

# MENU

**LIGHT BITES**  
12:00pm - 3:30pm

## Burgers, Sandwiches & Wraps

All our burgers, wraps and sandwiches are served with potato wedges, cassava crisps, potato crisps or kachumbari salad

<b>Beef burger with cheese</b>	<b>\$10</b>
<b>Chicken sandwich</b>	<b>\$10</b>
<b>Warere Club Sandwich - beef bacon, chicken strips &amp; fried egg</b>	<b>\$10</b>
<b>Chicken burger with cheese</b>	<b>\$11</b>
<b>Fish burger with cumin-scented tartar sauce</b>	<b>\$12</b>
<b>Grilled chapati wrap of your choice:</b>	
<b>Vegetable V</b>	<b>\$11</b>
<b>Chicken</b>	<b>\$12</b>
<b>Beef</b>	<b>\$13</b>

## Finger Snacks

<b>Beef samosas (2 pcs) with cilantro &amp; coconut chutney</b>	<b>\$8</b>
<b>Spicy chicken wings with tamarind sauce</b>	<b>\$8</b>
<b>Beef or chicken mishkaki (2 pcs) with pilipili sauce</b>	<b>\$9</b>
<b>Salt &amp; pepper-fried calamari with aioli &amp; sweet chili</b>	<b>\$9</b>
<b>Snack basket - chicken wings, beef skewer, vegetable spring roll, beef samosa &amp; fried calamari*</b>	<b>\$15</b>

## Light Salads

<b>Tropical fruits &amp; kale salad</b> GF N VE Baby kale, avocado, seasonal fruits, pumpkin seeds & cherry tomatoes with guava & lime dressing	<b>\$10</b>
<b>Grapefruit &amp; avocado salad</b> GF N VE Mixed greens, baby leaf lettuce, oranges & toasted almonds with mango & coconut dressing	<b>\$11</b>
<b>Prawn &amp; watermelon salad</b> D GF VE* Rockets, feta cheese, shrimp & mint drizzled with balsamic reduction	<b>\$13</b>
<b>Mediterranean tuna salad</b> D GF V* Lettuce, marinated olives, seared sesame tuna, tomatoes, onions, green beans & mozzarella with creamy wasabi dressing	<b>\$13</b>

A-Alcohol, D-Contains dairy products, GF-Gluten free, N-Contains nuts, V-Vegetarian, VE-Vegan, \*Not for Half Board

*Half Board privileges include one main course with the option of either a dessert or a starter.*

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# MENU

À LA CARTE  
6:00pm - 9:30pm

## Starters

Garlic bread bruschetta	\$6
Coconut-crusted spicy fish cake with aioli & side salad	\$8
Zanzibari Urojo Mix with beef skewers, bhajia, cassava crisps, boiled egg & kachori	\$9
Crispy vegetable or chicken spring roll with sweet chili sauce	\$10
Tuna ceviche with mango & coconut cream with crispy panini	\$11
Shrimp with fruit salsa & parmesan in cocktail glass D	\$11

## Soups

Coconut, vegetable & sweetcorn soup	\$7
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Gazpacho soup - chilled soup served with garlic croutons V	\$8
Mtori - green banana purée in beef soup	\$8
Pumpkin cinnamon soup infused with coconut V	\$9
Soup of the day - please ask your server for today's selection.	\$9

## Salads

Avocado & sweet corn salad with guacamole & lime-cilantro dressing GF VE	\$10
Chicken & avocado salad avocado, chicken strips, lettuce, tomatoes & cucumber with a creamy-honey vinaigrette GF	\$10
Prawn & mango salad with honey-mustard dressing GF N	\$12
Octopus salad with grilled pineapple & lime-chili dressing GF	\$12
Butternut & avocado salad with blackcurrant dressing -lettuce, feta, caramelized cashew nuts, papaya & pickled onions D GF N V	\$13
<b>Chef's Salad D N*</b> Mixed lettuce, chicken strips, boiled egg, cherry tomatoes, onions, croutons & beef bacon with vanilla ceasar dressing	\$15

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## MAIN COURSES

### From the Ocean

All main courses are served with your choice of rice, chapati, french fries, mashed potatoes or salad

