



Starter

A) Caprese Salad

Sliced tomatoes, mozzarella cheese, seasonings & Basil

OR

B) Spiedini di calamari e gamberi

Squid and prawns skewers

(Olive oil, seasonings, garlic, parsley and fresh salad)

Main Course

C) Filetto di pesce al limone

Fish fillet cooked in lemon sauce

(Fish, white flour, butter, lemon juice, seasonings)

OR

D) Pollo al Cocco

Chicken in coconut sauce.

(Oil, garlic, seasonings, onion, cumin, tomato, coconut)

OR

E) Crepes ai funghi

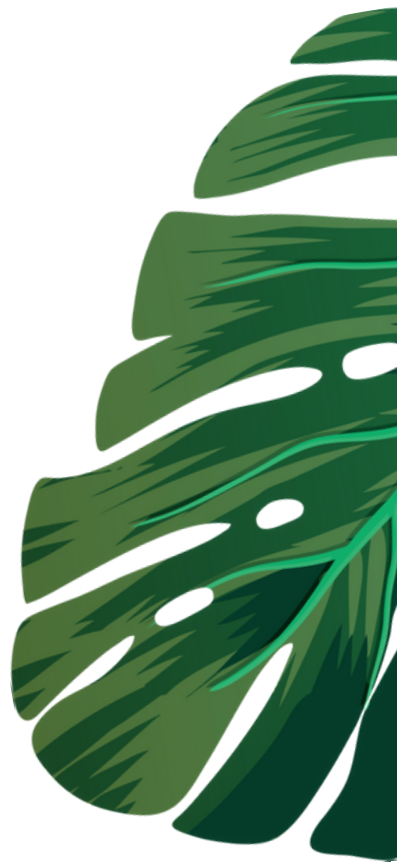
Crepes with mushroom

(Eggs, milk, flour, tomato sauce, mozzarella cheese, parmesan cheese, seasonings and mushroom)

Dessert

F) Macedonia di frutta

Fruit salad





Starter

A) Humus

Lebanese dish with mashed chickpeas, lemon and olive oil served with pita bread

(Chickpeas, lemon, garlic, olive oil, seasonings & tahina)

OR

B) Gamberi all'aglio

Prawns with garlic

(Prawns, olive oil, garlic, white wine, seasonings, lettuce, paprika & parsley)

First Main Course

c) Fusilli al pesto

Fusilli with pesto sauce

(Basil, cashew nuts, seasonings, garlic, parmesan cheese, pecorino cheese & olive oil)

Second Main Course

D) Saltimbocca alla romana di pollo

(Boneless chicken thighs, garnished with cooked Ham (pork) with butter, flour, seasonings, white wine & sage)

OR

E) Grilled Lobster

(Lobster, garlic, lemon, seasonings & olive oil)

OR

F) Cous cous con fagioli cipolle e uova

(Couscous with beans, onions, eggs, olive oil, seasonings)

Dessert

G) Profiterol alla crema di café

(Butter, salt, sugar, coffee, salt, vanilla, milk & cream)





Starter

A) Bruschette miste vegetali

Mixed vegetables bruschetta

(Eggplant, garlic, olive oil, seasonings, fresh tomato, basil,
served on a toasted bread)

OR

B) Cocktail di gamberi

Fresh prawns cocktail in pink sauce

(Prawn, mayonnaise, ketchup, seasonings, eggs & black olives)

Main Course

C) Filetto di pesce alla pizzaiola

Fish fillet Pizzaiola style with tomato sauce

(Fresh fish, garlic, seasonings & oregano served with mashed
potatoes)

OR

D) Spiedini di pollo con verdure

Chicken skewers with vegetables

(Chicken, olive oil, seasonings, cumin, garlic, onion, tomato,
carrots)

OR

E) Melanzane alla parmigiana

(Baked eggplants in tomato sauce with parmesan & mozzarella
cheese, seasonings & basil)

Dessert

F) Crème caramel

(Eggs, sugar, vanilla & milk)





Pole  Pole

TUESDAY DINNER
Menu

Starter

A) Babaganoush

Smoked eggplants, tahina and garlic

(Lebanese dish, smoked eggplants, tahina, mint, lemon, seasonings, parsley, smoked paprika and garlic)

