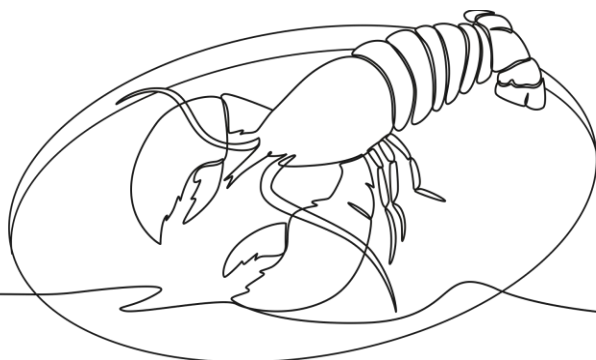


# SAMAKI

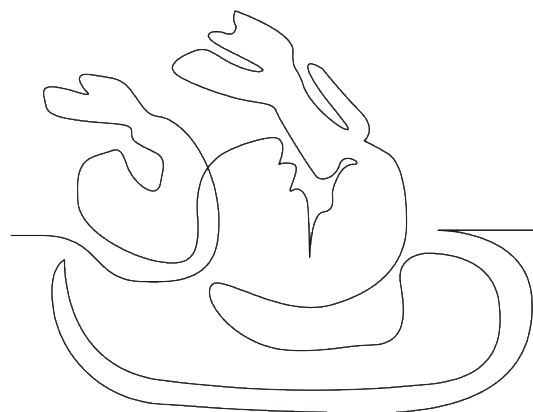


SEAFOOD RESTAURANT

## SOUP

### Prawns Coconut and Lemongrass - 12

A tropical twist with fresh prawns, ginger, and coriander



## APPETIZERS

### Gambas al Ajillo - 15

Sautéed prawns with garlic, cherry tomatoes, parsley, chili, and served with focaccia sticks

### Peri-Peri Grilled Octopus - 16

Spiced capsicum coulis, parsley couscous, charred lime, crushed cashew

### Ceviche Mixto - 15

Mix seafood, leche de tigre, coriander, served with cassava chips

### Mix Seafood Salad - 15

Option with octopus or calamari or shrimp



All prices are quoted in USD and applicable taxes

Kindly inform our service teams of any allergies or dietary requirements

## MAIN COURSES

### Catch of The Day - 26

Grilled fresh fish with lemon butter sauce  
or coconut gravy

### Chili Lime Grilled Octopus - 25

Charred octopus, chimichurri sauce,  
and roasted potatoes

### Zanzibari Shrimp - 32

Braised in tomato, and coconut gravy,  
served with rice

or

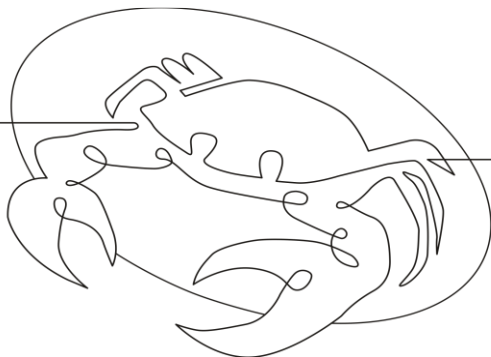
Grilled with sea salt, and herbs,  
served with herb salad, and homemade fries

### Grilled Chicken - 20

Grilled with sea salt, and herbs,  
served with potato purée

### Beef Fillet - 24

Grilled with sea salt, and herbs,  
served with potato purée



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requirements

# DESSERTS

## **Cream Caramel - 10**

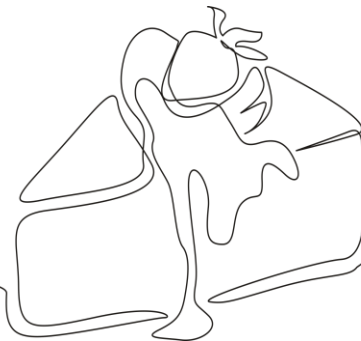
Home made chefs special

## **Chocolate Cheesecake - 10**

Cashew toffee sauce

## **Tropical Fruits - 10**

Seasonal tropical fresh fruits selections



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