

SEXY FISH

SET MENU

2 courses 36\$ | 3 courses 42\$ | 3 starters 36\$

STARTERS

Fresh Kingfish sashimi cured with beetroot and passion, chimichurri, Thai soy sauce

Yellowfin tuna ceviche marinated with lime, chilli & herb oil. Served with a sumac, pineapple, cucumber & onion salsa with a mixed herb cream

Tandoori Octopus served with mint dip and pineapple chutney

Fresh crab fresh crab meat, baby leaf salad on a crispy toasted ciabatta and avocado chive cream

Lobster lollypop lobster rolled in crispy bacon & anchovies, served with pumpkin puree

Fresh Lobster tempura served with sweet chilli lime dressing

Coconut Shrimps breaded in fresh coconut, fried and served with a chilli-lime dressing, on a coconut salsa bed

Seafood trio crostini prawns, fish, and octopus served on ciabatta crostini with home-made Zanzibari style spicy ricotta

Grilled prawns salad simply grilled with lime and garlic, beetroot, mango, avocado and poached tomatoes

Beef carpaccio served with a chive emulsion, chimichurri, home-dried tomatoes & crispy parmesan chips

Zanzibari style chicken 'pâté' served on toast, pickled onions, confit garlic and chive oil

Poached beetroot stuffed with feta cheese served on labneh

Bruschetta three ways: tomato salsa, smoked eggplant caviar, guacamole (Vegan)

MAIN COURSE

Catch of the day served with seasonal vegetables rice or french fries and coconut sauce

Baked tandoori snapper served with Mbeya rice, mango jam, mint yoghurt and papadam

Fish Neptune topped with prawns and calamari and hollandaise sauce, served with Vegetable and boiled potatoes (gf)

Poached lobster tail in red curry butter & white wine, served with diced boiled potatoes & poached cherry tomatoes, topped with lime tapioca caviar

Prawn spaghetti in tomato sauce with white wine, extra virgin olive oil & fresh herbs

Grilled tuna Served with stir fried vegetable and wasabi noodle

Seafood risotto; lobster, king prawns, calamari & octopus. Finished with home-made Stone Town spices & lemongrass butter

Grilled octopus served with Chimichurri sauce, smoked eggplant yoghurt and baked potato

Zanzibar red lobster curry served with Mbeya rice, homemade chapati & kachumbari (local Swahili salsa)

Brazilian beef steak grilled with baby vegetables and served with either chips or rice

Mediterranean chicken stuffed with sundried tomatoes, capers, olives, feta & herbs, served with fried ugali, whey butter sauce & Swahili masala oil

Swahili yoghurt marinated chicken grilled with baby vegetables, mashed yucca with confit garlic & a spiced chicken jus.

Chicken tikka masala served with basmati rice, butter roti and mango chutney

Seasonal vegetable curry served with rice, roti, kachumbari and mango pickle (V)

Homemade ravioli filled with confit pumpkin, roasted cashew nut & homemade spicy ricotta. Served with whey butter sauce & masala oil

PREMIUM MAIN

Z Seafood Platter \$15 Supplement

*Grilled lobster, king prawns, calamari, octopus & the catch of the day,
served with a choice of coconut sauce or lemon garlic butter*

Z Sushi Platter \$10 Supplement

12 pieces, beautifully rolled. Just ask your waiter for today's offer

Rock Lobster \$20 Supplement

Fire grilled or Thermidor (cooked in a creamy white wine sauce topped with parmesan cheese)

Posh Surf N Tuff \$15 supplement

Grilled brazilian beef, organic chicken breast, Prawns and slipper lobster

**Choose your side - rice, chips, vegetables or a herby garlic baked potato
(For premium dishes Supplement Charges Applies)**

DESSERT

Zanzibar glory with fresh fruit, brownie chunks, chocolate sauce & vanilla ice cream

Mama Mia Italian Ice cream scoops, 3 scoops of your choice, ask your waiter for flavors

Chocolate Coeur fondant with vanilla ice cream

Chocolate Brownie with vanilla ice cream

The pineapple caramelized pineapple served in orange jus topped with Sweet whipping cream & tropical fruit salsa (gf)

Passion Panacotta topped with coconut mousse and passion sauce

Amarula coconut cheese cake topped with salted lime caramel and roasted coconut shaving