



**CURRY HOUSE
INDIAN SPECIALITY
RESTAURANT**



Discover the epitome of Indian culinary excellence at Curry House Rooftop, Elevated above Zanzibar's vibrant streets, savor the authentic flavors of India amidst chic decor and breathtaking rooftop views. Immerse yourself in a culinary journey where every dish tells a tale of spice, culture, and unparalleled hospitality.

Welcome to a taste of India in the heart of Stone Town.

CURRY HOUSE INDIAN SPECIALITY RESTAURANT

SOUP VEG

VEG HOT & SOUR SOUP

8,500 tzs

A zesty medley of fresh veggies and bold spices in a rich, spicy broth.

VEG SWEET CORN SOUP

8,500 tzs

A blend of mixed veggies, sweet corn kernels & peppers in a light, savory broth

VEG MANCHOW SOUP

8,500 tzs

Mixed veggies simmered in flavorful vegetable broth, seasoned with savory spices, and topped with crispy noodles.

SOUP NON VEG

CHICKEN HOT & SOUR SOUP

9,500 tzs

A zesty medley of fresh veggies, chicken, egg, and bold spices in a rich, spicy broth.

CHICKEN SWEET CORN SOUP

9,500 tzs

A blend of mixed veggies, chicken, egg, sweet corn kernels & peppers in a light, savory broth

CHICKEN MANCHOW SOUP

9,500 tzs

Mixed veggies simmered in flavorful vegetable broth, chicken and egg seasoned with savory spices, and topped with crispy noodles

FISHER MAN CLEAR SOUP

9,500 tzs

Clear seafood broth with a medley of fresh seafood, a hint of lemon, and a touch of coriander



GLUTEN



SOYA



DAIRY



EGGS



MUSTARD



NUTS



SULPHITE



SESAME



FISH



CRUSTACEAN



SHELLFISH



MOLLUSCS



CELERY



PEANUTS



LUPINS

Please inform your waiter of any allergies or dietary restrictions before placing your order

CURRY HOUSE INDIAN SPECIALITY RESTAURANT

... VEG STARTERS ...

VEG SAMOSA Crispy pastry filled with a mix of spiced potatoes and peas, served with mint chutney	9,500 tzs
ONION PAKODA Sliced onions coated in a spiced chickpea batter, fried to perfection. Served with tangy chutney	9,500 tzs
HOT TANGY POTATO Crispy batter-fried potato cubes tossed in a tantalizing blend of tomato and chili sauce	9,500 tzs
CHINESE BHELL Crispy fried noodles tossed with Chinese cabbage, cucumbers, tomatoes, green chilies, fresh coriander, and a hint of tomato sauce	9,500 tzs
CRISPY VEG Battered and fried mix vegetables, glazed in a sweet chili sauce	9,500 tzs
PAANI POORI Crispy fried hollow balls filled with a delightful mix of potato, chickpeas, onions, spices, and served with tangy tamarind or mint-flavored water.	9,500 tzs
PANEER PAKODA Tempting cubes of paneer coated in chickpea batter, deep-fried to golden perfection.	12,500 tzs
PANEER TIKKA Succulent marinated cottage cheese cubes with bold spices, skewered & grilled, served with mint chutney	15,500 tzs



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CURRY HOUSE INDIAN SPECIALITY RESTAURANT

• NON VEG STARTERS •

CHICKEN SAMOSA Crispy pastry filled with a mix of chicken, onion and coriander served with mint chutney	11,500 tzs
CHICKEN SPRING ROLLS "Crispy, golden rolls filled with savory chicken and fresh vegetables, served with a tangy dipping sauce	11,500 tzs
GARLIC FRIED CHICKEN WINGS Crispy wings coated in a delicious garlic sauce	14,500 tzs
CHICKEN 65 Bite size fried pieces of chicken coated in spicy masala	14,500 tzs
HOT AND CRISPY CHICKEN Tender fillet strips, perfectly fried for a delightful crunch served with sweet and spicy sauce	14,500 tzs
CHICKEN LOLLIPOP Succulent drumettes, marinated in a blend of spices and yogurt, fried to perfection	14,500 tzs
SALT AND PEPPER FISH Deep fried and battered fish infused in salt and pepper for a spicy kick	16,500 tzs
DEEP FRIED CALAMARI BASKET "Tender calamari rings delicately coated with seasoned flour and fried to absolute perfection	16,500 tzs
PRAWNS TEMPURA Light and crispy tempura-battered prawns, fried to golden perfection served with soya sauce	22,500 tzs



