



## APPETIZERS & SOUP

ROASTED BEET AND FENNEL SALAD (V) CRISPY GOAT CHEESE, SPICED HONEY VINAIGRETTE	29,500
PAN-FRIED PRAWN SALAD (S / GF) BLACK OLIVES, SUGAR SNAP, AVOCADO AND CHERRY TOMATOES (S / GF)	35,500
ASSORTED ARABIC MEZZE (V) WITH PITA BREAD (PERFECT SHARING OPTION)	37,500
GRILLED PERI-PERI OCTOPUS (S / GF) SPICED CAPSICUM COULIS, PARSLEY COUSCOUS, CHARRED LIME, CRUSHED CASHEW	40,000
SAUTÉED TIGER PRAWNS (S / GF) LEMON, GARLIC, CHILI AND CAPERS	44,500
SALT AND PEPPER CRISPY BABY CALAMARI HOMEMADE FRIES, SRIRACHA MAYONNAISE	31,500
CAESAR SALAD (D) ANCHOVY DRESSING, PORK BACON, CRISPY POACH EGG, CHOICE OF CHICKEN OR PRAWNS	35,500
SOUP OF THE DAY (ASK YOUR SERVER)	26,500
VEGETABLE MINESTRONE WITH PESTO (V / GF)	26,500

## TANZANIAN FLAVOURS

KUKU MAKANGE (GF) SPICY CHICKEN SERVED WITH JULIENNE VEGETABLES AND RICE	45,000
KUKU WA KUKAANGA SWAHILI FRIED CHICKEN, KACHUMBARI, PILI-PILI, HOMEMADE FRIES	45,000
CHICKEN AND BEEF MISHKAKI SERVED WITH KACHUMBARI SALAD AND FRIES	38,000
SAMAKI WA KUPAKA (S/GF) FISH SERVED WITH COCONUT AND TOMATO GRAVY, RICE	48,500
SAMAKI WA KUKAANGA (S/GF) CRISPY FRIED FISH OF THE DAY, KACHUMBARI, PILI-PILI, UGALI	53,500

## SIDE DISHES

MASHED POTATO	10,000
HOMEMADE FRENCH FRIES	10,000
STEAMED RICE	10,000
SAUTÉED OR GRILLED VEGETABLES	10,000
UGALI	10,000

## MAIN COURSE

ROAST CHICKEN (GF) LEMON, NEW POTATOES AND GREEN HARISSA	45,000
BAKED KING FISH IN PARCHMENT PAPER (S/GF) TOMATO COMPOTE, MIXED GREEN SALAD	48,500
PAN-FRIED SNAPPER (F) GARLIC, SEA SALT AND HERBS, FRIES, MIXED GREEN SALAD	48,500
PAN-FRIED KING PRAWNS (S) GARLIC, CHILI FLAKES, HERB BUTTER, FRIES, MIXED GREEN SALAD	60,000
BRAISED LAMB SHANK (GF) CHICKPEAS, TOMATOES, NEW POTATOES, DUKKAH GREMOLATA	67,000

## INDIAN SPECIALITIES

CHATPATA VEGETABLE SAMOSA A CRISPY FRIED FLAKY PASTRY WITH A SAVORY POTATO FILLING, ONIONS, PEAS AND CONDIMENTS	28,000
MUMBAI PAV BHAJI POPULAR INDIAN STREET FOOD THAT CONSISTS OF A SPICY MIX VEGETABLE MASH AND PAN-FRIED SOFT BUN	31,000
PANEER MAKHANI COTTAGE CHEESE COOKED IN A BUTTERY, CREAMY TOMATO GRAVY, TOPPED WITH CORIANDER AND SERVED WITH STEAMED RICE	34,500
DAL BUKHARA 12-HOUR SLOW-COOKED BLACK LENTILS WITH BUTTER, CREAM AND TOMATOES	29,000
PUNJABI BUTTER CHICKEN BONELESS TANDOORI CHICKEN COOKED IN A BUTTERY, CREAMY TOMATO GRAVY, TOPPED WITH CORIANDER AND SERVED WITH STEAMED RICE	45,000
MUTTON ROGAN JOSH DELECTABLE KASHMIRI DISH. CHUNKY LAMB PIECES COOKED IN HOT AND SWEET FRAGRANT SPICES AND SERVED WITH STEAMED RICE	48,000
GOAN FISH CURRY KING FISH SLOW-COOKED IN ROASTED COCONUT, CUMIN, GARLIC, RED CHILI AND TAMARIND GRAVY, SERVED WITH STEAMED RICE	48,000
MURGH DUM BIRYANI A TRADITIONAL RECIPE FROM THE KITCHENS OF THE NAWABS OF HYDERABAD, DUM-COOKED BASMATI RICE AND CHICKEN WITH DELICATE SPICES, SERVED WITH RAITA	43,000
SUBZ BIRYANI A COLORFUL COMBINATION OF GARDEN-FRESH VEGETABLES AND AROMATIC BASMATI RICE, COOKED ON DUM AND SERVED WITH RAITA	40,000



