



Fish & Seafood



ZANZIBAR SALMON WITH AVOCADO — 38,000

A local twist on salmon, lightly infused with the aroma of Zanzibar citrus.

SEARED PONZU TUNA — 42,000

Pan-seared tuna finished with a hint of ocean citrus.

GRILLED FISH — 45,000

Fresh catch fillet grilled over open flame, seasoned with coastal spices.

SALMON TERIYAKI — 55,000

Tender salmon glazed in a sweet-savory teriyaki, touched with island flair.

OCEAN TREASURE — 132,000

A grand seafood selection celebrating the richness of Zanzibari waters.



Italian Corner

Pasta

(all pastas are served with parmesan on top)

PESTO PASTA — 28,000

BOLOGNESE PASTA — 30,000

CARBONARA PASTA — 34,000

SEAFOOD PASTA — 44,000

Pizza



PIZZA MARGHERITA — 25,000

VEGGIE PIZZA — 27,000

PIZZA DIAVOLA — 30,000

CHICKEN BBQ PIZZA — 30,000

MEXICAN PIZZA — 32,000

QUATTRO FORMAGGI — 38,000

SEAFOOD PIZZA — 38,000



Sweet Endings

FRUIT PLATTER (FOR 2) — 18,000

CHEESECAKE— 22,000

A creamy coastal-style cheesecake inspired by the islands.

CHOCOLATE CAKE —22,000

Rich chocolate infused with a hint of Zanzibar's famous ginger.

CARROT CAKE - 22,000

Moist spongy carrot cake with syrup

MALVA PUDDING —22,000

A soft, comforting South African inspired pudding with a touch of island coconut.

SWEET PIZZA — 25,000

A sweet treat drizzled with local sweetness

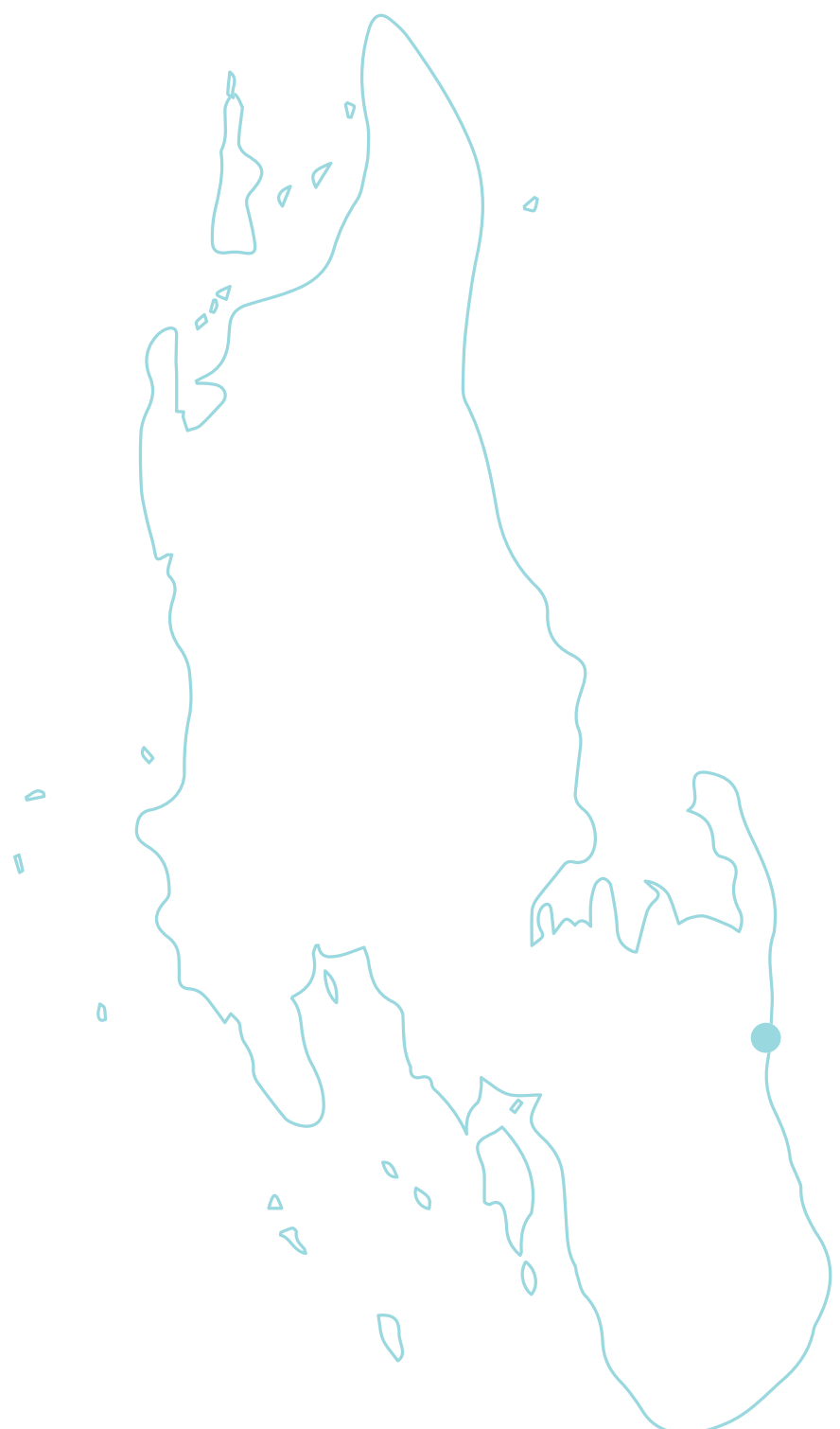
APPLE PIE —25,000

Classic apple pie uplifted with Zanzibari vanilla.