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SPECIALITY INDIAN CURRIES - VEG

AALO GOBHI Tender potatoes (aloo) and cauliflower (gobhi) sautéed with aromatic spices	16,500 tzs
MIX VEGETABLE CURRY A medley of fresh, vibrant vegetables simmered in a rich and flavorful masala curry sauce	16,500 tzs
DAAL FRY / TADKA Lentils simmered in aromatic spices until creamy, crowned with a tempering of spiced oil (tadka)	16,500 tzs
DAAL MAKHANI Creamy lentils simmered with aromatic spices, butter, and cream	16,500 tzs
CHANA MASALA chickpeas cooked in a flavorful blend of spices, onions, and tomatoes	16,500 tzs
BUTTER PANEER Creamy and tender paneer cubes simmered in a rich tomato-based gravy	18,500 tzs
KADHAI PANEER Paneer cooked with bell peppers, onions, and tomatoes in a traditional Indian kadhahi (wok)	18,500 tzs
PALAK PANEER Tender paneer cubes in a creamy spinach gravy, seasoned with aromatic spices	18,500 tzs
PANEER KAALI MIRCH Succulent paneer cubes cooked in a rich black pepper-infused gravy	18,500 tzs



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SPECIALITY INDIAN CURRIES - NON VEG

TRADITIONAL EGG CURRY Hard-boiled eggs simmered in rich onion-tomato gravy with whole spices	17,000 tzs
HYDERABADI CHICKEN Tender marinated chicken slow-cooked with yogurt, fried onions, and mint paste	18,500 tzs
BUTTER CHICKEN Grilled tandoori chicken pieces cooked in a creamy tomato-based gravy, enriched with butter and a blend of aromatic spices	18,500 tzs
CHICKEN TIKKA MASALA Soft, tender chunks of char-grilled chicken, simmered in a delicious and super aromatic tikka masala sauce	18,500 tzs
CHJICKEN KADHAI Tender chicken cooked in a traditional Indian kadhai (wok), blend of aromatic spices, tomatoes, and bell peppers	18,500 tzs
CHICKEN KAALI MIRCH Succulent boneless chicken cubes cooked in a rich black pepper-infused gravy	18,500 tzs
CHICKEN DO PIYAZA Succulent chicken cooked in a rich and aromatic onion gravy, topped with green chilis and ginger	18,500 tzs
CHICKEN / MUTTON KORMA Tender chicken/mutton cooked in a creamy and fragrant cashew and fried onion based curry	18,500 tzs
CHICKEN ACHARI Tender chicken cooked in a tangy and flavorful mango pickling spice blend	18,500 tzs



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CHICKEN MUGHLAI Tender chicken cooked in a rich and creamy Mughlai-style egg and onion gravy	18,500 tzs
CHICKEN ADRAKI Succulent chicken cooked with a generous infusion of ginger, aromatic spices, and a rich onion flavorful gravy	18,500 tzs
MUTTON ROGHAN JOSH Kashmiri dish with succulent mutton slow-cooked in a robust and aromatic blend of spices	19,500 tzs
MUTTON HARA BHARA MASALA Tender mutton cooked in a vibrant green masala made from fresh spinach, cilantro, mint, and aromatic spices	19,500 tzs
GOAN FISH CURRY Fish cooked in a spicy paste of chilli and coconut with the tangy tamarind and sweet onions	22,500 tzs
GOAN PRAWNS CURRY Prawns cooked in a spicy paste of chilli and coconut with the tangy tamarind and sweet onions	24,500 tzs
PRAWNS TIKKA MASAKA Succulent prawns marinated and grilled to perfection, then simmered in a rich and aromatic tikka masala sauce	24,500 tzs
PRAWNS FRY SPICY Juicy and flavorful fried prawns immersed in a spicy and aromatic chili gravy	24,500 tzs
LEMON PEPPER FISH (FILLET) Tender fish fillet seasoned with zesty lemon and aromatic black pepper and garam masala	24,500 tzs