OR

B) Polpette di pesce

Fish cake served with salad

(fish, prawns, onion, parsley, seasonings, eggs, bread crumbs, mayonnaise, garlic, white wine, served with green salad)

First Main Course

C) Ravioli lobster

Homemade ravioli stuffed with lobster meat in fresh tomato sauce & basil

(Flour, eggs, squid ink, fish, lobster, nutmeg, garlic, white wine, seasonings, bread crumbs, parsley and tomato sauce)

Second Main Course

D) Pesce al coriandolo

Fish fillet in coriander sauce served with rice

(fresh coriander, seasonings, parsley, cashew nuts ,chili, lemon, olive oil)

OR

E) Spiedini di manzo con verdure

Beef skewers with vegetables

(Beef, ginger, seasonings, soya sauce, ketchup, garam masala)

OR

F) Canneloni ricotta e spinaci with mushrooms in Gorgonzola & parmesan cheese.

(Eggs, flour, olive oil, ricotta cheese, spinach, mushroom, gorgonzola cheese, rosemary, garlic, parmesan cheese seasonings, basil & milk)

Dessert

G) Profiterol all'a crema di cioccolato

(Butter, salt, sugar, cocoa, salt, vanilla, milk & cream)





Starter

A) Primavera di melanzane

Battered eggplant with parmesan cheese, fresh tomatoes & basil

(Eggplant, flour, eggs, sunflower oil, tomatoes, mozzarella & parmesan cheese, basil, olive oil & seasonings)

OR

B) Supu ya pweza

Octopus soup

(Garlic, potato, lime juice, seasonings & octopus)

Main Course

C) Filetto di pesce alla griglia e zucchine marinate

Grilled fish fillet with marinated zucchini

(Fish, olive oil, vinegar, seasonings, parsley, garlic, chili zucchini)

OR

D) Ugali na Nyama

Beef stew and corn meal

(Beef, carrot, tomato, onion, okra, potato, seasonings and bitter tomato)

OR

E) Lasagna vegetariana

(Eggs, flour, milk, parmesan cheese, potato, carrot, zucchini, onion, sweet pepper, green peas, broccoli & seasonings)

Dessert

F) Banana split

(Eggs, vanilla, sugar, milk, cream & banana)





Starter

A) Zuppa di ceci

Chickpeas Soup

(Chickpeas, garlic, seasonings rosemary, olive oil and bread croutons)

OR

B) Aragosta e gamberi in salsa mayonnaise e mostarda

Lobster & prawns in mustard and mayonnaise sauce

(Lobster, potatoes, prawns, seasonings, mayonnaise, mustard, parsley served with salad)

First Main Course

C) Ravioli di Ricotta e spinaci al pomodoro

Homemade pasta stuffed with ricotta and spinach in tomato sauce

(Flour, eggs, spinach, seasonings, garlic, ricotta cheese, parmesan cheese, tomato sauce, garlic & basil)

Second Main Course

D) Grigliata mista di Mare con melanzane marinate

Grilled mixed seafood platter with marinated eggplant

(Prawns, squid, fish, olive oil, garlic, vinegar, seasonings, parsley, eggplant)

OR

E) Straccetti, rucola & aceto balsamico

(Beef fillet, seasonings, rocket leaves & balsamic vinegar)

OR

F) Pizza Margherita o pizza funghi o pizza prosciutto

Pizza with tomato, mozzarella cheese and basil or

Tomato, mozzarella, garlic, Mushroom and rosemary or

Tomato, mozzarella cheese and cooked ham (pork), seasonings & oregano.

Dessert

G) Dolce alla crema di cioccolato

Cake with chocolate cream

(Flour, eggs, sugar, butter, baking powder, cocoa & milk)





Starter

A) Verdure grigliate e mozzarella

Grilled vegetables with mozzarella cheese

(Eggplant, tomato, seasonings, green pepper, mozzarella cheese, olive oil)

OR

B) Ceviche di King fish

(Potatoes, carrots, celery, olive oil, onions, king fish, chili, parsley & seasonings)

Main Course

C) Calamari alla griglia con purè di patate

Grilled calamari with mashed potatoes

(Calamari, garlic, olive oil, seasonings, vinegar, potatoes, milk, butter)