NDAME

Paje Hotel



FOOD MENU

"All prices are inclusive of 15% VAT and charged in Tanzanian Shillings"



Breakfast



OMELETTE — 10,000
CHEESE — 5,000 EXTRA
SPANISH OMELETTE — 7,000 EXTRA

COCONUT OATMEAL — 18,000
Creamy oatmeal served with coconut ice cream.

TRIO TOAST — 18,000
Three different toasted breads served with scrambled egg on guacamole & feta, seasonal fruits & salted caramel

BREAKFAST DESSERT PANCAKES — 18,000
Soft pancakes topped with fresh seasonal fruits.

CONTINENTAL BREAKFAST — 18,000
Pastry, toast, fruit, and tea or coffee.

BENEDICT MUFFIN — 25,000
Poached eggs on a toasted muffin, topped with silky hollandaise and choice of bacon or smoked salmon

SALTY WAFFLE —28,000
Savory waffle with a light sour cream & feta topping.

ENGLISH BREAKFAST — 30,000
Eggs, hash brown, toast, and grilled tomato prepared in classic coastal style.

ZANZIBAR PRAWNS OMELETTE — 30,000
Lightly sautéed prawns served on an omelette with a sweet—tangy fruity chutney.

GRANOLA CUP — 30,000
Crunchy granola with thick yogurt, fruits and island honey.



Starters



BRUSCHETTA — 20,000
Toasted bread topped with tomatoes, basil, and olive oil.

THREE BROTHERS — 20,000
3 types of Creamy hummus served with warm chapati.

CRISPY PLATTER — 22,000
A mix of crunchy bites with pesto dip, sun dried tomatoes, and olive paste

TUNA MAUA — 25,000
Tuna sashimi with a sweet mango reduction.

ISLAND PRAWNS —28,000
Deep fried prawns with a mango sauce.

BEEF TARTARE — 30,000
Finely chopped beef with tartar dressing.



Salads

GREEK SALAD — 20,000
Tomatoes, cucumbers, olives, and feta tossed in olive oil.

CAESAR SALAD —20,000 / CHICKEN 26,000 / PRAWNS 32,000
Crisp lettuce, parmesan, croutons, and creamy dressing.

TUNA SALAD — 30,000
Fresh tuna with greens, citrus, and herbs.

DOUBLE LENTIL OCTOPUS SALAD — 30,000
Two types of lentils with tender octopus and lemon dressing.

GREEN PESTO SHRIMP SALAD — 35,000
Shrimp tossed in basil pesto with mixed greens.



Soups



CREAM OF PUMPKIN — 20,000
Smooth pumpkin soup with cream and nutmeg.

BEEF SOUP — 22,000
Slow—simmered broth with tender beef pieces.

CHICKEN SOUP — 22,000
Comforting chicken broth with vegetables and herbs.

SEAFOOD CHOWDER — 40,000
Rich seafood mix in a creamy coconut broth.



Burgers & Sandwiches

(5,000 each extra - pickles, fried egg, cheese, onions, tomato, bacon)

NDAME CLUB SANDWICH — 28,000
Triple—layer sandwich with chicken, egg, bacon and tomato.

VEGETARIAN WRAP — 28,000
Grilled vegetables wrapped with herb yogurt.

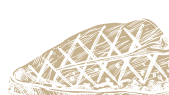
CHICKEN WRAP — 30,000
Chicken strips with lettuce and a tangy dressing.

BEEF BURGER — 35,000
Grilled beef patty with cheese, lettuce, and bbq sauce

CHICKEN BURGER — 35,000
Crispy chicken patty with mustard and homemade pickles

PULLED BEEF SUB — 35,000
Slow—cooked shredded beef in a soft roll.

CHEESY PRAWN ROLL — 35,000
Warm roll filled with prawns and a garlic sauce



Meat & Poultry



SWAHILI CURRY — 28,000 / CHICKEN 35,000 / OCTOPUS 40,000
Coconut—based curry simmered with local spices.

STUFFED CHICKEN — 32,000
Rolled Chicken breast filled with a creamy spinach and sun dried tomato paste.

CHICKEN SCHNITZEL — 34,000
Crispy breaded chicken with a choice of sides

OXTAIL — 45,000
Slow—braised oxtail in a rich, spiced gravy.

LAMB CHOPS — 55,000
Char—grilled lamb with a compound butter, chimmichuri & mash.

WAGYU SIRLOIN — 130,000
Premium wagyu grilled to perfection with compound butter.

WAGYU RIB EYE — 130,000
Juicy rib eye seasoned with sea salt and cracked pepper.