

MENU

BREAKFAST

Organic Granola (V) <i>Plain Yoghurt Seasonal Fruits</i>	12,500
Smashed Avocado (V) <i>Poached Egg Coriander Seed Mix</i>	15,000
Fresh Fruit Salad (VV) <i>Watermelon Banana Orange Mango Passion Fruit Pineapple</i>	10,000
The Hang Over <i>Any Style Eggs Wild Mushrooms Tomato Baked Beans Sausage Potatoes (Your choice of Milk or Brown Bread)</i>	15,000
The Omelette <i>(Your choice of 3 fillings)</i>	19,000

Wild Mushrooms | Feta | Tomato | Avocado | Swahili Chicken | Caramelized Onion | Chili | Mozzarella | Red Pepper

SUSHI

(All sushi rolls are 8 pieces each)

Spicy Tuna Crunch Roll <i>Tuna Togarashi Tempura Crunch</i>	28,000
Red Snapper Maki <i>Pickled Daikon Sesame Wasabi Dressing</i>	28,000
California Roll <i>Prawn Avocado Ponzu Mayo</i>	32,000
Uramaki (VV) <i>Pickled Daikon Cucumber Citrus Soya</i>	28,000

SOMETHING LIGHT

Crudite Platter <i>Hummus Nuts Banana Chips Celery Carrots Peppers Olives Cucumber Salted Biscuits</i>	35,000
Watermelon & Feta Salad <i>Basil Pumpkin Seeds</i>	22,000
Greek Salad <i>Local Greens Feta Cheese Olives Tomato Cucumber Red Onion Balsamic & Olive Oil</i>	32,000
The Anderson Salad <i>Local Greens Avocado Parmesan Croutons Herbed Yoghurt Dressing Swahili Chicken Cucumber Tomato Egg</i>	30,000
Tuna Poke <i>Sesame Rice Avocado Pickled Daikon Cucumber Wasabi Dressing</i>	26,000
Mango Prawn Salad <i>Balsamic Reduction</i>	26,000

SOMETHING ELSE

Mishkaki <i>Beef or Chicken Rice Peri-Peri Sauce Kachumbari</i>	32,000
Salt & Pepper Calamari <i>Savoury Rice Lemon Garlic Aioli</i>	37,500
Peri Peri Prawns (12) <i>Savoury Rice Peri-Peri Sauce</i>	37,500
Vodka Shrimp Cocktail <i>(contains Alcohol)</i>	35,000
Cheese & Egg Beef Burger <i>Sesame Bun Fries (With or Without the Egg)</i>	35,000
Chicken & Avo Wrap <i>Salad Fries</i>	46,000
Surf & Turf <i>Beef Fillet & Calamari Rice Kachumbari</i>	35,000
Lobster Thermidor SQ <i>Ask your Waitron for details</i>	70,000
Harvest Table (4 Pax) <i>includes 2 bottles House wine (Red or White) (24 hours in advance)</i>	165,000

SOMETHING SWEET

Fruit Stack (VV) <i>Watermelon Banana Passion Pineapple</i>	10,000
Banana Split <i>Chocolate, Strawberry, Vanilla Ice cream Toasted Cashew Nuts Chocolate Biscuit Balls Sprinkles Cherries</i>	15,000
Double Thick Milkshakes <i>Vanilla Banana Chocolate Strawberry (Choose 1)</i>	15,000

WOOD FIRE PIZZA

12" Pizzas

Margherita (V) <i>Mozzarella Basil Tomato</i>	25,000
Fungi (V) <i>Mozzarella Peppers Oregano Wild Mushrooms</i>	35,000
Swahili Chicken <i>Mozzarella Red Pepper Tomato Coriander Chicken</i>	35,000
Mozambican Inferno <i>Mozzarella Prawns Peri-Peri Avocado</i>	37,500
Something Meaty <i>Mozzarella Spicy Beef Mince Green Pepper Wild Mushrooms</i>	37,500
Focaccia (V) <i>Caramelized Onion Garlic Feta</i>	12,500
Vegan Cheese Optional	20,000
Gluten-free base	5,000

