



ZANZIBAR SERENA
HOTEL



*Baharia
Restaurant*

A LA CARTE MENU



Cold Appetizers

Crispy Garden Salad

*A Selection of Garden leaves, Tomatoes, Carrot and Cucumber,
with a dressing of your choice
Tsh.21,000/-*

Avocado Prawns

*Marinated Pink Tiger Prawns with Tropical Avocado Wedges
served with Cocktail Sauce
Tsh.28,000/-*

Peekytoe Crab Parfait

*With Dill Jelly, selected Garden Leaves, Tamarind and Mango Dressing
Tsh. 27,000/-*

Celery and Mango Lobster Salad

*Medallions of Lobster Tail nestling on Celery and Mango
with Garden Leaves, Yuzu Lime Dressing
Tsh.28,000/-*

Chicken Nicoise Salad

*A combination of Chicken, Cubed Potato, French Beans,
Tomatoes, Kalamata Olives and Anchovies
Tsh.25,000/-*

Ahi Tuna Ceviche

*Thin Slivers of Zanzibar Coral Tuna coated with roasted Sesame Seeds,
Topped with Tomato and Cucumber Salsa
Tsh.25,000/-*

 *Health Option*
 *Spice Island Speciality*

PLEASE NOTE THAT ALL PRICES ARE INCLUSIVE OF VAT



Hot Appetizers

Kiwengwa Wood Mushrooms Ravioli

Filled with tossed Oyster Mushrooms, Spinach, Mozzarella, served with Parmesan and Chive Butter Sauce

Tsh. 21,000/-

Mediterranean Eggplant Deli

Grilled eggplant and Mediterranean Vegetables interlayered with Cheese and Tomato Confit Balsamic Reduction

Tsh. 20,000/-

Soups

Cold Soups

Chilled Sweet Corn and Mint

Freshly blended Yellow Corn Kernels enhanced with Orange and a touch of Mint

Tsh. 18,000/-

Chilled Guacamole Soup

Light Mildly Spiced blend of Avocado garnished with Cilantro and Tomato

Tsh 18,000

Hot Soups

Cream of Mushroom soup

Light Puree of Earthy flavour Mushroom, enhanced with Sage, Garlic Croutons

Tsh. 22,000/-

Tomato Soup

Light Puree of roasted Cherry Tomatoes enhanced with Basil

Tshs. 22,000/-

Capuccino of Seafood and Coconut Soup

Gently simmered Indian Ocean Seafood with Coconut Cream and Fennel Aroma, Rouille Croutons

Tsh. 25,000/-

Chicken Noodle Soup

Double Elixir of Free Range Chicken with Vermicelli and Coriander Petals

Tsh. 22,000/-



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Sandwiches

Serena Club Sandwich

*The classic triple- decker Sandwich served on White or Brown Bread and filled with
Chicken, Beef, Egg, Tomatoes , Romaine Lettuce, Pickled Vegetables
Tsh.35,000/-*

The Traditional Sandwich Selection

*Choose from a selection of Sandwiches, served toasted or Plain on White, Whole Meal,
Choose from; Cheddar Cheese, roast Beef, Chicken and Tomato
Tsh.30,000/-*

Burgers

Prime Beef Burger

*Pure ground Beef char-grilled to your Specification
Tsh.40,000*

Chicken Burger

*Succulent Delicately ground Chicken Breast topped with Mango Chutney
Tsh.40,000*

Vegetable Burger

*Topped with charred Tomato, Kalamata Olives, Cheddar Cheese and Mango chutney
Tsh.30,000*

Toppings: Fried Egg , Cheddar Cheese, Beef Bacon

**All burgers are served on a toasted Sesame- Bun, garnished with Romaine
Lettuce, Tomato, Onions, Baby Gherkins and crispy French Fries**



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From The Grill

Herb rubbed grilled Lamb Chops

Cutlet and Chops Marinated with fresh Garlic, Rosemary and Thyme complemented with Mint Sauce
Tsh. 75, 000/-

Flame grilled Leg of Chicken

Marinated with Garlic, Ginger, Lemon and Fresh Turmeric, grilled and served with Rosemary Gravy
Tsh. 55,000/-

Barbecued Sirloin Steak

180 gr. Char Grilled Entrecote of Highland Beef grilled to your perfection with sizzled Onion Sauce
Tsh. 60,000/-

Prime Beef Pepper Steak

180 gr. Tenderloin steak of Highland Beef, grilled to your perfection and served with Pepper Corn Sauce
Tsh. 60,000/-

Mixed Grill

A sumptuous selection of grilled Beef Medallion, Lamb Chop, Chicken, and Spicy Beef Sausage Served with Home-made Barbeque Sauce and "Kachumbari"
Tsh. 65,000/-

Chicken Maisha

(Lactose Free, Gluten free, Diabetic Friendly)
Boneless Chicken Casserole with Carrots, Potatoes, Garden Peas, Coriander and Lemon in its Own Bouillon
Tsh. 55,000/-

