

# LATINY RESTAURANT

## MENU

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

SMOKED SARDINE CROSTINI ..... 12 \$

Sourdough bread topped with crisp lettuce, smoked sardine, and radish

AVOCADO TUNA TARTARE ..... 12 \$

Classic tuna tartare seasoned with sesame oil and soy sauce, layered with creamy avocado

COCONUT TURMERIC PRAWNS ..... 11 \$

Marinated queen prawns with turmeric, coconut, and honey, served with a fresh green salad



TOMATO BASIL BRUSCHETTA ..... 7 \$

Toasted bread topped with ripe tomatoes, fresh basil, garlic, and extra virgin olive oil.



SAMOSA (BEEF OR VEGGIE) ..... 6 \$

Crispy pastry filled with spiced beef or vegetables, served with sweet chili sauce.

MISO-GLAZED CHICKEN SKEWERS ..... 12 \$

Tender chicken skewers glazed with miso, served with sesame cucumber salad and peanut sauce.

ZANZIBAR PIZZA ..... 10 \$

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


Tapas & Bites




# MENU

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

Garden &  
Fresh Platters

 BEETROOT CARPACCIO ..... 10 \$

Thinly sliced beetroot with basil, tomato, onion, and a drizzle of olive oil.

 MIXED SALAD ..... 15 \$

Crisp seasonal greens with your choice of smoked tuna, grilled chicken, fried calamari, or octopus.

 CLASSIC HUMMUS..... 8 \$

Creamy chickpea dip with tahini, lemon, and olive oil, served with breadsticks and slices of house-baked rustic bread.

COCONUT CRAB SOUP..... 13 \$

A rich and velvety blend of fresh Zanzibar crab, creamy coconut milk, and aromatic island spices, finished with a hint of citrus. A signature taste of the Indian Ocean by Chef Saleh

LEMONGRASS PRAWN SOUP..... 11 \$

A fragrant blend of coconut, lemongrass, and spices, served over fresh tomatoes and crisp lettuce for a light yet flavorful dish.

 BUTTERNUT SOUP ..... 11 \$

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

Soups



# LATINY RESTAURANT

## MENU

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

*Cheese &  
Charcuterie*

### CHEESE PLATTER ..... 19 \$

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 ..... 62 \$

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.. 19 \$

Tender octopus slow-cooked to perfection, served with grilled vegetables & coconut rice.

### SWEET & SOUR PRAWNS ..... 15 \$

Juicy prawns in a flavorful sweet and sour sauce, served with crispy banana nuggets.

### GRILLED JUMBO PRAWNS ..... 25 \$

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 ..... 18 \$

Freshly caught fish, expertly grilled and served with French fries or coconut rice.

*From the Sea*



# MENU

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

SMOKED TUNA FILLETS ..... 19 \$

House-smoked tuna fillets served with grilled vegetables and citrus-infused garlic olive oil.

SEAFOOD CURRY ..... 17 \$

A rich, fragrant curry with prawns, calamari, and fish, simmered in coconut milk and aromatic spices, served with coconut rice.

GRILLED LOBSTERS ..... 500 G 31 \$

Fresh lobsters, grilled to perfection and served with your choice of side (fries or vegetables) and a rich garlic butter sauce. 750 G 42 \$  
1000 G 60 \$

CRAB PLATTER ..... 37 \$

Includes Crab Soup, Crab Millefeuille, and Whole Crab in flavorful broth.

BEEF BOX ..... 150 G 17 \$

250 G 23 \$

A succulent steak (150g or 250g) made from premium Tanzanian beef, marinated in garlic, red wine, and mustard, served with chimichurri sauce and your choice of side: mixed green salad or fries.



VEGETABLE OR MEATBALL ARABIC TAGINE 15 \$

A traditional slow-cooked dish with rich tomato sauce, aromatic spices, seasonal vegetables, and fluffy couscous.

CHICKEN À LA KING ..... 15 \$

Tender chicken in a rich, creamy sauce with mushrooms, bell peppers, and peas, served with coconut rice.



# MENU

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

Pasta  
Bowls & Burgers

POKE BOWL ..... 17 \$

A vibrant bowl with fried rice, raw tuna, avocado, carrots, and cucumber, drizzled with a flavorful dressing.

CLASSIC CHEESEBURGER..... 15 \$

A juicy beef patty with melted cheese, lettuce, caramelized onions, and house sauce, served with fries.

**Add-ons: Bacon | Avocado**

HOT CHEESE BURGER ..... 17 \$

A juicy burger served on a sizzling plate with rich cream, melted cheese, and crispy bacon, accompanied by golden fries.

