



NGALAWA

The Dinner Experience

18:00hrs - 22:00hrs




Tapas

Tempura Prawns Crispy king prawns, lime aioli	29,000
Garlic Prawns Sautéed prawns, garlic chili olive oil, garlic bread	28,000
Beef Arepas Corn buns, marinated braised beef, avocado	28,000
Chipotle Chicken Thighs Crispy boneless chicken thighs, paprika garlic glaze, lemon aioli	26,000
Peri Peri Liver A Fried chicken livers, brandy flamed creamy pili pili sauce, garlic bread	25,000
Honey Lime Mishkaki Chicken skewers, soy lime honey marinate, tomato and onion sambal	24,000
Crispy Calamari Fried calamari rings, wasabi lime mayo	23,000
Mushroom Empanadas V A Hot pastry, oyster mushroom filling, creamy white wine sauce	22,000
Mezzo Platter V Pita Bread, cherry tomatoes, cucumber, carrots, olives, with hummus, baba ghanoush, tzatziki	22,000
Classic Bruschetta VG Toasted baguette, fresh tomatoes, onions, garlic	19,000
Batatas Harrah V Pan fried potatoes, garlic chili, lemon juice, aioli	19,000
Ceviche (Marinated Fish Filet) <i>Chef's fresh daily, subject to market availability</i>	
Classico Chili-lime marinated red snapper, red onion, parsley	28,000
Nikkei Tuna, soy sauce with ginger, cucumber shaving	26,000

V - Vegetarian | **VG** - Vegan | **A** - Alcohol | **P** - Pork


Please discuss any dietary restrictions with us.



Crispy Calamari



Garlic Prawns



Classic Bruschetta VG



Beef Arepas

Salads

Caesar P	28,000
Grilled chicken, pork bacon bits, lettuce, croutons, parmesan shavings, caesar dressing	
Tuna Niçoise	28,000
Seared tuna, green beans, baby potatoes, olives, mixed lettuce, cherry tomatoes, eggs, lemon herb dressing	
Buddha Bowl VG	25,000
Grilled seasonal vegetables, chickpeas, sweet potatoes, tahini dressing	

Soups

Cioppino	35,000
Fresh seafood mix, tomato saffron broth, garlic bread	
Meefoon	26,000
Chicken, prawns, wild mushrooms, Chinese broth, glass noodles	
Vegetable VG	18,000
Fresh garden vegetables in a flavorful broth, roasted garlic bread	

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Cioppino Soup



The Ngalawa Platters

Sharing is caring – Platters made for 2

Served with choice of two sides

Choice of sauces: lemon butter, aji verde (spicy Peruvian sauce), peppercorn or BBQ

The Surf	195,000
Jumbo prawns, whole changu fish, calamari steak, lobster (800g)	
The Surf & Turf	180,000
Lobster (500g), sliced beef fillet, catch of the day fillet	
The Nyama Nyama	90,000
Smoked beef ribs, roast chicken, roast goat	
The Kiti Moto P	85,000
Smoked pork ribs, pork chops, German pork sausages, sauerkraut	
The Misto V	45,000
Tempura sweet potatoes, fried onion rings, caramelized baby carrots, roasted pumpkin, tempura zucchini, buttered green beans	

From The Fire

From our outdoor BBQ, grilled with local spices and marinades

Served with choice of two sides

Choice of sauces: lemon butter, aji verde (spicy Peruvian sauce), peppercorn or BBQ

Lobster (800g)	95,000
Jumbo Prawns In Shell	80,000
Fillet Steak (300gr)	52,000
Full Baby Chicken (600gr)	45,000
Whole Changu Fish	45,000
Catch of the Day	40,000

Sides: chips, mash potatoes, fried rice or sautéed vegetables

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The Surf Platter



Jumbo Prawns In Shell

Full Baby Chicken

Signature Mains

Plated dishes from our kitchen, please allow up to 30 minutes

Non-Vegetarian

Lobster Thermidor A	85,000
Baked lobster and king fish, creamy white wine sauce, mozzarella cheese	
Pork Ribs P	58,000
Slow cooked pork ribs, teriyaki sauce glazed, with mash potato and coleslaw	
Fillet Mignon A	56,000
Butter pan fried fillet steak (300gr), red wine mushroom sauce, baby vegetables, potato mash	
Peruvian Oxtail A	45,000
Braised oxtail, potato mash, broccoli florets, spiced red beer broth	
Red Snapper Fillet	45,000
Pan fried fillet with skin, served with mchicha spinach, lemon butter and saffron sauce	
Chicken Schnitzel	40,000
Golden brown fried chicken, cheesy mushroom sauce, chips and side salad	
Frutti Di Mare A	40,000
Spaghetti, light tomato white wine sauce, topped with prawns, lobster and calamari	
Steamed Crab	40,000
Whole crab, Asian fried rice, honey and soya sauce	
Polo Asado	35,000
Grilled chicken breast, chilli lime marinade, glazed shallots, corn puree	
Butter Chicken	35,000
Boneless chicken tikka, butter tomato gravy, cream finish, Mbeya rice, roti	
360 Burger P	
360g supreme beef patty, chorizo, pickled jalapeno, smoky bacon, cheddar & blue cheese, served with chips	
Double	45,000
Single	35,000

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Lobster Thermidor A



Fillet Mignon A

Signature Mains

Plated dishes from our kitchen, please allow up to 30 minutes

Non-Vegetarian

Lobster & Smoked Salmon Pizza 65,000
Topped with lobster, smoked salmon, avocado, crispy capers, rocket, herb cream cheese

Parma Ham Pizza P 42,000
Topped with parma ham, parmesan shavings, rocket salad, figs

Vegetarian

Mushroom Risotto V | A 36,000
Silky rice, creamy white wine sauce, oyster mushrooms, parmesan cheese

Oven Roasted Butternut V 35,000
Filled with baby potato, broccoli and cauliflower, baked with creamy feta cheese

Verdure Pizza V 35,000
Broccoli, mushrooms, capsicum, onion, olives, garlic, cherry tomatoes, mozzarella, tomato sauce, herbs

Peruvian Vegetable Stew V 30,000
Kidney beans, potatoes, green olives, fried capers, tomato, carrots, pili pili, Mbeya rice

Vegetarian Paella V 30,000
Baby carrots, roasted cherry tomatoes & pumpkin, cauliflower, peas, smoked cashews, Mbeya rice

Pasta Alla Norma VG 28,000
Spaghetti, chunky tomato-garlic sauce, roasted eggplants, olive oil

Dal Tadka VG 25,000
Yellow mung lentils, cumin and garlic tempered with Kashmiri chilli, Mbeya rice, roti

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Mushroom Risotto V | A



Dessert

Crepe Suzette A	30,000
Crepe's flambéed with Cointreau, orange cinnamon brown sugar, vanilla ice cream Flambéed at your table	
Chocó Waffles	26,000
Warm waffles, chocolate ice cream, chocolate sauce	
Molten Lava Cake	25,000
Decadent chocolate cake with warm oozy centre, vanilla ice cream	
Creamy Banana Split	25,000
Fresh banana, ice cream trio, chocolate sauce, caramel with groundnuts	
Warm Apple Pie	25,000
Caramelized apples, butter pie crust, vanilla ice cream, butterscotch sauce	
Crème Brule	18,000
Vanilla custard, caramelized brown sugar, with mango salsa	
Tropical Fruit Salad	15,000
Mixed seasonal fruits, fresh lemon juice, mint, vanilla ice cream	

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***Prices Are In Tanzanian Shillings And Are Inclusive Of Taxes**



Chocó Waffles