

GLOW

ZANZIBAR

RESTAURANT • TERRACE • BAR

STARTERS

CHICKPEA GREEN SALAD 16K

A refreshing combination of chickpeas, tomatoes, cucumber, bell pepper, red onion, feta cheese, and fresh parsley, dressed with a light vinaigrette.

SHRIMP AND AVOCADO SALAD 22K

Braised shrimps served with green rocket salad, tomatoes, and avocado, all complemented by a mango passion dressing.

CHICKEN CEASAR SALAD 20K

A classic salad with grilled chicken slices, lettuce, Parmesan cheese, and anchovy paste, with a hint of lime juice.

TUNA CARPACCIO 20K

Delicately sliced tuna served on a bed of rocket greens, garnished with capers and dressed with balsamic vinegar and olive oil.

TOMATO BRUSCHETTA 12K

Delicately sliced tuna served on a bed of rocket greens, garnished with capers and dressed with balsamic vinegar and olive oil.

MAINS

LINGUINE AL LIMONE 25K

Tender calamari is cooked with garlic, and a hint of lemon juice adding a bright, zesty flavor to the linguine, creating a refreshing and flavorful pasta.

HONEY LIME GRILLED CHICKEN 25K

Chicken thigh marinated in honey, lime juice, cumin, and coriander, served with herb infused rice.

FISH BURGER 25K

Fresh homemade buns holds a spiced kingfish fillet topped with lettuce, tomato, and caramelized onions.

STEAK DIANE 35K

Grilled beef fillet with a special pepper sauce, accompanied by mashed potatoes.

RISOTTO DI MANZO 25K

Tender calamari is cooked with garlic, and a hint of lemon juice adding a bright, zesty flavor to the linguine, creating a refreshing and flavorful pasta.

DESSERTS

SIN FREE 15K

A Mint infused avocado cream mousse, blended with fresh vanilla & topped with a crunchy cookie crumble and a Sweet Beetroot Quenelle.

CARROT CAKE 15K

A delightful dessert featuring a spiced cake infused with sweet carrots and crowned with creamy frosting and toasted nuts.