## TANDOORI SPECIALTY PLATTER FOR SHARING

DAWAT-E-SHANJAHAN 72,500  
LAMB SHEIKH KEBAB, PRAWNS, MURGH MALAI, MURGH  
TIKKA ROASTED IN THE TANDOOR AND FLAVORED WITH  
AUTHENTIC SPICES FROM THE MUGHAL KITCHENS,  
SERVED WITH NAAN BREAD

BEGUM BAHAR 42,000  
SELECTION OF ASSORTED VEGETABLES ROASTED IN THE  
TANDOOR AND FLAVORED WITH AUTHENTIC  
SPICES FROM THE MUGHAL KITCHENS

## ADDITIONAL CHOICE OF INDIAN BREAD AND RICE

TANDOORI ROTI 10,000  
BUTTER ROTI 10,000  
PLAIN NAAN 10,000  
GARLIC NAAN 10,000  
BUTTER NAAN 10,500  
VEGETABLE PULAO 10,500  
STEAMED BASMATI RICE 10,000

## FROM THE GRILL

220G TENDERLOIN STEAK 66,000  
MUSTARD BUTTER, FRENCH FRIES  
AND GRILLED VEGETABLES

300G SIRLOIN STEAK 71,500  
MUSTARD BUTTER, FRENCH FRIES  
AND GRILLED VEGETABLES

HERB-MARINATED CHICKEN LEG 45,000  
CHIMICHURRI, FRENCH FRIES AND GRILLED  
VEGETABLES

300G RIB EYE ON THE BONE 76,000  
MUSTARD BUTTER, FRENCH FRIES  
AND GRILLED VEGETABLES

## PIZZA & PASTA

MARGHERITA (V) 32,000  
TOMATO AND MOZZARELLA CHEESE, BASIL

CHICKEN AND CHILI 36,000  
ROASTED CHICKEN WITH CHILI AND TOMATO

SEAFOOD PIZZA (S) 43,000  
SPICY TOMATO SAUCE, OCTOPUS, PRAWNS,  
CALAMARI, SESAME, ANCHOVY AIOLI

SALAMI 37,500  
BEEF-PEPPERED SALAMI, TOMATO, MOZZARELLA,  
BASIL, ROCKET

PENNE BOLOGNESE 37,500  
GROUND BEEF IN TOMATO SAUCE

PENNE, EGGPLANT (V) 35,000  
TOMATO, CAPERS, CHILLI, BASIL

SPAGHETTI PRAWNS (S) 44,000  
GARLIC, CAPSICUM, PARSLEY

## SWEET TOOTH

BANANA CHEESECAKE 24,000  
CASHEW TOFFEE SAUCE

DOUBLE LEMON TART 23,000  
CONFIT LEMON ZEST, PASSION FRUIT SAUCE,  
PISTACHIO ICE CREAM

WARM DATE TART 23,000  
APPLE COMPOTE, BUTTERSCOTCH SAUCE, TENDER  
COCONUT ICE CREAM

CHOCOLATE FONDANT 24,000  
MIXED FRUIT SALAD, CASHEW MOCHA ICE CREAM

SELECTION OF FRESH FRUITS (GF / VE) 24,000  
VARIETY OF SLICED SEASONAL FRUITS

SELECTION OF ITALIAN GELATO (TWO SCOOPS) 23,000  
VANILLA, CHOCOLATE, CASHEW BUTTER MOCHA,  
PISTACHIO, PEANUT BUTTER CHOCOLATE CHIP,  
STRAWBERRY, COCONUT PASSION FRUIT SORBET

## COFFEE

ESPRESSO 10,000  
AMERICANO 10,000  
CAPPUCCINO 10,000  
HOT CHOCOLATE 10,000

## FRESH JUICES

PASSION, ORANGE, WATERMELON, PINEAPPLE JUICE 14,000

## WATER

KILIMANJARO SMALL 0.5L 5,000  
KILIMANJARO LARGE 1.5L 12,000  
DASANI SPARKLING WATER 0.5L 7,500

## SOFT DRINK

COCA-COLA 6,000  
FANTA ORANGE 6,000  
SPRITE 6,000  
SODA WATER 6,000  
TONIC WATER 6,000  
BITTER LEMON 6,000  
STONEY TANGAWIZI 6,000  
PEPSI 6,000  
PEPSI LIGHT 6,000  
MIRINDA ORANGE 6,000  
MIRINDA FRUITY 6,000  
7UP 6,000  
RED BULL ENERGY DRINK 11,500





