

menu breakfast



FIXED SET SERVED EVERY MORNING:

FRESH FRUIT JUICE

AFRICAFAE OR TEA

FRUIT PLATTER

BASKET OF BREAD AND SWEET PASTRIES

OPTIONAL MENU

(PLEASE SELECT ONE OF THE FOLLOWING OPTIONS)

1. EGGS WITH TOASTS:

FRIED EGGS

SCRAMBLED EGGS

BOILED EGGS (soft or hard)

OMELETTE (plain or Spanish)

YOUR EGGS CAN BE SERVED WITH BEEF SAUSAGES

2. PANCAKES:

PANCAKE with local fruits or homemade jam

PANCAKE with banana and nutella

PANCAKE with vegetables

3. TOASTS:

FRENCH TOAST with fried banana and cinnamon

TOAST with avocado slices and fried tomato

4. CHOICE OF MUESLI OR CORNFLAKES with cold milk or plain yoghurt

menu dinner

Prices in USD



SOUPS

FISH SOUP with shrimp \$6

 **PUMPKIN SOUP** with coconut milk and cinnamon \$5

STARTERS

 **VEGETABLE SAMOSA** with salsa and sweet chilli sauce \$6

OCTOPUS AND AVOCADO SALSA with lemon & olive oil dressing served on garlic bread \$8

FRESH CATCH KOLEKOLE/ KINGFISH CEVICHE with lemon herbs dressing, \$9
served with tortilla crisps

PRAWNS IN GARLIC BUTTER served with garlic bread \$10

TUNA CARPACCIO served on watermelon \$7

OCTOPUS SALAD served with rucola \$7

PUMPKIN SALAD with feta cheese \$6

WATERMELON SALAD with onion, mint, feta cheese and lime&honey dressing \$6

MAIN COURSES

GRILLED FISH served on avocado & vegetable salad with balsamico dressing \$14

GRILLED KING PRAWNS LEMONGRASS SKEWERS on coconut rice and vegetables \$15

GRILLED PRAWNS served on mango & vegetable salad \$15

ROASTED RED SNAPPER with papaya & passion fruit sauce served \$14
with pumpkin purée and mashed potatoes

GRILLED TUNA STEAK with onion marmalade served with fried rice and green beans \$15

GRILLED OCTOPUS served with roasted potatoes, grilled vegetables and orange & parsley sauce \$14

ROASTED CHICKEN CAJUN served with Lyonnaise potato \$15

DUO OF CIGAL LOBSTER AND KING PRAWNS in fruit & curry sauce served \$19
with coriander rice

LOBSTER with lemon garlic sauce with pumpkin purée and green beans \$7 *price per 100g*
please order the day before

SEAFOOD PLATTER for 1 or 2, with salad, salsa sauce and plain rice \$35/60

BEEF STEAK with pepper cream sauce served with mashed potatoes and vegetable julienne \$17

 **GRILLED CHICKEN SKEWERS** with peanut & coconut sauce with eggplant and french fries \$12

STUFFED EGGPLANT with garlic bread or chapati \$9

VEGETABLE CURRY with plain rice \$8

 **SPAGHETTI AGLIO E OLIO** (garlic, chilli and olive oil) \$7

  **PASTA** with homemade tomato sauce \$7

 for vegan

 for kids

menu Lunch

Prices in USD



LIGHT BITE

TOMATO GAZPACHO \$5

AVOCADO & CUCUMBER GAZPACHO \$5

 **HOMEMADE GUACAMOLE** with potato chips \$6

 **VEGETABLE SAMOSA** with salsa and sweet chilli sauce \$6

BEEF SAMOSA with coconut chutney and mint yoghurt \$8

TUNA & AVOCADO TARTARE served with tortilla crisps \$8

PRAWNS SALAD with rucola \$10

KING PRAWNS VERMICELLI \$12

 **KACHUMBARI** (traditional Zanzibar vegetable salad) \$5

 **MANGO & VEGETABLE SALAD** \$6

VEGETABLE CURRY with plain rice \$8

  **BOWL OF FRENCH FRIES** with ketchup \$4

BIG HUNGER

NICOISE SALAD with grilled tuna \$14

PAELLA with grilled cical lobster and prawns \$20

CLUB SANDWICH with chicken, grilled zucchini and tomato \$9

 **VEGETABLE CHAPATI WRAP** (local tortilla with vegetables) \$7

BEEF CHAPATI WRAP (local tortilla with sliced beef fillet) \$9

HOMEMADE CHICKEN NUGGETS with french fries \$12

PRAWNS IN COCONUT SAUCE served with rice \$14

  **PASTA** with homemade tomato sauce \$7

PASTA with octopus in coconut sauce and fresh coriander \$10

PASTA with crab meat sauce \$11

 **PIZZA MARGARITA** \$7

 **PIZZA OF THE DAY** *ask the waiter* \$8-10

 for vegan
 for kids

menu DESSERTS



Prices in USD

DESSERTS

MANGO BRULÉE with vanilla ice cream \$5

CHOCOLATE MOUSSE \$5

SEASONAL FRUIT SALAD \$4

PINEAPPLE & BANANA FLAMBÉ \$5

CINNAMON & BANANA PARFAIT \$5

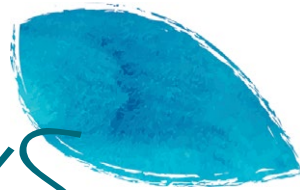
CHOCOLATE CAKE \$5

ICE CREAM 2 SCOOPS \$5

ICE CREAM TOPPED with seasonal fruits \$6

DESSERT OF THE DAY *ask the waiter* \$6

drinks



Prices in USD

SOFT DRINKS

FRESH FRUIT JUICE / SMOOTHIE \$4

(orange, pineapple, mango, passion fruit, watermelon)

