



M E N U

“FRESH INGREDIENTS”

“ONEST CUISINE”

“VARIETY THAT INSPIRES”

You pay in Schillings the Exchange rate is TZS 2600 - with Card we charge a Fee of 5%

STARTER



POTATO SOUP

with Herbs & Milk

7

CARROT SOUP

with Garlic & Ginger

7

VEGETABLE SOUP

with various Spices

7

STRIP SOUP

*with Omlette Stripes in
Chicken Broth*

8

SEAFOOD SOUP

*with choice of Seafood &
Vegetables*

9

BRUSCHETTA AL POMODORO

*with Tomato, Olive Oil, Salt,
Pepper, Basil & Oregano*

4

AVOCADO SALAD

*with Tomato, white Cabbage,
Lime, Salt & Pepper*

7

CHICKEN MANGO SALAD

*with Tomato, Cucumber, red
Cabbage, by choice - spicy!*

9

TUNA SALAD

*with Avocado, Cucumber,
Tomatoes, red Onion*

9

TUNA CARPACCIO

*with thinly sliced Tuna Fillet
Strips in Olive Oil*

7

SMALL PLATES



CRISPY CHICKEN DELIGHTS

*with homemade Chips or
a mixed Salad* 8

CHEESE & TOMATO SANDWICH

*toasted Sandwich
with melted Cheese and
Tomato Slices
with a mixed Salad* 8

FISH FINGERS

*with homemade Chips or
a mixed Salad* 10

CHAPATI ROLLS

*filled with Chicken
or Vegetables* 8

VEGETABLE DIP PLATE

with different Vegetables 7

CALAMARI TEMPURA

with a mixed Salad 9

CHICKEN HOT SANDWICH

*fried Chicken-Breast, Tomato &
Cucumber with mixed Salad* 8

PLATE OF CHIPS

homemade 4

Choose your favourite dip/Sauce: Cocktail, Tartar, Aioli or sweet and sour Sauce, Mayonnaise, Ketchup

MAIN DISHES



ZANZIBAR CURRYS

CHICKEN

Curry 14

VEGETABLE

Curry 12

*All Curries are prepared with
Coconut Sauce, Rice, Vegetables,
homemade mashed Potatoes,
or Chips*

SEAFOOD

Curry 15

SCHNIDDSEL

LITTLE POMPEJI

*fried breaded Chicken Breast
with Chips & Salad* 13

CHICKEN BURGER

*delicately ground Chicken Breast,
Cucumber, Lettuce & topped with
homemade Tomato Chutney
(Chips) 12 / (15)*

PRIME BEEF BURGER

*grilled to your Specification,
Beef, Tomato, Cucumber,
Lettuce & homemade Sauce
Chips) 12 / (15)*

VEGI BURGER

*Vegetable-Egg Patty, Tomato,
Cucumber & homemade
Tartar Sauce (Chips) 11 / (14)*

PASTA'S



RAVIOLI MEAT FILLING <i>minced Meat, Herbs & Tomato Sauce on Top</i>	13	SPAGHETTI AGLIO & OLIO <i>Garlic, Olive Oil, Chili & Basil</i>	10
RAVIOLI SPINACH RICOTTA FILLING <i>Parmesan, Garlic & Tomato sauce on top</i>	14	PENNE ALL' ARRABBIATA LITTLE POMPEJI <i>Tomato Sauce, Garlic, fresh "hot" Chili, Olive Oil, Parsley</i>	11
SPAGHETTI OR PENNE LITTLE POMPEJI <i>Tomatoes, Onion, Garlic, Olive Oil, Basil, Oregano & Rosemary</i>	11	SEAFOOD LINGUINI <i>Creamy Garlic white Wine Sauce, Onion, Olive Oil</i>	14
SPAGHETTI BOLOGNESE <i>prime Beef Tomato Sauce</i>	12	LIME LINGUINI <i>white Wine, Garlic, Onion, Olive Oil & green Peperoni</i>	11

FROM THE SEA



GRILLED FISH FILLET*

Tuna, Snapper, Dorade

17

(Please ask the Service-Staff what is currently available)

POMPEJI KING PRAWNS*

grilled with Garlic, green Pepper

a dash of Ginger and a Lemon Sauce

16

CALAMARI*

fried

15

**All main courses are served with a side dish of grilled Vegetables and a choice of mashed Potatoes, Chips or Rice*

WOULD YOU LIKE TO ENJOY A EXQUISITE SEAFOOD PLATTER (FOR 2 OR 4 PAX)

*featuring Lobster (500–600 g), King Prawns,
Calamari, Octopus and Fish*

70 // 120

Please let us know one day in advance so we can offer you the finest and freshest Selection from the Daily Catch.

DESSERT



ICE CREAM <i>different flavors per Scoop</i>	2	HOMEMADE CHEESE CAKE <i>one Pc</i>	3
FRUIT SALAD <i>with Ice Cream</i>	4	FRIED BANANA <i>with one Scoop of Ice Cream</i>	4
HOMEMADE BANANA CAKE <i>one Pc with one Scoop of Ice Cream</i>	4	FRIED PINAPPLE <i>with one Scoop of Ice Cream</i>	5
FRUIT PLATE <i>saisonal Tropical Fruits</i>	3		
