nekoli.
glamping

Weekly Menu

The all-inclusive seven-day rotation at the lodge restaurant.

Dear Guest,

Dining is a big part of the experience we curate at Nekoli. Our signature is continental favourites lifted by Tanzanian culture and by whatever the market and our garden give us that week.

Dietary requirements, allergies and celebrations: tell us in advance and we will make it happen.

Breakfast is included on every plan.
Lunch is included on Full Board and All-Inclusive.
Dinner is included on Half Board, Full Board and All-Inclusive.
Tea time is included on All-Inclusive.

Prices in USD, for anything ordered outside your plan.

8:00 – 10:30 AM

Breakfast *guest's choice*

Included on every plan. talk to your host about having it earlier

THE PLATES

The Nekoli Plate

Sautéed mushrooms, roasted potatoes, avocado, sausage and bacon. Served with soft scrambled eggs. (or prepared your way)

Full English Breakfast

Bacon, sausage, grilled tomato, baked beans, sautéed mushrooms, hash browns. Served with eggs sunny side up. (or prepared your way)

SWEET & TROPICAL

Tropical Bowl

Yoghurt base, seasonal tropical fruit, house granola, berries, honey, mint. Your choice of sausage or bacon, and eggs your way.

Banana and Macadamia Pancakes

Honey, berries, whipped mascarpone. Your choice of sausage or bacon, and eggs your way.

EGG FORWARD

Avocado Stack

Home-baked bread, smashed avocado, poached egg, chilli oil, dukkah. Garden salad on the side.

Shakshuka

Eggs baked in spiced tomato, feta, warm flatbread, hummus. Your choice of sausage or bacon.

WEEKEND SPECIALS *Saturdays and Sundays*

Croissant Toast or Crêpes

Served with eggs your way and your choice of bacon or sausage. Add berries and syrup for a sweeter finish.

The Swahili Table

Slow-simmered Swahili broth of beef, local chicken or tilapia, with potatoes and assorted vegetables. Served with layered, flaky chapati.

EVERY BREAKFAST Fresh-pressed juice · Sliced fruit · Tea or coffee

12:30 – 3:30 PM

Lunch

Included on Full Board and All-Inclusive.

Daily Salad — USD 5

Rotating choice: Caesar | Garden | Greek | Watermelon Feta.

Soup of the Day — USD 4

Home-baked bread, herb butter.

Small Plates

Wings, sticky buffalo or garlic-butter.	USD 7
Steak bites.	USD 8
A taste of the ocean: grilled or fried calamari, octopus and prawns.	USD 9

All of the above are served with small portions of fries, kachumbari and dipping sauces.

Hearty & Satisfying

Pesto sandwich, chicken or beef, hand-cut chips. NEKOLI FAVOURITE	USD 10
Spaghetti bolognese. vegetarian version on request	USD 11
Beef burger or cheese burger, hand-cut chips.	USD 10
Pizza, your choice of Hawaiian / Meat Lover's / Funghi, Olive e Rucola / Margherita.	USD 10
Chipsi Mayai, crispy chips folded into eggs. Served with beef or paneer skewers.	USD 9

4:00 – 5:00 PM

Tea Time *on your deck or in the lodge restaurant*

Included on All-Inclusive.

USD 5 per person

Monday	*Chocolate chip cookies*
Tuesday	*Samosas, beef or vegetable*
Wednesday	*Banana bread*
Thursday	*Ginger cookies*
Friday	*Blueberry muffins*
Saturday	*Samosas, beef or vegetable*
Sunday	*Carrot cake*

Hibiscus iced tea, mint lemonade, fresh coffee, your choice of tea.

Drinks

Still drinking water is complimentary on every plan.

Half Board: one soft drink with dinner.

Full Board: a soft drink, tea or coffee with lunch. One drink with dinner — a glass of house wine, a local beer or a soft drink.

All-Inclusive: soft drinks, fresh juices, tea and coffee all day. House wine by the glass, local beer, house spirits by the measure and house cocktails.

See the Drinks Menu for the full list and à la carte prices.

6:30 – 9:30 PM

Dinner *the seven-day rotation*

Included on Half Board, Full Board and All-Inclusive. Four courses.

Monday

GARDEN AND GRAIN

USD 25

SALAD

Garden Salad (V)

Lettuce, cucumber, radish, lemon vinaigrette.

SOUP

Soup Florentine (V)

Spinach and cream, home-baked bread.

MAIN

The Nekoli Bowl (V)

Your choice of rice or cous cous, colourful vegetables, lemon tahini, herbs.