OR

D) Scaloppina di pollo al limone con riso

Chicken cooked in lemon sauce served with rice

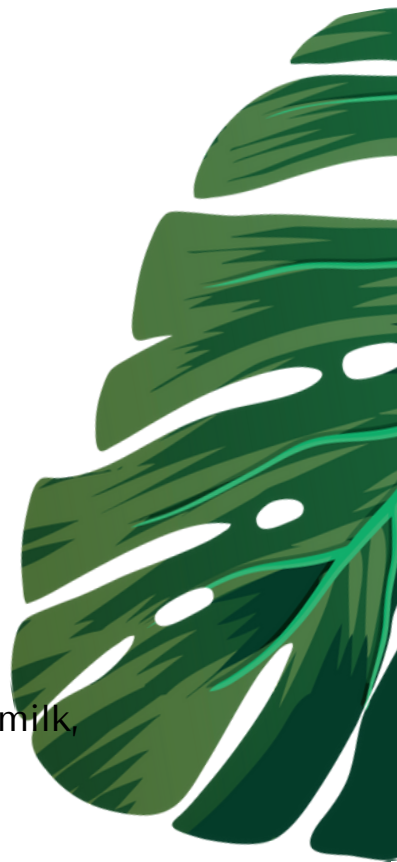
(chicken, flour, seasonings, butter, lemon juice, parsley, rice)

OR

E) Gnocchi al pomodoro

Homemade gnocchi in tomato sauce

(Potatoes, yolk, seasonings, flour, tomatoes, onions, basil)



Dessert

F) Gelato

Homemade Ice cream

(Cream, sugar, milk)



Pole  Pole

THURSDAY DINNER Menu

Starter

A) Gazpacho

Andalusian gazpacho, cold soup

(Tomato ,cucumber ,onion, green pepper, vinegar, seasonings, olive oil, bread crumbs served with bread croutons and vegi cubes)

OR

B) Vitello tonnato

Sliced beef covered with a creamy, mayonnaise-like sauce that has been flavored with tuna

(Boiled beef, capers, carrots, black olives, celery, seasonings, onion, beef cubes , tomato, salad, tuna & mayonnaise)

First Main Course

C) Spaghetti ai gamberi

(Spaghetti, prawns, garlic, olive oil, fresh tomato cubes , white wine, chili ,basil, seasonings & parsley)

Second Main Course

D) Fritto misto di polipo, calamari e gamberi

Deep fried octopus, calamari and prawns

(Octopus, calamari and prawns, corn flour, wheat flour, baking powder, lemon & seasonings)

OR

E) Cordon Blue with chips

Breaded chicken fillet with cheese and ham (pork)

(chicken fillet, bread crumbs, cheese, ham (pork), potato, seasonings)

OR

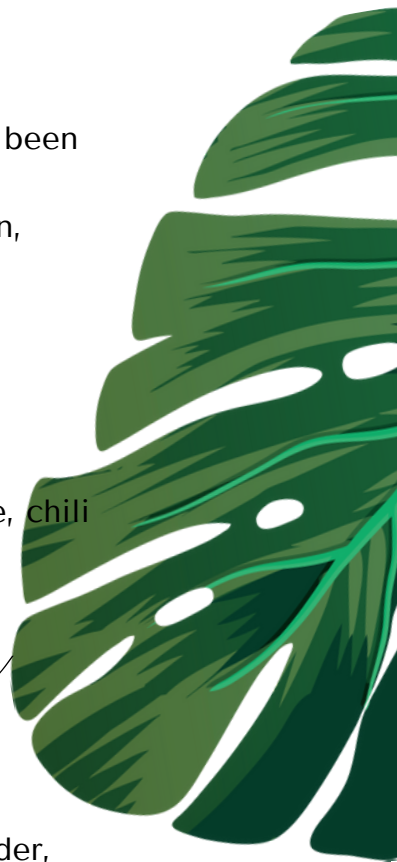
F) Crepe con spinaci e funghi

(Eggs, flour, seasonings ,milk, parmesan cheese, spinach, onion, mushroom, tomato sauce ,mozzarella cheese)

Dessert

G) Profiterol alla crema

(Butter, flour, salt, sugar, eggs ,custard cream & milk)





Starter

A) Insalata greca

Greek salad

(Cucumber, tomato, onion, black olives, feta cheese, olive oil, honey, oregano, vinegar & seasonings)

