

Welcome to Mzee Husa Restaurant

"We invite you to savour a curated menu that reflects our dedication to quality, authenticity, and a true taste of the extraordinary.

Join us for a delicious dining experience where each dish tells a story and every meal is a celebration."

Chef Zussi Husa

open daily 07:00 to 22:00

www.mzeehusa.com | +255 68 525 6242

reservations@mzeehusa.com | #mzeehusarestaurant



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.



STARTERS

NDOGO NDOGO small bites to combine & share

	Crab Cakes harissa mayo, lime pickle, green pap	\$8.00 paya	Tuna Tataki green papaya, avocado, sesame dro	\$8.00 essing
	Garlic Chilli Prawns olive oil, fresh herbs, grilled lime	\$11.00	Tuna Tartar wasabi dressing, fennel, soy jelly	\$8.00
	Smoked King Prawns seaweed, turmeric aioli, lime	\$12.00	Red Snapper Ceviche Zanzibar fruits, coriander, coconut	\$8.00 dressing
	Toast Skagen shrimps, mayo, dill, toast	\$8.00	Line Fish Carpaccio today's catch, capers, olives, lime	\$8.00
0	Pumpkin Ravioli mushroom duxelles, spinach crème	\$7.00) Baked Brie mbirimbi, salted almonds, cherry tor	\$10.00 mato
9	Grilled Avocado Taco dried tomato, chili flakes, smoked pineapple chutney	\$7.00	Swedish Meat Balls caramelized onions, mashed potato pickles	\$8.00 es,
9	Sambusa peas, sweet corn, mint, tamarind dip	\$7.00) Marinated peppers cream cheese, herbs & tapenade	\$7.00

Sharing Platter Chef's selection of five small bites for the entire table to share

\$12.00 per person



STARTERS

MAJANI crisp & refreshing salads

Chicken Caesar Salad lettuce, avocado, bacon, parmesan	\$12.00
Grilled Halloumi Salad roast vegetables, garden leaves, yoghurt dressing	\$12.00
Warm Octopus Salad potato, olives, pickles	\$11.00
Rice Noodle Salad fresh herbs, fried tofu, vegetable julienne	\$10.00
Avocado Herbs Salad cherry tomato, coconut crumble, gem lettuce	\$8.00



MAINS

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Aubergine Parmigiana eggplants, parmesan cheese, tomato, side salad	\$14.00	Roasted Butternut spinach, cashew nut cheese, curried lentils	\$12.00
Today's catch \$14.00 warm cucumber salad, romesco sauce		Crispy Fried Chicken \$14.00 sweet & sour glaze, sesame, steamed rice	
Fritto Misto \$18.00 tempura fried seafood, house fries, aioli		Schnitzel \$16.00 breaded beef tenderloin, potato salad, pickles	
Bouillabaisse fresh mixed seafood, shellfish broth	\$18.00	Beef Tenderloin pepper corn sauce, potato pave	\$22.00
★ Coconut Crusted Lobster Tail	\$22.00	★ Slow Cooked Lamb Shank	\$26.00

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

braised onions, potato pure, rosemary jus

fruit & nut chutney, white wine creme



MAINS

YA KUCHOMA grilled plates

served with grilled veggies, garden salad, house fries, dips and butter lemon sauce

Half Chicken	\$14.00
Calamari	\$14.00
Octopus	\$14.00
Whole Fish	\$18.00
★ King Prawns	\$26.00
★ Slipper Lobster	\$26.00
🖈 Lobster – 500gr	\$39.00

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



MAINS

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TAMBI WALI pasta & rice

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The Burger beef, cheese, caramelised onions, fresh lettuce, house fries	\$14.00	Lobster & Saffron Risotto \$18.00 shellfish broth, garlic & lime crumble
		Fresh Seafood Spaghetti \$14.00 garlic, white wine, olive oil
Club Sandwich roasted chicken, bacon, tomato, mayonnaise, house fries	\$12.00	Swahili Coconut Curry \$14.00 choice of veggies chicken, fish or octopus
Croque Monsieur emmental, smoked ham, mustard, garden salad	\$11.00	Tuna Pasta \$12.00 confit tuna, olives, capers, tomato sauce
		Penne & Garden Pesto \$10.00 herbs, cashew nuts, roasted cherry tomato
Chapati Wrap grilled peppers, feta cheese, zucchini slaw	\$10.00	Spinach Cheese Dumplings \$10.00 caponata, fried onions



DESSERTS

TAM TAM sweets & treats

Chocolate Orange Tart vanilla ice cream	\$8.00
Passion Fruit Cheesecake hibiscus dressing, passion fruit ice cream	\$8.00
Cashew Nut Meringue vanilla creme, tropical fruits, coconut ice cream	\$7.00
Crème Brûlée Zanzibar spices, baobab ganache	\$7.00
Ice Cream (3 scoops)	\$5.00
Seasonal Fruit Platter / Salad	\$5.00

We value your feedback! Kindly share your thoughts and experiences with us on your visit.