ANTENU LUNCH & DINNER 12:00AM - 22:00PM

| SMOKED SARDINE CROSTINI | 32.000 TZS |
|--|------------|
| Sourdough bread topped with crisp lettuce, smoked sardine, and radish | |
| AVOCADO TUNA TARTARE | 32.000 TZS |
| Classic tuna tartare seasoned with sesame oil and soy sauce, layered with creamy avocado | |
| COCONUT TURMERIC PRAWNS | 29.000 TZS |
| Marinated queen prawns with turmeric, coconut, and honey, served with a fresh green salad | |
| TOMATO BASIL BRUSCHETTA | 18.000 TZS |
| Toasted bread topped with ripe tomatoes, fresh basil, garlic, and extra virgin olive oil. | |
| SAMOSA (BEEF OR VEGGIE) | 16.000 TZS |
| Crispy pastry filled with spiced beef or vegetables, served with sweet chili sauce. | |
| MISO-GLAZED CHICKEN SKEWERS | 32.000 TZS |
| Tender chicken skewers glazed with miso, served with sesame cucumber salad and peanut sauce. | |
| ZANZIBAR PIZZA | 26.000 TZS |
| A savory crepe-like snack filled with minced meat, fried to golden | |

brown. Served with yoghurt mint sauce. A popular Zanzibar street-

food snack among tourists and locals alike

MENU LUNCH & DINNER 12:00AM - 22:00PM

Garden & Fresh Plattes



Soups

A creamy, velvety soup made from roasted butternut squash, blended with coconut milk and warm spices.

AND LUNCH & DINNER 12:00AM - 22:00PM

Cheese & Charcuterie

From the Sea

| CHEESE PLATTER | 49.000 TZS |
|--|-------------|
| A selection of premium cheeses and cured meats, served with honey, creamy red wine onions, black olives, pickled cucumber and onion, accompanied by fresh bread. | |
| | |
| SEAFOOD PLATTER | 164.000 TZS |
| A grand selection of fresh fish, prawns, octopus, calamari, lobsters, and cigal crabs, served grilled or prepared to your preference. | |
| BRAISED OCTOPUS IN RED WINE SAUCE | 49.000 TZS |
| Tender octopus slow-cooked to perfection, served with grilled vegetables & coconut rice. | |
| SWEET & SOUR PRAWNS | 29.000 TZS |
| Juicy prawns in a flavorful sweet and sour sauce, served with crispy banana nuggets. | |
| GRILLED JUMBO PRAWNS | 66.000 TZS |
| Grilled jumbo prawns served with a rich, creamy garlic butter sauce. Choose from grilled vegetables, coconut rice, or French fries as your side. | |
| GRILLED CATCH OF THE DAY | 47.000 TZS |
| Freshly caught fish, expertly grilled and served with French fries or | |

coconut rice.

ANILAR MILAR

MENU

LUNCH & DINNER I2:00AM - 22:00PM

| | SMOKED TUNA FILLETS | | 49.000 TZS | |
|---|--|-------------|------------|---|
| | House-smoked tuna fillets served with grilled vegetable citrus-infused garlic olive oil. | es and | | |
| | SEAFOOD CURRY | • • • • | 45.000 TZS | |
| | A rich, fragrant curry with prawns, calamari, and fish, sin coconut milk and aromatic spices, served with coconut | | | |
| | GRILLED LOBSTERS | 500 G | 82.000 TZS | 3 |
| | Fresh lobsters, grilled to perfection and served with | 750 G | 111.000 TZ | 3 |
| | | 1000 G | 159.000 TZ | S |
| | | | 00 000 770 | |
| | CRAB PLATTER | • • • | 98.000 TZS | |
| | Includes Crab Soup, Crab Millefeuille, and Whole Crab in broth. | n flavorful | | |
| | BEEF BOX | 150 G | 45.000 TZS | |
| | | 250 G | 59.000 TZS | |
| | A succulent steak (150g or 250g) made from premium Tanzanian beef, marinated in garlic, red wine, and musta served with chimichurri sauce and your choice of side: green salad or fries. | | | |
| V | EGETABLE OR MEATBALL ARABIC TA | GINE | 39.000 TZS | |
| | traditional slow-cooked dish with rich tomato sauce, ar pices, seasonal vegetables, and fluffy couscous. | romatic | | |
| C | HICKEN À LA KING | | 39.000 TZS | |
| T | ender chicken in a rich, creamy sauce with mushrooms, | bell | | |

peppers, and peas, served with coconut rice.

MENU LUNCH & DINNER 12:00AM - 22:00PM

Bowls & Burgers

| POKE BOWL | 45.000 TZS |
|---|------------|
| A vibrant bowl with fried rice, raw tuna, avocado, carrots, and cucumber, drizzled with a flavorful dressing. | |
| CLASSIC CHEESEBURGER | 39.000 TZS |
| A juicy beef patty with melted cheese, lettuce, caramelized onions, and house sauce, served with fries. Add-ons: Bacon Avocado | |
| HOT CHEESE BURGER | 45.000 TZS |
| A juicy burger served on a sizzling plate with rich cream, melted cheese, and crispy bacon, accompanied by golden fries. | |
| ZATINY SIGNATURE BURGER | 42.000 TZS |
| A unique creation with raw tuna, fresh greens, and a flavorful house-made sauce, served with fries. | |
| MATLAI CLUB SANDWICH | 31.000 TZS |
| A triple-layered sandwich with grilled chicken, crispy bacon, lettuce, tomato, fried egg, and a creamy house dressing, served with fries. | |
| | |



SPAGHETTI ZANZIBAR PESTO..... 29.000 TZS

Homemade pesto with a tropical Zanzibari twist, tossed with spaghetti and topped with grated cheese.

