

FOODD



Welcome to Burnt Orange restaurant, bar & rooftop lounge. Serving great international & local cuisine, all cooked fresh & with love from our young team of chefs

All of our dishes are prepared fresh, please be patient there is no rush, just relax & enjoy

Why not before or after your food make your way to the 3 floor bar, middle floor chillout lounge & the only rooftop bar in Jambiani, where you can enjoy stunning sunsets, cool chilled house beats and the best cocktails

Karibu Sana



SIDES

Fries	\$4
• Vanilla mash	
• Potato wedges	
A bowl of mixed sautéed vegetables	\$4
• Fried calamari rings with a selecion of	\$8
homemade sauces	
 Vegetable spring rolls with peanut 	\$7
satay & sweet chilli sauce (3)	
Creamy Pineapple coleslaw	\$4
• Garden Salad	\$3
• Extra chicken or prawns (100g)	\$3



LUNCH

 Mango & avocado tuna tartare with a lime & basil oil reduction

\$12

 Asian vegetable stir fry noodles tossed in a sesame soy dressing. (add chicken or prawns \$3 extra)

\$10

 A trio of calamari rings, spring rolls, veg or fish samosas served with a Kachumburi salad & fries

\$15

 Toasted homemade baguette or sandwich with your choice of chicken or vegetables, topped with garlic aioli and caramelised onions. Served with garden salad and fries



 Chicken & mango wrap served Kachumburi salad & fries 	\$10
Summer vegetable rolls with herbs in rice paper with a satay and sweet chilli sauce	\$10
Grilled octopus with fries and salad	\$12
 Avocado & Mango salad with a passion fruit dressing (add chicken or prawns \$3 extra (100g) 	\$7



Roasted red pepper, tomato & ginger soup wirh home made bread roll	\$5
Tuna carpaccio with cucummber & lemongrass salsa	\$10
Vegetable & rice noodle broth with lemongrass, ginger & red chilli	\$6
 Cucumber ribbon rolls filled with avocado, spring onion & carrot toppped with 3 peeled prawns & set on a seafood bisque 	\$12
 Toasted bruchetta topped with diced cherry tomatoes, red onion & diced mango (chilli optional) with a balsamic glaze 	\$6

Please inform a member of staff with any food allergies



	Hot Asian Szechuan sauce over grilled fish or chicken served with coconut rice & herb salad	\$15
	Chicken breast stuffed with mozzarella grilled & served with sautéed vegetables, honey & garlic hasselback potatoes & parmesan shavings with a light orange & ginger sauce	\$16
•	Fillet of beef with roasted tomatoes, chunky seasoned wedges & a peppercorn or blended tahini sauce	\$16
	Soorod fillet of freeh tune relled in	

\$14

sesame seeds, crisped julienne

vegetables, creamy vanilla mash

potato & a lemongrass reduction



 Fettucine with fresh pesto & green beans, potatoes & a caper butter

\$10

 Tandoori octopus chargrilled served with sautéed vegetables & herbed polenta, saffron jus

\$15

- Whole lobster marinated in lime & M \$25 garlic served with fries and a mango & L \$30 tomato salsa
- Zen ultimate seafood platter. Whole lobster with octopus, calamari, fish of the day & king prawns served with lime black pepper wedges, coconut rice, lemon butter, garlic mayo, chilli and mango chutney. (please order in advance) \$70 2 person

\$37
Per





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