



MAISHA MATAMU
BOUTIQUE

the Menu

the food

STARTERS

BRUSCHETTA 15.000

Toasted bread with vine-ripened tomatoes, basil and garlic

TUNA SASHIMI 25.000

Raw tuna slices marinated with soy sauce and pickled ginger

SWEET & SOUR CHICKEN WINGS 20.000

Oven-baked chicken wings, glazed with a sweet & sour reduction

CHICKPEA HUMMUS & CARROT HUMMUS DUO 25.000

Classic chickpea blended with tahini & olive oil, plus a garlic-infused carrot variation. Served with fried pita and crudités

THAI CHICKEN COCONUT SOUP 20.000

Aromatic chicken soup with coconut cream and basil – gently spiced

CREAMY VEGETABLE SOUP 15.000

Simmered seasonal vegetables, smoothly blended. Topped and served with herbs and crunchy croutons.

SALADS

ZANZI DREAM SALAD 20.000

Fresh lettuce with avocado, mango & tomato, finished with a mustard dressing

GREEK SALAD 25.000

Juicy tomatoes, cucumbers, onions and olives topped with feta

CAESAR SALAD 30.000

Crunchy lettuce with grilled chicken or prawns, golden croutons & pickled onions. Finished with parmesan and Caesar salad dressing

SEAFOOD & AVOCADO 35.000

Avocado paired with grilled seafood, lightly dressed in a lime vinaigrette

MAIN COURSES

STUFFED PINEAPPLE 40.000

Half a pineapple filled with rice, vegetables and cashew nuts, served with sweet and sour sauce

STUFFED PINEAPPLE CALAMARI 45.000

Half a pineapple filled with rice, vegetables, calamari and cashew nuts, served with sweet and sour sauce

CATCH OF THE DAY 35.000

Freshly caught fish served with roasted potatoes and lime butter sauce

GRILLED OCTOPUS ON CAULIFLOWER STEAK 30.000

Grilled octopus with roasted cauliflower steak, finished with herb velouté sauce

SURF AND TURF 45.000

Grilled beef fillet with creamy mashed potatoes, topped with prawns and pepper cream sauce

CLASSIC SEAFOOD PLATTER 85.000

Grilled calamari, prawns, octopus, lobster and fish steak, served with sautéed vegetables & saffron rice

CHICKEN NUGGETS 30.000

Crispy chicken nuggets, served with fries and seasonal vegetables

CHICKEN CURRY 30.000

Sautéed chicken simmered in Zanzibar's sweet spices and creamy coconut sauce, served with steamed rice

VEGGIE CURRY 25.000

Fresh mixed vegetables cooked with sweet Zanzibar's spices, served with rice and chapatti

ZANZIBAR PILLAU 30.000

Fragrant pilau rice seasoned with Zanzibar's sweet spices, mixed with tender beef and served with traditional kachumbari salad dressed in lime sauce

CURRY & SWAHILI

the food

PASTA

PASTA ARRABBIATA 25.000

Pasta with spicy tomato and basil sauce

SEAFOOD PASTA 45.000

Pasta with fresh seafood, garlic and a creamy tomato sauce

ALFREDO PASTA 30.000

Pasta with chicken and onions in creamy parmesan sauce

POMODORO PASTA 25.000

Classic tomato sauce with fresh basil and garlic

PASTA PESTO 25.000

Pasta delicately coated in a vibrant basil pesto

BEEF CHEESE BURGER 30.000

Grilled beef burger with melted cheese, pickled cucumber, tomato & lettuce. Fries on the side

CHICKEN BURGER 30.000

Crispy breaded chicken topped with melted cheese

VEGGIE WRAP 20.000

Tortilla filled with avocado, feta, mango and vegetables

CHICKEN WRAP 25.000

Tortilla filled with chicken and fresh vegetables

BEEF WRAP 26.000

Tortilla bread filled with tender cooked beef and mixed vegetables

BURGERS & WRAPS

SIDE DISHES

CRISPY CAULIFLOWER 10.000

CRISPY FRIES 6.000

MASHED POTATOES 8.000

STEAMED RICE 5.000

CHOCOLATE SALAMI 20.000

Chocolate salami slice with biscuits, served with vanilla ice cream

FLAMBÉ PINEAPPLE 15.000

Pineapple sautéed with butter and cinnamon, flambéed with cognac, served with vanilla ice cream

