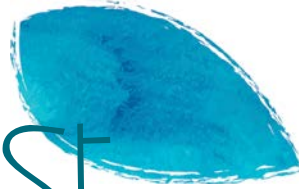


menu breakfast



FIXED SET SERVED EVERY MORNING:

FRESH FRUIT JUICE

AFRICAFAE OR TEA

FRUIT PLATTER

BASKET OF BREAD AND SWEET PASTRIES

OPTIONAL MENU

(PLEASE SELECT ONE OF THE FOLLOWING OPTIONS)

1. EGGS WITH TOASTS:

FRIED EGGS

SCRAMBLED EGGS

BOILED EGGS (soft or hard)

OMELETTE (plain or Spanish)

YOUR EGGS CAN BE SERVED WITH BEEF SAUSAGES

2. PANCAKES:

PANCAKE with local fruits or homemade jam

PANCAKE with banana and nutella

PANCAKE with vegetables

3. TOASTS:

FRENCH TOAST with fried banana and cinnamon

TOAST with avocado slices and fried tomato

4. CHOICE OF MUESLI OR CORNFLAKES with cold milk or plain yoghurt

menu Lunch



Prices in USD

LIGHT BITE

TOMATO GAZPACHO \$5

AVOCADO & CUCUMBER GAZPACHO \$5

 **HOMEMADE GUACAMOLE** with potato chips \$6

 **VEGETABLE SAMOSA** with salsa and sweet chilli sauce \$6

BEEF SAMOSA with coconut chutney and mint yoghurt \$8

TUNA & AVOCADO TARTARE served with tortilla crisps \$8

PRAWNS SALAD with rucola \$10

KING PRAWNS VERMICELLI \$12

 **KACHUMBARI** (traditional Zanzibar vegetable salad) \$5

 **MANGO & VEGETABLE SALAD** with feta cheese \$6

  **BOWL OF FRENCH FRIES** with ketchup \$4

BIG HUNGER

Choice of creamy coconut curry served with coriander rice & veggies:

CHICKEN CURRY \$14

FISH CURRY \$12

VEGETABLE CURRY \$8

NICOISE SALAD with grilled tuna \$14

PAELLA with grilled Zanzibar lobster and prawns \$18 (for 1 person) / \$32 (for 2 persons)

CLUB SANDWICH with chicken, grilled zucchini and tomato \$9

 **VEGETABLE CHAPATI WRAP** (local tortilla with vegetables) \$7

BEEF CHAPATI WRAP (local tortilla with sliced beef fillet) \$9

BURGER TRIO (FISH, CHICKEN, BEEF) with salad & chips \$12

HOMEMADE CHICKEN NUGGETS with french fries \$12

PRAWNS IN COCONUT SAUCE served with rice \$14

  **PASTA** with homemade tomato sauce \$7

PASTA with crab meat sauce \$11

 **PIZZA MARGARITA** \$7

 **PIZZA OF THE DAY** *ask the waiter* \$8-10

 for vegan

 for kids

maRaFiki
BUNGALOWS

menu dinner

Prices in USD

SOUPS

FISH SOUP with shrimp \$6

 **PUMPKIN SOUP** with coconut milk and cinnamon \$5

STARTERS

 **VEGETABLE SAMOSA** with salsa and sweet chilli sauce \$6

OCTOPUS AND AVOCADO SALSA with lemon & olive oil dressing served on garlic bread \$8

FRESH CATCH KOLEKOLE/ KINGFISH CEVICHE with lemon herbs dressing, \$9
served with tortilla crisps

PRAWNS IN GARLIC BUTTER served with garlic bread \$10

TUNA CARPACCIO served on watermelon \$7

OCTOPUS SALAD served with rucola \$7

PUMPKIN SALAD with feta cheese \$6

WATERMELON SALAD with onion, mint, feta cheese and lime&honey dressing \$6

MAIN COURSES

GRILLED FISH served on avocado & vegetable salad with balsamico dressing \$14

GRILLED KING PRAWNS LEMONGRASS SKEWERS on coconut rice and vegetables \$15

GRILLED PRAWNS served on mango & vegetable salad \$15

ROASTED RED SNAPPER with papaya & passion fruit sauce served \$14
with pumpkin purée and mashed potatoes

