

## SIGNATURE DRINKS

**Island Cocktails** USD 12 / TZS 31 000

**Spirit Free** USD 8 / TZS 20 000

**Tidal Wave**

Grey Goose Vodka, blue curacao, pineapple juice, grenadine, ice

**Café Neela**

Grey Goose Vodka, coffee liqueur, Nonino Amaro, Lustao Amontillado Escudrillo Sherry, espresso simple syrup

**Pickled Pink**

Zanzibar spiced gin, Martini Bianco, rhubarb simple syrup, pickled rhubarb juice

**Coconut Cloud**

Coconut rum, Zanzibar spiced rum, Grey Goose Vodka, coconut cream, vanilla

**Cute-Cumber Sour**

Painted Dog gin, cucumber, jasmine tea, lime juice, simple syrup, egg white

**Spicy Rum Punch**

Zanzibar spiced rum, spiced hibiscus syrup, passion juice, bitters

**The Smoking Mezcalita**

Jose Cuervo Silver, smoked pineapple syrup, smoked pineapple candy, pineapple juice

**Paloma Negra**

Aberfeldy 12YO Single Malt, Cointreau, lemon juice, Kahlua, Coca Cola

**Henny Cacao**

Hennessy VSOP, vanilla simple syrup, crème de cacao, heavy cream

**Amaro Spritz**

Amaro Nonino Quintessentia, sparkling wine, club soda, burnt orange

## BEER, SODA AND JUICE

**Beer** USD 4 / TZS 10 000

Kilimanjaro Lager  
Safari Lager  
Serengeti Lager  
Serengeti Lite  
Savannah Cider

**Soda** USD 2 / TZS 6 000

Coca Cola  
Sprite  
Fanta Orange  
Stoney Tangawizi

**Juice** USD 6 / TZS 15 000

Mango  
Bungo  
Watermelon  
Hibiscus  
Orange  
Passion  
Pineapple

## OPENING HOURS

Breadfruit Restaurant & Café: 7am – 10pm daily

Views Rooftop Bar & Lounge: 1pm – 10pm daily

Give us a follow



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We would love to hear your feedback