BANANA CAKE 15.000

Soft banana cake, served with banana flambée & vanilla ice cream

ASSORTED ICE CREAM 12.000

Comes with three scoops. Ask the waiter for today's flavors

DESSERTS

ORDERS DAILY FROM 12:00 PM – 9:30 PM



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the drinks

COFFEES

ESPRESSO	5.000
AMERICANO	10.000
CAPPUCCINO	10.000
ICED COFFEE	15.000
Choose with milk (iced latte) or black (iced americano)	

SOFT DRINKS

REFRESHING DRINKS	5.000
Water, Coca-Cola, Coke Zero, Sprite, Fanta, Soda Water, Tonic Water and Tangawizi	
PASSION MINT SODA	10.000
FRESH COCONUT	10.000
ICED TEA	10.000
RED BULL	10.000

JUICES & SMOOTHIES

JUICES	15.000
Mango, passion fruit, pineapple or watermelon	
GREEN BLISS	15.000
Creamy avocado, mint, and sweet pineapple	
LAZY SUNRISE	16.000
Mango, banana, maple syrup - tropical morning treat	
TROPICAL SUNRISE	16.000
Blend of papaya, mango, passion fruit	

MOCKTALS

VIRGIN MOJITO	17.000
Fresh lime, mint, sugar and soda water	
VIRGIN COLADA	17.000
Pineapple, coconut and ice	

COCKTAILS

MAISHA MATAMU	20.000
Vodka shaken with passion fruit juice	
MARGARITA	25.000
Tequila, triple sec, fresh lime juice	
FROZEN DAIQUIRI	25.000
Frozen white rum with sugar and your choice of fruit	
COCO MALIBU	25.000
Malibu, fresh lime juice, fresh coconut	
MOJITO	25.000
Classic one or choose a fruity mojito	
PIÑA COLADA	25.000
White rum, pineapple, coconut and malibu	
APEROL SPRITZ	25.000
Aperol, prosecco, soda water	

DRINKS & SHOTS

GIN TONIC	20.000
CUBA LIBRE	20.000
WHISKEY COLA	25.000
VODKA ABSOLUT SHOT	15.000
TEQUILA PATRÓN SHOT	20.000
GIN BOMBAY SHOT	15.000

BEERS

LOCAL BEER	10.000
Kilimanjaro, Safari, Serengeti Lager, Serengeti Lite	
IMPORTED BEER	15.000
Heineken, Savanna	



The Winery

WHITE

GÉRARD BERTRAND	115.000	27.000
Chardonnay	bottle	glass
KLEINE ZALZE	110.000	25.000
Chenin Blanc	bottle	glass
DURBANVILLE HILLS	60.000	15.000
Sauvignon Blanc	bottle	glass

RED

GÉRARD BERTRAND	120.000	29.000
Merlot	bottle	glass
KLEINE ZALZE	115.000	27.000
Pinotage	bottle	glass
STAR OF AFRICA	85.000	18.000
Cabernet Sauvignon	bottle	glass

BUBBLES

MOËT	300.000
Moët Impérial — timeless French Champagne	bottle
STELLENRUST	90.000 20.000
Chenin Blanc Brut — elegant South African sparkling wine	bottle glass

ROSE

ARNISTON BAY	95.000	23.000
Rosé — well-balanced rosé from Stellenbosch	bottle	glass

happy hour

5PM TO 7PM

MONDAY	Margarita	10.000
TUESDAY	Daiquiri	10.000
WEDNESDAY	Coco Malibu	15.000
THURSDAY	Mojito	10.000
FRIDAY	Gin Tonic	10.000
SATURDAY	Piña Colada	15.000
SUNDAY	Aperol Spritz	15.000



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thank you