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 SAHARI ZANZIBAR  
RESORT AND SPA

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*Restaurant Menu*

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## GOLD APPETIZERS

**Island Fresh Market Salad** \$6  
Fresh garden salad combination consisting of Assorted Lettuce. Bell Peppers, Tomato. Cucumber, Avocado, Coconut Flakes, & pitted Black and Green Olives.

**All Time Chef Salad** \$8  
Gouda or Cheddar Cheese, Chicken, Roast Beef, Tomato. Boiled Egg. Cucumber and Lettuce.

**Delicate King Prawns with Avocado Tusks** \$8  
King prawns marinated with Olive Oil and Lemon complemented With a fantasy of Avocado Tusks, Tomato and Cucumber.

**Tumbatu Island Slipper Lobster** \$10  
Pan fried slipper lobster tail, served on a coriander pesto and topped with a fresh seasonal fruit salsa

**Fish Carpaccio** \$8  
Marinated with Black Pepper, lime and a Sprinkle of Parmesan Cheese

**The above hors d'oeuvre are served with a dressing of your choice: Cocktail, tartar sauce, French dressing, aged balsamic and vinaigrette**

## HOT APPETIZERS

**Crostini** \$6  
Open faced, grilled ciabatta topped with grilled artichokes and olives, tossed in a basil pesto then drizzled with a balsamic glaze

**Stir Fried King Prawns Oriental** \$10  
Sautéed with spring onions, Soy sauce, sesame oil with a whisper of green chilies and garlic, Served with rice noodles.

## SOUPS

**Cold Soups** \$5  
Chilled Gazpacho

## HOT SOUPS

**Bisque Soup**  
A hearty seafood bisque soup, flavored with chili and tamarind

**Coconut Seafood Soup** \$7  
Seafood chowder with coconut milk.

**Cream of Tomato Soup** \$5  
creamy tomato soup serve with garlic croutons

**Cream of Pumpkin Soup** \$5  
Served with fresh Basil Croutons

## FROM THE GRILL

**Beef Fillet** \$16  
Tender juicy 300g fillet stuffed with gorgonzola, char-grilled and served with a red wine jus and your choice of side dishes

**Rump (200 gm)** \$17  
Marinated and grilled to your preference and served with red wine

**Grilled Chicken** \$16  
Grilled chicken marinated with fresh herbs, serve with crushed butter potato, Sautee vegetable and brown sauce

**Grilled Tiger Prawn** \$18  
with a madafu chutney

**Fillet of Red Snapper** \$16  
Fillet deep sea fish Served on Tamarind and Zanzibar Spice

## HOUSE FAVORITES

**Seafood Platter(For Two)** \$60  
Seafood test with fresh slipper lobster, calamari, octopus, tiger prawns and fish. served with vegetables, and garlic butter sauce

**Catch of the Day** \$15  
Every day, our Chef goes to the market to select the day's best catches. Please ask your Waiter for today's Catch

**King Prawns** \$16  
Tossed in Fresh Coconut Milk and Chilies

**Ginger and Chili Octopus** \$14  
Sautéed with Fresh Ginger, Tomatoes, Chilies and Coconut

## THE LOBSTER CORNER

400gm Lobster Tail, Grilled with Garlic and Lemon Butter \$20  
**Or** \$18  
Sautéed with Chilly and Coconut Sauce

## THE JUMBO PRAWNS CORNER

**Plain grilled with Garlic and Lemon Butter.** \$18

**Tossed with Fresh Chili, Tomatoes and Coconut** \$18

## TAST OF ASIA

**Chicken Or Beef Biryani** \$14  
Spicy South Asian Mix Rice Dish Cook With Exotic Spices Is Layered With Your Choice Of Chicken, Or Beef Cooked In A Thick Gravy

**Spicy South East Asian Style Chicken Curry** \$12  
Marinated Chicken Cook With Asian Spices And Creamy Coconut Gravy Served With Plain Rice

**Nasigoreng** \$15  
Indonesia Fried Rice, With Chicken Skewers, One Fried Egg, Serve With Peanut Butter Sauce

**Thai Chicken Curry** \$10  
Thai Curry Paste Cook With Chicken, Lemon Grass And Coconut Milk

**Singapore Fried Noodles** \$14  
Stir-fried Rice Noodles With Egg, Fish Sauce, And A Combination Of Bean Sprouts, Shrimp, Chicken, Julian Style Seasonal Vegetable

**Fish Curry** \$10  
Fish Marinated With Asian Spices Serve With White Rice

## VEGETARIAN DELIGHT

**Vegetable Spring Roll** \$6  
Filling Of Stir-fried Vegetables Crispy Deep-fry Serve With Sweet Chili Sauce

**Vegetable Lasagne** \$7  
Sautéed Slices Of Vegetables Inter Layered With Tomato, Béchamel And Parmesan Cheese

**Vegetable Curry** \$7  
Mixed Garden Vegetables Simmered In Masala Spices Served With Swahili Chapatti And Pilau Rice

**The Oriental Vegetable Stir Fry** \$7  
Stir Spring Vegetables With Mushrooms In Soya, Served With Parmesan Cheese

## PASTA CORNER

**Spaghetti** \$12  
A Choice Of Bolognaise, Or Carbonara Served With Parmesan Cheese.

**Penne Arrabiata** \$12  
Tossed With Chili, Tomato And Basil Sauce

**Tagliatelle** \$12  
Tossed With Crab And Black Pepper Corn

## SWAHILI CORNER

**Beef or Chicken Pilaf** \$10  
Rice cooked in season local spices and vegetables browned with chicken or beef

**Mishkaki** \$5  
Your choice of octopus, prawns or calamari in Zanzibari coconut sauce \$12  
Serve with plain rice or chip

**Beef Samosa** \$4  
Ground beef seasoned with local spices and potatoes and deep fry serve with Mango sweet chili sauce

**Fried calamari pili pili** \$7  
Bated calamari deep fry till crispy golden brown serve with French price

## DESSERTS

**Cheese Cake** \$5  
Baked, Sprinkled with Chocolate flakes and Served with Sour Mango Compote

**Chocolate madness** \$5  
Dark chocolate cake with nuts and malai vanilla sauce

**Classtic Cream Caramel** \$5  
Egg, caramelized sugar, milk, and vanilla essence

**Assorted Fruit Plate** \$4  
Slices of Seasonal Fresh Tropical Fruits