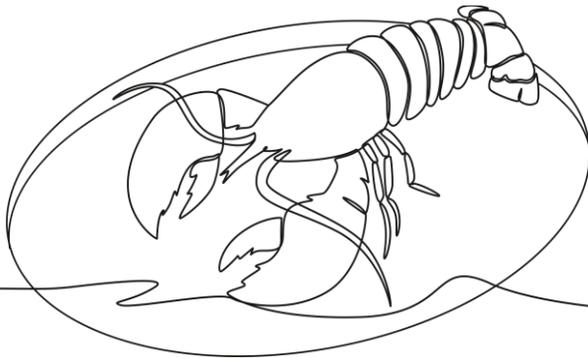


SAMAKI

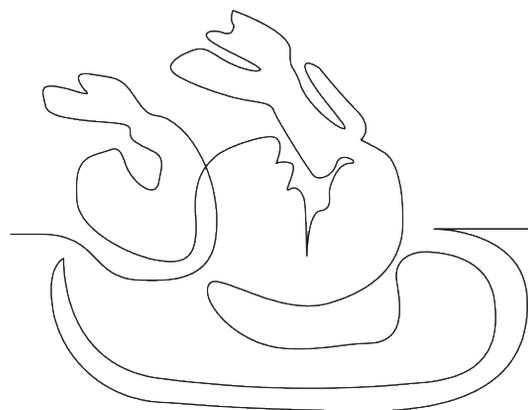


SEAFOOD RESTAURANT

SOUP

Prawns Coconut & 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

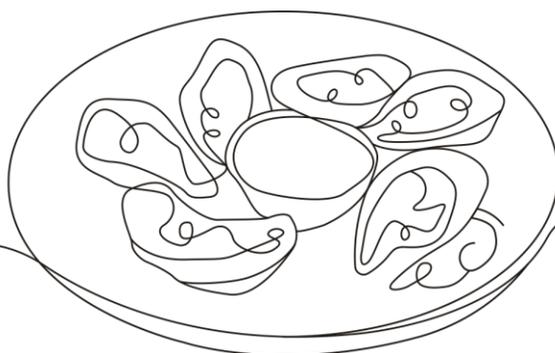
Spiced capsicum coulis, parsley couscous, charred lime, crushed cashew

Ceviche Mixto - 15

Mixed seafood marinated in leche de tigre with 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

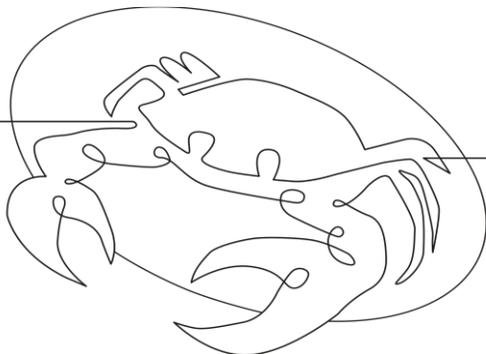
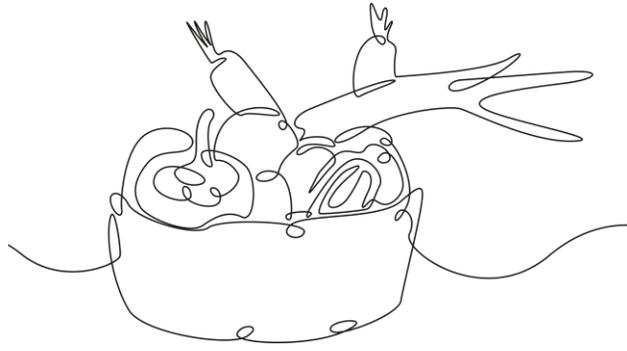
Grilled with sea salt, and herbs, served with herb salad, and homemade fries

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



All prices are quoted in USD and applicable taxes

Kindly inform our service teams of any allergies or dietary requirements

DESSERTS

Cream Caramel - 10

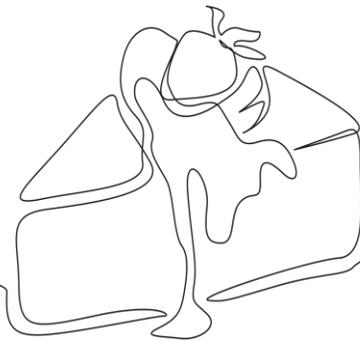
Home made chefs special

Chocolate Cheesecake - 10

Cashew toffee sauce

Tropical Fruits - 10

Seasonal tropical fresh fruits selections



All prices are quoted in USD and applicable taxes

Kindly inform our service teams of any allergies or dietary requirements