

GLOW

ZANZIBAR

RESTAURANT • TERRACE • BAR

LEAF

ALL GREEN SALAD 10K

A refreshing mix of island greens, enhanced with smooth Avocado Mascarpone cream and a tangy Balsamic & Mustard dressing.

MEDITERRANEAN SALAD 15K

A colorful blend of Lettuce Greens, Cherry Tomatoes, Baby Zucchini, and Broccoli florets, topped with creamy Greek Feta Cheese and crunchy Cassava Croutons. Served with a vibrant Balsamic and Apple Cider dressing.

JOZANI'S FRESH TOMATO CARPACCIO 20K

Fresh garden tomatoes marinated with Glow Vinaigrette, topped with fresh baby Zucchini and three Cheeses, Parmesan, Feta and Cream Cheese.

EGGPLANT PARMIGIANA 25K

Layers of grilled Eggplant filled with sweet Tomato Confit and smoky Eggplant puree, topped off with golden, melted Parmesan cheese.

VEGGIE BALSAMICO 20K

A mixture of seasonal vegetables, grilled to perfection with a Basil Balsamic & Honey Mustard dress-ing and Garlic Olive oil, served on a bed of rich Slow Roasted Beetroot mash.

PASTA VERDE 25K

Gnocchetti pasta served with Creamy Green pesto and Crunchy green Pepper flakes.

PASTA POMODORO 20K

A taste of Italy on your plate. Served with the sauce made with juicy tomatoes, fresh basil, and a touch of pepper. Finished with grated Parmesan cheese.

BEEF

MEAT SKEWERS 25K

Beef tenderloin marinated in homemade BBQ Rum Sauce, served with chapati bread & yogurt spice cream.

LAMB SHANK 35K

Slow Braised in Root Vegetable/Red Wine Stock and finished with a hearty vegetable stew. Served on a bed of Smoky eggplant cream.

LINGUINE BEEF RAGU 25K

Linguine pasta served with a hearty and flavorful Minced Beef and Tomato sauce. A true Italian classic.

REEF

CALAMARI CURRY

TWIST 25K

Tender calamari cooked to perfection in a fragrant curry sauce.

the OCTOPUS 25K

Tender Octopus cooked in a flavorful vegetable, Red Wine and Fish Stock. Enhanced with a Balsamic Parsley, Garlic & Basil Butter, served on a bed of velvety Roasted Garlic Potato puree.

FORTUNA 30K

Perfectly seared Tuna filet drizzled with a Citrus & Ginger Soy dressing, accompanied by a smooth Carrot Ginger puree.

PRAWN PASTA 25K

Linguine pasta served with Grill Saute Prawns with Citrus garlic herb cream.

RISOTTO DI MARE 25K

Classically prepared with the Blessings from the Ocean.

DESSERT

SIN FREE 15K

A delightful blend of Fresh Vanilla, Basil & Mint infused Avocado Cream, topped with a crunchy Crumble and a Sweet Beetroot Quenelle.