



MENU

STARTERS

CUCUMBER GAZPACHO TZS 15,000

Chilled cucumber and avocado soup with a hint of dill and lemon, bread roll

CREAM OF BUTTERNUT SOUP TZS 15,000

Roasted butternut, ginger and rosemary, bread roll

HUNGARIAN GOULASH SOUP TZS 20,000

Hearty beef, vegetable and paprika soup, bread roll

DUO OF HOME MADE SAMOSAS TZS 18,000

Cauliflower & cumin samosas and spinach & feta samosas served with spiced carrot chutney and avocado and coriander crème fraiche

PILI-PILI CHICKEN WINGS TZS 16,000

Spiced with chilli and lemon juice, grilled to perfection

RIFT VALLEY DIPPING TZS 18,000

Humus, sundried tomatoes & olive tapenade with crispy salt and pepper breadsticks

SALADS

GREEK SALAD TZS 22,000

Crisp lettuce, cucumber, peppers, onion, tomato, feta cheese & olives, vinaigrette

TUNA NICOISE SALAD TZS 25,000

Tuna, boiled egg, olives, green beans, potato cubes, tomato, tossed in basil pesto

CHILLI & CITRUS CALAMARI TZS 25,000


Avocado, rocket & crispy onions

WRAPS

CHICKEN WRAP TZS 20,000

Grilled chicken strips, crisp salad & sweet chilli mayonnaise 

SUMMER VEGETABLE SALSA WRAP TZS 18,000

Seasonal vegetables, coriander salsa 

COFFEE PULLED PORK WRAP TZS 25,000

With coleslaw 

SERVED WITH POTATO CHIPS
AND UTENGULE SALAD



VEGAN VEGETARIAN ALCOHOL DAIRY EGGS GLUTEN NUTS FREE





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MAIN COURSES

MIXED GREENS COUSCOUS BOWL TZS 25,000

Sauteed seasonal green vegetables, turmeric couscous feta cheese, almond, honey & balsamic vinegar dressing



MALAI KOFTA TZS 22,000

Cottage cheese & potato dumplings, tomato & cashew nut sauce, served with rice or chapatti



JACKFRUIT CURRY TZS 26,000

Jackfruit, Pineapple, Fried Onions, Rice



TERIYAKI CHICKEN TZS 36,000

Cubed chicken breast, fried peppers & red onion in Teriyaki sauce, served with egg fried rice



SWAHILI CALAMARI CURRY TZS 30,000

Mildly spiced coconut - based curry, served with sticky rice or chapatti

PORK SCHNITZEL TZS 40,000

Crumbed and shallow fried. With sautéed garlic potatoes and seasonal vegetables

VEGETABLE PAD THAI TZS 20,000

Rice noodles, stir - fried vegetables, egg, roasted peanuts



BUTTERNUT RISOTTO TZS 28,000

Creamy risotto with macadamia brittle, rosemary oil, parmesan



GRILLED AUBERGINE TIAN TZS 20,000

Grilled aubergine, tomato & pesto stack, topped with melted mozzarella



TANZANIAN

DELICACIES

KUKU CHOMA TZS 27,000

Quarter grilled chicken, Kachumbari and potato chips



NYAMA CHOMA TZS 32,000

Choice of grilled beef or chevon (Mbuzi), Kachumbari and potato chips



MISHKAKI TZS 30,000

Choice of beef or chicken skewers, Kachumbari and potato chips



MBUZI CURRY TZS 27,000

Bunny Chow, Kachumbari

CHIPS MAYAI TZS 18,000

Egg omelette with potato chips with optional onions, green peppers and carrots



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BURGERS

COFFEE PULLED PORK  TZS 28,000
With coleslaw

BBQ BEEF BURGER  TZS 28,000
Ground beef burger, lettuce, tomato, fried onions & dill cucumber

BBQ CHICKEN BURGER  TZS 28,000
Grilled BBQ chicken breast fillet, lettuce, tomato, fried onions & dill cucumber

