



SWAHILI & ARAB STREET FOOD
“FORODHANI MEZZE”

COLD MEZZE (Served family-style)	PRICE KES		PRICE KES		PRICE KES
Mutabel Roasted eggplant mashed & mixed together with tahini, lemon juice & olive oil	850	Hummus Chickpeas, tahini sauce & pita bread	850	Yoghurt Cucumber Salad A mixture of cucumber, garlic, freshly ground pepper & parsley in yoghurt sauce	650
Tuna & Vegetable Mezze Bowl Cous cous, cherry tomato, pickled artichoke & avocado bowl with pomegranate kernels, cucumber & black sesame seeds, micro greens	950	Tabbouleh Fresh parsley, olive oil, tomatoes & crushed wheat	900	Shirazi Salad Cucumber & tomato salad mixed with red onions, red radish, lemon juice & olive oil	650
Labneh Thick, tangy & creamy cheese made from strained homemade yoghurt	800	Truffle Hummus Our homemade houmous with truffle oil & truffle salsa	850		
		Fattoush Salad A refreshing mix of cucumber, tomatoes, bell peppers radishes & herbs, dressed in lemon & sumac	650		
HOT MEZZE (Served family-style)					
Zanzibar Prawn Skewers Grilled prawns marinated in a mixture of spices, garlic & local lime	1500	Mishkaki Grilled skewers of marinated chicken or beef with spices & served with hot sauce	B: 1500 C: 1200	Aubergine Moussaka Layers of succulent aubergines & hearty chickpeas, delicately seasoned with aromatic spices, onions, tomato paste, pepper & dried mint	850
Samaki Wa Nazi Bites Coconut-crusted fish bites served with a tamarind dipping sauce	1000	Falafel Deep-fried patty of mashed chickpeas, parsley, coriander Garlic, onions, spices as the stuffing	750	Grilled Halloumi Cheese Goats milk cheese, served with green salad, sweet chilli sauce & fresh lemon over a beetroot wrap	1000
Pweza Choma Skewers Grilled octopus skewers marinated in a blend of island spices, Served with a lime-coriander aioli & viazi karai	950	Spicy Potato Diced potatoes fried with garlic, coriander, lemon & chilli	650	Vegetable Couscous Baked in tagine with harissa, cinnamon, coriander, turmeric & fava beans, served with a vegetable sewer	950
Chicken Fatayer Chicken mince sautéed with Arabic spices & vegetables filled in a pastry & gently baked	650	Fatayer Spinach Deep-fried Lebanese pastry stuffed with spinach, onion & sumac	750	Crispy Lentil Bhajias Tomato salsa & mango chutney	600
Spiced Nyama Karai on Hummus Sautéed beef flakes served over homemade hummus, pita bread	1500	Grilled Lamb Kofta with Labneh Coastal-style cumin-scented lamb patties filled with labneh, served with minted yoghurt, tomato & cucumber salad	1200		
SWEETS “Tamu Tamu”					
Watamu Ice Cream (2 scoops) Made from local fruits like coconut, mango & jackfruit refreshing way to end a meal	@500	Vitumbua Coconut Rice fluffy Pancakes with Paw paw Jam	500		
Caramelized Bananas Paired with vanilla ice cream	500	Vermicelli Pudding “Nawabi Sawai” Roasted vermicelli noodles in condensed milk & aromatic spices Served in a cup topped with crushed almond & pistachio nuts	500		