GRILLED TUNA STEAK with onion marmalade served with fried rice and green beans \$15

GRILLED OCTOPUS served with roasted potatoes, grilled vegetables and orange & parsley sauce \$14

ROASTED CHICKEN CAJUN served with Lyonnaise potato \$15

DUO OF CIGAL LOBSTER AND KING PRAWNS in fruit & curry sauce served \$19
with coriander rice

LOBSTER with lemon & garlic sauce served with pumpkin purée, rice and salad \$7 *price per 100g*
please order the day before

SEAFOOD PLATTER for 1 or 2, with salad, salsa sauce and plain rice \$35/60

BEEF STEAK with pepper cream sauce served with mashed potatoes and vegetables \$17

 **GRILLED CHICKEN SKEWERS** with peanut & coconut sauce and french fries \$12

STUFFED EGGPLANT with garlic bread or chapati \$10

VEGETABLE CURRY with plain rice \$8

 **SPAGHETTI AGLIO E OLIO** (garlic, chilli and olive oil) \$7

  **PASTA** with homemade tomato sauce \$7

 for vegan

 for kids

menu DESSERTS



Prices in USD

DESSERTS

joyful **MANGO BRULÉE** with vanilla ice cream \$5

intriguing **PINEAPPLE & BANANA & CINNAMON FLAMBÉ** with a flavour of brandy \$5

delicious **LEMON CHEESECAKE** with mango coulis and fresh mint \$4

soft&rich **CHOCOLATE MOUSSE** with fresh mint leaves \$5

dark **CHOCOLATE CAKE** with passion fruit ice cream \$5

SEASONAL FRUIT SALAD full of african vitamins and nutrition \$5

ICE CREAM 2 SCOOPS choose your nice flavour \$5

ICE CREAM TOPPED with seasonal fruits \$6

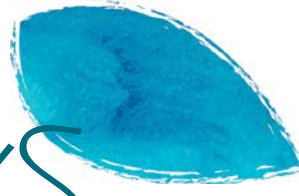
liquor-infused **ICE CREAM** served with Baileys, Amarula or Kahlua \$8

sunny **DESSERT OF THE DAY** *ask the waiter* \$6

CHAKUJA CHEMA! ~ ENJOY! ~ BON APPÉTIT! ~ GUTEN APPETIT! ~ SMACZNEGO!

OUR DESSERTS are **HOME MADE** with heart & smile to complete your dish and satisfy your taste.
Majority of ingredients are **LOCALLY GROWN**.

drinks



Prices in USD

SOFT DRINKS

FRESH FRUIT JUICE / SMOOTHIE \$4
(orange, pineapple, mango, passion fruit, watermelon)

MILKSHAKE \$5
(choose your favourite flavour: banana & cinnamon or peanut butter & banana or avocado & cocoa)

COCA COLA 0.3 L
COCA COLA LIGHT 0.3 L
FANTA / SPRITE 0.3 L
TONIC WATER 0.3 L
BITTER LEMON 0.3 L
SODA WATER 0.3 L
STONEY TANGAWIZI 0.35 L
WATER 0.6 L \$1 / 1.5 L \$2

\$1,5

BEERS

KILIMANJARO 0.5 L \$3
SAFARI 0.5 L \$3
NDOVU 0,33 L \$3
SAVANNA CIDER 0,33 L \$5

OTHER ALCOHOLS

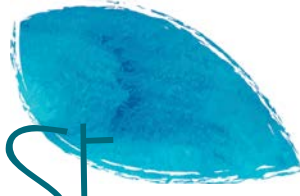
VODKA 40 ML \$3
SAMBUCCA 40 ML \$4
PERNOD 40 ML \$4
TEQUILA 40 ML \$4
JOHNNIE WALKER RED LABEL 40 ML \$4
JOHNNIE WALKER BLACK LABEL 40 ML \$5
JACK DANIELS 40 ML \$5