Catch of the Day

A daily supply of fresh fish grilled to your perfection complemented with Lemon Parsley Sauce
Tsh. 55,000/-

All main courses comes with accompaniments of either Steamed Potatoes, Potato wedges, Mashed Potatoes, French Fries, Steamed Rice, Ugali or Couscous

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Fumbini Sea Food Corner

Surf n turf Chicken Lobster

Roasted Lobster tail Escaloped with Chicken Breast accompanied

by a tangy Chilli Sauce

Tsh. 65,000/-

Rock Lobster Jahazi

Lemon and Garlic Marinated Lobster, grilled and served with melted Garlic Butter

Tsh. 70, 000/-

Jumbo Prawns grilled or Peri Peri

Marinated , grilled or sizzled in Periperi Sauce, complemented with Pineapple and

Pepper Relish

Tsh 75 ,000/-

Kamba Chuku Chuku

(Lactose Free, Gluten free, Diabetic Friendly)

Poached Fresh King Prawns with Ginger, Garlic and Green Pepper

Tsh. 75, 000/-

All main courses comes with accompaniments of either Steamed Potatoes, Potato wedges, Mashed Potatoes, French Fries, Steamed Rice, Ugali or Couscous

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House of Spices

Chicken Tikka Masala

Yoghurt Marinated Chargrilled Chicken smothered in an incredible spice infused Curry Sauce
Tsh. 60,000/-

Zanzibar Lamb Curry

Sumptuous Zanzibar Lamb Casserole Simmered with Coconut and Kizimbani fresh Hot Spices served with Arabic Bread
Tsh. 65, 000/-

Kerala Fish Masala

Yoghurt Marinated Fillet of Red Snapper simmered in Spicy Masala Sauce
Tsh.55,000/-

Zanzibar Beef Biriani / Chicken

Highland beef cooked in zanzibar spices and tomato gravy , served with Biriani rice
Tsh.65,000/-

Day's Speciality

Chicken Breast with Cajun Spice

Chicken Breast dusted with Cinnamon complemented with Mild Masala Sauce
Tsh. 50,000/-

Darne of Kingfish

Grilled Line Caught Darne of King Fish and topped Cafe de Paris Butter
Tsh. 55,000/-

All main courses comes with accompaniments of either Steamed Potatoes, Potato wedges, Mashed Potatoes, French Fries, Steamed Rice, Ugali or Couscous



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Local Delights



Zanzibar Kuku/Samaki wa Kupaka

Partly Grilled Chicken/Fish simmered in Tangy Coconut Sauce

Tsh. 60,000/-

Dagaa kavu

Sauteed Local Delight of crispy little fish with Tomato and Bell peppers, served with Ugali

Tsh. 55,000/-

Whole Fish

A daily supply of offshore - to Grill, steamed or cooked in coconut milk - 300 gr seafish

Tsh. 55,000/-

Pasta Corner

Spaghetti

Tossed with Basil and pressed Tomato Sauce or served with Bolognese Sauce

Tsh. 35,000/-



Gluten free Rice Noodles

Tossed with Spring vegetables and Herbs Tomato Sauce

Tsh. 45,000/-

Penne Pasta

Sauteed with selected seafood, complemented with Pesto Cream

Tsh. 55,000/-



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Vegetarian Corner

Garden Peas and Mushroom Risotto

Gently Cooked Arborio Risotto with Garden Peas and Mushroom with Parmesan Froth

Tsh.45,000/-

Vegetable Lasagne

Slightly Sauteed vegetables baked in Lasagne Sheets complemented with Tomato Concasse

Tsh. 35,000/-

Mixed Vegetable Kadai

Traditional vegetable cubes simmered in hot Curry Spices served with Chapati and Papadum

Tsh. 35,000/-

Yellow Dhal Tadka

Yellow lentils tempering with Red Chili, Hing, Cumin and fresh Coriander served with Chapati and Papadum

Tsh. 35.000/-

Vegetable Chow Mein

Hot from the wok, Stir fried Spring Vegetables with Chinese Cabbage and Egg Noodles

Tsh. 35.000/-

Ugali na Mchicha wa Nazi

Traditional Maize Meal served with Local Spinach

Tsh. 25.000/-



Desserts

Mango Crepe

*Flamed thin Pancake filled with glazed Cinammon
Mango compote complemented with Soursop Mousseline*
Tsh.18,000/-

Sticky Dates pudding

Complemented with Homemade spiced Ice Cream
Tsh. 22,000/-

House Cream Brule

Rich Vanilla Custard with Crunchy Caramel
Tsh. 22,000/-

Island Trifle

*Mossaic of fresh tropical fruit dices, Cake, Chocolate, Custard Laced with
Dark aged Native Rum*
Tsh. 22,000/-

Tropical Fruit Plate

A selection of Seasonal Fruit Slices
Tsh.15,000/-

Chocolate Praline Slice

Complimented with Passion Fruit Compote
Tsh.22,000/-

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