ZATINY SIGNATURE BURGER ..... 16 \$

A unique creation with raw tuna, fresh greens, and a flavorful house-made sauce, served with fries.

MATLAI CLUB SANDWICH ..... 12 \$

A triple-layered sandwich with grilled chicken, crispy bacon, lettuce, tomato, fried egg, and a creamy house dressing, served with fries.



SPAGHETTI ZANZIBAR PESTO..... 11 \$

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

**Add Prawns: 5 \$**



# LATINY RESTAURANT

## MENU

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

Kids

### CRUNCHY CHICKEN NUGGETS & FRIES..... 10 \$

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..... 11 \$

Our special tiramisu, available in variations such as Aperol, Coconut, or Yemen's Tiramisu. Please ask which version is available today.

### LAVA CAKE ..... 6 \$

A warm, chocolate cake with a molten center, served with a side of vanilla ice cream.

### PANNA COTTA ..... 5 \$

Creamy, smooth coconut vanilla panna cotta topped with a passion fruit purée.

### ICE CREAM CUP..... 6 \$

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 ..... 5 \$

Crispy golden-fried ice cream balls served warm with a decadent caramel sauce.

### FRIED BANANA SENSATION ..... 6 \$

Crispy golden-fried ice cream balls served warm with a decadent caramel sauce.

Desserts



# MENU

DRINKS 08:00AM - 22:00PM

## SNACKS

PEANUTS	3 \$
CASHEW NUTS	5 \$
CRISPS & POPCORN	4 \$

## COFFEE & TEA

AMERICANO	3 \$
ESPRESSO SINGLE	2 \$
ESPRESSO DOUBLE	3 \$
CAPPUCCINO	4 \$
LATTE MACCHIATO	4 \$
TEA	3 \$
SPICED TEA	4 \$

## COFFEE SPECIALITIES

<b>SPICY ICE COFFEE</b>	5 \$
A scoop of spicy ice cream in cooled coffee	
<b>BAILEYS ICE COFFEE</b>	8 \$
Cooled Coffee with Baileys & Cognac on 2 scoops of vanilla ice cream	
<b>AFFOGATO AL CAFE</b>	5 \$
A scoop of vanilla ice cream poured over with espresso	





# The STORY



DUYÊN = THE DESTINY  
The Right Place - The Right Time - The Right People

## **THE START** Stranded in Paradise, craving & learning from scratch

In October 2019, I arrived in Zanzibar to start my new role as a Hotel Manager in the northern part of the island. Little did I know, the world was about to change dramatically due to the Corona Pandemic. When the pandemic hit, I found myself stranded in paradise, unable to return to Vietnam. For six months, I stayed on this beautiful island, longing for the comforting dishes from home. Despite never having cooked before—and frankly, not being very good at it—I decided to learn, with my mom guiding me through video chats. Cooking had never been my passion, nor had I ever dreamed of becoming a chef. But during the lockdown, it became my lifeline. It connected me with the local community, allowed me to share my culture, and made me feel less alone as the only Vietnamese person on the island. Through cooking, I found friendship and created a new life in Zanzibar.

## **THE BLOSSOM** From delivery to a Beach Restaurant

What started as a few fun cooking nights with friends quickly turned into something much bigger. Word spread, and soon people across Zanzibar were asking me to cook and deliver meals from my home kitchen. This unexpected demand led to invitations to cook at pop-up events for various restaurants, hotels, and farmers' markets. And just like that, Duyen - Vietnamese Homecooking was born.

By September 2020, I made the bold decision to leave my role as a Hotel Manager and fully devote myself to creating a Vietnamese restaurant. Shortly after, I discovered Rasta Beach Bar in Jambiani, where I began with a humble setup: a menu of four dishes, ten tables, a home gas cooker, two frying pans, and a heart full of hope and dreams.

It wasn't easy—finding key ingredients and training chefs from scratch to bring authentic Vietnamese flavors to Zanzibar was a challenge. During 3.5 years, I'm incredibly proud of our team for building Duyen into the first Vietnamese restaurant in East Africa, and one of the first three Asian restaurants on the island.

## **TO BE CONTINUED** Re-writing story with Boutique Hotel Matlai

As a result of Zanzibar development, we were asked to relocate and return the land to the previous hotel for villa construction. In the midst of our search for a new home, Matlai graciously offered us space in their kitchen and beach restaurant, allowing us to continue serving our Vietnamese cuisine to our loyal patrons. This marks the beginning of a new chapter—the first franchise model of the Duyen Menu. We've carefully selected the most iconic dishes from our original menu for Matlai, and we're still working on enhancing the Vietnamese dining experience even further.