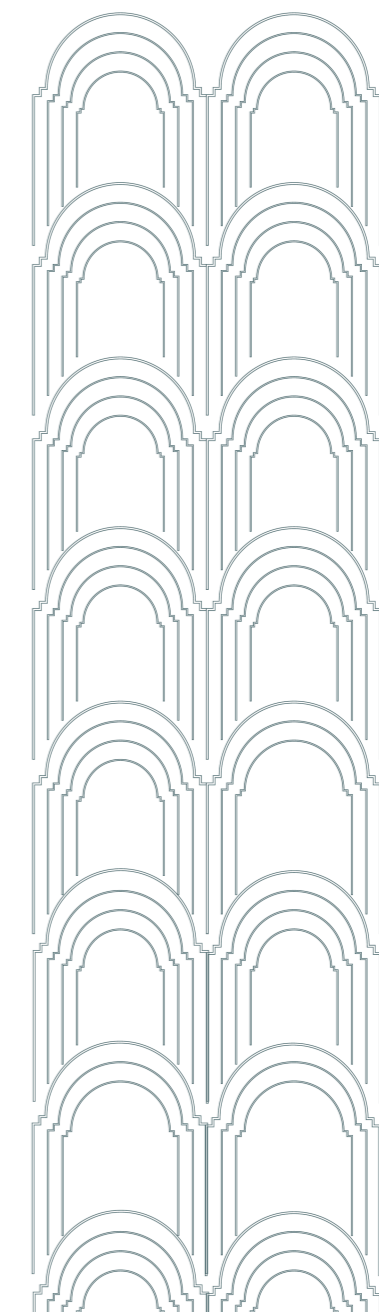


## SCAN ME

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## DINNER MENU



## SMALL PLATES

<b>Chili Crab Bao Bun</b> Chilli mayo, pickles, chickpea sprouts, crab essence	USD 17 / TZS 44 000
<b>Chicken Bao Bun</b> Hoisin, scallion, truffle crème	USD 15 / TZS 39 000
<b>Jackfruit Bao Bun (Vegan)</b> Smoked jackfruit, purple cauliflower, chili lime sauce	USD 15 / TZS 39 000
<b>Labneh Manaqish (V)</b> Labneh, arugula, sundried tomatoes, zaatar, vanilla balsamico	USD 15 / TZS 39 000
<b>Stonetown Wings</b> Crispy wings in our home made sauces: - Smoky hibiscus BBQ - Sticky sesame - Simmons jerk rub	USD 14 / TZS 36 000
<b>Gyoza</b> - Prawn and garlic chives, sesame chilli crunch, fermented soy - 21 Day aged shortrib, chili ponzu, fermented butter	USD 15 / TZS 39 000
<b>Saigon Fish Fritters</b> White fish, panko, chives, mint, cashew pili-pili sauce	USD 15 / TZS 39 000
<b>Octopus Carpaccio</b> Charred octopus, aji verde, green banana, green tomato	USD 14 / TZS 36 000
<b>Zanzi Cuterie</b> Select 4 proteins — pickled sardines / house canned sardines / house canned tuna / smoked beef hump / smoked chicken / smoked marlin / house canned octopus Select 3 cheeses — Camembert / fermented feta / nigella seed labneh / aged matured cheddar / Parmigiano Reggiano / blue	USD 16 / TZS 42 000
<b>Ceviche</b> White fish, roasted corn, tigers milk, black truffle	USD 14 / TZS 36 000
<b>GREENS AND LEAVES</b> <i>Perfect for 2 as a shared starter, or 1 as a light main meal</i>	
<b>The Caesar</b> Butter lettuce, white anchovies, herb croutons, parmigiana, jammy egg, truffled caesar dressing	USD 15 / TZS 39 000
<b>Summer</b> Picked crab meat, cabbage, avocado, crunchy noodles, miso mayo, rainbow tomatoes	USD 16 / TZS 42 000
<b>Fresh Catch Succotash</b> Local corn, locally caught shrimp, local squid, olives, fresh beans, chimichurri dressing	USD 18 / TZS 47 000
<b>The House Salad (V)</b> Mesclun, avocado, pumpkin, chickpeas, quinoa, almonds, kimchi juice Add chicken to your salad (USD 5 / TZS 13 000)	USD 14 / TZS 36 000

## LARGE PLATES

### Land

<b>Palermo (V)</b> Charred Palermo peppers, cous cous, black olives, marinated feta, truffle, pumpkin, leeks, pimento, arugula	USD 22 / TZS 57 000
<b>Bang Bang Chicken Thighs</b> Chicken thighs, chicken skin, bok choy, pomme frites, masala cream	USD 24 / TZS 63 000
<b>Cut of the Day</b> We source our steak from premium aged beef suppliers in South Africa. Please enquire with your waitron as to the cut available today. All cuts are 21 Day aged, prime beef and served with — Café de Paris, truffle fries and a house salad	USD 42 / TZS 110 000
<b>Mushroom Risotto (V)</b> Wild mushrooms, arborio rice, parmigiana, truffle oil, mushroom essence	USD 24 / TZS 63 000
<b>Zanzi Spiced Ribs</b> 21 Day aged shortrib, pumpkin, gremolata, crispy onions, jus	USD 38 / TZS 99 000
<b>Squash (Vegan)</b> Patty pan, courgette flowers, gem squash, cashew nut butter, sundried tomato	USD 22 / TZS 57 000

## LARGE PLATES

### Ocean

<b>Swahili Seafood Curry</b> Toasted local spices, songoro, squid, tomato, local Basmati rice, coriander, coconut milk	USD 25 / TZS 65 000
<b>Dreams of Jodari</b> Bluefin tuna, sesame crust, mango salsita, green banana	USD 25 / TZS 65 000
<b>Kambakochi Ravioli</b> Slipper lobster, lemon cream, black truffle, aged parmesan, chives	USD 35 / TZS 90 000
<b>BBQ Catch of The Day</b> Line caught whole fish, beurre blanc, pickles	USD 28 / TZS 73 000
<b>Charcoal Prawns</b> Charcoal grilled prawns, garlic herb butter, truffle fries, bearnaise	USD 35 / TZS 90 000
<b>BBQ Octopus</b> Local octopus, Palermo pepper pimento, chickpea polenta	USD 24 / TZS 63 000
<b>Unguja Platter</b> Grilled slipper lobster, prawns, seared tuna, octopus mishkaki, fish fritters, house salad, spicy cucumbers, truffle fondant potatoes	USD 79 / TZS 190 000

## SWEET TOOTH

USD 14 / TZS 36 000

<b>Rhubarb Cheesecake</b> Double cheesecake, caramelized rhubarb, hibiscus caramel
<b>Lemon Meringue</b> Lemon cake, marshmallow meringue, shortcrust, lemon jelly, lemon powder
<b>Tira-mis-u</b> Mascarpone, coffee, almond crumble, shaved chocolate
<b>Chocolate</b> Dark chocolate sponge, milk chocolate ganache, white chocolate toffee, chocolate moonrocks
<b>Gooseberry Pudding</b> Gooseberry mousse, crème fraiche, pistachio shortbread, gooseberry preserve
<b>Breadfruit Pie</b> Caramelized breadfruit, condensed milk, short crust, coconut granita

## 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