Add Prawns: 13000 TZS

ANILW Z MENU

LUNCH & DINNER 12:00AM - 22:00PM

26.000 TZS

CRUNCHY CHICKEN NUGGETS & FRIES....

Jessents

| OROROWI OWIONER ROCCEID & PRIED | 20.000 120 |
|---|------------|
| Crispy golden nuggets, coated in a flavorful mix of cornflakes, peanuts, and honey, served with crunchy fries and a side of smoky BBQ sauce. A kid's favorite with a delicious twist. | |
| | |
| FREESTYLE TIRAMISU | 29.000 TZS |
| Our special tiramisu, available in variations such as Aperol, Coconut, or Yemen's Tiramisu. Please ask which version is available today. | |
| LAVA CAKE | 15.000 TZS |
| A warm, chocolate cake with a molten center, served with a side of vanilla ice cream. | |
| PANNA COTTA | 13.000 TZS |
| Creamy, smooth coconut vanilla panna cotta topped with a passion fruit purée. | |
| ICE CREAM CUP | 15.000 TZS |
| Check with us for today's flavors and add your choice of toppings: Crunchy roasted nuts & salted caramel Fruity sauce | |
| Fresh seasonal fruits | |
| FRIED ICE CREAM BALLS | 13.000 TZS |
| Crispy golden-fried ice cream balls served warm with a decadent caramel sauce. | |
| FRIED BANANA SENSATION | 15.000 TZS |
| Crispy golden-fried ice cream balls served warm with a decadent | |

caramel sauce.



DRINKS 08:00AM - 22:00PM

SNACKS

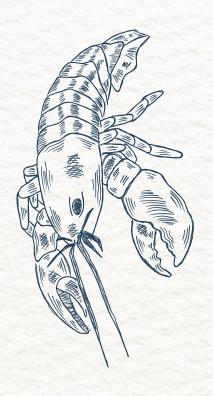
| PEANUTS | 8.000 TZS |
|------------------|------------|
| CASHEW NUTS | 13.000 TZS |
| CRISPS & POPCORN | 10.000 TZS |
| COFFEE & TEA | |
| AMERICANO | 8.000 TZS |
| ESPRESSO SINGLE | 5.000 TZS |
| ESPRESSO DOUBLE | 8.000 TZS |
| CAPPUCCINO | 10.000 TZS |
| LATTE MACCHIATO | 10.000 TZS |
| TEA | 8.000 TZS |

SPICED TEA 10.000 TZS

COFFEE SPECIALITIES

over with espreesso

| SPICY ICE COFFEE | 13.000 TZS |
|--------------------------------------|------------|
| A scoop of spicy ice cream in cooled | |
| coffee | |
| BAILEYS ICE COFFEE | 21.000 TZS |
| Cooled Coffee with Baileys & Cognac | |
| on 2 scoops of vanilla ice cream | |
| AFFOGATO AL CAFE | 13.000 TZS |
| A scoop of vanilla ice cream poured | |



Live from the tank

choose your lobster directly from the tank and enjoy a selection of lobster inspired dishes

Lobster & Pineapple Salad

With a mixture of mint & fresh basil & mint

recommended for lunch or a light dinner

Prices, ca.

300 g Lobster 79.000 TZS 350 g Lobster 92,000 TZS 400 g Lobster 106.000 TZS 450 g Lobster 119,000 TZS 500 g Lobster 132,000 TZS 550 g Lobster 145,000 TZS 600 g Lobster 159,000 TZS 650 g Lobster 172,000 TZS 700 g Lobster 185,000 TZS 750 g Lobster 198,000 TZS 800 g Lobster 212,000 TZS 850 g Lobster 225.000 TZS 900 q Lobster 238.000 TZS 950 q Lobster 251.000 TZS 1000 g Lobster 265.000 TZS

Sizes depending on availability

Honey & Lime Glazed Lobster

delicately slow-cooked buttered lobster bathed in a special honey sauce infused with lime juice, served with grilled carrot & zucchini

Grilled or Steamed Lobster

with lemon & herb butter served with mashed potatoes or steamed rice & cucumber salad with a yoghurt mint sauce

Surf & Turf

150 g steak - additional 31.000 TZS & lobster with a creamy garlic sauce perfect with a glass of cold white wine

Please order 4 hours in advance! 50 % deposit required

Zanzibar's Ocean Jewel: Indian Ocean Lobster

Our spotlight shines on the extraordinary Indian Ocean Lobster, a true gem of Zanzibar's pristine waters.

Its captivating colors and exquisite sweet taste make it a culinary delight like no other.

This remarkable lobster, like all spiny lobsters, boasts unique features that set it apart. With no claws but two spiny rostra over the eyes, and two pairs of large antennae, it truly stands out in the world of crustaceans.

Our live lobster tank - the first of its kind in Zanzibar, with lobsters which are caught just in front of the shores by local fishermen in our village, ensuring unrivaled quality and authenticity. You have the option to personally choose your lobster or be informed about the available sizes, making your dining experience truly unique. Our prices are rounded up or down on 50g to provide you with the most transparent and fair pricing.

We kindly request pre-orders at least 4 hours in advance, allowing our chefs to prepare your feast to perfection. Additionally, for those seeking the ultimate surf and turf experience, we offer a delectable option at an additional charge of 31.000 TZS.

Please note that the availability of specific lobster types may vary based on the season and local catch, adding an element of excitement and surprise to your dining experience.