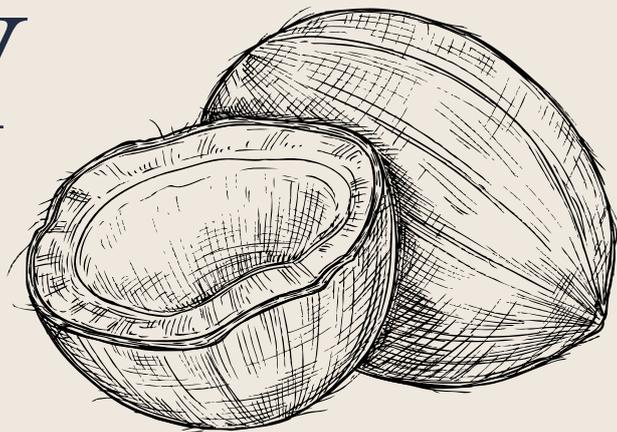


KIDOTI BAY

MENU



CHAKULA CHEMA

SMALL PLATES

Tuna Tartare - 22k

*Raw tuna chunks, avocado, lime and ginger.
Served with homemade bread*

Mishkaki - 17k

*Lemongrass and coconut beef skewers
with tamarind and chili chutney*

Sliced Plantain (ve) - 14k

*Plantain sliced and fried, served with garlic
lime mayo*

Chicken Skewers - 16k

*Juicy coconut and lime chicken served with
creamy peanut dipping sauce*

Chapati (ve) - 15k

*Chapati with a trio of dips: guacamole,
roasted aubergine and hummus*

Calamari - 17k

Lightly battered calamari with golden aioli

Chicken Wings - 15k

*Hot mango chicken wings accompanied
with garlic lime mayo*

Octopus Carpaccio - 22k

*Delicate thinly sliced octopus dressed with
a light, zesty vinaigrette*

Pumpkin Soup (v) - 15k

*Warm and comforting spiced pumpkin soup
served with homemade bread*

BAHARI

Jumbo Prawns - 55k

*Grilled jumbo prawns marinated in lime,
served with kachumbari salad and rice/chips*

Octopus - 38k

*Soft and succulent octopus accompanied
with smashed potatoes and seasonal veg*

Tuna - 33k

*Sesame tuna seared to your liking, with sliced
sweet plantain and tropical island salad*

Tasi - 30k

*Whole fish stewed in an aromatic coconut sauce.
With seasonal veg and rice/potatoes*

Spice Tides Curry - 31k

*Fragrant island spiced coconut curry
(fish/octopus) with rice and soft chapati*

SALADS

Doti Sunset - 32k

*Grilled chicken, cashew and mango salad
with garlic and lime dressing*

Bustani Breeze (ve) - 23k

*Loaded salad with leafy greens, pumpkin,
beetroot and ginger dressing*

Island Soul - 35k

*Prawns, avocado and passionfruit with leafy
greens and coconut-lime dressing*

NYAMA

Grilled Chicken – 30k

Grilled half chicken piri piri served with spiced fries and kachumbari salad

Zanzi Curry – 31k

Fragrant chicken coconut curry with fluffy rice and soft chapati/spinach

Beef Skewers – 34k

Island spiced beef skewers with mint yoghurt, jeera rice and seasonal veg

Beef Stew – 35k

Aromatic beef and cashew stew. Comes with sliced plantains/greens and rice

Nyama Choma – 35k

Spicy grilled goat with potato wedges, banana relish and kuchambari salad

SHARING

— 2 people / must be pre-ordered

Nyumbani – 60k

Fragrant biryani. Layered spiced rice with saucy lamb/chicken and kachumbari salad

Ocean Dreams – 150k

Seafood platter served with rice/chips and a trio of sauces

Spice Route Platter (v) – 50k

Selection of Zanzibari favourites including samosas, kachori, badia and more!

BOWLS

The Bahati Poke Bowl – 30k

Tuna / chicken / tofu served over rice, loaded with colourful toppings

Sunshine Smoothie Bowl – 26k

Mango, banana, baobab, coconut milk topped with a seed mix, coconut, papaya

SHAMBA

Falafel – 29k

Falafel served with hummus, jeera rice and a herby tomato salad

Swahili Mix (ve) – 25k

Swahili coconut beans, sliced plantain, kachumbari salad and chapati

Vegetable Gratin – 27k

Baked casserole with thinly sliced vegetables layered in a creamy sauce

Island Skewers (ve) – 26k

Pineapple and sweet potato skewers served with guacamole, chips and salad

Spice Tides Curry (ve) – 24k

Peanut, spinach and pumpkin coconut curry with rice and soft chapati

BURGERS

— served with potato wedges & salad

Safari Sizzle – 30k

Grilled beef patty with smoky BBQ glaze, chili mango relish and crispy onions

Bahari Reef – 30k

Grilled fish topped with charred pineapple, leafy greens and garlic-lime mayo

Mizizi Magic (ve) – 27k

Spiced beetroot bean patty with sliced avocado and crispy onions

Rainbow Buddha Bowl – 25k

Leafy greens, lentils, carrot, beetroot, avocado, seed mix, tahini dressing

Granola Bowl – 23k

Yoghurt, granola, cashews, peanut butter and tropical fruit, drizzled in honey

--- kitchen closes at 10.30pm ---