



KASKAZI

HOTEL ZANZIBAR

MAINS

SPAGHETTI CARBONARA — 16

GUANCIALE, PECORINO, EGG YOLK, BASTA

KASKAZI LINGUINE AGLIO E`OLIO — 16

SLICED CHICKEN BREAST, SUN-DRIED TOMATOES, GARLIC, FRESH CHILI AND EXTRA VIRGIN OLIVE OIL/ PARMIGIANO REGGIANO

SEAFOOD FETTUCCINE — 20

PRAWNS, CALAMARI & OCTOPUS IN A CREAMY TOMATO BASIL SAUCE

ZANZIBAR'S CHICKEN FAJITA — 16

SLICED CHICKEN SAUTEED WITH PEPPERS, ONIONS, GARLIC & OREGANO WRAPPED WITH CHEDDAR, PICO DE GALO, GUACAMOLE & GARLIC SAUCE IN A CHAPATI

ZANZIBARI BEEF FAJITA — 18

SLICED BEEF FILLET SAUTEED WITH PEPPERS, ONION, GARLIC AND OREGANO SHREDDED CHEDDAR, PICO DE GALO, GUACAMOLE AND GARLIC SAUCE IN A CHAPATI

CHICKEN SCHNITZEL — 17

PANKO CRUMBED CHICKEN BREAST, MUSHROOM CREAM SAUCE, CUCUMBER SALAD AND FRIES

OUR SIGNATURE RAMEN BOWLS

We make our own Udon Noodles, the traditional way. It involves dancing. We use them for all our Ramen Bowls. It makes them happy.

SEAFOOD — 18

KING PRAWNS, CALAMARI, OCTOPUS & BLACK MUSHROOMS IN A TOM YUM BROTH

CHICKEN — 16

ROAST CHICKEN BREAST, SHITAKE & BLACK MUSHROOMS IN A SPICY CHICKEN COCONUT BROTH

VEGETARIAN — 13

MIXED VEGETABLES OF THE SEASON IN A VEGETABLE COCONUT BROTH

LIGHT BITES

FALAFEL SAMOSAS & MAMBO SAUCE — 9

THREE CRISPY FRIED SAMOSAS WITH A CHICKPEA AND VEGETABLE FILLING, SERVED WITH SPICY HERB YOGHURT

CRUNCHY KACHORI — 8

SWAHILI POTATO CROQUETTES SEASONED WITH LIME, CHILI & OUR HOME-MADE SWEET CHILI DIP

PINA LOCA CHICKEN WINGS — 12

FOUR CHICKEN WINGS GLAZED WITH A SLIGHTLY SPICY BBQ SAUCE

VEGETABLE SPRING ROLLS — 8

WITH A HOME-MADE SWEET CHILI SAUCE

KASKAZI'S MANDAZI'S — 8

SCRUMPTUOUS MANDAZI'S, FETA CHEESE & PEMBA HONEY

CRUNCHY CHICKEN TENDERS — 14

PANKO FRIED CHICKEN TENDERS WITH A CAJUN MAYONNAISE

A DIFFERENT KINDA BRUSCHETTA — 8

GUACAMOLE, PICO DE GALLO & ANCHOVY BABAGANOSH ON CRISPY BREAD

CAESAR SALAD — 13 WITH GRILLED CHICKEN BREAST — 16 WITH GRILLED KING PRAWNS — 24

ROMAINE LETTUCE, CLASSIC CAESAR DRESSING, PARMIGIANO SHAVINGS AND CROUTONS

For the freshest Fish and Seafood please check on our Daily Specials Board, as it depends very much on what we received from our Ocean that Day. As well as for our additional Dessert.

Chakula Njema!

OUR BURGERS

All Served with a side of fries.

THE CHEEZY BEEFY — 15

250GR PRIME BEEF, CHEDDAR, CARAMELIZED ONIONS, PICKLES & OUR BURGER SAUCE

CRUNCHY CHICKEN — 15

PANKO CRUMBED CHICKEN BREAST, CHEDDAR, SPICY MAYO, LETTUCE

THE OCEAN BURGER — 15

CRISPY FISH FILLET, TARTAR SAUCE, LETTUCE

PLATTERS

Serves 2 people. To share is to care.

