



RESTAURANT MENU

Our cuisine reflects our values: elegant, authentic and local. We use products from our vegetable, fruits and herbs garden or from trusted suppliers.

If you suffer from a food allergy, intolerance or should you have any special request, please let a member of the restaurant team know upon placing your order.



DOORS TO ZANZIBAR

starters

CRAB SOUP WITH MINT AND GINGER | **\$16** Served in a coconut with garlic croutons

MARINATED AVOCADO SALAD WITH MIXED LETTUCE | \$17 | vg/gF Roasted tomato, radish and herbs from our garden

> SWAHILI SEAFOOD SALAD WITH CUMIN | **\$17** | GF Cherry tomatoes, grapefruit, organic mizuna, lettuce and roasted garlic

CAESAR CHICKEN SALAD | **\$18** Grilled chicken breast and salad with fried onions, croutons and Caesar dressing

mains

GARAM MASALA FISH STEW | **\$26** | GF Roasted and blended selection of Zanzibari spices (coriander, cumin, cardamom seeds and cinnamon). Served with plain rice, kachumbari and garden mixed vegetables

MARINATED CHICKEN WITH TANDOORI SPICES | **\$26** Parsley rice, sauteed island organic vegetables and tomato-cucumber salad

> WHITE SNAPPER WA KUPAKA | **\$30** | GF Traditionally fried fish, coconut ugali, spinach and fresh lime

GRILLED BEEF FILLET WITH CLOVE SAUCE* | \$36 | GF Served with clove and beef jus, mashed potatoes and grilled organic baby vegetables

GRILLED TIGER PRAWNS WITH LOCAL MBEYA RICE | \$32 | GF Served with local Mbeya rice, ginger coconut sauce and fried okra

GRILLED LOBSTER* | \$44 | gf

Served with carrots purée, plain rice and coconut bisque sauce



* Items are not included in meal plan packages and are subject to additional charge | GF: Gluten Free, VG: Vegetarian

DOORS TO ZANZIBAR

on the go

CHICKEN CLUB SANDWICH | **\$22** Served with French fries and salad

MARGARITA PIZZA | **\$17 ANY ADDITIONAL TOPPING \$2** Choice of: ham, chicken, seafood, pineapple, mushrooms, peppers, onion, egg, extra cheese

CHICKEN OR VEGETABLE WRAP | **\$22** | vg Served with sweet potato fries and salad

> BEEF BURGER | **\$24** Served with fries and salad

PENNE PASTA | **\$22** | vg Choose your sauce from: pesto, tomato, mushroom

SPAGHETTI FRUTTI DI MARE | \$24

PILI PILI BAMIA (SPICY OKRA) | **\$18** | vg/gF Fried okra with cumin and coriander powder Served with homemade chapatti, rice or coconut ugali

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HALF COOKED CHOCOLATE CAKE | **\$15** Served with mango tartar and vanilla ice cream

SEASONAL FRUIT PLATTER | \$12

LEMON PIE WITH A TOUCH OF LIME AND CARDAMOM | \$15

4 SCOOPS OF HOMEMADE ICE CREAM AND SORBET DELIGHT | **\$16** Choice of: mango, cinnamon, coffee, coconut, strawberry, passion (sorbet) and "zucchini-lime-banana mix" (sorbet)



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DOORS TO ZANZIBAR

kids MU.

\$16

STARTERS Mozzarella cheese and tomato salad or Soup of the day

MAIN COURSES Small beef burger, fries, and salad or Chicken nuggets or Fish fingers, or Penne pasta

DESSERTS

Small fruit platter Or 3 scoops of homemade ice cream or sorbet Choice of: mango, cinnamon, coffee, coconut, strawberry, passion (sorbet) and "zucchinilime-banana mix" (sorbet)

bevelages

SOFT DRINKS ZWS still water 1.5L | **\$4** Safari sparkling water | **\$4** Sodas | **\$4** Red Bull Energy Drink | **\$6** San Pellegrino sparkling water 500ml | **\$8**

TROPICAL FRUIT JUICE

Fresh Fruit Juice | mango, passion fruit, pineapple, watermelon or hibiscus | **\$6** Apple & Cinnamon | **\$7** Passion Fruit, Mango & Lime | **\$7** Orange, Pineapple & Mint | **\$7** Lemonade | **\$7** T E A S: **\$5** Selection of: Green, Tanzanian black, Tanzanian peppermint, Earl Grey, Hibiscus, Camomile.

Infusions: lemongrass Infusion from our organic garden, fresh ginger.

COFFEE

Espresso: **\$5** Cappuccino, cafe latte or spice coffee: **\$6**

B E E R S

Local: Safari, Kilimanjaro, Serengeti, Ndovu | **\$6** Imported: Savanna, Heineken, Windhoek | **\$8** ICED TEAS: 6\$

LEMONGRASS ICED TEA Infused lemongrass from our garden and mint.

HIBISCUS ICED TEA Handmade hibiscus extract, lime juice and cinnamon.

COCONUT LIME ICED TEA Black tea, lime, coconut water and honey.

APPLE ICED TEA Black tea, apple juice, cloves and sugar.

GINGER ICED TEA Ginger, lime and honey.

ORANGE ICED TEA Black tea, orange juice and honey.



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