AMANIHOME
ZANZIBAR

Fresh Ocean Flavours & Authentic Island Cuisine

FOOD & BEVERAGE MENU



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STARTERS / ENTRÉE

Avocado Salad $7
Fresh avocado served with seasoned garden greens

Guacamole Bruschetta $6
Toasted artisan bread with guacamole (4 pcs)

Tomato & Oregano Bruschetta $6
Toasted bread topped with ripe tomatoes & oregano (4 pcs)

Shrimps Cocktail $14
Ocean shrimps served with delicate cocktail sauce

Tuna or Kingfish Carpaccio $14
Thinly sliced fresh catch marinated in citrus & oil

Zanzibar Octopus Salad $14
Tender island octopus with local spices & lemon

FIRST COURSES

Linguine Tomato & Olives $12
Linguine with fresh tomato, olives & Parmigiano

Linguine Shrimps & Zucchini $15
Sautéed ocean shrimps and zucchini in light garlic sauce

Linguine Fresh Catch $15
Linguine served with the daily fresh fish from the ocean

Vegetables Linguine $12
Tossed with seasonal island garden vegetables

Classic Pasta Bolognese $14
Traditional slow-cooked beef ragù

Fish Bolognese $15
Fresh fish ragù with white cheese sauce & catch of the day

SECOND COURSES & OCEAN GRILLS

Kingfish or Tuna Steak $16
Grilled fresh fish steak, served with chips and fresh salad

Coconut Chicken Curry $15
Chicken in Zanzibar curry coconut sauce with basmati rice

Spicy Chicken Rice Pilau $15
Traditional spiced pilau rice with spicy chicken

Grilled Calamari & Shrimps $18
Flame-grilled ocean calamari and juicy prawns

Octopus Salad & Potatoes $18
Tender octopus salad served with warm boiled potatoes

Grilled Whole Lobster $30
Local lobster grilled with herb butter • PER PERSON

BBQ Red Snapper $18
Our favorite fish grilled whole! Served with chips/rice & salad.

Royal Grilled Seafood Platter $50
A grand feast of calamari, shrimps, tuna or kingfish or Eldorado, lobster or Cicala.
MINIMUM 2 PEOPLE • PRICE PER PERSON

Swahili Night Experience
Authentic local food journey featuring Zanzibar's traditional spices and recipes.
$20 (price per person)

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LIGHT BITES, DESSERTS & BAR MENU

BURGERS & SANDWICHES

Amani Beef Burger (120g) — $12
Juicy beef patty with tomato, avocado, cucumber & red onion. Served with French fries & mixed salad

Tuna Sandwich — $12
Fresh tuna sandwich served with crisp French fries or garden salad

SIDE DISHES

French Fries — $5
Freshly prepared French fries

Fresh Mixed Salad — $5

Grilled Vegetables — $5

DESSERTS

Artisanal Ice Cream — $4
Vanilla or chocolate

Exotic Fruits Plate — $5
Fresh seasonal tropical fruits • PER PERSON

Fresh Macedonia — $5
Diced tropical fruit salad

BEVERAGES & BAR

COFFEES

Italian Espresso Coffee — $2

Cappuccino — $3

Americano Coffee — $2

SODAS & SOFT DRINKS

Coca Cola — $3

Fanta — $3

Sprite — $3

Stoney Tangawizi — $3
Local Tanzanian sparkling ginger beer

Still Water 1.5 L — $2

FRESH FRUIT JUICES

Tropical Fresh Juices — $4
Blends with choice of: Mango • Pineapple • Passion Fruit • Watermelon • Banana • Avocado • Papaya

OUR BEERS & CIDERS

Kilimanjaro Premium 50 cl — $5

Safari Lager 50 cl — $5

Heineken 33 cl — $6

Savannah Cider 33 cl — $6

All prices are expressed in USD ($). Please inform our staff of any food allergies or special dietary requirements.
Thank you for dining with us at Amani Home Zanzibar.

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BEERS, WINES & CHAMPAGNE

A curated selection to accompany your dining experience

BEERS & CIDERS

Kilimanjaro Premium 50 cl	$5
Safari Lager 50 cl	$5
Heineken 33 cl	$6
Savannah Cider 33 cl	$6

ITALIAN PROSECCO

Prosecco D.O.C. Bio Extra Brut	$45
Prosecco D.O.C. Rosé Bio	$45
Bellavista Brut	$80
Bellavista Rosé	$120

WHITE WINE

Gavi Pinot Bianco	$45
Chenin Blanc Petit 2017	$35
Sauvignon Blanc Petit 2025	$35
Journey's End Spekboom Sauvignon Blanc 2025	$30

ROSÉ WINE

Intrigo Pinot Grigio Rosato delle Venezie	$35
Oltrepò Pavese Pinot Grigio	$35

RED WINE

Petit Merlot 2025	$35
Tombacco Primitivo di Manduria 2024	$38

CHAMPAGNE (on request)

Dom Pérignon Vintage 2015	$500
Krug Grande Cuvée Brut	$530
Dom Pérignon Rosé 2004	$550
Veuve Clicquot	$120