

platters to share



ZANZIBAR TRILOGY.....19.400

- Lamu Empanadas
- Chicken Satay
- Lamb Kebabs

MIDDLE EAST MEZZE.....18.500

- Zalook Eggplants
- Falafel
- Moroccan Olives
- Essaouira Hummus
- Zanzibar Hummus



The classics of asia
and africa come
together in this
exotic tasting.

Fresh and spicy
flavors from this
region on a journey
through south asia.

MEMORIES OF INDOCHINA.....21.400

- Vietnamese Nems
- Sichuan Shrimp
- Tuna Tartare

a blend of the
best dips from
these distant
and ancient
lands
accompanied
by pita chips
and yogurt
sauce.

Appetizers

ZANZIBAR HUMMUS

Middle East9.500

Traditional chickpea puree with tahini.
Served with pita chips and greens.

ESSAOUIRA HUMMUS

Middle East9.500

Split pea hummus with Moroccan spices.
Served with pita chips and greens.

ZALOUK EGGPLANT

Morocco10.500

A typical moroccan dip made with smoked
eggplants and served with pita chips.

VIETNAMESE NEMS

Vietnam12.900

Fried rice paper rolls filled with chicken,
squid, and shrimp, wrapped in lettuce and
mint, served with Nam Prik sauce.

FALAFEL

Middle East9.500

Crispy croquette made from chickpeas,
seasoned with spices.

THAI TUNA CROQUETTES

Middle East11.900

Crispy croquette made with tuna, seasoned
with spices and served with nam prik

TUNA TARTARE

Japan.....14.900

Fresh tuna marinated in soy sauce and sesame
oil, served on avocado slices with ceviche
sauce.

CHICKEN SATAY

Indonesia.....10.600

Chicken fillets marinated in coconut milk,
yellow curry, and spices, served with peanut
satay sauce.

LAMU EMPANADAS

Thailand.....10.900

Empanadas made with rice flour and coconut
milk, filled with chicken and flavored with
turmeric, ginger, and lemon. Served with peanut
sauce.

LAMB KEBABS

Pakistan11.900

Lamb skewers with fresh mint and tzatziki
sauce.

SICHUAN SHRIMP

China.....11.900

Crispy shrimp in Sichuan batter made with
rice flour, ginger, and coconut milk. Served
with sweet and sour sauce and wasabi.

main course

PITA KEBAB

17.500

Spiced lamb or poultry kebab on pita bread, accompanied by hummus, tabbouleh, a mix of baby greens, and tzatziki sauce.

 [Vegetarian option: falafel.](#)

TUNA BOWL

18.400

Seared tuna, cucumber, cherry tomatoes, carrot, avocado, baby lettuce mix, purple cabbage, Zanzibar rice, and sesame with ceviche sauce.

 [Vegetarian option: falafel.](#)

pita
&
bowls



teppanyaki & Teriyaki

FROM JAPAN.

TERIYAKI TUNA

18.800

Fresh tuna, lightly seared and tempura-battered, served on a smear of carrot puree with ginger and shiitake.

ANGUS FILET TEPPANYAKI

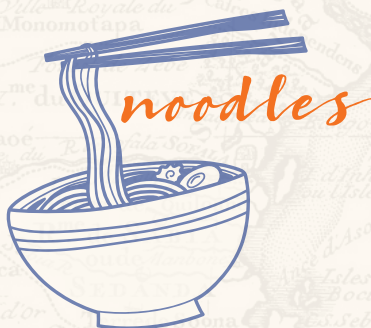
22.500

Slices of Angus filet grilled Teppanyaki style, served with crunchy vegetables and a sesamesoy dressing.

SALMON TEPPANYAKI

18.800

Salmon marinated and glazed with teriyaki and smoked, served Teppanyaki style with crunchy vegetables and sesame.



noodles


PHO

18.600

Iconic aromatic Vietnamese soup served with Angus beef, combining rice noodles, fresh herbs, sautéed cabbage, bean sprouts, and chili peppers.

PAD THAI

20.300

[Available with shrimp, chicken, mixed, or vegetarian](#) 

Stir-fried rice noodles with your choice of protein, bean sprouts, scallions, peanut crumble, chili pepper, and lime.

curry & stir fry

Thailand

CHICKEN AND SHRIMP STIR FRY 17.900

Camarones y filetitos de ave salteados al wok con verduras de la temporada, curry amarillo y leche de coco.

 [Vegetarian option.](#)

pakistan

ANGUS CURRY 22.500

Slow-cooked Angus cuts with native potatoes in a curry with coconut milk, masala spices, and mint with yogurt sauce.

