



# Welcome to Spice Beach Restaurant where island flavours come alive

*Inspired by the island's rich spice heritage, Spice brings together fresh local ingredients, vibrant coastal cuisine, and warm island hospitality. From fragrant seafood dishes and tropical fruits to carefully crafted international favourites with African and Indian Ocean influences, every plate is designed to celebrate the spirit of Zanzibar.*

*Whether you are joining us for a relaxed beachfront breakfast, a sunset cocktail, or an unforgettable dinner under the stars, we invite you to savour every moment, every aroma, and every flavour.*

open daily 07:00 to 22:00

[www.zanziblue.com](http://www.zanziblue.com) | +255 68 525 6242

[reservations@zanziblue.com](mailto:reservations@zanziblue.com) | [#spicebeachrestaurant](https://www.instagram.com/spicebeachrestaurant)


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.



## STARTERS

### NDOGO NDOGO

#### bites to share

 Viazi Kachori \$9.00 <i>curried potato, mango chutney, tamarind gel &amp; coriander</i>	Octopus Carpaccio \$9.00 <i>charred sweet corn, smoked tomato, lime mayo &amp; herb oil</i>
Fire Grilled Chicken Tacos \$9.00 <i>mango papaya salsa, pickled onion &amp; sweet corn custard</i>	Reef Fish Ceviche \$9.00 <i>avocado, cucumber, tomato, pickled onion &amp; cashew dressing</i>
Ginger Chilli Pork Belly \$13.00 <i>grilled pineapple relish, roasted peppers &amp; hummus</i>	Tuna Tartare \$9.00 <i>avocado, lemongrass dressing, lime aioli &amp; sweet potato crisps</i>
Sharing Platter \$14.00 pp <i>Chef's selection of five small bites for the entire table to share</i>	Garlic Chilli Prawns \$13.00 <i>fresh herbs, charred lime &amp; toasted coconut</i>

## BAKULI

### fresh bowls

 Zanzibar Butternut Soup \$9.00 <i>ginger &amp; cinnamon infused, cassava crisps, coriander &amp; coconut cream</i>	 Grilled Halloumi Salad \$13.00 <i>garden leaves, chickpeas, tropical fruit, olives, tomato &amp; aged balsamic glaze</i>
 Couscous & Lentil Salad \$9.00 <i>fresh herbs, cucumber, tomato, cashews, hummus &amp; feta cheese</i>	Spiced Chicken Salad \$13.00 <i>crunchy lettuce, avocado, beetroot, cucumber &amp; lime yoghurt dressing</i>
Tropical Prawn Salad \$15.00 <i>rocket, avocado, green mango, pineapple &amp; orange ginger dressing</i>	



## MAINS

### BEACH COMFORT

 The Veggie Sandwich \$9.00 <i>brie cheese, oyster mushrooms &amp; spinach</i>	Chicken Chapati Wrap \$13.00 <i>Indian-spiced grilled chicken, kachumbari &amp; turmeric lime yoghurt dressing</i>
Tuna Melt Sandwich \$13.00 <i>tuna mayo, mozzarella, tomato &amp; fried egg on toasted sourdough</i>	Roasted Chicken Sandwich \$13.00 <i>crispy bacon, Edam cheese, pickles &amp; tomato pesto</i>
Beach Beef Burger \$19.00 <i>cheddar, pickles, smoked tomato chutney &amp; crisp lettuce served with potato fries and salad</i>	

### SWAHILI CURRIES

A blend of island spices simmered with ginger, garlic, cashews & coconut milk  
Served with coconut rice, chapati & sambals

 Seasonal Vegetables \$13.00
Chicken \$19.00
Octopus \$19.00



# MAINS

## BAHARI

### from the Indian Ocean

- |   |         |
|---|---------|
| Catch of the Day  | \$19.00 |
| <i>carrot purée, sautéed seasonal vegetables<br/>&amp; coconut lime butter sauce</i>  |         |
| Fritto Misto  | \$19.00 |
| <i>crispy line fish, calamari, prawns<br/>with garlic aioli &amp; spicy tomato dip</i>  |         |
| Seafood Pasta   | \$19.00 |
| <i>spaghetti with calamari, tiger prawns,<br/>chilli, garlic, white wine, cherry tomatoes</i>   |         |
| Whole Baked Reef Fish   | \$24.00 |
| <i>baked whole fish topped with feta, tomato, olive<br/>&amp; fresh herb relish, finished with beurre blanc<br/>served with your choice of side</i> |         |
| ★ Lobster & Prawn Coconut Bisque  | \$45.00 |
| <i>creamy shellfish bisque with tempura reef<br/>fish, lime, coriander &amp; paprika oil</i>  |         |
| ★ Grilled King Prawns   | \$45.00 |
| <i>Pan-seared tiger prawns in garlic lemon butter sauce<br/>served with your choice of side</i>   |         |
| ★ Swahili Lobster Thermidor 500g  | \$55.00 |
| <i>grilled lobster in white wine, coconut cream,<br/>garlic &amp; parmesan<br/>served with your choice of side</i>                                  |         |

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




# MAINS

## SHAMBA

### from the land

- |   |  |                |
|---|--|----------------|
|    | <b>Spicy Vegetarian Penne Pasta</b><br><i>grilled eggplant, cherry tomatoes,<br/>garlic, olives &amp; Grana Padano</i>               | <b>\$11.00</b> |
|    | <b>Baobab &amp; Coconut Risotto</b><br><i>creamy arborio rice, green peas, charred<br/>onion, crispy cassava &amp; toasted seeds</i> | <b>\$13.00</b> |
|   | <b>Spicy Chicken Tagliatelle</b><br><i>turmeric, garlic, ginger &amp; cumin marinated<br/>chicken in a parmesan cream sauce</i>      | <b>\$19.00</b> |
|  | <b>Surf &amp; Turf</b><br><i>grilled beef fillet, buttery prawns &amp; lobster<br/>bisque pappardelle with fresh herbs</i>           | <b>\$35.00</b> |

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## MAINS

### NYAMA CHOMA

#### Beach Grill Selection

served with kachumbari, cassava fries  
& spicy herb mayo

Grilled Half Chicken <i>marinated in coastal spices &amp; yoghurt</i>	\$19.00
Rump Steak 300g	\$24.00
Beef Fillet 250g	\$24.00
★ Lamb Chops 300g <i>infused with garlic, lime, clove &amp; cinnamon</i>	\$35.00

#### SIDES

**\$4.00**

Grilled Seasonal Vegetables

Kachumbari Salad

Cassava Fries

Potato Fries

Coconut Rice

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# DESSERTS

## TAM TAM

### something sweet

Zanzibar Crème Brûlée <i>infused with island spices &amp; served with baobab ganache</i>	\$7.00
Chocolate Orange Tart <i>served with vanilla ice cream</i>	\$7.00
Sunset Malva Pudding <i>warm South African sponge with citrus custard, orange crisps &amp; white chocolate crumble</i>	\$7.00
Baobab Basque Cheesecake <i>Spanish-style baked cheesecake with tamarind &amp; strawberry coulis</i>	\$7.00
Seasonal Fruit Platter <i>fresh tropical fruits with piña colada dipping sauce</i>	\$6.00
Ice Cream Scoop	\$2.50

**We value your feedback!**  
**Kindly share your thoughts and experiences with us on your visit.**