The Beach Lounge

ZANZIBAR

Welcome - Karibu in Swahili to The Beach Lounge.
This is a place designed for you to relax and enjoy. Do not forget to also visit our Watersports Center where we offer Kitesurfing, Wingfoiling, Windsurfing, Surfing and Stand-up-Paddling.

All our food is made fresh and therefore please **do not expect 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.**

You might notice a sprinkle of fresh, locally grown, organic, non-GMO, pesticide-free **Microgreens** on our dishes, 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

Sun beds for non-hotel clients have a 20 USD
per person fee and are subject to reservation and availability.

Card payments are subject to a 5% surcharge

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$

Snack and Appetizers

Spread the Love — 9$
Trio of vegetable spreads with Chapati

Samosa — 9$
Fish
Meat
Vegetables

Katlesi — 12$
Swahili fish fingers with coconut sauce

Mchicha & Mozzarella Crunchies — 9$
Local spinach deep fried bites

Cassava bliss bites — 9$
Served with a coconut chutney

Burgers Wraps and Sandwiches

Served with your choice of potato chips or green banana chips, both accompanied by homemade ketchup, or a garden salad.

Burger with house-made bun

Beef Patty	16$
Chicken	16$
House-Made Black Bean Patty	14$

Sandwich with house-made bread:

Ham & Cheese	14$
Crispy Bacon & Avocado	14$
Tomato Mozzarella	12$

Chapati Wrap house-made

Fish	16$
Chicken	16$
MixedVegetables	14$

On the grill

Served with a choice of either, steamed veggies, chips with home made ketchup or grilled ugali (Swahili specialty with white cornflower)

Mango marinated chicken	14$
Papaya marinated beef	16$
Tamarin tuna steak	16$
Orange & lime jumbo prawns	25$
Octopus or Calamari	17$
Lobster	40$
The Beach Lounge Mixed Seafood Grill	58$

Veggies and Salads

Avocado Salad (seasonal) served with fresh herbes dressing & focaccia	13$
Green Papaya Salad served with focaccia	13$
Yellow Lentil Dahl served with rice	13$
Swahili Black Beans in Coconut Sauce served with rice	13$

Homemade pastas

Rock Lobster Gnocchi in light tomato sauce	25$
Pumpkin Ravioli with fresh tomato sauce	15$
Bolognese Linguini with minced beef, carrot and tomatoes	19$

Pizzas

Margherita 10$
tomato, mozzarella, oregano, fresh basil

Tuna & Red Onions 15$
tomato, mozzarella, fresh tuna, red onions

Spicy Salami 14$
tomato, mozzarella, spicy salami

Ham & Pineapple 15$
tomato, mozzarella, fresh pineapple, prosciutto cotto

Chicken & Bell peppers 15$
tomato, mozzarella, chicken, bell peppers

Crispy Bacon & Onions 15$
tomato, mozzarella, bacon, red onions

Vegetarian 11$
tomato, mozzarella, grilled vegetables

4 Cheese 12$
tomato, mozzarella, parmesan, gorgonzola, cheddar

VEGAN **Herbs & Garlic**
zero cheese, only garlic and herbs 10$

Desserts

Choice of ice-cream - price per scoop 4$
Vanilla, Chocolate, Spices, Passion, Coconut, Lemon

GLUTEN FREE VEGAN **Swahili fruit salad** 8$

VEGAN **Coconut cake** 8$

Carrot cake 8$