIDE OF CHIPS - 3,000TSH

BURGERS AND MORE...SERVED ALL DAY

CLASSIC BEEF BURGER WITH FRIED ONION, TOMATO, CUCUMBER SERVED WITH CHIPS & SALAD
11,000TSH

BEEF PATTY TOPPED WITH CHEESE & CARAMELIZED ONION SERVED WITH CHIPS AND SALAD
12,500TSH

BEEF PATTY TOPPED WITH GUACAMOLE AND SERVED WITH CHIPS AND SALAD
12,000

FALAFEL BURGER TOPPED WITH HUMMUS AND AVOCADO SERVED WITH CHIPS AND SALAD
11,000

CRISPY CHICKEN AND CHIPS
SERVED WITH SALAD
10,000TSH

Desserts

WARM NUTELLA CHOCOLATE CAKE SERVED WITH VANILLA ICE CREAM 5,000TSH

AFFOGATO - ICE CREAM TOPPED WITH AN ESPRESSO 4,500TSH

FRESH FRUIT SALAD 4,000

PLAIN ICE CREAM 3,000

ICE CREAM SUNDAE WITH BANANA AND HOT CHOCOLATE SAUCE 5,000TSH

Breakfast Menu

GUEST'S BREAKFAST (INCLUDED)

FRESH JUICE

TEA AND COFFEE

TOAST WITH JAM, PEANUT BUTTER, BUTTER AND HONEY

FRESH FRUIT

EGGS OF CHOICE

AVOCADO, MIXED SEEDS AND/OR FRIED TOMATO ON REQUEST - ASK YOUR SERVER TO ADD TO YOUR ORDER!

PLAIN CREPE

NUTELLA CREPE

CINNAMON BANANA CREPE
OR LEMON AND SUGAR CREPE

ADDITIONAL EXTRAS

PORK SAUSAGE 2,000TSH

MUESLI JAR

HOMEMADE NUTTY MUESLI LAYERED WITH LOCAL FRUIT & FRESH NATURAL YOGURT AND TOPPED OFF WITH CHIA SEEDS AND HONEY 8,000TSH

TROPICANA SMOOTHIE BOWL

AVOCADO, PASSION FRUIT AND COCONUT SMOOTHIE TOPPED WITH CHIA SEEDS, MUESLI, BANANA, MANGO AND HONEY 9,500TSH

COCO LOCO SMOOTHIE BOWL

TANZANIAN COCOA, BANANA, HONEY AND COCONUT SMOOTHIE TOPPED WITH ORGANIC PEANUT BUTTER, MUESLI, SEEDS AND FRESH BANANA 9,500TSH

N.B SEE DRINKS MENU FOR SPECIALTY COFFEES

Dinner Menu

SERVED 6PM - 10PM MAIN COURSE 12,000 - 2 COURSES 16,000

BBQ AVAILABLE FOR GROUPS OF 5+ WITH ADVANCE NOTICE

Monday

STARTER: SOUP OF THE DAY WITH BREAD ROLL
DINNER: CREAMY HERB AND GARLIC (CHICKEN OR VEGETABLE) CASSEROLE
SERVED MASHED POTATOES AND SEASONAL VEGETABLES

Tuesday

STARTER: ONION BHAJI
DINNER: CHICKEN, BEEF OR CHICKPEA COCONUT CURRY SERVED WITH
TURMERIC RICE AND HOMEMADE MANGO CHUTNEY

Wednesday

STARTER: BEEF OR VEGETABLE SAMOSAS
DINNER: SWAHILI BEEF STEW OR COCONUT LENTILS SERVED WITH GREEN
VEGETABLES, UGALI (LOCAL STIFF PORRIDGE) OR CHAPATTI (LOCAL FLATBREAD)

Thursday

STARTER: SPRING ROLLS SERVED WITH SWEET CHILI SAUCE
DINNER: THAI CHICKEN, BEEF OR VEGETABLE CURRY SERVED WITH RICE AND
GARLIC GREEN BEANS

Friday

STARTER: LEBANESE COUS COUS SALAD STACK WITH HUMMUS AND ONION JAM
DINNER: FALAFEL OR BEEF KOFTA SERVED WITH PITA BREAD, ROSEMARY
WEDGES, AVOCADO SALAD AND TZATZIKI

Saturday

STARTER: BEAN, CHICKPEA AND AVOCADO SALAD WITH HONEY LIME DRESSING
DINNER: CAJUN CHICKEN, BEEF OR BEANS WITH SPICY RICE,
CHAPATTI, GUACAMOLE AND TOMATO, CHEESE & CORIANDER SALAD

Sunday

STARTER: VEGETABLE TEMPURA SERVED WITH DIPPING SAUCE
DINNER: CHICKEN, BEEF OR VEGETABLE PEANUT SATAY SERVED WITH STIR FRIED
VEGETABLES AND EGG NOODLES OR RICE