TEA & COFFEE

ESPRESSO \$2
CAFE LATTE \$3
CAPPUCCINO \$3
ICED COFFEE \$3
TEA \$2
LEMON GRAS TEA (hot or cold) \$2
HIBISCUS ICE TEA (homemade)
0.3 L \$1,5 / 1L \$4

wine list

Prices in USD



CHAMPAGNES AND SPARKLING WINES

MOËT & CHANDON IMPÉRIAL \$120

VEUVE CLICQUOT \$120

MOËT & CHANDON ROSÉ IMPÉRIAL \$130

PONGRACZ NV METHOD CAP CLASSIQUE \$40

DE BARTOLI DB FAMILY SELECTION SPARKLING \$20

STELLENRUST SPARKLING CHENIN BLANC \$20

HOUSE WINES

WHITE WINE

1/2 LITER

1 LITER

GLASS

\$8

\$15

\$3

RED WINE

\$8

\$15

\$3

WHITE WINES

BOTTLE

GLASS

BANTRY BAY CHENIN BLANC

\$15

\$3.5

COLOMBARD BETHLEHEM CELLAR

\$16

\$3.5

HILL & DALE CHARDONNAY

\$18

HILL & DALE SAUVIGNON BLANC

\$18

BOSCHENDAL BOSHEN BLANC

\$25

BOSCHENDAL 1685 SAUVIGNON BLANC

\$35

ROSE WINES

BOTTLE

GLASS

BANTRY BAY ROSÉ

\$15

\$3.5

HILL & DALE MERLOT ROSÉ

\$18

BOSCHENDAL CLASSIC BLANC DE NOIR

\$25

RED WINES

BOTTLE

GLASS

MEDICAMENTUM BETHLEHEM CELLAR

\$18

\$4

HILL & DALE PINOTAGE

\$20

\$5

FALSE BAY SHIRAZ

\$22

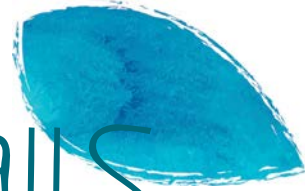
CÔTES DU RHÔNE ROUGE 'BELLERUCHE'

\$35

maRaFiki

BUNGALOWS

Signature COCKTAILS



MaRafiki Blue

Vodka, Blue Curacao, Lemon Juice, Sprite

FROZEN FRUIT DaiQUIRI

(choose between our local fruit: banana, pineapple, mango, passion fruit)

White Rum, Triple Sec, blended with crushed ice

MARGARITA

(drink it the traditional way or have it with a Zanzibari twist by blending it with your favorite fruit)

Tequila, Cointreau, Squeeze of Lime

MOJITO

White Rum, Soda Water, Fresh Mint Leaves, Squeeze of Lime

CaIPIRINha

Cachaca, Fresh Lime, Crushed Ice

Pina COLada

White Rum, Malibu, Pineapple Juice, Coconut Cream

sex on the beach: zanzibar style

Vodka, Orange Juice, Grenadine

Dawa of zanzibar

Konyagi, Honey, Slice of Lime, Crushed Ice

zanzibar Iced Tea

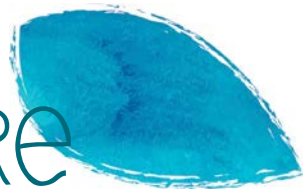
Gin, Vodka, White Rum, Tequila, Lime Juice, Passion Fruit, Splash of Coke

APEROL SPRITZ: zanzibar style

Aperol, White Wine, Slice of Orange, Soda Water

*** On request all cocktails can be made without alcohol ***

Signature GIN & TONIC



SPICE GIN

Beefeater London Gin, Passion Fruit, Pilipili, Sugar Syrup, Tonic Water

SUNRISE GIN

Tanqueray Gin, Hibiscus Syrup, Cloves, Cinnamon Stick, Lime Juice, Tonic Water

BLUE MOON

Bombay Sapphire Gin, Triple Sec, Blue Curacao, Lime Juice, Sugar Syrup, Egg White

TRADITIONAL CHILL OUT

Tanqueray Gin, Cucumber, Fresh Mint Leaves, Tonic Water

ISLAND TASTE OF ZANZIBAR

Tanqueray Gin, Mango, Cucumber, Fresh Mint Leaves, Cinnamon Stick

SPICY 50 SHADES OF BLUE \$4

SHOOTER / served in small glasses

Bombay Sapphire Gin, Zanzibar Spices, Blue Curacao



BASIC COCKTAILS

Gin Tonic

Vodka Coke \$5

Cuba Libre