OR

B) Calamari e gamberi con salsa in avocado e limone

Calamari and prawns with avocado and lemon sauce

(Calamari, prawns, avocado, lemon, lettuce, seasonings)

Main Course

C) Filetto di manzo alla griglia con pure di patate

Grilled beef fillet with mashed potatoes

(Beef fillet, potato, butter, milk, parmesan cheese, seasonings)

OR

D) Pollo al vino con riso

Chicken cooked in wine and rice

(Chicken fillet, flour, white wine, butter, parsley, rice & seasonings)

OR

E) Gâteaux di patate ai funghi

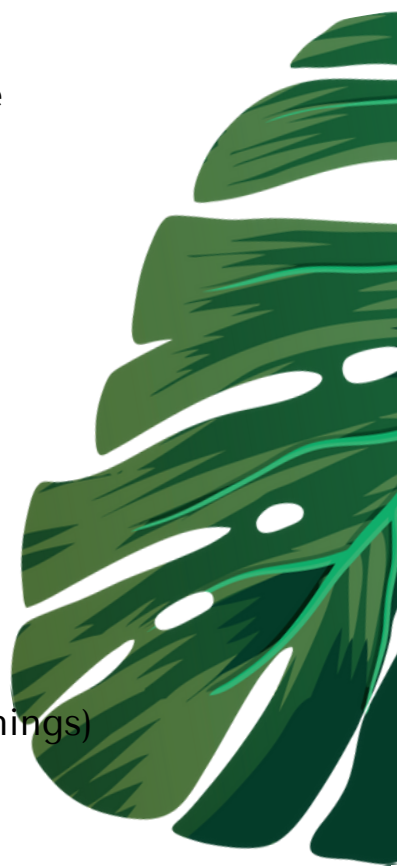
Potatoe cake with mushrooms

(Potato, mushrooms, zucchini, garlic, mozzarella cheese, parmesan cheese, breadcrumbs & seasonings)

Dessert

F) Macedonie di frutta

Fruit salad *seasonal fruits





Starter

A) Minestrone di verdure

Mixed vegetables soup

(Zucchini, broccoli, carrot, potato, green pepper, green peas, cabbage, onion, olive oil, seasonings, tomato & beef cubes)

OR

B) Insalata di mare

Seafood salad

(Calamari, prawns, lobster, carrot, celery, onion, olive oil, seasonings, lemon juice, parsley)

First Main Course

C) Fettuccine alla bolognese

Homemade fettuccine with beef Bolognese sauce

(Beef, celery, onion, garlic, carrot, tomato, beef cubes, white wine, red wine, seasonings, basil, oregano & rosemary)

Second Main Course

D) Grigliata mista di pesce con insalata

Grilled mixed seafood plater with salad

(Lobster, chikale, prawns, calamari fish skewer, olive oil, garlic, parsley, seasonings, vinegar)

OR

E) Filetto di manzo alla romana con verdure cotte

Beef fillet alla romana with cooked vegetables

(Beef fillet, pork ham, seasonings, mozzarella cheese all cooked in red wine, miced cooked vegetables)

OR

F) Polpette di melanzane e zucchini

Eggplant and zucchini ball on a tomato sauce with rice

(Eggplant, olive oil, garlic, eggs, seasonings, bread crumbs, rice and tomato sauce)

Dessert

G) Crepes alla nutella e banana

Crepes with Nutella and banana

(Flour, milk, butter, vanilla essence, eggs, sugar, nutella, banana)





Starter

A) Insalata tropicale

Tropical salad

(Lettuce, tomatoes, seasonings, carrots, onion, cucumber and cashew nuts)

OR

B) Gamberi impanati Thai style

Breaded Prawns

(Prawns, eggs, seasonings, bread crumbs, honey, soy sauce, curry powder, coconut milk, peanut butter)

Main Course

C) Pesce alla pizzaiola con verdure

Fish fillet pizzaiola style with cooked vegetables

(Fish fillet, olive oil, seasonings, garlic, tomato sauce, oregano)

OR

D) Spiedini di pollo in citronella con verdure

Chicken skewer in lemon grass

(Chicken, olive oil, garlic, cumin, seasonings, lemon grass)

