

**DINING ROOM**  
**ZAMANI RESIDENCE A LA CARTE**

**START WITH...**



**PEPPER**

*Black pepper is a flowering vine in the family Piperaceae, cultivated for its fruit, which is usually dried and used as a spice and seasoning.*



**CINNAMON**

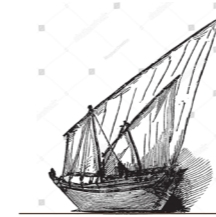
*Cinnamon is a spice obtained from the inner bark of several trees from the genus Cinnamomum that is used in both sweet and savoury foods.*



**MAMA  
NTILIE**

*Her own journey has been a cauldron of love and dedication. One most important factor is about the powerful role of women in society and dedication towards their responsibilities. All the ingredients used are natural and authentic. The recipes are nutritionally balanced. In short it is a bunch of beautifully crafted recipes that gives an insight into the Zanzibar home kitchen. It is remarkable but with a rare mix of loving attention and a deep sense of culinary art of a Zanzibari woman.*

<b>ARABIC MEZZES (V)(H)</b> HUMMUS, MOUTABAL, LABNEH, FATTOUSH AND FRESHLY BAKED PITA BREAD	22,000
<b>JEMMA'S GARDEN ON A PLATE (V)(H)</b> SEASONAL GRILLED VEGETABLES, HUMMUS AND AVOCADO OIL	22,000
<b>IRINGA FARM SALAD (V)(H)(N)</b> ROASTED PUMPKIN, MANGO AND PAPRIKA DRESSING	22,000
<b>PRAWNS &amp; AVOCADO SALAD (H)</b> POACHED TIGER PRAWNS, AVOCADO SLICES AND CARROT GINGER DRESSING	32,000
<b>ZANZIBARI KING PEPPER TUNA (H)</b> PINK TUNA SLICES, GARLIC CHIPS, BABY MIX LETTUCES AND PONZU SAUCE	25,000
<b>ZAMANI BRAISED OCTOPUS SALAD (H)</b> BRAISED OCTOPUS IN SEVEN SPICES, KACHUMBARI, PICKLED LIME AND CORIANDER DRESSING	25,000
<b>SLICED MARINATED LOBSTER (H)</b> TOMATO SALSA, SAFFRON OLIVE OIL	32,000
<b>QUEEN CLOVES DUCK CONFIT SALAD</b> BABY MESCLUN, MARINATED ARTICHOKE AND OLIVES	32,000
<b>ZANZIBAR SPOON</b>	
<b>UROJO MIX (H) 🍷</b> BEEF MISHKAKI, BHAJIA, CASSAVA CRISP, BOILED EGGS AND KACHORI	25,000
<b>SULTAN LENTIL SOUP (V)(H)</b> GARLIC CROUTONS AND LEMON WEDGES	20,000
<b>ROCK LOBSTER BISQUE</b> CINNAMON SCENTED FOAM, PITA BREAD	26,000
<b>LIVINGSTONE'S CULINARY FLAIR</b>	
<b>LINGUINE GARLIC PILI PILI PRAWNS 🍷</b> SPICY PRAWNS TOMATO AND CORIANDER STEW, LINGUINE AND BROWN CHEESE CRUST	40,000
<b>CHICKEN BUTTER MASALA (N) 🍷</b> TOMATO CASHEW CURRY, CHARCOAL GRILLED CHICKEN AND BASMATI RICE	40,000
<b>LAMB OR CHICKEN BIRYANI (N) 🍷</b> SPICE MARKET FLAVORED BASMATI RICE, CUCUMBER RAITA AND PAPADUM	40,000
<b>VERY VEGGIE MAMA NTLIE (V)(H)</b> GREEN PEAS COCONUT STEW, SPINACH, BEANS AND UGALI	35,000
<b>UNGUJA FARM ON THE GRILL</b>	
<b>ORGANIC CHICKEN BREAST (H)</b> PAPRIKA AND GARLIC HERBS, GLAZED BOK CHOY AND THYME JUS	60,000
<b>JOZANI BLACK PEPPERED TENDER STEAK</b> BEEF TENDERLOIN AND FORK MASHED POTATO	65,000
<b>ROYAL LAMB TAGINE</b> COUSCOUS, SEASONAL BABY VEGETABLES AND CHICKPEAS	65,000
<b>PERSIAN KEBABS (N) 🍷</b> BEEF & CHICKEN, SPICY MINT AND COCONUT SAUCE	60,000