MILKSHAKE \$5

(choose your favourite flavour: banana & cinnamon or peanut butter & banana or avocado & cocoa)

COCA COLA 0.3 L

COCA COLA LIGHT 0.3 L

FANTA / SPRITE 0.3 L

TONIC WATER 0.3 L

BITTER LEMON 0.3 L

SODA WATER 0.3 L

STONEY TANGWAWIZI 0.35 L

WATER 0.6 L \$1 / 1.5 L \$2

\$1,5

BEERS

KILIMANJARO 0.5 L \$3

SAFARI 0.5 L \$3

SAVANNA CIDER 0,33 L \$5

OTHER ALCOHOLS

VODKA SHOT 40 ML \$3

TEQUILA SHOT 40 ML \$4

JOHNNIE WALKER RED LABEL 40 ML \$4

JOHNNIE WALKER BLACK LABEL 40 ML \$5

JACK DANIELS 40 ML \$5

MARTINI (WHITE, RED, DRY) 80 ML \$5

BAILEYS 40 ML \$4

HENNESSY 40 ML \$7

GIN TONIC, VODKA COKE, CUBA LIBRE \$4

TEA & COFFEE

ESPRESSO \$2

CAFE LATTE \$3

CAPPUCCINO \$3

ICED COFFEE \$3

TEA \$2

LEMON GRAS TEA (hot or cold) \$2

HIBISCUS ICE TEA (homemade)

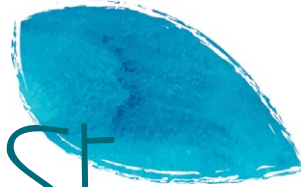
0.3 L \$1,5 / 1 L \$4

maRaFiki

BUNGALOWS

wine list

Prices in USD



CHAMPAGNES AND SPARKLING WINES

- MOËT & CHANDON IMPÉRIAL** \$120
- MOËT & CHANDON ROSÉ IMPÉRIAL** \$130
- PONGRACZ NV METHOD CAP CLASSIQUE** \$40
- DE BARTOLI DB FAMILY SELECTION SPARKLING** \$20

HOUSE WINES

- WHITE WINE**
- RED WINE**

1/2 LITER

1 LITER

\$7

\$14

\$7

\$14

WHITE WINES

- BANTRY BAY CHENIN BLANC**
- COLOMBARD BETHLEHEM CELLAR**
- HILL & DALE CHARDONNAY**
- HILL & DALE SAUVIGNON BLANC**
- BOSCHENDAL 1685 SAUVIGNON
BLANC GRAND CUVÉE**

BOTTLE

GLASS

\$15

\$3

\$16

\$3.5

\$18

\$18

\$35

ROSE WINES

- BANTRY BAY ROSÉ**
- HILL & DALE MERLOT ROSÉ**

BOTTLE

GLASS

\$15

\$3

\$18

RED WINES

- MEDICAMENTUM BETHLEHEM CELLAR**
- HILL & DALE PINOTAGE**
- FALSE BAY SHIRAZ**

BOTTLE

GLASS

\$18

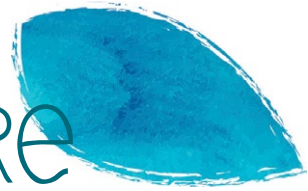
\$3.5

\$20

\$4

\$22

Signature COCKTAILS



MaRafiki welcome

Vodka, Blue Curacao, Lemon Juice, Sprite

FROZEN FRUIT DaiQUIRI

(choose between our local fruit: banana, pineapple, mango, passion fruit)

White Rum, Triple Sec, blended with crushed ice

Margarita

(drink it the traditional way or have it with a Zanzibari twist by blending it with your favorite fruit)

Tequila, Cointreau, Squeeze of Lime

MOJITO

White Rum, Soda Water, Fresh Mint Leaves, Squeeze of Lime

CaIPIRINha

Cachaca, Fresh Lime, Crushed Ice

Pina COLada

White Rum, Malibu, Pineapple Juice, Coconut Cream

Amarula obsession

Amarula, Kahlua, Coconut Milk, Dash of Coco

DEEP BLUE Martini

Vodka, Blue Curacao, Pineapple Juice, Squeeze of Lime

Zanzibar Iced Tea

Gin, Vodka, White Rum, Tequila, Lime Juice, Passion Fruit, Splash of Coke

*** On request all cocktails can be made without alcohol ***