

Swahili & Arab Street Food

“Förödhani Mezze”

Cold Mezze

(Served family style)

Mutabel 850
Roasted Eggplant mashed and mixed together with Tahini, Lemon Juice and Olive Oil

Tuna & Vegetable Mezze Bowl 950
Cous Cous, Cherry Tomato, pickled Artichoke and Avocado Bowl with Pomegranate Kernels, Cucumber and black Sesame seeds, Micro Greens

Labneh 800
Thick, tangy and creamy Cheese made from strained homemade Yoghurt

Hummus 850
Chickpeas, Tahini sauce and Pitta Bread

Tabbouleh 900
Fresh Parsley, Olive Oil, Tomatoes and crushed Wheat

Truffle Hummus 850
Our homemade Houmous with Truffle Oil and Truffle Salsa

Fattoush Salad 650
A refreshing mix of Cucumber, Tomatoes, bell Peppers, Radishes and herbs. Dressed in Lemon and Sumac

Yoghurt Cucumber Salad 650
A mixture of Cucumber, Garlic, freshly ground Pepper and Parsley in Yoghurt sauce

Shirazi Salad 650
Cucumber and Tomato salad mixed with Red Onions, Red Radish, Lemon Juice and Olive Oil

Hot Mezze

(Served family style)

Zanzibar Prawn Skewers 1500
Grilled Prawns marinated in a mixture of spices, Garlic and local Lime

Samaki wa Nazi Bites 1,000
Coconut-crusted fish bites served with a Tamarind dipping sauce

Pweza Choma Skewers 950
Grilled Octopus skewers marinated in a blend of Island spices, served with a Lime-Coriander Aioli and Viazi Karai

Chicken Fatayer 650
Chicken mince sauteed with Arabic spices and Vegetables filled in a pastry and gently baked

Spiced Nyama Karai on Hummus 1,500
Sauteed Beef flakes served over homemade Hummus, Pita Bread

Mishkaki B:1500 C:1200
Grilled skewers of marinated Chicken or Beef with spices and served with Hot sauce

Falafel 750
Deep fried patty of mashed Chickpeas, Parsley, Coriander, Garlic, Onions, spices as the stuffing

Spicy Potato 650
Diced potatoes fried with Garlic, coriander, Lemon and Chilli

Fatayer Spinach 750
Deep-fried Lebanese pastry stuffed with spinach, Onion and Sumac

Grilled Lamb Kofta with Labneh 1,200
Coastal style Cumin scented Lamb Patties filled with Labneh serving of Minted Yoghurt, Tomato and Cucumber salad

Aubergine Moussaka 850
Layers of succulent Aubergines and hearty Chickpeas, delicately seasoned with aromatic spices, Onions, Tomato paste, Pepper and dried Mint

Grilled Haloumi Cheese 1,000
Goats milk Cheese, served with green salad, sweet Chilli sauce and fresh Lemon over a Beetroot wrap

Vegetable Couscous 950
Baked in Tagine with Harissa, Cinnamon, Coriander, Turmeric and Fava Beans, served with a Vegetable skewer

Crispy Lentil Bhajias 600
Tomato salsa and Mango chutney

Sweets

“Tamu Tamu”

Watamu Ice Cream 2 scoops @500
Made from local fruits like Coconut, Mango and Jackfruit, refreshing way to end a meal

Caramelized Bananas 500
Paired with Vanilla Ice Cream

Vitumbua 500
Coconut Rice fluffy Pancakes with Pawpaw Jam

Vermicelli Pudding “Nawabi Sawai” 500
Roasted Vermicelli Noodles in condensed Milk and aromatic spices served in a cup topped with crushed Almond and Pistachio Nuts



HEMINGWAYS
WATAMU

All meals are completely dictated by seasonality and therefore can change according to market availability.
All prices are inclusive of VAT, catering levy and service charge.