



Dhow Restaurant & Bar

## Welcome to Dhow Restaurant & Bar

*“We invite you to embark on a culinary journey inspired by the ocean and enriched by international flavors. With the soothing sound of waves as your backdrop, savor the freshest seafood and a diverse selection of dishes crafted to delight your palate.*

*Whether you're here for a relaxed lunch, a romantic sunset dinner, or a refreshing cocktail by the beach, we are dedicated to making your experience unforgettable.*

*Thank you for dining with us, and we hope you enjoy every moment at Dhow Restaurant & Bar! ”*

*Chef Jussi Husa*

open daily 07:00 to 22:00

[www.zanziblue.com](http://www.zanziblue.com) | +255 712 133 882

[welcome@zanziblue.com](mailto:welcome@zanziblue.com) | [#zanzibluewaves](https://www.instagram.com/zanzibluewaves)



Please inform us of any food allergies or dietary restrictions you may have so that we can ensure a safe and enjoyable dining experience for you.





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## STARTERS

### NDOGO NDOGO

small bites to combine & share

 Vegetable Pakora <i>Tamarind Date Chutney &amp; Green Papaya Salad</i>	\$7.00	Octopus Carpaccio <i>Pickled Vegetables, Spicy Mayo &amp; Tapenade</i>	\$7.00
 Baked Goats Cheese Souffle <i>Macerated Zucchini</i>	\$8.00	Tuna Tartare <i>Potato &amp; Pineapple Salad</i>	\$8.00
Cured Beef Carpaccio <i>olive oil, fresh herbs, grilled lime</i>	\$8.00	Cured Linefish Carpaccio <i>Candied Lemon Zest &amp; Lemongrass Oil</i>	\$8.00
Prawn & Crab Cakes <i>Apple Fennel Slaw &amp; Harissa Mayo</i>	\$10.00	Garlic Chilli Prawns <i>White Wine, Olive Oil &amp; Lime</i>	\$11.00

### MAJANI

crisp & refreshing salads

 Basil Labneh Salad <i>Macerated Pineapple &amp; Roasted Cherry Tomato</i>	\$9.00	Smoked Chicken Salad <i>Mango &amp; Curry Dressing</i>	\$10.00
 From Our Garden Salad <i>Coconut Crumble &amp; Lemongrass Dressing</i>	\$9.00	Marinated Baby Squid <i>Paprika Aioli &amp; Pickled Vegetable</i>	\$11.00
 Crispy Rice & Cashew Nut Cheese Bowl	\$9.00	Tropical Prawn Salad <i>Avocado, Green Mango, Orange &amp; Ginger Dressing</i>	\$14.00



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## MAINS

### MIKATE breads

Taco  
*Fried Fish & Avocado* \$9.00  
*Pulled Pork & Pickles* \$11.00

Focaccia  
✔ *Grilled Vegetables & Dried Tomato* \$10.00  
*Gorgonzola & Grilled Apple* \$10.00

Chapati  
✔ *Stir Fried Vegetables* \$9.00  
*Chicken & Curry Mayo* \$11.00  
*Tandoori Prawns* \$13.00

Baguette  
*Tuna & Capers* \$10.00  
*Roast Beef & Pickles* \$12.00  
*Prawns & Dill Mayo* \$13.00

Buns - The DHOW Burger \$14.00  
*Choice of Beef or Veg* ✔

### TAMBI zA NYUMBANI homemade pasta

Short Papardelle \$10.00  
*Tomato, Bacon & Oyster Mushrooms*

✔ Ravioli \$11.00  
*Sundried Tomatoes, Butternut, Feta & Sage Butter*

Papardelle \$11.00  
*Slow Cooked Beef Ragù*

Agnolotti \$12.00  
*Crab, Chili, White Wine Creme & Shellfish Oil*

Tagliatelle \$18.00  
*Tomato, Lobster, White Wine & Basil Creme*



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## MAINS

### YA KUKAANGA fried up

Served with homemade Fries and Salad & Choice  
of Sauce

Crumbed Chicken Tenders	\$12.00
Salt & Pepper Squid	\$14.00
Zanzibar Octopus	\$14.00
Fish in Tempura Batter	\$14.00
Mixed seafood <i>Fish, Prawns, Calamari, Octopus</i>	\$16.00
★ Tiger Prawns in Tempura Batter	\$18.00

### CHAKULA ZA NYUMBANI local food

Urojo - Zanzibar Soup <i>Sambusa, Kachori, Sweet Potato &amp; Beef Mishkaki</i>	\$8.00
Swahili Coconut Curry <i>with choice of Chicken, Octopus, Fish or Vegetables</i> 	\$14.00

★ items not included in meal plans; 50% discount for guests on HB/ FB/ AI plans



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## MAINS

### YA KUCHOMA grilled plates

served with garlic bread, salad, house fries &  
selection of sauces

Chicken	\$15.00
Octopus	\$15.00
Today's Catch	\$15.00
Beef Tenderloin	\$22.00
★ Slipper Lobster - 350gr	\$34.00
★ King Prawns - 350gr	\$36.00
★ Lobster - 500gr	\$44.00

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## DESSERTS

### TAM TAM sweets & treats

Chocolate Brownie <i>Banana Mousse &amp; Chocolate Caramel Sauce</i>	\$7.00
Passion & Lime Tart <i>Mango &amp; Ginger Sorbet</i>	\$7.00
Grilled Pineapple & Nut Praline <i>Honey Labneh, Chocolate Ice Cream</i>	\$7.00
Honey Coconut & Cashew Crème Brûlée	\$8.00
Millefeuille <i>Vanilla Creme &amp; Candied Pineapple</i>	\$8.00
Ice Cream Bar <i>selection of sauces, crumbles, &amp; macerated fruits</i>	\$2.00 per scoop
Seasonal Fruit Platter / Salad	\$5.00

We value your feedback!

Kindly share your thoughts and experiences with us on your visit.