## TEA

ENGLISH BREAKFAST	10,000
MOUNTAIN BERRIES	10,000
PEPPERMINT	10,000
CAMOMILE TEA	10,000
GREEN TEA	10,000

## SIGNATURE TEA

MASALA TEA	11,500
KILIMANJARO BREAKFAST TEA, MILK, GINGER & MASALA SPICE	
DAWA TEA	11,500
LEMON, GINGER & HONEY	

## BEER

KILIMANJARO	9,000
CASTLE LIGHT	9,000
SERENGETI	9,000
NDOVU	9,000
TUSKER LAGER	9,000
CASTLE LAGER	9,000
SAFARI LAGER	9,000
SERENGETI LITE	9,000
SERENGETI LEMON	9,000
GUINNESS	10,000
GUINNESS EXTRA SMOOTH	11,500
SAVANNA DRY	11,500
SMIRNOFF ICE BLACK	11,500
SMIRNOFF ICE GUARANA	11,500
SMIRNOFF ICE PINEAPPLE	11,500
HEINEKEN	11,500
WINDHOEK	11,500
CORONA	11,500

## FRESH LOCAL CRAFT BEER

PILSNER	14,000
BLONDE ALE	14,000

## EXOTIC COCKTAILS

LONG ISLAND ICE TEA	30,000
WHITE RUM, VODKA, GIN, TEQUILA, TRIPLE SEC AND COKE	
DARK AND STORMY	22,000
DARK RUM & STONEY TANGAWIZI	
MOSCOW MULE	22,000
VODKA & STONEY TANGAWIZI	
BLOOD MARY	22,000
VODKA, TOMATO JUICE AND SPICES	
CAIPIRINHA	22,000
CACHACA 51. LIME & SUGAR	
COSMOPOLITAN	22,000
VODKA, COINTREAU & CRANBERRY JUICE	
MARGARITA	22,000
TEQUILA, TRIPLE SEC & LIME JUICE	
PINACOLADA	22,000
WHITE RUM, COCONUT RUM, COCONUT MILK & PINEAPPLE JUICE	
TOM COLLINS	22,000
GIN, LEMON JUICE, SIMPLE SYRUP AND SODA	
PASSION MOJITO	22,000
SPICE RUM, MINT, LIME, PASSION JUICE AND SODA	
SEX IN THE JUNGLE	22,000
VODKA, PEACH SCHNAPS, CRANBERRY JUICE AND PINEAPPLE JUICE	

## SIGNATURE MOCKTAILS

MANGO MULE	14,000
MANGO PUREE, FRESH LIME, HONEY SYRUP & STONEY TANGAWIZI	
ROSEMARY BLUEBERRY SMASH	14,000
ROSEMARY SPRING, BLUEBERRIES, HONEY SYRUP LEMON JUICE & SPARKLING WATER	
COCONUT, CUCUMBER LIME MINT COOLER	14,000
COCONUT WATER, SLICED CUCUMBER, LIME JUICE & MINT	
LEMONGRASS JASMINE ICED TEA	14,000
LEMONGRASS, VANILLA INFUSED SUGAR SYRUP, LEMON & JASMINE TEA	



## SPARKLING WINE

BY GLASS

MARTINI ROSÉ	29,000
MARTINI PROSECCO	29,000
PROVETTO BRUT	20,000
PROVETTO ROSÉ	20,000

## WHITE WINE

CALVET VARIETALS SAUVIGNON BLANC	30,000
CALVET VARIETALS CHARDONNAY	30,000
PATRIACHE SB	30,000
PATRIACHE CHARD	30,000
SWARTLAND WINEMAKER'S COLLECTION SAUVIGNON BLANC	33,000
SPIER SIGNATURE CHENIN BLANC	33,000

## ROSE WINE

INWINECTUSS SYRAH ROSE	27,000
PORCUPINE RIDGE ROSÉ	27,000

## RED WINE

CALVET VARIETALS CABERNET SAUVIGNON	30,000
CALVET SYRAH	30,000
SPIER SIGNATURE MERLOT	33,000
WELMOED CABARNET SAUVIGNON	33,000
HILL & DALE PINOTAGE	30,000