

secret garden



Lunch

Nassor's Tambi Prawns	25,000
Lobster with Vanilla Sauce	25,000
Spiced Fishcake	19,000
Black Pepper Tuna	24,000
Char-grilled Vegetables	16,000
Salt & Pepper Squid	18,000
Coconut Seafood Curry	24,000

All Lunches are served with
Cardamon Rice, Spinach, Dahl, Okra &
Homemade pickle

Desserts

Seasonal Givré or Nutmeg Tende	5,000
---------------------------------------	--------------



Dinner

Starters

Lobster Mishkaki

Skewers of Ginger & Lime Marinated Slipper Lobster Tsh18,000

Green Salad

Zanzibar Salad with a Herb & Citrus Dressing

Tsh9,000

Sweet and Sour Octopus Salad

With cucumber and Pita Bread

Tsh14,000

Main Courses

Seafood Platter

½ Slipper Lobster, King Prawns, Calamari & King Fish Tsh42,000

Zanzibar Squid Ink Risotto

With Calamari and local Lemon

Tsh24,000

Grilled Kingfish Fillet

With Cilantro Salsa Verde

Tsh28,000

Beef Nundu

Slow roast with Grilled Dona and Salad

Tsh25,000

Grilled Zanzibar Vegetables

Seasonal Vegetables, Herbs & Garlic, Char-Grilled Tsh20,000

Slow Roast Goat

Tamarind Marinated Organic Goat

Tsh32,000

Main Course, except Risotto, served with Cardamom Rice or Rosemary Potatoes or grilled Dona

secret garden



Dinner Menu

Starters

Lobster Mishkaki

Ginger & Lime Marinated Slipper Lobster Tsh18,000

Zanzibar Salad

with a Herb & Lime Dressing Tsh12,000

Octopus Salad

Sweet and sour with cucumber Tsh18,000

Mains

Kuku wa Kupaka

Chicken in coconut and Turmeric sauce Tsh 35,000

Vegetable or Goat Biriani

Served with Raita and Mango pickle

Seafood Platter

Slipper Lobster, King Prawns, Calamari & King Fish

Tsh50,000

Grilled Catch of the Day

With Cilantro Salsa Verde Tsh30,000

Grilled Zanzibar Vegetables

Grilled Seasonal Vegetables with Herbs & Garlic, Tsh25,000

Main Courses are served with Mtwike Rice or Potatoes of the Day

Dessert Platter

Givré of the Day

Selle's Dates with homemade Ricotta

Grilled Banana with Pemba Honey

20,000

