



Welcome (Karibu in Swahili) to Mvuvu Beach Restaurant.  
We hope you enjoy your stay with us. All our food is made fresh.  
No fast (haraka haraka) food. Pole pole meaning no rush,  
hakuna matata, meaning no worries.  
We are learning from the Swahili culture  
and hope that you embrace it as much as we do.

If you are curious about our name: MVUVU means fisherman in Swahili.  
The doors of this little hotel opened in 2007, at the time  
most of the inhabitants on the coast were fishermen.  
Providing us with fresh fish and seafood, they  
quickly became an important part of our life.  
You may have noticed some former fishing boats  
being crafted into furniture here at our hotel.  
Enjoy and feel at home! Karibu!

*Full Board clients have a complementary 2-course lunch.  
Full Board & Half Board clients have a  
complementary 3-course dinner and a 50% discount on the grilled seafood.*



# Breakfast

Fruit Juice, African Coffee, Tea

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Mixed Fruit Platter

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Homemade Toasted Bread & Homemade Spreads

homemade jam, homemade nutella, butter,  
homemade tomato cream, homemade green pepper cream

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## CHOICE OF PLATES:

### Poached Mayai

Poached Eggs on Toast, Grilled Bacon,  
Spinach, homemade sauce Hollandaise

### Zanzibar Avocado

Avocado Toast, Fried Eggs,  
Tomato Wedges

### Pancakes Mvuvi

Maple syrup and bacon or  
Banana and Homemade Chocolate or  
Ham, Cheese & Tomato

### Maharague

Swahili beans, Omelet with veggies  
Sausage & Toast

### Tanzanian Yogurt Bowl

Sliced Fruits,  
Oats & Honey

### Nakupenda Chia

Overnight chia seeds in milk with  
Sliced Fruits & Honey

Complementary for Mvuvi Hotel Guests  
External Guests 17\$ per person

<b>SODAS &amp; Water</b> Cola, Fanta, Sprite, Bitter Lemon, Stoney, Tonic Water, Sill Water, Sparkling Water – 2\$	<b>Zanzibar KOMBUCHA</b> Hibiscus, Ginger & Turmeric, Cinnamon & Clove or Lemongrass – 7\$
<b>TANZANIAN BEER</b> Kilimanjaro, Serengeti, Safari – 4\$	<b>Zanzibari FARMER's FRESH</b> Coconut – 3\$, Fruit Juice – 4\$, Milk Shake – 5\$
<b>Tanzanian TEA</b> Coco Choco, Cinnamon Spice, Hibiscus Star, Lemongrass Moringa, Green Tea, Black Tea, Chai, Ginger Mint – 3\$	<b>Tanzanian COFFEE</b> Americano, Espresso, Cappuccino, Latte Macchiato, Iced Latte – 3\$
<b>SPIRITS – 20ml 4\$</b>	<b>Wine By Glass</b> Sauvignon Blanc (white), Merlot (red), Blanc de Noir (rosé), Sparkling – 1.5 cl 8\$
<b>White Wine – South Africa</b> Sauvignon Blanc – 31\$ Chenin Blanc – 37\$ Chardonnay – 37\$	<b>Red Wine – South Africa</b> Merlot – 31\$ Pinotage – 32\$ Cabernet Sauvignon – 37\$ Syrah – 48\$
<b>Rosé – South Africa</b> Blanc de Noir – 34\$ Of the month – 37\$	<b>Sparkling</b> South African – 39\$ South African cuvée – 44\$ France Moët – 128\$
<b>Cocktails – international</b> Mojito White Rum, Lime, Mint, Soda Water Margarita Tequila, Triple sec, Lime, Salt Aperol Spritz Aperol, Sparkling Wine, Soda Water Moscow Mule Fresh Lime Juice, Local Ginger Soda, Vodka Gin Tonic	<b>Cocktails - local</b> Zanzibar Beach Konyagi*, Blue curacao, Fresh Fuit Dawa of Kiwengwa Reef Konyagi*, Honey, Lime Coconut love Fresh Zanzibar Coconut, Malibu Pina Colada Zanzibari Fresh Coconut, Pineapple, Rum *a local spirit made of sugar cane
all cocktails – 9\$, all mocktails – 7\$	

## Mocktails

**Virgin Mojito** (Lime, Mint, Soda Water)  
**Sunrise** (Orange, Pineapple, Grenadine)  
**Tropical** (Mango, Passion, Lime)



## STARTERS

**Cured Smoked Tuna**  
with green mango salad

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**Garlic Chili Prawns**  
with olive oil, fresh herbs, grilled lime

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**Katlesi**  
Swahili fish fingers with coconut sauce

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**Vegetables Sambusa**  
spice curry sauce

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**Bruschetta**  
fresh tomatoes, oil, olives, basil

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**Pumpkin Ginger Soup**

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**Green Banana & Pineapple Soup**

*All vegetarian starters are - 8\$, all fish & seafood-based starters are - 11\$*

# SALADS & BOWLS

Octopus Salad

*Zanzibari potatoes* – 15\$

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Avocado Salad – 12\$

Tomato, lettuce, cucumber, olives \*\*

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Mango Salad – 11\$

Tomato, lettuce, purple onions \*\*

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Rainbow Bowl – 11\$

Mix of seasonal veggies with rice \*\*



**\*\* EXTRAS**

tuna, prawns, chicken – each + 3\$  
chickpeas, lentils, beans – each + 2\$

# HOMEMADE Pastas

Indian Ocean Linguine

*fresh crab sauce* – 16\$

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Gnocchi Bibi – 12\$

*homemade pesto of zucchini and mint*

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Ravioli Babu – 15\$

*fresh tomato sauce with spinach filling*

# FISH & SEAFOOD MAINS



## Fritto Misto

*selected seafood in tempura batter,  
aioli, house fries – 18\$*

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## Octopus Coconut Sauce

*Swahili recipe with rice – 16\$*

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## Fillet of Tuna in Lime Butter Sauce

*mashed organic potatoes – 20\$*

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## Lobster on the grill

*grilled vegetables, house fries – 40\$*

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## Mvuvi Seafood Mix on the grill

*lobster, rock lobster, octopus, prawns, fish  
with grilled vegetables, house fries – 58\$*

# MEAT MAINS



## Steak Frites

*beef tenderloin, house fries, mustard – 20\$*

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## Swahili Chicken Biriani

*local spices with chicken and rice – 19\$*

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## Braised Beef

*mashed potato, red wine sauce – 20\$*

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## Zanzibar Pilau Chicken Curry

*spiced rice, chicken curry and coconut – 19\$*



## DESSERTS – Homemade with love

### **Passion Fruit Cheesecake**

with vanilla ice cream

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### **Sweet Swahili culture “Kaimati”**

Local fried dough with mango and Swahili spices

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### **Chocolate tart**

with vanilla ice cream

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### **I scream on the beach**

vanilla ice cream with caramelized pineapple

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### **Coconut Tiramisu**

fresh coconut and sparkles of chocolate

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### **Fruit Platter**

mixed seasonal fruits with/without chocolate syrup

All desserts are each – 8\$