

# 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 East .....9.500

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

### ESSAOUIRA HUMMUS

Middle East .....9.500

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

### ZAALOUK EGGPLANT

Morocco .....10.500

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

### VIETNAMESE NEMS

Vietnam .....12.900

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

### FALAFEL

Middle East .....9.500

Crispy croquette made from chickpeas,  
seasoned with spices.

### THAI TUNA CROQUETTES

Middle East .....11.900

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

Pakistan .....11.900

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

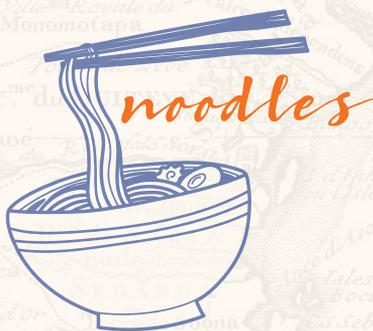
22.500

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.



### 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

An aromatic mix of white and black rice with tender chickpeas, crispy onions, currants, and a touch of cumin.

### ZANZIBAR FRIES 6.100

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

### TABBOULEH 6.800

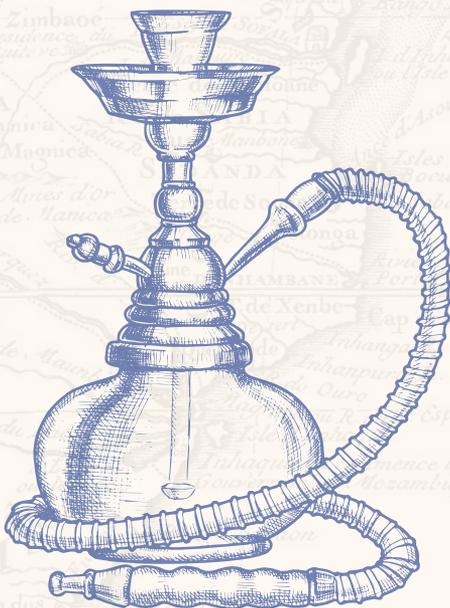
A refreshing couscous salad with fresh parsley, juicy tomatoes, and crisp cucumbers, enhanced with aromatic mint.

### 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 expresso >>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