OR

E) Polpettone vegetariano

Vegetarian loaf

(Breadcrumbs, celery, rosemary, milk, egg, parsley, parmesan cheese, lentils, green peas, olive oil, potato, sweet corn, mushroom & seasonings)

Dessert

F) Gelato

Homemade Ice cream





Starter

A) Zuppa di pomodoro

Tomato soup

(Tomato, potato, olive oil, seasonings celery served croutons and parmesan cheese

OR

B) Fish carpaccio with mango

(Fish fillet, lemon, lettuce, seasonings, carrots, mango & seasonings)

First Main Course

C) Lasagna bolognese

(Flour, eggs, olive oil, beef, tomato, carrots, onion, garlic, milk, basil, wine, parmesan cheese & seasonings)

Second Main Course

D) Lobster Thermidor

(Lobster, cream, nutmeg, parmesan cheese, flambé with cognac, mushroom, garlic, seasonings, mustard and paprika)

OR

E) Polpettone di carne

Meatloaf

(Beef, eggs, rosemary, bread, nutmeg, milk, parmesan cheese & seasonings)

OR

F) Verdure in pastella con kachumbari

Battered vegetables with Kachumbari

(Carrot, potato, onion, green pepper, white flour, corn flour, soda water, baking powder served with a typical Swahili salad with tomato, onion, lemon juice & seasonings)

Dessert

G) Dolce al cocco con ananas

Cake with coconut and pineapple

(Flour, eggs, butter, sugar, baking powder, coconut milk, pineapple)





Starter

A) Zuppa di piselli

Green peas soup

(Green peas, onion, olive oil, seasonings, beef cubes, served with bread croutons)

OR

B) Gamberi al coriandolo

Prawns in coriander sauce

(Prawns, coriander sauce, parsley, cashews, chili, lemon juice, seasonings, olive oil)

Main Course

C) Pesce al cartoccio con verdure

Fish fillet cooked in alu-foil and vegetables

(Fish fillet, olive oil, garlic, vinegar, seasonings, vegetable, onion, potato, carrots, white wine)

OR

D) Cotoletta di carne e insalata

Breaded beef fillet and salad

(Beef fillet, bread crumbs with fresh salad, cucumber, tomatoes, lettuce, carrots & seasonings)

OR

E) Penne all'arrabbiata

Penne arrabbiata sauce

(Olive oil, garlic, tomato sauce, chili, basil & seasonings)

Dessert

F) Gelato al cioccolato

Homemade chocolate ice cream





Starter

A) Kachumbari salad
(Onion, olive oil, seasonings, tomato)

Or

B) Pulpo alla gallega
(Octopus on a bed of sliced potatoes, smoked paprika,
seasonings, olive oil & parsley)

First Main Course

C) Fettuccine all Granchio
Homemade Fettuccine with Crab meat
(Flour, eggs, olive oil, crab meat, tomato sauce, garlic, seasonings,
parsley & white wine)

Second Main Course

D) Ndizi mshale na Samaki, Ugali mchicha
(Banana with fish and stiff porridge with spinach, tomato, onion,
seasonings, olive oil)

OR

E) Tiger prawns in tomato sauce & white wine
(Tiger prawns, tomato, white wine, onions, seasonings)

OR

G) Cous cous alle verdure
Couscous with cooked vegetable
(Couscous, zucchini, carrot, broccoli, onion, seasonings, potato,
green peas)

Dessert

G) Crème caramel
(eggs, sugar, vanilla, milk)





Pole  Pole

BREAKFAST
Menu

Tea's

Black tea , Chamomile tea, Masala tea, Green or Peppermint Tea

Coffee's

Italian Moka, French Press, Cappuccino,
Macchiato or Tanzanian Instant Coffee

Juice

Please ask the waiter for our fresh juice of today

Pastry

Homemade Muffins

Fruits

Fruit salad with seasonal fruits

Yoghurt

Homemade natural Yoghurt

Toasted homemade bread

Butter, homemade jam, homemade peanut butter or honey

Eggspectacular

Fried eggs, scrambled eggs, poached eggs, boiled eggs, chips
mayai (Swahili dish which is a omelet with chips) or omelets with
following ingredients: onions, cheese, green pepper, tomatoes.

Meat options

Beef sausages, bacon * (when available)

