



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.
Credit Card Charges 5%

Breakfast Menu

Drinks

Tanzanian coffee, Tea (see drink menu), Cocoa, Homemade fruit juice

Eggs of your choice

- Macho ya Ngombe (sunny-side eggs)
- Kiwanda (omelet) : plain, spanish,
- Mayai Ya Kuchemsha (boiled eggs)
- Scrambled eggs

Pastries

- Toast
- Chila (Gluten-free rice delicacy)
- Mandasi (swahili beignet)
- Pancakes
- Crepes



Enjoy our homemade jams and spreads : chocolate, exotic fruits, tomatoes...

Choice of plates

Vegan & Gluten free options on demand

Fruit platter

A choice of mixed seasonal fruits

Zanzibar avocado

Avocado toast, homemade gomazio, fried eggs & tomato wedges

Swahili toast

Pan fried toast dipped in eggs with a choice of either Banana & homemade chocolate or Ham, Cheese & Tomato

Maharague

Swahili beans, Sausage & Toast with eggs of your choice

Tanzanian yogurt bowl

Sliced fruits, oats & honey

Poached hard mayai

Poached hard eggs on toast with Mchicha (swahili spinach) and bacon

Karanga porridge

with peanut butter and homemade granola

External guests 17\$ per person

Healthy Drinks

All our smoothies are made with fresh, local fruits and vegetables, so they are seasonal and may not always be available

7\$

Swahili smoothie

Passion, mango, pineapple with a hint of coconut milk

Morning detox

Turmeric, fresh grated ginger, Citrus, honey & warm water

Green smoothie

Zucchini, Mchicha (local spinach), banana, peanut butter & cashew nut milk

Turmeric latte

Milk with zanzibari turmeric and a hint of honey

Detox smoothie

Broccoli, banana, ginger, turmeric & Moringa

Hibiscus & baobab power

Hibiscus tea with baobab powder, minth & honey

Zanzibar KOMBUCHA

Hibiscus, Ginger & Turmeric, Cinnamon & Clove or Lemongrass

Drinks

Sodas & Water

Cola, Fanta, Sprite, Bitter Lemon, Stoney, Tonic Water, Still Water, Sparkling Water - 2\$

Tanzanian Coffee

Americano, Espresso, Cappuccino, Latte Macchiato, Iced Latte - 3\$

Tanzanian Tea

Coco Choco, Cinnamon Spice, Hibiscus Star, Lemongrass Moringa, Kilimanjaro grenn tea, Kilimanjaro black tea, Zanzibari Chai, Ginger Mint, Golden Chamomile - 3\$





Zanzibari Farmer's Fresh

Coconut - 3\$, Fruit Juice - 4\$

Hibiscus Iced Tea

Homemade - 3\$

Wines

White Wine – South Africa			Red Wine – South Africa		
Chenin Blanc	37\$		Merlot	31\$	8\$
Sauvignon Blanc	31\$	8\$	Pinotage	32\$	
Chardonnay	37\$		Cabernet Sauvignon	37\$	
			Syrah	48\$	
Sparkling			Rosé – South Africa		
Classique	39\$	8\$	Blanc de Noir	34\$	8\$
Cuvée	44\$		Of the month	37\$	
France Moet	128\$				

Beer and Cider

Kilimanjaro, Serengeti, Safari, Heineken, Savanna Cider 5\$

Cocktails and Spirits

Whisky, Gin, Martini, Rum, Dark Rum, Vodka, Tequila, Konyagi, Amarula, 4\$
Zanzibar Elixir - 2cl

International 9\$

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

Cocktail of the day 8\$

Local 9\$

Zanzibar Beach

Konyagi*, Blue curacao, Fresh Fruit

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

Mocktail of the day 6\$

Starters



Cured Smoked Tuna
with green mango salad

11\$



Indian ocean ceviche
with coconut marinated vegetables

11\$



Bruschetta trio
fresh tomatoes, eggplant, avocado

8\$

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

11\$



Pumpkin Ginger Soup

8\$



Green Banana & Pineapple Soup

8\$

Fish Soup

8\$

Salads and Bowls



Octopus Salad
Zanzibari potatoes

15\$



Avocado Salad *
Served with focaccia

12\$



Mango Salad (seasonal) *
Served with focaccia

11\$



Rainbow Bowl *
Mix of seasonal veggies with quinoa
& tahini sauce

11\$

*** EXTRAS**

tuna, prawns, chicken – each + 3\$

chickpeas, lentils, beans – each + 2\$

without focaccia



Homemade pastas

Indian Ocean Linguine	16\$
fresh crab sauce	
Gnocchi Bibi	12\$
homemade green banana gnocchi & pesto of zucchini and mint	
Ravioli Babu	15\$
fresh tomato sauce with spinach filling	

Veggie corner

Mama's Veggie Stir-Fry	14\$
A colourful medley of fresh vegetables tossed in a savoury sauce, served over tender noodles	







Zanzibari Pumkin Curry	13\$
A fragrant pumpkin curry infused with exotic spices and served with rice	







Jackfruit Meat Stew and Sweet Potatoes (Seasonal)	16\$
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Fish and Seafood mains

	Fritto Misto selected seafood in tempura batter, aioli, house fries	18\$
	Octopus Coconut Sauce Swahili recipe with rice	16\$
	Sailfish in Lime Butter Sauce served with mashed organic potatoes	20\$
	Lobster on the grill grilled vegetables, house fries	40\$
	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\$
	Swahili Chicken Biriani local spices with chicken and rice	19\$
	Braised Beef mashed potato, red wine sauce	20\$
	Zanzibar Pilau Chicken Curry spiced rice, chicken curry and coconut	19\$

Desserts



Vegan cashew nut panna cotta & spicy sirup

8\$

Chocolate fondant
with vanilla ice cream

8\$

I scream on the beach
vanilla ice cream with caramelized & sweet spiced pineapple

8\$

Passion Fruit Cheesecake
with vanilla ice cream

8\$

Coconut Tiramisu
fresh coconut and sparkles of chocolate

8\$



Swahili Fruit salad

8\$