EXTRAS

· FRIED EGG TZS 3,000
· CHEESE TZS 3,000
· AVOCADO TZS 4,000

EXTRA SIDES

· SEASONAL VEGETABLES TZS 8,000
· POTATO CHIPS TZS 8,000
· MASHED POTATO TZS 8,000
· UGALI TZS 8,000
· RICE TZS 8,000
· UTENGULE SALAD TZS 8,000

EXTRA SAUCES

· PEPPER SAUCE TZS 5,000
· MUSHROOM SAUCE TZS 5,000
· PILI- PILI SAUCE TZS 5,000
· LEMON BUTTER TZS 5,000

FROM THE GRILL

PLEASE MAKE YOUR SELECTION FROM THE OPTIONS BELOW TO CREATE YOUR PERFECT GRILLED DINNER:

CHOOSE YOUR PROTEIN

· T-BONE STEAK (500 GRAM) TZS 60,000
· BEEF FILLET (250 GRAM) TZS 48,000
· RUMP STEAK (300 GRAM) TZS 48,000
· HONEY GLAZED PORK RIBS (300 GRAM) TZS 42,000
· GRILLED LOCALLY SOURCED FISH (200 GRAM) TZS 36,000

CHOOSE YOUR SIDE

· SEASONAL VEGETABLES
· POTATO CHIPS
· MASHED POTATO
· UGALI
· RICE
· UTENGULE SALAD

CHOOSE YOUR SAUCE

· PEPPER SAUCE
· MUSHROOM SAUCE
· PILI- PILI SAUCE
· LEMON BUTTER



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PIZZERIA

WOOD FIRED PIZZA AVAILABLE ON WEEKENDS
AND PUBLIC HOLIDAYS FROM 12:00 TO 18:00

- MARGHERITA**   **SMALL - TZS 16,000**
Tomato, mozzarella and basil **LARGE - TZS 20,000**
- VEGIE ORTOLANA**   **SMALL - TZS 20,000**
Tomato, mozzarella, eggplant and zucchini **LARGE - TZS 24,000**
- PIZZA BIANCA**   **SMALL - TZS 22,000**
Tomato, garlic, mozzarella, feta and basil **LARGE - TZS 25,000**
- KUKU**  **SMALL - TZS 23,000**
Tomato, mozzarella, basil, chicken, red pepper, onion **LARGE - TZS 26,000**
- MEXICANA**  **SMALL - TZS 25,000**
Tomato, mozzarella, chilli, garlic, spicy minced meat, red pepper, onion **LARGE - TZS 28,000**
- CALZONE**  **SMALL - TZS 25,000**
Any of the above folded over **LARGE - TZS 28,000**

KIDS MENU

- CHICKEN STRIPS**  **TZS 15,000**
Crumbed with potato chips & pink sauce
- MINI BURGER**  **TZS 18,000**
BBQ beef or chicken, with potato chips
- PASTA POMODORO**  **TZS 16,000**
- SPAGHETTI BOLOGNAISE** **TZS 18,000**
- CHIPS AND DIP**   **TZS 8,000**
Mayonnaise and tomato sauce

DESSERT

- HOME-MADE CHOCOLATE BROWNIE** **TZS 15,000**
Vanilla Ice cream  
- CLASSIC LEMON TART**   **TZS 12,000**
Mint Cream
- BANANA PANNA COTTA**   **TZS 12,000**
Salted caramel, peanut brittle
- UTENGULE COFFEE MOUSE**  **TZS 12,000**
- STICKY TOFFEE PUDDING**   **TZS 15,000**
Butterscotch, lime creme fraiche, ginger floss
- FRUIT PLATTER**  **TZS 12,000**
- SEASONAL FRUIT SORBET**  **TZS 12,000**
- ICE CREAM**  **TZS 15,000**
Choice of Vanilla, Strawberry or Chocolate (3 Scoops)



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