Thailand

SHRIMP GREEN CURRY 17.900

Seasonal vegetables with Ecuadorian shrimp stir-fried in the wok, green curry, and coconut milk.

main course

TRUFFLED MUSHROOM RISOTTO 17.300 🍄

Risotto with a mix of wild mushrooms, flavored with porcini mushrooms and truffle oil.

MOUSSAKA WITH FETA 17.300 🍄

Eggplants confit with pomodoro tomatoes and basil, gratinated with feta cheese.

mediterranean



tagines FROM MOROCCO.

KEFTA IN POMODORO SAUCE WITH QUAIL EGGS

17.400

Beef meatballs prepared with mint, ginger, and cumin, served in a pomodoro-style sauce, quail eggs

LAMB SHANK WITH PRUNES AND ALMONDS

27.700

Slow-roasted lamb with confit plums, sesame, and toasted almonds.

CHICKEN WITH PRESERVED LEMON AND OLIVES

16.600

Chicken marinated in Chermoula sauce with confit lemons and green olives.

TUNA CROQUETTES WITH ROASTED EGGPLANT

16.600

Tuna croquettes prepared with Ras el Hanout in a tomato sauce with glazed olives. Served with roasted eggplants, bell peppers, and carrots.

side dishes

WILD RICE 6.800

Una mezcla aromática de arroz blanco y negro, con garbanzos tiernos, pasas corinto y un toque de comino.

ZANZIBAR FRIES 6.100

Rustic Zanzibar-style French fries, served with harissa mayonnaise and paprika.

TABBOULEH 6.800

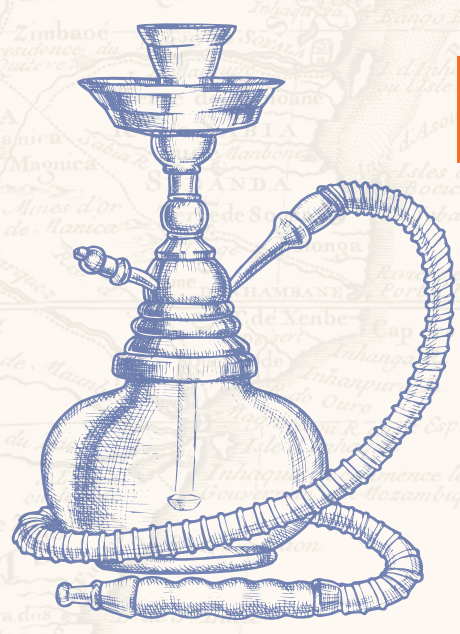
A refreshing couscous salad with fresh parsley, juicy tomatoes, and crisp cucumbers, enhanced with aromatic mint.

GREEN MIX 6.100

A fresh mix of green leaves with Grana Padano, served with a delicate lemon dressing.

COUS-COUS 6.800

An aromatic couscous with almonds, golden raisins, fresh mint, and a hint of saffron, elevated with olive oil.



hookah

At Our Rooftop (Subject to Availability).....15.000

desserts



BROWNIE ZANZIBAR >>7.500

Served warm with salted caramel and accompanied by vanilla ice cream.

VEGAN BROWNIE >>7.300

Served warm with almond vegan ice cream.

MOROCCAN CHOCOLATE PASTILLA>>\$8.900

Moroccan mille-feuille with Belcolade chocolate, toasted almonds, cinnamon, and orange blossom water.

CHAI CRÈME BRÛLÉE>>7.800

Un clásico de la repostería francesa gratinado y aromatizado con especias Chai y agua de azahar.

APPLE TARTE TATIN>>7.400

Caramelized apple tart served with vanilla ice cream and green apple espuma.

CHOCOLATE MOUSSE>>7.500

Belgian chocolate mousse with toasted almonds.

MOROCCAN PASTILLA>>8.900

Moroccan mille-feuille with toasted almonds, cinnamon, and spiced cream with orange blossom water.

COCONUT QUINDIM>>7.500

Traditional Brazilian coconut dessert served with mango brunoise.

coffee or tea

COFFEE espresso>>2.200

COFFEE cortado>>2.900

MATCHA LATTE>>3.500

CHAI LATTE>>3.500

IRISH COFFEE>>5.500

CARAJILLO>>7.200

EXPRESSO MARTINI>>7.900

TURKISH COFFEE

FOR 1>>2.700

FOR 2>>4.500

ROOFTOP TEA >> 2.900

Southern Fruits or Rooibos.

MOROCCAN TEA

FOR 1>>\$2.700

FOR 2>>\$4.000

