



SERVED FROM 8:00AM - 11:00AM

## BREAKFAST

### EGG DISHES

#### SCRAMBLED EGGS | 6\$

Served plain or with vegetables or bacon

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#### SUNNY SIDE-UP | 6\$

Served plain or with vegetables or bacon

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#### SAVOURY OMELETS | 7\$

Served plain or with vegetables or bacon

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#### CHIPSI MAYAI | 8\$

A Swahili special - egg omelet made with vegetables & French fries.  
Served with mayonnaise.

## SPECIALTY

### OF JOY

#### TURKISH EGGS | 8\$

2 poached eggs, nested on a feta based yogurt & garlic mousse,  
butter braised with local spinach & chilli oil. Served with  
fresh chapati (local wheat flour flat bread) & sprinkled with dill

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#### OPEN SANDWICH | 10\$

Served with cheese & pork ham, sunny side-up egg, avocado, tomato,  
onion on grilled toast bread from our bakery & drizzled  
with sesame aioli



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## BREAKFAST

THE CLASSICS

CHEESEY, SAVOURY FRENCH TOASTS | 6\$ 

Classic French toast served with a local twist. Topped with avocado, tomato salsa, onion & sesame aioli. With melted cheddar cheese & sprinkled with cilantro

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GRILLED SAUSAGES | 6\$

Served with rocket, red onion jam & drizzled with a honey-mustard sauce  
Beef / chicken / pork - ask the waiter what is available

## SWEET BREAKFAST

TO INDULGE IN

SWEET OMELET | 7\$

Served with local tropical fruits & syrup

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CINNAMON FRENCH TOAST | 7\$

Served with caramelized banana, Nutella cream and cashew nuts

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LOCAL PORRIDGE | 7\$

Made from ground nut flour, served with salty caramel sauce, roasted peanuts, fried almonds, roasted cashew nuts and chia seeds



## ALL DAY AVAILABLE

DISHES TO SHARE | 2 PEOPLE

### BREAD SPREADS | 16\$

Enjoy our homemade breads served with an egg paste - tuna paste - fresh guacamole - cottage cheese - cucumber & dill - vegetable sticks - side salad with tomato & vinaigrette, mix of pickles

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### HUMMUS SPREAD | 15\$

Creamy chickpea paste made with tahini & cumin. Served with our homemade pickles, kimchi\*, fresh vegetables, chilli oil & chiapati

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### BUDDHA BOWL | 13\$

Mbeya rice served with pickled egg & toppings such as local beans in coconut sauce, pickled pineapple & kimchi, cucumber salad, red cabbage slaw, fresh herbs & nuts

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### SWEET BREAKFAST | 15\$

Freshly baked croissants served with fruits skewers, passion fruit jam, vanilla honey, roasted nuts, cottage cheese, butter & side salad drizzled with honey-mustard sauce



## ALL DAY AVAILABLE

DISHES TO SHARE | 2 PEOPLE

### ZANZIBAR SPICED BROTH | 16\$

Vegetarian stock made with the fragrant Zanzibar spices. Served with noodles, marinated eggs, fried pak choy, fresh vegetables & herbs.  
As a meat side dish, choose shrimp or chicken

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### SEAFOOD PLATTER | 70\$

2 juicy rock lobsters, 2 jumbo prawns, calamari, octopus, local kole-kole or changu fish, grilled vegetables, roasted potato with aioli & parmesan, freshly baked baquette, tomato, onion & feta salad cocktail sauce, lemon-butter sauce, fresh herbs

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### UROJO | 13\$ ✓

Served with boiled egg & potato, baghija (chickpea croquette), kachori (wheat croquette), red cabbage, chapati (wheat flat bread), crispy fried cassava, hot coconut sauce & a side of chopped chilli

UROJO is a traditional, mild, green mango soup which is popular in Zanzibar. The soup is served with a variety of toppings as well as local chillies & handmade coconut hot sauce. Urojo is traditionally eaten at breakfast time but, for foreigners, it can be an excellent lunch or a light dinner idea.  
A delicious "must try" Zanzibar guests



## SPECIALITY BAGELS

FRESH & HOMEMADE

\*BAGEL WITH AVOCADO | 6\$ 

Served with fresh vegetables, coriander & sesame seed aioli

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\*BAGEL WITH PORK SAUSAGE | 8\$

Served with a sunny side-up egg, pickled cucumber, onion jam, spring onion, rocket & drizzled with a honey-mustard sauce

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\*BAGEL WITH EGG OMELET | 8\$

Served with chives, potato rosti, cheddar cheese, caesar sauce & spring onion

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BEEF BAGEL | 14\$

Served with a juicy beef patty, cheddar cheese, fresh tomato, onions, lettuce & herbs drizzled with cocktail sauce  
Add shrimp to make it a Surf 'n' Turf for 3\$

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BLACK, RED SNAPPER BAGEL | 14\$

Served with red cabbage slaw, ripe avocado, fresh onion, lettuce & drizzled with a garlic-sesame seed mayonnaise