FOR KIDS

Tomato & Cheese Toastie <i>Tomato Mozzarella Fries (V) (Your choice of Milk or Brown Bread)</i>	15,000
Chicken Strips and Fries	12,500
Fish Fingers and Fries	12,500
Margherita Pizza (V)	15,000
Mini Burger and Fries	15,000
Chicken Sausages & Veggies	15,000

ADD ONS:

<i>Wild Mushrooms</i>	12,000
<i>Tomato</i>	1,500
<i>Chili</i>	1,500
<i>Avocado</i>	3,000
<i>Red Pepper</i>	1,500
<i>Feta</i>	9,000
<i>Parmesan</i>	12,000
<i>Mozzarella</i>	9,000
<i>Swahili Chicken</i>	12,000
<i>Prawns</i>	15,000
<i>Sausage (Beef/Chicken)</i>	9,500
<i>Fries</i>	7,500

Sauces: **8,500**

Mushroom | Pepper | Cheese | Peri-Peri | Garlic

* (V) = Vegetarian (VV) = Vegan
 * Menu is subject to 10% Service Charge
 * Prices are in TZS
 * Prices include VAT

COCKTAILS

Anderson Mojito 16,500
Rum, Cucumber, Lime Juice, Soda Water, Mint

Trip To Dar 16,500
Vodka, Lemongrass, Moringa, Lime Juice

A Jassy Negroni 16,500
Gin, Campari, Vermouth

Another Aperol Spritz 20,000
Aperol, Prosecco, Soda Water

Hand Me a Margarita On the Rocks or Frozen 16,500
Classic | Strawberry
(Choose 1)

Fancy a Martini 16,500
Classic | Watermelon Passion fruit
(Choose 1)

Everyone's Favourite Pina Colada 16,500
Rum, Malibu, Pineapple Juice, Coconut Cream
(Served in a Coconut)

A Classy Gin & Tonic 20,000
Classic | Grapefruit & Basil Cucumber & Lime | Strawberry & Mint
(Choose 1)

JUICE & SMOOTHIE

Green Juice 8,500

Mango Passion 8,500

Banana Coconut 8,500

COLD DRINKS

Fresh Juice 4,500
Cloudy Apple, Pineapple & Spearmint, Beetroot & Ginger

Ice Tea 4,500
Lemongrass & Moringa, Ginger Mint, Zanzibar Chai

Sodas 4,500
Coca-Cola, Coke Zero, Fanta Orange, Sprite, Ginger Ale, Pink tonic, Blue Tonic, Bitter Lemon, Indian Tonic(sugar free)

Water 4,500
Still, Sparkling 25,000

Fresh Coconut Water 4,500
(Served in a Coconut)

BEERS

Kilimanjaro | Safari Lager 7,500
Serengeti Lite | Castle Lite

Heineken | Windhoek 10,000
Corona Extra

Craft 12,500
Blonde Ale | Light Lager

Cider 10,000
Savannah

Wine by The Glass 12,500

Shisha 32,000
Cigarettes 10,000

RESTAURANT TIMES

Kitchen opens 09:00 am

Breakfast 09:00 am - 11:30 am

Lunch 12:00 pm - 03:00 pm

Dinner 06:00 pm - 09:00 pm

Last orders 08:00 pm

SOLD PER BOTTLE

Gin
Bombay 160,000
Hendricks 180,000

Vodka
Absolut 160,000
Grey Goose 200,000
Ciroc 200,000

Rum
White & Black 80,000
Captain Morgan 100,000
Bumbu 150,000

Tequila
Olmecca White, Gold 150,000
Patron Silver 300,000

Whiskey
Jameson 150,000
Johnny Walker Black 180,000
Johnny Walker Red 150,000
Glenmorangie 10 YR 180,000
Glenfidich 12 YR 300,000

Brandy
KWV 160,000
Hennessy 160,000
Calvados Sylvain 180,000

Other
Amarula 120,000
Aperol 160,000
Jagermeister 150,000
Pimm's 150,000

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