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••• FROM TANDOOR •••

CHICKEN TIKKA	16,500 tzs
Lemon-marinated chicken, spiced and mixed with yogurt, cooked to perfection in the tandoor, served with a side of mint sauce and salad	
HARYALI CHICKEN TIKKA	16,500 tzs
Chicken marinated in a spicy cilantro-mint paste, and grilled to perfection in the tandoor	
CHICKEN MALAI TIKKA	16,500 tzs
Tender boneless chicken, marinated in a blend of yogurt, cream cheese and spices, cooked in the tandoor	
CHICKEN BIHARI BOTI	16,500 tzs
Tender papaya marinated chicken, tenderized to perfection with aromatic spices	
CHICKEN SEEKH KEBAB	16,500 tzs
Cylindrical patties made with seasoned mince chicken grilled on a skewer served with raita and salad	
TANDOORI CHICKEN	16,500 tzs
Succulent chicken, marinated in a blend of yogurt and spices, charred and grilled in the tandoor	
TANDOORI FISH TIKKA	19,500 tzs
Flaky fish cubes, marinated in a blend of spices, then grilled to perfection in the tandoor	
AMRITSARI FISH TIKKA	19,500 tzs
Chunks of fish in tangy tongue tingling amritsari marinade delicately cooked in the tandoor.	
TANDOORI PRAWNS	23,500 tzs
Juicy, peeled shrimp marinated in a blend of yogurt and spices, charred and grilled in the tandoor	



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MAINS - VEG - CHINESE

VEGETABLE MANCHURIAN	15,500 tzs
Crispy vegetable dumplings in a flavorful, spicy, sweet and tangy sauce	
CHILLI MUSHROOM	15,500 tzs
Tender mushrooms wok-tossed in a vibrant chili-infused sauce	
CHILLI PANEER	18,500 tzs
A combination of fresh paneer cubes and assorted veggies stir-fried in a zesty chili sauce	
PANEER IN BELL PEPPER SAUCE	18,500 tzs
Savory paneer cubes, peppers, onions, and tomatoes, expertly stir-fried in our special bell pepper sauce	

MAINS - NON VEG - CHINESE

CHICKEN SZECHUAN	19,500 tzs
Succulent chicken bites stir-fried to perfection, infused with the bold and spicy flavors of authentic Szechuan sauce	
CHICKEN MANCHURIAN	19,500 tzs
Tender chicken cubes and crisp vegetables in a delightful red Manchurian sauce	
DRAGON CHICKEN	19,500 tzs
Crispy fried chicken strips, wok-tossed in a tantalizing blend of spicy and tangy sauce, topped with cashew nuts	



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CHICKEN CHILI DRY	19,500 tzs
Tender boneless chicken, coated in a savory sauce, and tossed with green chilies and ginger slices	
SWEET & SOUR CHICKEN	19,500 tzs
Juicy chicken bites glazed in a perfect balance of sweet and tangy sauce	
FISH MANCHURIAN	21,500 tzs
Tender fish cubes and crisp vegetables in a delightful red Manchurian sauce	
FISH CHILI	21,500 tzs
Tender fish pieces, coated in a savory sauce, and tossed with green chilies and ginger slices	
PRAWNS CHILI	23,500 tzs
Peeled fresh batter fried prawns, coated in a savory sauce, and tossed with green chilies and ginger slices	
PRAWNS MANCHURIAN	23,500 tzs
Fresh batter fried prawns and crisp vegetables in a delightful red Manchurian sauce	
SWEET AND SOUR PRAWNS	23,500 tzs
Juicy peeled prawns cooked in a perfect balance of sweet and tangy sauce	
PRAWNS IN HUNAN SAUCE	23,500 tzs
Prawns cooked in a rich blend of chili oil, oyster sauce, and soy sauce	
PRAWNS IN OYSTER SAUCE	23,500 tzs
Tender peeled prawns wok tossed in sweet and savory sauce	
CHUNG KING CHILI PRAWNS	23,500 tzs
Batter-fried prawns, tossed with dry red chili, green onions and scallions, seasoned with a blend of salt and pepper	