ADD Grilled beef, chicken or fish cubes, on request.

DESSERT

Fruity Panna Cotta

Citrus syrup, shortbread crumb.

Or a bowl of seasonal fruit salad.

Tuesday

SOMETHING CURRIED

USD 28

SALAD

Tomato and Avocado Salad (V)

Herb aioli, wild rocket, crisp shallots.

SOUP

Cream of Pumpkin (V)

Coconut cream, chef's spice mix, home-baked bread.

MAIN

Butter Chicken

Jeera rice, warm naan.

Vegetarian: Chickpea coconut curry, with the same sides. (V)

DESSERT

Creamy Tropical Sorbet

Fresh tropical fruit, mint.

Or a bowl of seasonal fruit salad.

Wednesday

A LITTLE FUSION

USD 28

SALAD

Greek Salad (V)

Cucumber, cherry tomatoes, olives, feta, oregano, red onion.

SOUP

Leek and Potato Velouté (V)

Chive oil, home-baked bread.

MAIN

Pan-Seared Nile Perch

Broccoli, beurre blanc, steamed rice.

Vegetarian: Char siu tofu, pak choi, steamed rice. (V)

DESSERT

Caramelised Pineapple

Vanilla ice cream, dark rum drizzle.

Or a bowl of seasonal fruit salad.

6:30 – 9:30 PM

Dinner *continued*

Thursday

A LITTLE BISTRO FEEL

USD 28

SALAD

Roasted Aubergine and Chickpea Salad (V)

Tahini yoghurt sauce, dukkah, soft herbs.

SOUP

Creamy Lentil Soup (V)

Cumin, lemon, crisp onions, home-baked bread.

MAIN

Creamy Mushroom & Herb Chicken

Pan-seared chicken in a rich garlic, mushroom, and cream sauce. Mashed potato, wilted spinach.

Vegetarian: Mushroom bourguignon. Mushrooms slow-cooked in red wine with shallots and thyme. (V)

DESSERT

Spiced Banana Cake

Rum-caramel, vanilla ice cream.

Or a bowl of seasonal fruit salad.

Friday

A TOUCH OF CHEESE

USD 32

SALAD

Caesar Salad

Lettuce, chef's anchovy mayo dressing, herb croutons.

Vegetarian: prepared without anchovy. (V)

SOUP

Carrot and Ginger Velouté (V)

Coconut cream, toasted seeds, home-baked bread.

MAIN

Sirloin or Silverside Steak

Peppercorn cream or red wine jus. Golden potato gratin, roast vegetables.

Vegetarian: Vegetable enchiladas, tomato-chilli sauce, melted cheese. (V)

DESSERT

Chocolate Lava Cake

Vanilla bean ice cream, mint.

Or a bowl of seasonal fruit salad.

Saturday

A TASTE OF ASIA

USD 32

SALAD

Asian Chopped Salad (V)

Shredded cabbage, carrot, cucumber, coriander, peanuts, sesame-ginger dressing.

SOUP

Tom Yum (V)

Hot and sour Thai broth, lemongrass, mushrooms and garden vegetables. Home-baked bread.

ADD Seafood, on request.

MAIN

Wok-Tossed Noodles or Rice

Your choice of beef or seafood. Pak choi, sesame oil, ginger and spring onion.

Vegetarian: The same wok, with garden vegetables and toasted cashews. (V)

DESSERT

Vanilla Cheesecake

Berry compote, shortbread crumb.

Or a bowl of seasonal fruit salad.

5:30 — 10:30 PM

Sunday *Nyama Choma*

USD 35

SALAD

Tomato and Avocado Salad (V)

Herb aioli, wild rocket, crisp shallots.

SOUP

Butternut Squash Velouté (V)

Ginger and coconut cream, home-baked bread, herb butter.

MAIN

Nyama Choma "MEAT, OVER FIRE"

Grilled sirloin, chicken and seafood, with your choice of pork or lamb chops.

Vegetarian: Charred Vegetable and Paneer *Mshikaki*. Peppers, red onion, courgette and cherry tomato in our chef's special marinade. (V)

Both come with spicy rice and shoestring fries, kachumbari, chimichurri and Nekoli's signature mayo-based dipping sauce.

DESSERT

Seasonal Fruit Crumble

Vanilla ice cream, warm rum-raisin sauce.

Or a bowl of fresh fruit.

Special requests are always welcome. We also strive to meet allergies and dietary preferences as much as feasible. A celebration in the air? Tell us in the morning and we will set the table to match.

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NEKOLI GLAMPING

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