

Burgers, Sandwiches & Wraps

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

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

Finger Snacks

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

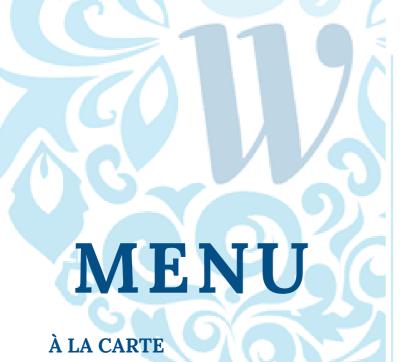
Light Salads

Tropical fruits & kale salad	\$10
GF N VE	
Baby kale, avocado, seasonal fruits,	
pumpkin seeds & cherry tomatoes	
with guava & lime dressing	
Grapefruit & avocado salad GF N VE	\$11
Mixed greens, baby leaf lettuce,	
oranges & toasted almonds with mango	
& coconut dressing	
Prawn & watermelon salad D GF VE*	\$13
Rockets, feta cheese, shrimp & mint	
drizzled with balsamic reduction	
Mediterranean tuna salad	\$13
D GF V*	4
Lettuce, marinated olives, seared	
sesame tuna, tomatoes, onions, green	

beans & mozzarella with creamy

wasabi dressing

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



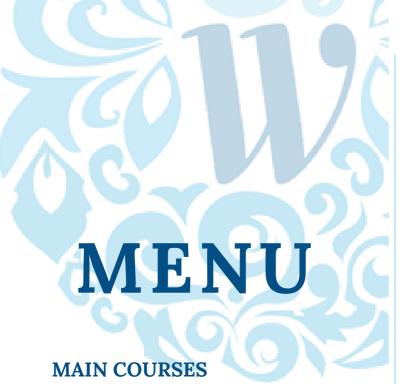
6:00pm - 9:30pm

soup

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	\$7

Gazpacho soup - chilled soup served with garlic croutons V	\$8
Mtori - green banana purée in beef soup	\$8
Pumpkin cinnamon soup infused with coconut ${\bf V}$	\$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
Chef's Salad D N* Mixed lettuce, chicken strips, boiled egg,cherry tomatoes, onions, croutons& beef bacon with vanilla ceasar dressing	\$15

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From the Ocean

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

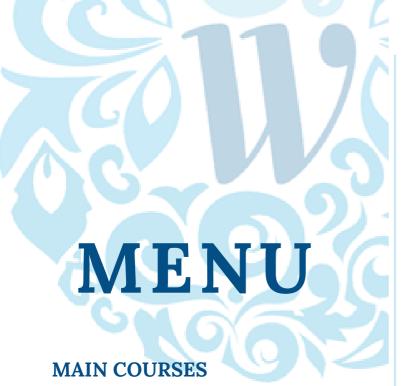
Fisherman's platter

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

For one GF* For two GF*	\$28 \$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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From the Land

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

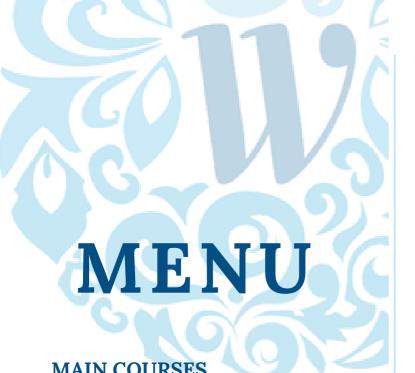
From the Earth - Vegetarian

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

Please ask your server for your choice of pizza toppings

Grilled vegetable pizza V	\$10
Margherita pizza D V	\$10
Chicken & pineapple pizza D	\$11
Tuna & olive pizza D	\$12
Mexican pizza D	\$12
Mixed seafood pizza D*	\$15

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MAIN COURSES

Pastas

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

Pasta arrabbiata V	\$10
Aioli pasta with garlic, olives, peppers & olive oil \lor	\$11
Pasta with tuna, olives & tomato sauce	\$12
Pasta with bolognaise sauce	\$12
Pasta with prawns & tomato sauce	\$13
Lobster tagliatelle with turmeric, white wine sauce, peas & cumin A D*	\$16

Kids Menu

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

Sweet Corner

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

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