



Dhow Restaurant & Bar

Welcome to Dhow Restaurant & Bar

"We invite you to embark on a culinary journey inspired by the ocean and enriched by international flavors. With the soothing sound of waves as your backdrop, savor the freshest seafood and a diverse selection of dishes crafted to delight your palate."

Whether you're here for a relaxed lunch, a romantic sunset dinner, or a refreshing cocktail by the beach, we are dedicated to making your experience unforgettable.

Thank you for dining with us, and we hope you enjoy every moment at Dhow Restaurant & Bar! "

Chef Jussi Hura

open daily 07:00 to 22:00

www.zanziblu.com | +255 712 133 882

welcome@zanziblu.com | #zanzibluewaves



Please inform us of any food allergies or dietary restrictions you may have so that we can ensure a safe and enjoyable dining experience for you.



Dhow Restaurant & Bar

STARTERS

NDOGO NDOGO

small bites to combine & share

 Vegetable Pakora <i>Tamarind Date Chutney & Green Papaya Salad</i>	\$7.00	Octopus Carpaccio <i>Pickled Vegetables & Tapenade</i>	\$7.00
 Baked Goats Cheese Souffle <i>Macerated Zucchini</i>	\$8.00	Tuna Tartare <i>Potato & Apple Salad</i>	\$8.00
Cured Beef Carpaccio <i>olive oil, fresh herbs, grilled lime</i>	\$8.00	Cured Linefish Carpaccio <i>Candied Lemon Zest & Lemongrass Oil</i>	\$8.00
Prawn & Crab Cakes <i>Fennel Slaw & Spice Mayo</i>	\$10.00	Garlic Chilli Prawns <i>White Wine, Olive Oil & Lime</i>	\$11.00

MAJANI

crisp & refreshing salads

 Basil Labneh Salad <i>Macerated Pineapple & Roasted Cherry Tomato</i>	\$9.00	Smoked Chicken Salad <i>Mango & Curry Dressing</i>	\$10.00
 From Our Garden Salad <i>Coconut Crumble & Lemongrass Dressing</i>	\$9.00	Marinated Baby Squid <i>House Aioli & Pickled Vegetable</i>	\$11.00
 Crispy Rice Noodle & Cashew Nut Cheese Bowl	\$9.00	Tropical Prawn Salad <i>Avocado, Green Mango, Orange & Ginger Dressing</i>	\$14.00



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MAINS

MIKATE breads

Taco	
<i>Sweet corn & Beans</i>	\$9.00
<i>Fried Fish & Avocado</i>	\$11.00
<i>Pulled Pork & Pickles</i>	\$13.00

Chapati	
✓ <i>Stir Fried Vegetables</i>	\$9.00
<i>Chicken & Curry Mayo</i>	\$11.00
<i>Tandoori Prawns</i>	\$13.00

Baguette	
<i>Tuna & Capers</i>	\$10.00
<i>Roast Beef & Pickles</i>	\$12.00
<i>Prawns & Dill Mayo</i>	\$13.00

Buns - The DHOW Burger	\$14.00
<i>Choice of Beef or Veg</i> ✓	

TAMBI za NYUMBANI homemade pasta

Farfalle	\$10.00
<i>Tomato, Bacon & Oyster Mushrooms</i>	

✓ Ravioli	\$11.00
<i>Sundried Tomatoes, Butternut, Feta & Sage Butter</i>	

Papardelle	\$11.00
<i>Slow Cooked Beef Ragu</i>	

Agnolotti	\$12.00
<i>Crab, Herbs, White Wine Creme & Shelfish Oil</i>	

Tagliatelle	\$18.00
<i>Tomato, Lobster, White Wine & Basil Creme</i>	



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MAINS

YA KUKAANGA fried up

Served with homemade Fries, Salad & House Aioli

Crumbed Chicken Tenders	\$12.00
Salt & Pepper Squid	\$14.00
Zanzibar Octopus	\$14.00
Fish in Tempura Batter	\$14.00
Mixed seafood <i>Fish, Prawns, Calamari, Octopus</i>	\$16.00
★ Tiger Prawns in Tempura Batter	\$18.00

CHAKULA ZA NYUMBANI local food

Urojo - Zanzibar Soup <i>Sambusa, Kachori, Casava Crisps & Beef Mishkaki</i>	\$8.00
Swahili Coconut Curry <i>with choice of Chicken, Octopus, Fish or Vegetables</i> 	\$14.00

★ items not included in meal plans; 50% discount for guests on HB/ FB/ AI plans



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MAINS

YA KUCHOMA grilled plates

served with vegetables of the day

Chicken with BBQ Marinade	\$15.00
Octopus with Tamarind Glaze	\$15.00
Today's Catch with Fennel Cauliflower Puré	\$15.00
Beef Tenderloin with Mushroom Creme	\$22.00
★ Slipper Lobster - 350gr with Lemongrass & Lime dressing	\$34.00
★ King Prawns - 350gr with Garlic & Herb Glaze	\$36.00
★ Lobster - 500gr	\$44.00

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DESSERTS

TAM TAM sweets & treats

Chocolate Brownie <i>Banana Mousse & Chocolate Caramel Sauce</i>	\$7.00
Passion & Lime Tart <i>Mango & Ginger Sorbet</i>	\$7.00
Grilled Pineapple & Nut Praline <i>Honey Labneh, Chocolate Ice Cream</i>	\$7.00
Honey Coconut & Cashew Crème Brûlée	\$8.00
Millefeuille <i>Vanilla Creme & Tropical Fruit Glace</i>	\$8.00
Ice Cream Bar <i>selection of sauces, crumbles, & macerated fruits</i>	\$2.00 per scoop
Seasonal Fruit Platter / Salad	\$5.00

We value your feedback!

Kindly share your thoughts and experiences with us on your visit.