I hope you enjoy your meal and our co-hospitality together!





# The MENU



Available from Monday - Sunday  
12:30 Pm - 22:00PM

## STARTER

### GỎI CUỐN

SUMMER ROLLS - 2 PCS  
choose prawn / vegetarian / vegan  
served with homemade peanut sauce

8 \$

### NEM RÁN

SPRING ROLLS - 3 PCS  
choose beef / vegetarian / vegan

8 \$

### GỎI ĐU ĐỦ

Green Papaya Salad  
choose prawn / vegetarian

8 \$

### SÙI CẢO

DUMPLINGS - 6 PCS  
choose beef / chicken / pork / vegetarian

8 \$

### BÁNH BAO

STEAMED BUNS - 1 PC  
choose soya garlic chicken / vegan  
2 PCS for main course - 10 \$

5 \$

### SIGNATURE STARTER PLATTER

for 2  
+ dumplings + summer rolls + spring rolls + bao  
+ papaya salad  
Extra charge for HB/FB meal 12 \$ per person

34 \$

## MAIN

### CƠM CHIÊN

KIM'S MAMA FRIED RICE  
+ veggie  
+ chicken ..... 5 \$  
+ prawn ..... 6 \$  
+ rock lobster ..... 10 \$

10 \$

### BÒ LÚC LẮC

SHAKING BEEF RICE BOWL  
+ double beef ..... 5 \$

13 \$

### CÁNH GÀ CHIÊN NƯỚC MẮM

CHICKEN WINGS  
IN FISH SAUCE + SALAD  
choose steamed rice / fried rice

12 \$

### ĐẬU PHỤ SỐT CÀ CHUA

TOFU IN TOMATO SAUCE  
+ steamed rice

14 \$

### SIZZLING MIXED SEAFOOD

Mixed peeled prawns, calamari, fish and  
Michamvi sea snails in sweet and sour  
sauce  
Served with steamed rice

16 \$

### PHỞ BÒ

BEEF NOODLE SOUP  
+ extra noodles ..... 2 \$  
+ beef ..... 3 \$  
+ beef ribs ..... 5 \$

13 \$

### BÚN THỊT NƯỚNG

COLD NOODLE BOWL  
with grilled meat  
choose grilled pork / grilled chicken / prawn

14 \$

### BÚN BÒ NAM BỘ

COLD NOODLE BOWL  
with stir fried beef

13 \$

### BÚN CHẢ

HANOI'S PORK SKEWER  
& MEAT BALL BOWL  
served with rice noodles

14 \$

### TOMYUM

TOM YUM KUNG (Clear soup)  
TOM YUM GOONG (Creamy soup)  
choose rice noodles / glass noodles /  
steamed rice

14 \$

### MIẾN XÀO

STIR FRIED GLASS NOODLE  
Choose Vegan / Vegetarian /  
Prawn / Chicken

14 \$

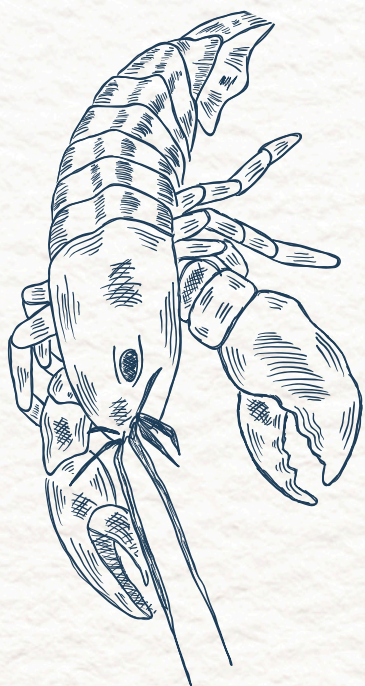
More information about the dishes  
can be found on the menu in the  
lounge or scan the QR code.



Duyên







# 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	30 \$
350 g Lobster	35 \$
400 g Lobster	40 \$
450 g Lobster	45 \$
500 g Lobster	50 \$
550 g Lobster	55 \$
600 g Lobster	60 \$
650 g Lobster	65 \$
700 g Lobster	70 \$
750 g Lobster	75 \$
800 g Lobster	80 \$
850 g Lobster	85 \$
900 g Lobster	90 \$
950 g Lobster	95 \$
1000 g Lobster	100 \$

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 12 \$ & 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 12 USD.*

*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.*

