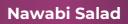


## DINING MENU



**Beetroot Raita** 

60

## Chicken Tikka

Swahili Chicken Soup

1000

Salads

<b>Beetroot Raita v</b> Cooling cucumber and yoghurt, chaat masala, beetroot infusion, mint	7,000
<b>Nawabi Salad V</b> Greek-style mixed greens, avocado, tomatoes, cucumber, feta cheese, roasted cashew nuts	20,000
<b>Chicken Tikka</b> Chicken tikka skewer on mixed greens, red onion, lemon mustard vinaigrette	22,000
Soups	
Pumpkin Soup V	12,000

15,000

**Pumpkin Soup V** Squash medley, smoked paprika, touch of cream, roasted pumpkin seeds

Swahili Chicken Soup Boneless chicken, local spices, mixed vegetables



Mutton Seekh

11

Paneer Tikka

Spice Route Samosa

(and )

Garlic Fish Tikka

Contraction of

Vegetarian Starters

<b>Paneer Tikka V</b> Grilled cottage cheese kebab, tandoori masala, on sizzler	18,000
Aloo Corn Tikki vo Crispy corn and potato cutlets, coriander-mint chutney sauce	14,000
<b>Manchurian vg</b> Mixed vegetable rounds, dry indo-chinese sauce, spring onions, sesame seeds	15,000
<b>Spice Route Samosa v</b> Vegetable samosa trio, beetroot raita, coriander-mint chutney, crunchy sev	12,000



<b>Prawns Kali Mirch</b> Black pepper seasoned prawns, herbs, garlic butter finish	26,000
<b>Chicken Tikka</b> Grilled chicken tikka kebab, tandoori masala, on sizzler	18,000
<b>Garlic Fish Tikka</b> Grilled fish tikka kebab, garlic, turmeric, lemon, served on sizzler	20,000
<b>BBQ Chicken Wings</b> Smoky tandoori masala wings, roasted garlic yogurt dip sauce	18,000
<b>Mutton-Seekh</b> Chili-butter glazed spiced mutton mince, served on sizzler	20,000

vegetarian vg vegan

Seasonal Saag

100

Paneer Lababdar

## Dal Tadka

Karow

Kadai Prawns

- Bull

**Goan Fish Curry** 

NE.

Famous Butter Chicken

Vegetarian Curries	
Paneer Lababdar V Cottage cheese, tomato and cashew gravy, cream finish	22,000
<b>Seasonal Saag V</b> Seasonal vegetables and spinach curry, tempered with garlic and cumin	22,000
<b>Dal Makhani v</b> Slow cooked black lentils, tomato butter gravy, cream finish	18,000
<b>Dal Tadka vo</b> Yellow mung lentils, cumin, garlic, tempered with kashmiri chili	18,000
Subzi Makhanwala v Mixed vegetables, creamy tomato sauce, touch of fenugreek	18,000

Non-Vegetarian Curries

<b>Famous Butter Chicken</b> Chicken tikka, rich butter tomato sauce, cream finish	28,000
<b>Swahili Makange</b> Fried chicken on the bone, local spices, bell pepper, tomato gravy	25,000
<b>Goan Fish Curry</b> Fish tikka, tamarind, tomato and coconut sauce	27,000
<b>Kadai Prawns</b> Prawns, bell peppers, tomato and onion gravy	34,000
Mutton Gosht Keema Mutton mince, spiced tomato and ginger sauce	28,000

V vegetarian VG vegan



**Fillet Steak** 

Jumbo Tandoori Prawns

Biryani

Saffron infused aromatic layered basmati rice, masala, egg, fried onions, and pomegranate

Vegetable V	16,000
Chicken	25,000

Prawns

28,000

Choma Bbg

Light tandoori masala marinated, served with pili-pili and sweet tamarind sauces	
Whole Fish Catch of the Day	35,000
Jumbo Tandoori Prawns	55,000
Half Tandoori Chicken	25,000
Pork Ribs	39,000
Fillet Steak	38,000



Tandoori Naan Bread

Salar Salar

190

TON .

Masala Chips

Sautéed Seasonal Vegetables

2

Sides

<b>Tandoori Naan Bread</b> Plain, butter, or garlic	5,000
Swahili Chapati	4,000
Steamed Rice	5,000
Hand Cut Chips	5,000
Masala Chips	10,000
Sauteed Seasonal Vegetables	5,000
Mashed Potatoes	5,000
Kachumbari	5,000

Desserts

<b>Ice Cream Bowl</b> Vanilla, Chocolate, or Strawberry	15,000
Fruit Skewers with Chocolate Sauce	12,000
Chocolate Cake	16,000

vegetarian vg vegan

Take Away Charges Apply Each Container: 500 TZS Each Bag And Container \*Prices Are In Tanzanian Shillings And Are Inclusive Of Taxes