CHARCUTERIE — 42

JAMON SERRANO, SALAME SIMONINI, BRIE, GORGONZOLA & PARMIGIANO ORGANIC PEMBA HONEY, OUR HOME-MADE PICKLES & A BREAD BASKET

KASKAZI ROYAL SEAFOOD PLATTER — 90

LOBSTER, CIGAL (LOCAL SLIPPERY LOBSTER), JUMBO PRAWNS, CALAMARI & OCTOPUS FROM THE GRILL SERVED WITH MBEYA RICE OR FRENCH FRIES & A LIME GARLIC BUTTER

IT'S ALL ABOUT THE KIDS

CAPTAIN ZANZIBAR — 8

RIGHT FROM THE PIRATES CHEST. CRISPY FISH FINGERS, FRENCH FRIES REMOULADE SAUCE & KETCHUP

LITTLE CHICKEN — 8

CRUNCHY CHICKEN NUGGETS FROM OUR FREE RANGE CHICKEN WITH OUR SPECIAL COWBOY SAUCE

MI AMORE PASTA POMODORE — 7

SPAGHETTI IN A SUNSHINE LOADED TOMATO SAUCE WITH PARMESAN CHEESE

FRIES XL — 5

BIG EXTRA LOADED BOWL OF FRENCH FRIES WITH KETCHUP AND MAYO

THE NIGHT SHIFT

From 9pm – 10pm

CAESAR SALAD — 13 WITH GRILLED CHICKEN BREAST — 16 WITH GRILLED KING PRAWNS — 24

ROMAINE LETTUCE, CLASSIC CAESAR DRESSING, PARMIGIANO SHAVINGS AND CROUTONS

CHEEZY FRIES — 11

FRENCH FRIES TOPPED WITH A CHEESE AND GARLIC SAUCE

PHILLY CHEESE STEAK SANDWICH — 18

PRIME BEEF SAUTEED WITH ONIONS & PEPPERS, CHEDDAR CHEESE SAUCE, JALAPENO PEPPERS IN A BUN

BLT — 16

THE CLASSIC CRISPY BACON, LETTUCE & TOMATO SANDWICH

PINA LOCA CHICKEN WINGS — 12

FOUR CHICKEN WINGS GLAZED WITH A SLIGHTLY SPICY BBQ SAUCE

DESSERTS

PINEAPPLE STRUDEL — 9

PINEAPPLES BRAISED WITH RUM AND PEMBA VANILLA, SERVED WITH SALTED CARAMEL ICE CREAM

THE NUTTY BROWNIE — 8

WARM CASHEW NUT LOADED DARK CHOCOLATE BROWNIE, VANILLA ICE CREAM, WHIPPED CREAM & FUDGE

COCONUT TART — 8

HOUSE SPECIALTY MADE FROM FRESH COCONUT AND SERVED WITH A PASSION FRUIT AND BANANA SHERBET

FRESH TROPICAL FRUIT PLATTER — 8

SLICED FRESH FRUITS OF THE SEASON

ICE CREAMS PER SCOOP — 2

VANILLA, CHOCOLATE, STRAWBERRY, COCONUT, ZANZIBAR SPICE, MANGO SHERBET

ICE CREAMS PER SCOOP — 3

SALTED CARAMEL, CASHEW NUT, PASSION

ALL PRICES IN USD

Drinks menu ON BACK SIDE

GREAT FOOD. BETTER VIEWS. BEST VIBES. Every bite comes with a side of ocean breeze—fresh flavors, local ingredients, and just the right amount of island magic. In Swahili, Kaskazi is the warm wind from the north, shaping the tides, cooling the air, and setting the rhythm of island life. Just like the wind, things here move pole pole—slow & easy. No rush, no stress. Just good food, ocean air, and time to enjoy it all. Got allergies or dietary needs? Let us know—we'll make it right. Chakula Njema!