

ENVI

P A J E

POOL AND BEACH
MENU

LIGHT SNACKS

GUACAMOLE AND CASSAVA CHIPS

*Fresh homemade guacamole, served with
cassava chips.*

\$ 12

FRESH GINGER PASSIONFRUIT CEVICHE

*Fresh reef fish cured with fresh ginger,
tamarind and passionfruit and chilli topped
with passionfruit caviar.*

\$ 18

SPICY JACK FRUIT AND AVOCADO SUSHI (VG)

*Spicy slow cooked jack fruit wrapped in sweet
vinegar rice, nori sheets and topped with fresh
avocado and home-made spicy vegan mayonnaise.*

\$ 16

TUNA MAKI

*Fresh tuna, avocado and cucumber wrapped
in sweet vinegar rice, nori sheets.*

\$ 18

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

SALADS & BOWLS

OUR SALAD (VG)

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.

\$ 14

OCTOPUS SALAD BOWL

Ginger, garlic, lime & chilli marinated grilled octopus served on a bed of fresh arugula and slow roasted cherry tomatoes, thinly sliced red onion & cucumber ribbons, drizzled with tamarind citrus dressing.

\$ 22

ROASTED TOMATO SALAD

Slow roasted tomatoes, paneer (homemade cheese), fresh garden lettuce topped with fresh basil & cashew nut pesto dressing.

\$ 16

LENTIL SALAD BOWL

Masala spiced lentils, fresh garden tomatoes, roasted zucchini, lettuce and pickled pumpkin.

\$ 18

GREEN SALAD (VG)

Steamed broccoli, green beans, fresh avo, fresh arugula, toasted pumpkin seeds dressed with soya lime & sesame dressing.

\$ 18

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FROM THE GRILL

LOBSTER TACOS

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

\$ 2 8

CHICKEN PITA BREAD

*Home-made pita bread filled with, grilled zanzibari spice and
coconut milk marinated chicken, fresh green papaya, cilantro,
roasted cashew nuts salad and dukkha spiced cassava chips.*

\$ 2 2

SMASH BURGER

*Home made potato bun topped with smashed beef patties,
fresh lettuce, thinly sliced tomato, pickled cucumber and a
spicy tomato relish served with home made fries.*

\$ 2 4

MISHKAKI PLATTER

*Traditional beef or chicken skewer accompanied by zanzibar inspired
muhammara and baba ghanoush, and homemade pita bread.*

\$ 2 6

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SWEET ENDINGS

SEASONAL FRUIT PLATTER

\$10

HOMEMADE ICE CREAM AND SORBET

Please ask us for the option of the day.

\$2 per scoop

MANGO PANA COTTA

Topped with fresh mango slices & mango jelly.

\$12

TANZANIAN COFFEE MOUSE

*Cream cheese based tanzanian coffee mouse,
served with coffee cashew nut crumble & a
cashew nut toffee chocolate sphere.*

\$12

TANZANIAN DARK CHOCOLATE TRUFFLE TART

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

\$13

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