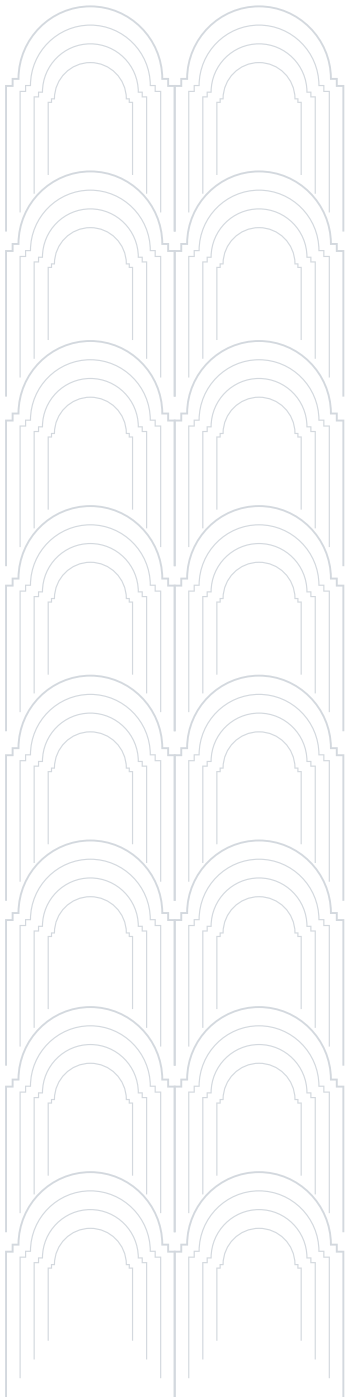




SMALL PLATES

"Faux Gras" 36,000
Aged trevally roe, smoked brandy syrup, charcoal seasalt tuile, baby beet

Prawn Bao Bun 44,000
Togarashi mayo, pickled onion, furukake

Chicken Bao Bun 39,000
Hoisin, scallion, truffle crème

Mbuzi Bao Bun 39,000
Mbuzi barbacoa, Pico de gallo, pickled feta

Stonetown Wings 36,000
Crispy chicken wings in our home made sauces:
- Mexican Elote
- Smoked Garlic Fermented Honey
- Colorado Buffalo

Gyoza 39,000
Fried gyoza, prawn and garlic chives, sesame chilli crunch and fermented soy

Saigon Fish Fritters 39,000
White fish, panko, chives, mint, cashew pili-pili sauce

Octopus Mishkaki 36,000
Charred octopus, ponzu, furukake

ZanziCuterie 42,000
Locally cold smoked marlin, cold smoked tuna, cold smoked chicken, aged beef hump, smoked fish pate, kimchi, cashew nut tapenade, pickled sardines, pickled feta, mango confit, fermented papaya



RAW BAR

Tuna Tartare 36,000
Herbed tostada, ponzu, cured egg yolk, purple cauliflower

Kingfish Usuzukuri 36,000
Fresh kingfish, wasabi, fermented soy, spicy cucumbers



GREENS AND LEAVES

PERFECT FOR 2 AS A SHARED STARTER, OR 1 AS A LIGHT MAIN MEAL

The Caesar 39,000
Butter lettuce, white anchovies, herb croutons, parmigiana, jammy egg, truffled Caesar dressing

Roasted Roots (V) 42,000
Baby beets, baby carrots, pickled fennel, sweet potato, pickled feta, puy lentils, red sorrel, saffron yogurt

Fresh Catch Succotash 47,000
Roasted corn, locally caught shrimp, grilled squid, olives, fresh beans, chimichurri dressing

The House Salad (V) 36,000
Mesclun, avocado, pumpkin, chickpeas, quinoa, almonds, kimchi juice

- Add chicken to any salad for 13,000



LARGE PLATES - LAND

Fired Eggplant (V) 57,000
Grilled eggplant, curried saffron yogurt, micro salad, spiced chickpeas

Jidori Chicken 63,000
Shio kaji brine, soy lemongrass, chicken chicharron crumble, pak choi

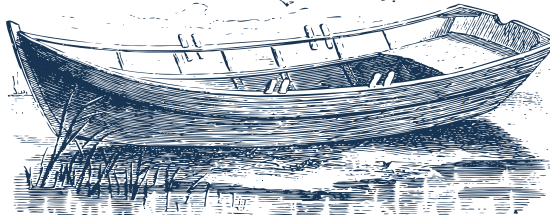
Ribeye 110,000
South African ribeye, tare sauce, truffle fries, kimchi café de Paris

Mushroom Risotto (V) 63,000
Wild mushrooms, arborio rice, parmigiana, truffle oil, mushroom essence

Lamb Shank 99,000
Aged lamb shank, tobanjan glaze, dukkah, spicy cucumbers

Chicken Karaage 68,000
Japanese fried chicken, kewpie, Louisiana cajun

Gnocchi Parisienne (V) 57,000
Potato gnocchi, wild mushroom, black truffle, parmesan, bianca jus, thyme



LARGE PLATES - OCEAN

Swahili Seafood Curry 65,000
Toasted local spices, songoro, squid, tomato, local basmati rice, coriander, coconut milk

Flame Grilled Sardines 65,000
Fresh sardines, green chilli sauce, salsa verde

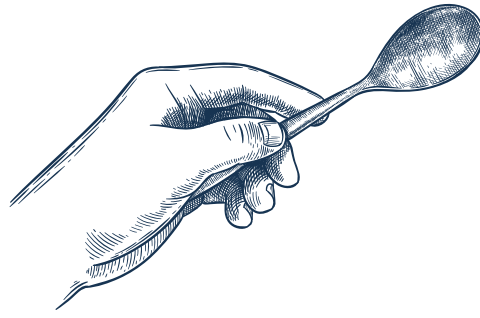
Kambakochi Ravioli 90,000
Slipper lobster, lemon cream, black truffle, aged parmesan, chives

BBQ Catch of the day 73,000
Line caught whole fish, beurre blanc, truffle fondant potato

Charcoal Prawns 90,000
Charcoal grilled prawns, garlic herb butter, truffle fries, bearnaise

BBQ Octopus 63,000
Local octopus, palermo pepper pimento, chickpea polenta

Unguja Platter 190,000
Grilled slipper lobster, prawns, grilled sardines, octopus mishkaki, fish fritters, house salad, spicy cucumbers, truffle fondant potatoes



SWEET TOOTH
36,000 each

Basque Matcha Cheesecake
Baked cheesecake, Japanese matcha, matcha caramel

Neela Chocolate Opera
Layered milk chocolate, white chocolate, coffee sponge, clotted cream

Tira-mis-u
Mascarpone, coffee, almond crumble, shaved chocolate

Zeituni Mousse
Local zeituni (egg fruit), white chocolate, zeituni ice cream, coral tuile crunch

Pistachio entremets
Layered pistachio, vanilla mousse, berry marmalade

Opening Hours

Breadfruit Restaurant & Café: **7am – 10pm daily**
Views Rooftop Bar & Lounge: **1pm – 10pm daily**

Give us a follow



We would love to hear your feedback



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