

ENVI PAJE

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RESTAURANT

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ZANZIBAR

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*On the shores of Paje, where the ocean breathes in  
and out with the tides, we found our rhythm.*

FLO is not only a restaurant. It is a philosophy. A way of dining in harmony with nature and with people. A flow.

## FLOW OF THE TIDE

Paje is defined by its tides, constantly shifting, endlessly renewing. Our menu mirrors this rhythm. What the sea reveals today may return to the water tomorrow.

## FLOW OF THE SEASONS

We celebrate what Zanzibar gives us, when it gives it. The day's catch. The garden's harvest. Every ingredient at its moment.

## FLOW OF SERVICE

Each detail is choreographed with care, delivered with ease. Service at FLO is never rushed. It carries you, as the tide carries a boat.

## GO WITH THE FLOW

Let go of hurry. Of formality. Of expectation. Immerse in the rhythm of the island, feel the breeze, and dine as you wish.

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WE BELIEVE THE ORIGIN OF A DISH IS PART OF ITS FLAVOUR.  
THE LABELS BELOW ARE OUR WAY OF SHARING THAT CONTEXT WITH YOU.

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|------|-------|--|
| i.   | HAPA  | <i>All ingredients sourced within 0km, straight from our garden and immediate surroundings</i> |
| ii.  | PAJE  | <i>All ingredients locally sourced from Paje</i>   |
| iii. | ASILI | <i>A traditional dish prepared in its most authentic form</i>                                  |
| iv.  | MPYA  | <i>A beloved local dish reimaged with an international touch</i>                               |
| v.   | DUNIA | <i>An international dish elevated with a distinctive local twist</i>                           |
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THE TIDE RETREATS

Light plates, clean notes.

PICKLED CALAMARI \$18

*Passionfruit, lime & chilli pickled calamari served on a bed of avocado salsa drizzled with a spicy herb oil.*

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PAJE OCTOPUS CARPACCIO \$20

*Fragrant zanzibar octopus carpaccio, with garlic, lime, coriander oil, fresh micro herb salad & cashew nut, coriander mayo and spicy toasted coconut shavins.*

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SEARED TUNA \$22

*Seared tuna cuts rolled in zanzibar spices, garnished with pickled jalapenos/red onions/green papaya, micro greens – served with a jalapeno infused soya sauce.*

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HAPA TRADITIONAL UROJO SOUP \$14

*Fragrant potato soup topped with fresh coriander, roasted peanuts, green chili, finely sliced red onion & fresh lime.*

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BEETROOT CARPACCIO (VG) \$16

*Served with green pea, cashew nut pesto, topped with ashwagandha roasted cashew nuts & micro herbs.*

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All ingredients are sourced from Zanzibar and Tanzania.  
Please inform us of any allergies or dietary preferences.

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## F L O W

### THE TIDE FILLS

For those who like to share.

GUACAMOLE AND CASSAVA CHIPS \$ 1 2

*Fresh homemade guacamole, served with cassava chips.*

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OUR SALAD (VG) \$ 1 4

*Home grown garden green, tomatoes, onion, pickled cucumber, char grilled corn, fresh avocado, spicy roasted cashew nut, with a fresh lime and avocado oil dressing.*

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ROASTED PUMPKIN & BEETROOT SALAD (VG) \$ 1 5

*Roasted pumpkin & beetroot seasoned with zanzibar spice, drizzled with avocado oil, fresh arugula & toasted pumpkin seeds served with sour cream & jalapeno dressing.*

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LOBSTER TACO'S \$ 2 8

*Home made cassava tacos topped with zanzibari spiced grilled lobster, spicy mango salsa and sea moss dust.*

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MPYA SPICED BEEF PILAU TACOS \$ 2 6

*Traditional "pilau rice" tacos shell topped with slow cooked fragrant pulled beef, fresh avocado, cilantro and lime salsa, pickled papaya- served with a consommé on the side.*

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## DEPTH

### THE TIDE AT ITS FULLEST

Main courses. The heart of the meal.

#### CATCH OF THE DAY \$ 3 5

*Brought in by paje fisherman at sunrise prepared to your preference. Please ask.*

#### GRILLED SEAFOOD PLATTER \$ 7 5

*Lobster, king prawns, octopus, catch of the day, calamari, sand lobster served with coconut rice & roasted vegetables.*

#### FLAME GRILLED TUNA STEAK \$ 3 2

*Flame grilled garlic, ginger, paprika and lime infused tuna steak served with sweet potato mash, broccoli puree and sautéed carrot, dusted with sea moss dust and chimichurri sauce.*

#### GRILLED LOBSTER \$ 5 5

*Flame grilled lobster basted with tamarind, cilantro avocado oil served with fragrant coconut & lemon rice and fresh pickled green papaya salad.*

#### GRILLED PRAWNS \$ 3 8

*Zanzibari spiced grilled prawns brushed with a chilli, lime and honey sauce, coated with toasted sesame seeds with served with fragrant fried rice and fresh mango salsa.*

#### GRILLED MAHI MAHI \$ 3 0

*Freshly caught dorado grilled to perfection, dressed with Zanzibari masala & light coconut sauce served with spicy roasted cassava & sautéed spinach, topped with ginger, lime caviar and fresh coriander dust.*

#### DUNIA GRILLED TAMARIND CHICKEN \$ 2 8

*Grilled chicken breast with spicy tamarind glaze served with herb roasted plantain and broccoli puree, fragrant coconut sauce and herd oil.*

#### CHICKEN CURRY \$ 2 5

*Fragrant chicken curry served with coconut rice, roasted vegetables and homemade chapatti.*

#### ASILI RICH VEGETABLE & (MAHARAGE) (VG) \$ 2 2 LOCAL BEAN CURRY

*Served on a bed of coconut rice with pineapple and cashew nut chutney and cilantro oil.*

#### LENTIL TOMATO & SPINACH STEW (VG) \$ 1 8

*Served with home made chapati & pickled green papaya.*

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# AFTERGLOW

## THE TIDE SLOWS

A sweet end.

FRESH FRUIT SALAD \$ 10

*Seasonal fruit, hibiscus sorbet.*

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MANGO PANA COTTA \$ 12

*Topped with fresh mango slices and mango jelly*

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FLAME GRILLED BANANA \$ 12

*Cinnamon ice cream, roasted coconut.*

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TANZANIAN COFFEE MOUSSE \$ 12

*Cream cheese based Tanzanian Coffee Mousse, served with Coffee Cashew nut Crumble & a cashew nut toffee Chocolate sphere.*

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TANZANIAN DARK CHOCOLATE TRUFFLE TART \$ 13

*Topped with chocolate mousse, served with passionfruit & orange coulis*

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A SINGULAR EXPERIENCE

FIVE COURSE MENU

and ADAPTOGENIC BEVERAGE  
PAIRING

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A surprise five course meal, crafted entirely upon request. Our adaptogenic pairings are conceived alongside each course, guided by season and intention, and kept as much a secret as the meal itself.

*The menu is not disclosed in advance.*

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AVAILABLE UPON REQUEST

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