#### Fisherman's platter

Rock lobster, slipper lobster, calamari, line-fish, prawns, octopus & mussels

**For one GF\*** \$28  
**For two GF\*** \$48

**Catch of the day** - please ask your server for today's selection GF \$13

**Crispy calamari rings with tartar sauce** \$12

**Baked whole Changu fish with kachumbari GF** \$14

**Zanzibari Fish Coconut Curry GF** \$14

**Prawn & tropical fruit curry GF** \$14

**Coconut crusted fish fillet with chili-coriander chutney & tartar sauce** \$14

**Coconut octopus curry GF** \$14

**Sesame-crusted tuna fillet with lemon-caper sauce GF** \$14

**Grilled octopus with sesame chili sauce GF\*** \$15

**Poke bowl - tuna sashimi, shrimp, avocado, mango, green peas, cucumbers & tomatoes GF\*** \$15

**Prawn and fish skewers with tamarind sauce GF\*** \$21

**Prawn stir fry with noodles & pineapples GF\*** \$23

**Grilled king prawns with mangoes GF\*** \$28

**Grilled slipper lobster with vanilla-lime sauce A GF\*** \$28

**Grilled rock lobster with vanilla-lime sauce A GF\*** \$32

### Extras

**Chapati** \$5

**French fries, salad or cinnamon-scented rice cooked in fresh coconut milk** \$5

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## MAIN COURSES

### From the Land

<b>Kuku makange - deboned chicken mixed with tomatoes, carrots &amp; peppers with rice GF</b>	<b>\$14</b>
<b>Chicken coconut curry with pineapple salsa &amp; spicy mango chutney GF</b>	<b>\$14</b>
<b>Half-roasted chicken masala GF*</b>	<b>\$16</b>
<b>Beef coconut curry with pineapple salsa &amp; spicy mango chutney GF*</b>	<b>\$16</b>
<b>Beef rucola - medallions of beef on a bed of rockets with red chimichurri GF*</b>	<b>\$18</b>
<b>Goat biryani with cucumber raita D GF*</b>	<b>\$19</b>
<b>Nyama choma - beef ribs rubbed with tamarind barbeque sauce GF*</b>	<b>\$22</b>

## From the Earth - Vegetarian

<b>Vegetable fried rice GF V</b>	<b>\$10</b>
<b>Vegetable &amp; coconut curry served with pineapple salsa &amp; mango chutney GF VE</b>	<b>\$11</b>
<b>Coconut lentil curry with cumin rice GF V</b>	<b>\$11</b>
<b>Warere Vegetable Platter VE</b> Falafel, brinjal & okra tagine, mchicha, beetroot salad, coconut rice & a trio of chutneys	<b>\$13</b>
<b>Roasted eggplant &amp; spinach rolls with tomato sauce &amp; mozzarella D V</b>	<b>\$14</b>

## Pizza

Please ask your server for your choice of pizza toppings

<b>Grilled vegetable pizza V</b>	<b>\$10</b>
<b>Margherita pizza D V</b>	<b>\$10</b>
<b>Chicken &amp; pineapple pizza D</b>	<b>\$11</b>
<b>Tuna &amp; olive pizza D</b>	<b>\$12</b>
<b>Mexican pizza D</b>	<b>\$12</b>
<b>Mixed seafood pizza D*</b>	<b>\$15</b>

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## MAIN COURSES

### Pastas

Our pastas are served with spaghetti, penne or tagliatelle & are topped with parmesan cheese

<b>Pasta arrabbiata V</b>	<b>\$10</b>
<b>Aioli pasta with garlic, olives, peppers &amp; olive oil V</b>	<b>\$11</b>
<b>Pasta with tuna, olives &amp; tomato sauce</b>	<b>\$12</b>
<b>Pasta with bolognese sauce</b>	<b>\$12</b>
<b>Pasta with prawns &amp; tomato sauce</b>	<b>\$13</b>
<b>Lobster tagliatelle with turmeric, white wine sauce, peas &amp; cumin A D*</b>	<b>\$16</b>

## Kids Menu

<b>Spaghetti bolognese (half portion)</b>	<b>\$7</b>
<b>Egg fried rice</b>	<b>\$8</b>
<b>Fish fingers, tartar sauce &amp; chips</b>	<b>\$9</b>
<b>Mini beef burger</b>	<b>\$10</b>
<b>Beef or chicken skewers (2 pcs) with chips</b>	<b>\$10</b>
<b>Mini margherita pizza D V</b>	<b>\$10</b>

## Sweet Corner

<b>Mouth-watering sorbet - pineapple or mango D</b>	<b>\$5</b>
<b>Carrot halwa GF</b>	<b>\$6</b>
<b>Tropical paradise - fresh fruits with creamy custard</b>	<b>\$6</b>
<b>Mango, coconut &amp; lime profiterole with caramelized cashew nuts D N</b>	<b>\$7</b>
<b>Panna cotta D GF</b>	<b>\$7</b>
<b>Chocolate delight D</b>	<b>\$8</b>
<b>Sticky dates pudding with toffee sauce &amp; vanilla ice cream D</b>	<b>\$8</b>
<b>Banana boat D N</b>	<b>\$9</b>

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