**FISHERMAN  
SALEH**

*Our fisherman Saleh offer freshly caught Indian ocean seafood right off the dhow and deliver his fresh catch to the seafood counter even before their fishing lines have had the time to dry. We feature the pristine selection of seafood and as our fisherman says "having lived in Zanzibar all my life I both cherish and want to see it protected and sustained for future generations".*



**NUTMEG**

*Nutmeg is derived from several species of tree in the genus Myristica. It is known to have been a prized and costly spice in European medieval cuisine as a flavouring, medicinal, and preservative agent.*



**CUMIN**

*Cumin is a flowering plant native from the East Mediterranean to India. Its seeds are used in the cuisine of many different cultures in both whole and ground form.*

**THE "BAHARI" OCEAN**

<b>ROASTED WHOLE CHANGU</b> STEAMED CHATEAU POTATO, VEGETABLES OF THE DAY AND LEMON BUTTER SAUCE	60,000
<b>FISHERMAN SALEH FRESH CATCH</b> CHARCOAL GRILLED FISH FILLET, POTATO WEDGES AND BABY VEGETABLES	60,000
<b>SAUTEED JUMBO PRAWNS</b> LEMON & GARLIC HERBS, SAFFRON RICE AND BROCCOLI FLORETS	75,000
<b>CHARCOAL SMOKED CALAMARI</b> GREEN PEPPER & HERBS MARINATION, VEGETABLE RICE, ZUCCHINI FRIES	60,000
<b>AFRICAN LOBSTER AS YOU LIKE</b> CHARCOAL GRILLED OR THERMIDOR	90,000
<b>SEAFOOD CLAY POT</b> FISH AND SEAFOOD STEW	60,000

**ZAMANI HERITAGE CUISINE**

<b>KUKU WAKUPAKA</b> FRIED DEBONNED CHICKEN LEG, COCONUT TOMATO SAUCE AND MBEYA RICE	60,000
<b>PORTUGUESE SEAFOOD VINDALOO</b> PRAWNS, OCTOPUS, CALAMARI AND FISH	60,000
<b>KING FISH PIRI PIRI FILLET 🍷</b> OVEN BAKED FISH FILLET AND MASALA CHIPS	60,000
<b>SURURU NYAMA CHOMA MISHKAKI</b> BEEF SKEWERS, BUTTER CORN ON THE COB AND KACHUMBARI	45,000
<b>MCHUZI WA PWEZA</b> OCTOPUS IN RICH CURRY COCONUT SAUCE, MBEYA RICE AND KACHUMBARI	45,000

**FINALLY SWEET**

<b>CHEESE CAKE ZAMANI RESIDENCE</b> WHITE CHOCOLATE AND CARAMELIZED BANANA	25,000
<b>SMOKED OPERA</b> ZANZIBARI CHOCOLATE AND KAHAWA SYMPHONY	25,000
<b>PINEAPPLE CARPACCIO, COCONUT CHILLI ESPUMA (V)</b> CUT FRESH FRUITS	20,000
<b>TROPICAL CRYSTAL FRUITS (V)</b> PLEASE ASK YOUR SERVER FOR SEASONAL FLAVORS	15,000
<b>ZANZIBARI KAIMATI (V)(N)</b> ZANZIBAR SWEET DUMPLINGS AND COCONUT SAUCE	15,000
<b>MANGO, PUMPKIN AND LIME PROFITEROLE (V)(N)</b> CRYSTALIZED CASHEW NUTS	20,000

ALL PRICES ARE IN TZS INCLUSIVE OF TAXES AND SERVICE CHARGE  
PLEASE TALK TO YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING

H:HEALTHY N:CONTAINS NUTS V:VEGETARIAN 🍷:SPICY