



# 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

### BEETROOT GNOCCHI

TZS 20,000

Basil Pesto, Parmesan

### 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 chili 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, tomato, onion, olives & feta

### 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, chili, charred lemon

### WATERMELON & FETA SALAD

TZS 20,000

Feta, cucumber, basil, mint pesto

## WRAPS

### CHICKEN WRAP

TZS 20,000

Grilled chicken strips, crisp salad & sweet chili mayonnaise

### SUMMER VEGETABLE SALSA WRAP

TZS 18,000

Seasonal vegetables, coriander dressing

### COFFEE PULLED PORK WRAP

TZS 25,000

Coleslaw

SERVED WITH POTATO CHIPS  
AND UTENGULE GARDEN  
SALAD



VEGAN VEGETERIAN ALCOHOL DAIRY EGGS GLUTEN NUTS  
FREE





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## MAIN COURSES

### COFFEE CARBONARA TZS 30,000

Utengule coffee infused spaghetti, smoked ham, broccoli, parmesan

### 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, served with sticky 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

### STICKY SOY & GINGER PORK TZS 40,000

Roasted pork fillet, soy & ginger marinade vermicelli noodles, charred greens

### VEGETABLE PAD THAI TZS 20,000

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

### CAULIFLOWER RISOTTO TZS 28,000

Creamy risotto, poached dates, toasted wall nuts, parmesan     

### GRILLED AUBERGINE TIAN TZS 20,000

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

## TANZANIAN DELICACIES

### KUKU CHOMA TZS 28,000

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 optional onions, green peppers and carrots



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## BURGERS

COFFEE PULLED PORK  TZS 28,000

*Coleslaw, potato chips*

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, 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

## 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	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

### EXTRA SAUCES

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



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## PIZZERIA

WOOD FIRED PIZZA AVAILABLE ON  
SATURDAY'S 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**

**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 FRUITSORBET**  **TZS 12,000**

**ICE CREAM**  **TZS 15,000**  
*Choice of Vanilla, Strawberry or Chocolate (3 Scoops)*



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