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CURRY HOUSE INDIAN SPECIALITY RESTAURANT

· RICE AND NOODLES ·

VEG AMERICAN CHOP SUEY Crispy deep-fried noodles served with a delectable vegetable sweet and sour gravy	16,500 tzs
VEG SINGAPORE STYLE NOODLES Stir-fried noodles with cashew nuts, pineapple, and vibrant yellow and red bell peppers	16,500 tzs
HOT THAI VEGETABLE NOODLES Stir-fried noodles wok-tossed in crispy garlic, infused in oyster sauce and fish sauce, topped with Thai basil	16,500 tzs
VEG FRIED RICE SINGAPORE STYLE Wok Tossed rice with cashew nuts, pineapple, and vibrant yellow and red bell peppers	16,500 tzs
CHICKEN AMERICAN CHOP SUEY Crispy deep-fried noodles served with a delectable chicken and vegetable sweet and sour gravy	16,500 tzs
CHICKEN SINGAPORE STYLE NOODLES Stir-fried noodles with chicken, cashew nuts, pineapple, and vibrant yellow and red bell peppers	16,500 tzs
THAI CHICKEN NOODLES Stir-fried noodles wok-tossed in crispy garlic, chicken infused in oyster sauce & fish sauce, topped with Thai basil	16,500 tzs
EGG FRIED RICE/VEG FRIED RICE Fluffy white rice delicately cooked with eggs and a medley of fresh vegetables	14,500 tzs
CHICKEN SZECHUAN FRIED RICE Wok-tossed rice combined with succulent chicken, assorted vegetables and Szechuan sauce	16,500 tzs



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CHICKEN HAKKA NOODLES	16,500 tzs
Stir-fried noodles tossed with tender chicken, crisp vegetables, and special Hakka sauce	
PANEER FRID RICE	9,500 tzs
Wok-tossed rice combined with tender paneer cubes and assorted vegetables	
STEAMED RICE / BASMATI RICE	8,500 tzs
Fragrant and aromatic long-grain indian basmati rice	
STIKCY MBEYA RICE	6,500 tzs
Traditional rice from mbeya region of Tanzania.	
PEAS PULAO	8,500 tzs
Fragrant basmati rice cooked with aromatic spices and tender green peas	
JEERA RICE	6,500 tzs
Fragrant basmati rice infused with the earthy aroma of cumin seeds	

SALADS

GREEN SALAD	8,500 tzs
Crisp lettuce, cucumber, bell peppers and tomatoes, drizzled with olive oil and lemon dressing	
CLASSIC CAESAR SALAD	9,500 tzs
Crisp lettuce tossed with Caesar dressing, Parmesan cheese, anchovies and bread croutons	
MARINATED PRAWNS SKEWER SALAD	13,500 tzs
Grilled and marinated prawns on skewers, served with lettuce, tomato, cucumber, avocado, and BBQ dressing	



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CURRY HOUSE INDIAN SPECIALITY RESTAURANT

GLOBAL AND LOCAL FLAVORS

- GRILLED VEGETABLE SANDWICH** 16,500 tzs
Layers of bell pepper, zucchini, tomato, and onion on soft white bread, served with your choice of fries or salad
- PENNE ARRABIATA** 16,500 tzs
Al dente penne pasta tossed in a spicy tomato and garlic sauce, olive oil, basil and garnished with parmesan cheese
- CHICKEN CLUB SANDWICH** 18,500 tzs
Grilled chicken, crispy bacon, egg, lettuce, tomato, and mayo, layered between slices of toasted bread, served with your choice of fries or salad
- TRADITIONAL BEEF CHEESE BURGER** 18,500 tzs
Juicy beef patty, fresh lettuce, tomato, and cheese, served in a soft bun, served with your choice of fries or salad
- TRADITIONAL CHICKEN CHEESE BURGER** 18,500 tzs
Grilled chicken patty, fresh lettuce, tomato, and cheese, served in a soft bun, served with your choice of fries or salad
- CRISPY FRIED CHICKEN** 19,500 tzs
Tender chicken, perfectly fried to a golden crisp, served with your choice of fries or salad
- MISHKAKI CHICKEN OR BEEF** 21,500 tzs
Grilled skewers of marinated chicken, offering a flavorful and succulent Zanzibari street food delight
- CLASSIC FISH AND CHIPS** 21,500 tzs
Crispy battered fish served with golden fries and tartar sauce
- SPICY BBQ CALAMARI** 21,500 tzs
Tender calamari rings grilled to perfection and coated in a flavorful and spicy barbecue sauce.



