

# SEXY FISH

## MENU

2 courses \$ 42 | 3 courses \$ 50 | 3 starters \$ 42

### To begin.

**Poached beetroot** stuffed with feta cheese served with labneh & honey (gf) (n)

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

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

**Yellowfin tuna ceviche** marinated in 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 (gf)

**Fresh crab** with baby leaf salad on a crispy toasted ciabatta and avocado chive cream

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

**Lobster pieces rolled in crispy bacon**, covered with honey and served with a pumpkin puree

**Prawn 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, octopus served on ciabatta crostini with home-made Zanzibari style spicy ricotta

**Pemba prawns** simply grilled with lime and garlic, beetroot, mango, avocado and poached tomatoes (gf)

### Main course

**Catch of the day** served with seasonal vegetables, garlic herb potatoes wedges, poached cherry tomato and coconut curry sauce (gf)

**Grilled tuna**, coconut crusted sesame tuna, served with wasabi soy Noodles (n)

**Grilled octopus** with Chimichurri sauce, smoked eggplant yoghurt and garlic baked potato (gf)

**Baked tandoori snapper** served with Mbeya rice, mango jam, mint yoghurt and poppadom (gf)

**Fish Neptune** topped with octopus, prawns, calamari and hollandaise sauce, served with Vegetable and garlic baby potatoes (gf)

**Seafood risotto** king prawns, calamari & octopus finished with home-made Stone Town spices & lemongrass butter (gf)

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

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

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

**Swahili marinated chicken** grilled chicken breast with baby vegetables, mashed potatoes with confit garlic & a spiced chicken jus (gf)

**Chicken tikka masala** served with basmati rice, butter roti and mango chutney (n)

**Brazilian beef** steak grilled with baby vegetables and served with either chips or rice (gf)

**Seasonal vegetable curry** cooked in coconut curry sauce served with rice, roti, kachumbari and mango pickle (V)

**Crispy pan-fried aubergine** with feta cheese, crème fraiche & honey served with fresh bread & rice (v)

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

## Premium items:

### Z Seafood Platter

Grilled lobster, king prawns, calamari, octopus & Fillet of fish, with coconut sauce or lemon & garlic butter (gf)

Served with a fresh side salad and your choice of Chips, rice, mashed potatoes or new potatoes

*(\$25 Supplement applies to Half Board and Full Board Guests)*

### Rock Lobster

Simply fire grilled or Thermidor (creamy white wine sauce & parmesan cheese (gf)

Served with a fresh side salad and your choice of Chips, rice, mashed potatoes, or new potatoes

*(\$25 Supplement applies to Half Board and Full Board Guests)*

### Z Sushi Platter

A selection of 12 pieces of freshly rolled sushi. Ask your waiter for today's selection (gf)

*(\$15 Supplement applies to Half Board and Full Board Guests)*

## To Finish.

**Zanzibar glory** with fresh fruit, brownie chunks, chocolate sauce & vanilla ice cream (n)

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

**Chocolate Coeur fondant** with vanilla ice cream *(Serving time 20 Minutes)*

**Chocolate Brownie** with vanilla ice cream (n)

**Caramelized pineapple** served in orange jus, topped with an Almond cream and passion sorbet (gf) (n)

**Passion fruit Panna Cota** topped with coconut mousse, tropical fruit salsa and passion sauce

**Amarula coconut cheesecake** topped with salted lime caramel and roasted coconut shaving

(N) nuts (GF) gluten-free (V) vegetarian

We accept Visa, Amex & Mastercard 2% surcharge by Tanzanian banks applies

We kindly ask that you only pay after receiving a computerized printed bill. We don't issue manual bills.