Mvuvi

BEACH RESTAURANT

ZANZIBAR

Welcome (Karibu in Swahili) to Mvuvi 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: MVUVI 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!

You might notice a sprinkle of fresh, locally grown, organic, non-GMO, pesticide-free **Microgreens** for extra flavour and a natural boost of nutrients.

Full Board (FB) & Half Board (HB) clients
have a complementary 3-course dinner,
FB clients have an extra complementary 2-course lunch.
Lobster Dishes have a 50% discount for HB and FB clients

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) VEGAN GLUTEN FREE
- Mandasi (swahili beignet) VEGAN
- 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

Swahili toast

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

Poached hard mayaï

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

Zanzibar avocado (seasonal)

Avocado toast, homemade gomazio, fried eggs & tomato wedges

Maharague

Swahili beans, Sausage & Toast with eggs of your choice

Tanzanian yogurt bowl

Sliced fruits, homemade granola & honey

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, pineaple 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

Detox smoothie

Broccoli, banana, ginger, turmeric & Moringa

Zanzibar KOMBUCHA

Hibiscus, Ginger & Turmeric, Cinnamon & Clove or Lemongrass

Hibiscus & baobab power

Hibiscus tea with baobab powder, minth & honey

Drinks

Sodas & Water

Cola, Fanta, Sprite, Bitter Lemon, Stoney (Tanzanian Ginger Soda), Tonic Water, Still Water, Sparkling Water - 3$

Tanzanian Tea

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

Hibiscus Iced Tea- Home Made

Homemade - 3$

Zanzibari Farmer's Fresh

Coconut - 3$, Fruit Juice - 5$

Tanzanian Coffee

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

Wines

White Wine – South Africa		
Sauvignon Blanc	31$	8$
Chenin Blanc	37$	
Chardonnay	37$	
Sparkling		
Classique	39$	8$
Moët et Chandon NV	128$	

Red Wine – South Africa		
Merlot	31$	8$
Pinotage	32$	
Cabernet Sauvignon	37$	
Syrah	48$	
Rosé – South Africa		
Of the month	29$	6$

Local Beer

Kilimanjaro Lager	5$
Zanzibeer IPA	6$

Spirits

Eristoff Vodka	5$
Davidoff VS Cognac	6$
Dos Mexicanos Tequila	4$

African Spirits

New Grove Aged Rum	5$
Safari Whiskey	4$
Konyagi	4$
Amarula	4$
Zanzibar Elixir	5$
Painted Dog Gin	5$

Cocktails



Classic

Mojito
White Rum, Lime, Mint, Soda Water

Margarita
Tequila, Triple sec, Lime, Salt

Moscow Mule
Vodka, Lime, Local Ginger Soda

Negroni
Gin, Campari, Sweet Vermouth

Old Fashioned
Whiskey, Bitters, Sugar

Gin and Tonic
Grodon's Gin, Tonic Water

Frozen Strawberry Margerita
Tequila, Triple Sec, Lime, Strawberry Purée

Espresso Martini
Vodka, Coffee Liqueur, Espresso, Sugar

Signature

Zanzibar Beach
Konyagi, Blue curacao, Fresh Fruit

Dawa of Kiwengwa Reef
Konyagi, Honey, Lime

Coconut love
Fresh Zanzibar Coconut, Coconut Rum

Pina Colada Zanzibari
Fresh Coconut, Pineapple, Rum

Zanzibar Frosé
Strawberry Purée, Rosé, Lime, Konyagi

FiZZical

Mango Mimosa
Fresh Mango juice, Sparkling Wine

Hugo Spritz
Elderflower, Mint, Sparkling Wine, Soda Water

Spritz
Aperol or Limoncello, Sparkling Wine, Soda Water

All Cocktails 9$

Starters

Cured Smoked Tuna
with green mango salad — 12$

Red Snapper Ceviche
with coconut marinated fruits — 12$

Garlic Chili Prawns
with olive oil, fresh herbs, grilled lime — 12$

Fish Soup
with bread croutons — 12$

Bruschetta trio
fresh tomatoes, eggplant, avocado — 9$

Pumpkin Ginger Soup
with bread croutons — 9$

Green Banana & Pineapple Soup
with bread croutons — 9$

Salads and Bowls

Octopus Salad
Zanzibari potatoes — 15$

Avocado Salad (seasonal) *
Served with focaccia — 13$

Mango Salad (seasonal) *
Served with focaccia — 13$

Rainbow Bowl *
Mix of seasonal veggies with quinoa & tahini sauce — 13$

* EXTRAS
fish, prawns, chicken – each + 5$
chickpeas, lentils, beans – each + 3$
without focaccia

Homemade pastas

Crab Linguine 16$
with fresh tomato sauce

Gnocchi Bibi
homemade green banana gnocchi 13$
& pesto of zucchini and mint

Ravioli Babu
fresh tomato sauce with spinach filling 15$

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

Swahili Rice Creations

Octopus in Swahili Coconut Sauce 22$
seasonal vegetables in a creamy coconut sauce

Fish Pilau Swahili Style 20$
spiced rice with hits of cinnamon, cardamom & clove

Chicken Zanzibar Biryani 20$
Rich spiced rice served with cooling yoghut sauce

Vegetable Swahili Curry 13$
seasonal vegetables in a creamy coconut sauce with Chickpeas

Lobster and Ocean Treasures

Fried Calamari
in tempura batter, aioli, house fries — 22$

Lobster Linguini Home Made
in light fresh tomato sauce — 25$

Sailfish in Lime Butter Sauce
served with mashed organic potatoes — 22$

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$

For Beef Lovers

Steak Frites
beef tenderloin, house fries, mustard — 20$

Braised Beef
mashed potato, red wine sauce — 20$

Desserts

Cashewnut panna cotta served with spiced syrup	8$
Chocolate Delice cake served 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 sprinkles of chocolate	8$
Swahili Fruit salad	8$