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GRILLED OR BAKED CHANGU FISH	26,500 tzs
A whole fish expertly grilled to perfection served with lemon butter sauce and fries	
SURF AND TURF	29,500 tzs
Grilled beef fillet and marinated prawns, perfectly paired and served with a savory mushroom sauce	
MCHUZI WA PWEZA	29,500 tzs
Swahili-style octopus, expertly cooked in a turmeric and coconut sauce	
SEAFOOD PLATTER FOR TWO / FOUR	55,000 / 105,000 tzs
Marinated & grilled fresh seafood, featuring calamari, prawns, tuna fish, octopus, and king fish. Served with two flavorful sauces: garlic and chili for a perfect seafood feast	

BIRYANI

EGG BIRYANI / VEG BIRYANI	18,500 tzs
CHICKEN BIRYANI / MUTTON BIRYANI	22,500 tzs
Fragrant basmati rice layered with succulent chicken/mutton, aromatic spices, and caramelized onions, served with raita and salad	
FISH BIRYANI / PRAWNS BIRYANI	24,500 tzs
Basmati rice, flavored with our house blend biryani spice mix, layered with caramelized onions, prawns and tomatoes topped with fresh coriander, served with raita and salad	
HYDERABADI CHICKEN DUM BIRYANI	26,500 tzs
Aromatic layers of succulent chicken, rice, spices & fried onions, slow-cooked to perfection with steam for an authentic taste	
SPECIAL MATKA BIRYANI (STREET STYLE)	28,500 tzs
A unique and flavorful biryani cooked in a traditional clay pot, blending aromatic spices, succulent meat, and fragrant basmati rice for an authentic street style biryani	



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BREADS

CHAPATI / ROTI / TAWA PARATHA	3,000 tzs
PLAIN NAAN / BUTTER NAAN / GARLIC NAAN	3,500 tzs
PLAIN KULCHA / MASALA KULCHA / PANEER KULCHA	4,500 tzs

DESSERTS

ICE CREAM (3 SCOOPS) Choice of any 3 scoops: Vanilla, Chocolate, Strawberry	8,500 tzs
GAJAR HALWA Indian dessert made from grated carrots slow-cooked in ghee, milk, and sugar, garnished with dry nuts	9,000 tzs
GULAB JAMUN Sweet, golden-fried milk dumplings soaked in sugar and cardamom syrup	9,000 tzs
RICE KHEER Creamy and aromatic rice pudding, flavored with saffron and garnished with nuts	9,000 tzs
CHOCOLATE BROWNIE Rich and fudgy chocolate brownie, baked to perfection for a delightful chocolatey treat	9,500 tzs
CHEESE CAKE A decadent and creamy dessert with a velvety smooth texture, atop a crumbly crust	9,500 tzs



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CURRY HOUSE INDIAN SPECIALITY RESTAURANT

• • • BEVERAGES • • •

WATER (Small) / (Big)	2500 / 4,000 tzs
SOFT DRINKS	4,500 tzs
Coca Cola, Fanta, Tangawizi, Soda Water, Tonic Water	
FRESH JUICES	8,500 tzs
Passion Fruit, Mango, Watermelon, Pineapple, Orange, Apple	
MILK SHAKES	10,000 tzs
Vanilla, Chocolate, Strawberry, Mango, Banana, Pineapple	
RED BULL	11,000 tzs

• • • HOT BEVERAGES • • •

ESPRESSO	6,500 tzs
CAPPUCCINO	6,500 tzs
CAFE LATTE	6,500 tzs
MASALA TEA	6,500 tzs
BLACK TEA	6,500 tzs
HOT CHOCOLATE	6,500 tzs

• • • MOCKTAILS • • •

COCONUT WATER	3,500 tzs
SWEET LASSI	7,500 tzs
SALTY LASSI	7,500 tzs
LASSI MANGO/ PASSION/ PINEAPPLE	8,500 tzs
VIRGIN MOJITO	8,500 tzs
FRESH LIME SODA	8,500 tzs
SPECIALITY OF THE DAY	9,500 tzs



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