\*Included in hotel guest breakfast



SERVED FROM 11:00AM - 9:00PM

## APPETIZERS

### BREAD BASKET | 4\$ ✓

A choice of black pepper buns, baguette, ciabatta, bread roll, chapati

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### FRITTO MISTO | 8\$

Fried squid & octopus served with sesame oil aioli, red cabbage slaw & sprinkled with roasted sesame seeds

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### ROASTED TOMATOES ON FETA CHEESE MOUSSE | 7\$

Served with a chimichurri dressing, chili oil, cucumber salsa, watermelon pickle & sprinkled with pumpkin seeds

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### SHRIMP & PORK DUMPLINGS | 14\$

Served with a Zanzibar spiced sauce, fresh coriander, spring onion & crispy cassava

## SALADS

### CAESAR SALAD | 12\$

Classic Caesar salad with chicken, boiled egg, vegetables & croutons  
Add Italian pancetta & fried local daaga fishes

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### AHI TUNA SALAD | 12\$

Mixed lettuce leaves served with uncooked & marinated tuna, sliced cucumber, french beans, papaya & spring onion.  
Finished with a rice chip, peanut butter dressing & fresh coriander

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### BETROOT SALAD | 10\$

Served with juicy green mango, passion fruit, feta cheese & sprinkled with pumpkin seeds



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## MAIN COURSE

### CHICKEN LEG MASALA | 14\$

A chicken leg, slow cooked in masala sauce. Served with citrus-fennel salad, chickpea flour chips, cous-cous with fresh herbs & crushed cashew nuts

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### BEEF LOIN | 16\$

Served with in black pepper sauce, cassava puree with honey glazed carrots & potato croquettes

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### COCONUT GREEN CURRY | 13\$

With french beans, pak choy, oyster mushrooms & peanuts served with coconut Mbeya grain rice  
\*Choose between chicken, seafood or vegetarian

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### LASAGNA WITH PULLED GOAT | 15\$

Pulled goat meat served as a classic lasagna with tomato sauce & bechamel served with a rocket salad & sprinkling of parmesan cheese

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### GRILLED OCTOPUS | 12\$

Served with mung beans, tomato salsa, handmade pineapple pickle, basil mayonnaise & fresh coriander

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### CATCH OF THE DAY | 13\$

Locally caught fish served with roasted potato with an aioli sauce, chives, crispy casava & parmesan. With a side salad of tomato, onion & feta salad  
As your waiter what the available catch of the day

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### MANGO FRIED RICE | 10\$

Local Mbeya grain rice fried with herbs, nuts & vegetables. Served with caramelized mango, fresh green papaya, peanut butter sauce with fresh coriander & kimchi



SERVED FROM 11:00AM - 21:00PM

## DESSERTS

A DELICIOUS WAY TO END YOUR MEAL

TROPICAL FRUIT PAVLOVA | 8\$ 

A classic meringue dessert served with vanilla cream & local fruits

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PEANUT BUTTER FUDGE CAKE | 8\$

Topped with butterscotch sauce & caramelized bananas

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MANGO STICKY RICE | 6\$ 

Our local version of the popular Thai dessert with a base of mbeya rice, coconut milk, mango and nuts

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ICE CREAM | 1.50\$

Please ask your waiter what the available ice cream is





**JOY**  
OF ZANZIBAR

## DRINKS MENU

COFFEE	COCKTAILS
Espresso   \$2 Americano   2\$ Cappuccino   2.5\$ Latte   2.5\$	<b>PINA COLADA   8.5\$</b> White rum / lime / pineapple / coconut
TEA	<b>JUNGLE BIRD   8.5\$</b> Dark rum / Campari / pineapple / lime
Cup of tea(ask for types)   2\$ Ginger & lime Zanzibar tea   2.5\$ Lime Ice Tea   3\$ Mango Ice Tea   4\$ Vanilla Ice Coffee   4\$ Espresso Tonic   4\$	<b>MARGARITA   7.5\$</b> Tequila / orange liquor / lime
SHAKES	<b>MAI TAI   8.5\$</b> White rum / dark rum / orange liquor / lime / falernum syrup
<b>PINEAPPLE JULEP   4.5\$</b> Pineapple / lime / coconut & mint	<b>PORN STAR MARTINI   8.5\$</b> Vodka / lime / passion fruit / vanilla / sparkling wine
<b>MANGO MASTANI   4.5\$</b> Mango / milk / vanilla ice / roasted nuts	<b>MANGO DAIQUIRI   7.5\$</b> White rum / mango / orange liquor / lime
SOFT DRINKS	MOCKTAILS
Soda water   1.5\$ Coke a Cola / Fanta / Sprite / Tonic   3\$ Carafe of still water   2.5\$ Fresh fruit juices   3\$ Fresh coconut   3\$ Premium Tonic   3.5\$	<b>PINEAPPLE &amp; MINT   4.5\$</b> Pineapple / lime / mint / soda
BEER	<b>PASSION &amp; MANGO   4.5\$</b> Passion fruit / mango / vanilla / lime / soda
Local Beer   3\$ Corona Extra   4\$ Savannah Dry Cider   4.5\$	<b>WATERMINT   4.5\$</b> Watermelon / mint / lime / soda