



# Weekly Menu

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

Dear Guest,

Dining is a big part of the experience we aim to curate at Nekoli. Our signature is continental favorites lifted by what is inspired by the culture and what is available in the market and our garden.

Dietary requirements, allergies, celebrations. Tell us in advance. 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, with one glass of house wine.

Tea time is included on All-Inclusive.

Prices in Tanzanian Shillings, for anything ordered outside your plan.



NEKOLI GLAMPING · MOMELLA ROAD · ARUSHA · TANZANIA





07.30AM - 10.30AM

## Breakfast *guest's choice*

*Included on every plan.*

### The Nekoli Plate

*Soft scramble, farmhouse sausage, sautéed mushrooms, roasted potatoes, avocado, fresh fruit.*

### Tropical Bowl

*Coconut chia, fresh papaya and mango, house granola, berries, honey, mint.*

### Avocado Stack

*House bread, smashed avocado, poached egg, chilli oil, dukkah.*

### Banana and Macadamia Pancakes

*Honey, berries, whipped mascarpone.*

### Spanish Omelette

*Breakfast potatoes, Kilimanjaro avocado, house bread.*

### Shakshuka

*Eggs baked in spiced tomato, feta, warm flatbread.*

### The Swahili Table SATURDAYS AND SUNDAYS

*Stewed beef liver with onions, tomatoes, and warm spices. Or supu, a slow-simmered Swahili broth of beef or local chicken. Both served with layered, flaky chapati.*

#### Add up to two extras to any breakfast:

*Bacon, eggs, crêpes, white or brown toast and sausage (beef or pork).*

*Every breakfast comes with fresh-pressed juice, sliced fruit, and your choice of tea or coffee.*





12:30 PM - 03:30 PM

## Lunch *light and bright*

*Included on Full Board and All-Inclusive.*

### Daily Salad

TZS 17,000

*Rotating choice: Caesar · garden · quinoa tabouleh · beetroot and carrot · Greek · apple chickpea · watermelon feta.*

### Soup of the Day

TZS 13,500

*Home-baked bread, herb butter.*

### Pesto Sandwich

TZS 26,000

*Chicken or beef, hand-cut chips.*

### Fast Food Cravings

*Wings, fried or grilled.*

TZS 26,000

*Battered fried fish, grouper or snapper.*

TZS 32,000

*Steak bites.*

TZS 32,000

*Ocean basket, grilled or fried calamari, octopus, and prawns.*

TZS 42,000

*Pizza bites, Prosciutto e Rucola, Hawaiian, Pepperoni, or Margherita.*

TZS 26,000

*All served with chips or chips mayai, kachumbari, and dipping sauces.*

### Daily Hot Special

TZS 45,000

*A lighter portion from the evening rotation. Ask your server.*





#### FOUR TO FIVE

## Tea Time *at your deck or the lodge restaurant*

*Included on All-Inclusive. TZS 15,000 per person.*

*Banana bread, ginger cookies, carrot cake, carrot and celery sticks.*

**Swahili snacks:** *kachori, potato cutlets, beef or vegetable samosas, all served with house chutney.*

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

#### INCLUDED ALL DAY

## Drinks *at your table*

*Still drinking water is complimentary on every plan.*

*Soft drinks, sodas, fresh juices, tea and coffee. Included on Half Board, Full Board, and All-Inclusive.*

*All-Inclusive: welcome cocktail, house wine by the glass, beer brewed in Tanzania, house spirits by the measure, alcohol-free wine and sparkling.*

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





06:30PM - 09:30PM

# Dinner *the seven-day rotation*

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

## Monday

COASTAL CATCH NIGHT

TZS 73,000

### STARTER

#### Cream of Pumpkin Soup (V)

Cardamom and coconut, home-baked bread.

### MAIN

#### Pan-seared Nile Perch

Coconut-curry sauce, wali nazi, sautéed greens.

Vegetarian: Chickpea coconut curry, wali nazi, lime. (V)

### DESSERT

#### Mango Sorbet

Fresh tropical fruit, mint.

## Tuesday

FIRE NIGHT

TZS 73,000

### STARTER

#### Honey-Lemon Chicken Wings

Herb dipping sauce, house pickles.

### MAIN

#### Mixed Mshikaki Platter

Beef and chicken skewers, kachumbari, hand-cut chips or spicy rice, house chilli.

Vegetarian: Grilled paneer, peanut-coconut sauce. (V)

### DESSERT

#### Caramelised Pineapple

Vanilla ice cream, dark rum drizzle, mint.

## Wednesday

GARDEN AND GRAIN NIGHT

TZS 65,000

### STARTER

#### Tomato and Avocado Salad (V)

Basil, balsamic, wild rocket, crisp shallots.

### MAIN

#### Roasted Vegetable Quinoa Bowl (V)

Peanut-pumpkin leaves, lemon tahini, herbs.

Add: grilled chicken breast or fresh fish.

### DESSERT

#### Passion Fruit Panna Cotta

Citrus syrup, shortbread crumb.





06:30 PM - 09:30 PM

## Dinner *continued*

### Thursday

*PILAU AND SLOW-COOKED*

TZS 73,000

#### STARTER

##### Grilled Aubergine (V)

Tahini, dukkah, soft herbs, warm flatbread.

#### MAIN

##### Swahili *Pilau*

Your choice of slow-braised beef or chicken. Kachumbari, raita, pilipili.

Vegetarian: Chana pilau. Chickpea pilau with cardamom, cloves, and fresh coriander. Kachumbari, raita. (V)

#### DESSERT

##### Spiced Banana Cake

Rum-caramel, vanilla ice cream.

### Friday

*STEAK NIGHT*

TZS 84,000

#### STARTER

##### Caesar Salad

Anchovy and parmesan, herb croutons, soft yolk.

Vegetarian: Cassava croquettes, habanero aioli. (V)

#### MAIN

##### Sirloin or Silverside Steak

Peppercorn cream or red wine jus.

Golden potato gratin, roast vegetables.

Vegetarian: Mushroom risotto, parmesan, olive oil. (V)

#### DESSERT

##### Chocolate Lava Cake

Vanilla bean ice cream, salted caramel.

### Saturday

*CHEF'S CATCH*

TZS 84,000

#### STARTER

##### Grilled Prawns or Calamari

Lemon-chilli butter, sourdough toast, soft herbs.

Vegetarian: Garden gazpacho, herb oil, croutons. (V)

#### MAIN

##### Fresh Catch of the Day

Wali nazi, garden vegetables, lemon-thyme butter.

#### DESSERT

##### Trio of Mini Desserts

Mango cheesecake, panna cotta, sorbet.





05:30 PM - 10:30 PM

# Sunday *Nyamachoma Sunday*

TZS 94,000

## STARTER

### Soup of the Day

Home-baked bread, herb butter.

## MAIN

### Swahili *Nyamachoma*

Grilled ribeye, lamb chops, Portuguese chicken, and the day's catch. Mini servings of spicy rice, shoestring fries, kachumbari, chimichuri and assorted sauces.

Vegetarian: Charred Vegetable *Mishikaki*. Bell peppers, red onions, zucchini, cherry tomatoes, carrots, and olives. Garlic-ginger marinade. Coconut-peanut dipping sauce, sweet potato fries, kachumbari. (V)

## DESSERT

### Seasonal Fruit Crumble

Vanilla ice cream, warm rum-raisin sauce.

Special requests are always welcome. Allergies and dietary preferences are met without fuss. A celebration in the air? Tell us in the morning and we will set the table to match.



NEKOLI GLAMPING

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