

KAHAWA AND CHAI

Kahawa – Machine Pulled

Single espresso	USD 2 / TZS 6 000
Double espresso	USD 3 / TZS 7 000
Cortado	USD 4 / TZS 10 000
Cappuccino	USD 4 / TZS 10 000
Mocha	USD 4 / TZS 10 000
Flat white	USD 4 / TZS 10 000
Latte	USD 4 / TZS 10 000
Americano	USD 4 / TZS 10 000
Iced latte	USD 4 / TZS 10 000
Iced mocha	USD 4 / TZS 10 000
Iced americano	USD 4 / TZS 10 000

Chai

Kilimanjaro black	USD 3 / TZS 7 000
Green tea	USD 3 / TZS 7 000
Masala chai	USD 3 / TZS 7 000
Zanzibar dawa	USD 3 / TZS 7 000
Ginger tea	USD 3 / TZS 7 000

Iced Chai

Lemon and mint	USD 4 / TZS 10 000
Hibiscus and thyme	USD 4 / TZS 10 000
Tangawizi cooler	USD 4 / TZS 10 000

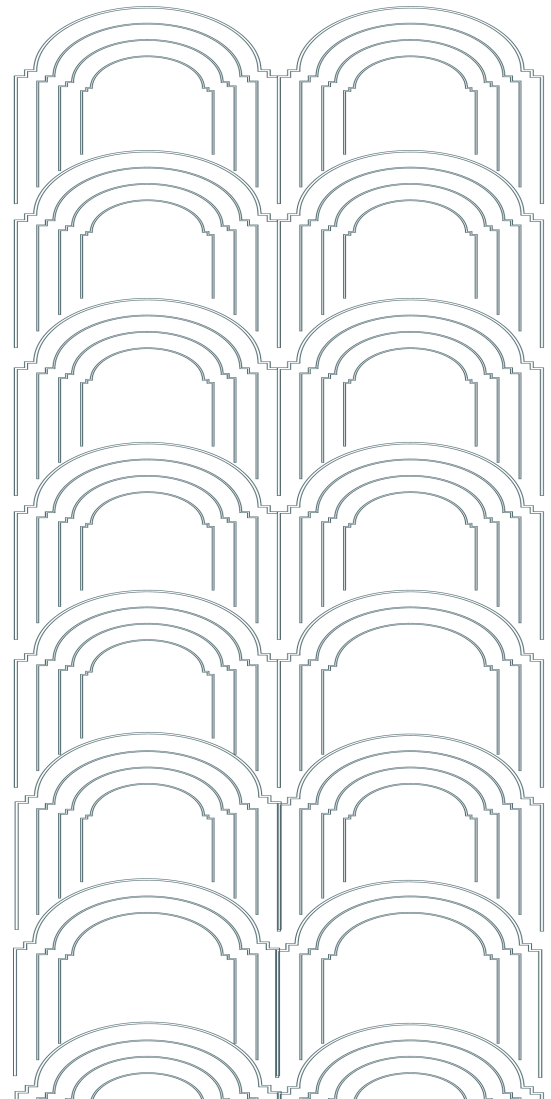
SPECIALITY BREWS

USD 6 / TZS 15 000

V60 pour over
French press
AeroPress
Cold drip
Chai latte
Matcha almond latte
English toffee coffee tonic
Zanzibar spiced latte
White hot chocolate



BREAKFAST AND LUNCH



BREAKFAST

The Benedicts

Chili Crab Benedict USD 18 / TZS 47 000
Croissant muffins, picked crab meat, bearnaise, furikake, semi dried tomato, poached eggs

Short Rib Benedict USD 15 / TZS 39 000
Mahamri muffins, pulled short rib, hollandaise, tomatoes, poached eggs

The Neela "English" Breakfast USD 18 / TZS 47 000
Two eggs your choice, fish bacon, smoked fish sausage or spicy beef sausage, roasted tomatoes, hollandaise, toast

Parachichi Toast USD 15 / TZS 39 000
Avocado, nut and seed mix, tomatoes, soy eggs, pickled onion

Kuku Toast USD 15 / TZS 39 000
Korean fried chicken, brioche French toast, spicy cucumbers, fermented honey

Sweetcorn Fritters USD 15 / TZS 39 000
Golden sweetcorn fritters, smoked fish bacon, arugula, poached eggs

Chef's Overnight Oats USD 12 / TZS 32 000
Steel cut oats, cashew milk, cashew butter, seasonal fruit

The Neela Bowl USD 15 / TZS 39 000
Moringa, berry and acai fro-yo bowl, seasonal fruit, caramelized muesli, chia seeds

Matcha Pancakes USD 12 / TZS 32 000
- Matcha crème, honeycomb, blueberry compote
- Strained yogurt, smoked syrup, mango salsa

LUNCH

Wraps USD 10 / TZS 28 000

Cashew and Coriander Falafel
Ndemu hummus, rocket, preserved lemon, fermented cabbage

Swahili Omelette
Kachumbari, avocado, pickled onion

Grilled Chicken
Sesame aioli, pickled cucumber, greens

Sarmies USD 10 / TZS 28 000

The Cuban Reuben
Roast beef, smoked beef ham, Emmental, house pickles, wholegrain mustard

Kat-Su Sando
Fried chicken, purple cabbage, whole egg aioli, katsu dip

Mediterraneo Sub
Burnt pimento, burnt courgette, moutabal, Neela pesto

Salads

Broccoli Salad USD 10 / TZS 28 000
Char-grilled broccoli, red chilli, couscous, papaya, tzatziki dressing

Neela Slaw USD 9 / TZS 25 000
Summer slaw with red cabbage, toasted cashews, sweet lime, local seaweed, mirin dressing

The Greens USD 9 / TZS 25 000
Mixed mesclun leaves, pickled cucumbers, mint, cherry tomato, lemon oil dressing

Bowls

Served on a bed of Pishori rice or brown rice

Falafel Bowl USD 10 / TZS 28 000
Cashew and coriander falafel, Ndemu hummus, rocket, preserved lemon, fermented cabbage

Chicken Bowl USD 10 / TZS 28 000
Toru marinated chicken, pickled cucumbers, spring onions, garlic confit, avocado

White Fish Bowl USD 12 / TZS 32 000
White fish sourced daily, lime, pickled red onion, coriander, toasted corn, ponzu sauce