

SMALL PLATES

BHAJIAS (V)

ZANZI VEGETABLE BHAJIAS, LEMON CHILLI SALT, TAMARIND CHUTNEY

USD10

PRAWN BAO BUN

TOGARASHI MAYO, PICKLED ONION, FURUKAKE

USD17

CHICKEN BAO BUN

HOISIN, SCALLION, TRUFFLE CREME

USD15

STONETOWN WINGS

CHICKEN WINGS, MANGO AND RED CHILI JAM OR BLUEBERRY BBQ GLAZE

USD12

BING BING BABY (V)

BING BREAD, TRUFFLED HONEY BUTTER, SESAME CHILI CRUNCH, SMOKED EGGPLANT AND PINENUT, WHIPPED RICOTTA

USD12

SALT AND PEPPER SQUID

SQUID, SALT AND PEPPER SEASONING, RED CHILI TERIYAKI

USD15

CEVICHE

LINE CAUGHT TREVALLY, TIGERS MILK, MUSTARD GREENS, BORAGE, NORI CRACKER

USD12

POPCORN PWEZA

OCTOPUS, SEAWEED MAYO & LEMON

USD12

ZANZICUTERIE

LOCALLY COLD SMOKED MARLIN & TUNA, KIMCHI, CASHEW NUT TAPENADE, PICKLED SARDINES, PICKLED FETA, LABNEH, MANGO CONFIT, FERMENTED PAPAYA

USD16

GREENS & LEAVES

THE CAESAR

BUTTER LETTUCE, WHITE ANCHOVIES, HERB CROUTONS, PARMIGIANA, JAMMY EGG, TRUFFLED CAESAR DRESSING

USD15

KACHUMBARI QUINOA BOWL (V)

RED QUINOA, AVOCADO, PUMPKIN SEEDS, SEMI DRIED TOMATO, RED ONION, CORIANDER, MINT, MOLASSES DRESSING

USD18

FRESH CATCH SUCCOTASH

ROASTED CORN, POMEGRANATE, LOCALLY CAUGHT SHRIMP, GRILLED SQUID, OLIVES, FRESH BEANS, CHIMICHURRI DRESSING.

USD16

THE HOUSE SALAD (V)

BABY SPINACH, ROAST PUMPKIN, SUNFLOWER SEEDS, SEMI DRIED TOMATO, LEMON OIL.

ADD CHICKEN TO YOUR SALAD FOR USD6

SHARE AS STARTER OR ENJOY AS MAIN

USD13

LARGE PLATES

CAULI STEAK (V)

WOOD FIRED CAULIFLOWER STEAK, TRUFFLE JUS, AJO BLANCO, CRISPY LEEKS, FINE HERBS.

USD17

JIDORI CHICKEN

SHIO KAJI BRINE, SOY LEMONGRASS, ACHIOTE SCHMALTZ, CHICKEN CHICHARRON CRUMBLE

USD18

SWAHILI SEAFOOD CURRY

TOASTED LOCAL SPICES, SONGORO, SQUID, TOMATO, LOCAL BASMATI RICE, CORIANDER, COCONUT MILK.

USD22

STEAMED NDUARO

SHIRO DASHI, GINGER SCALLION CHIMMICHURRI, ONION CELERY SLAW, LIME

USD20

KAMBA LINGUINE

LOCAL LOBSTER, LINGUINE, TOMATO, GARLIC, PARSLEY, RED CHILLI, PARMIGIANA

USD32

RIBEYE

SOUTH AFRICAN RIBEYE, TARE SAUCE, TRUFFLE FRIES, KIMCHI CAFÉ DE PARIS

USD42

CHARCOAL PRAWNS

CHARCOAL GRILLED PRAWNS, GARLIC HERB BUTTER, TRUFFLE FRIES, BEARNAISE

USD30

PWEZA PLEASE

LOCAL OCTOPUS, BRAISED CHICKPEAS AND WHITE BEANS, LEMON AIOLI, BOK CHOI

USD24

MUSHROOM RISOTTO (V)

WILD MUSHROOMS, ARBORIO RICE, PARMIGIANA, TRUFFLE OIL, MUSHROOM ESSENCE

USD22

NEELA SMOTHERED KATSU

GOLDEN FRIED KATSU, KIMCHI MAYO, BABY KOHLRABI, SEAWEED SALAD

USD24

BELACHAN LOBSTER AND SHRIMP

LOBSTER TAILS, KING PRAWNS, CORN, POTATOES, LONGANISSA SAUCE, CHILI BUTTER, HERBS

USD55

SWEET TOOTH

CARDAMOM CRÈME CAMEL

BREAD SAUCE, HAZELNUTS, EGG SET CUSTARD AND CAMEL

USD15

SMOKED PINEAPPLE

PINEAPPLE CARPACCIO, MINT GELEE, FERMENTED RED CHILI, ORANGE SORBET

USD15

TIRA-MISS-YOU

MASCARPONE, COFFEE, ALMOND CRUMBLE, SHAVED CHOCOLATE

USD15

PISTACHIO BURFEE

PISTACHIO, BLACK PEPPER, CONDENSED MILK

USD15