

Menu Philosophy



MBWENI
RUINS & GARDENS

Natural & Homemade

We're on a journey to source organic ingredients, with some harvested right from our gardens.

We avoid chemicals: if nature doesn't make it, we don't want it

Sustainable Seafood

Following Chumbe's 'Sustainable Fish List,' we serve responsibly sourced fish and avoid species like King Fish or Tuna..

Ensuring every bite helps preserve marine life for generations to come.

Locally Sourced

We prioritize local suppliers, reducing our carbon footprint while celebrating the rich flavors of Zanzibar.

We avoid plastic packaging to further reduce our impact.

Zero-Waste Philosophy

We believe nothing should go to waste.

From right-sized portions to transforming kitchen scraps into jams, juices, and compost, we're turning sustainability into delicious solutions.

Wholesome Cooking

Food should nourish both body and soul.

That's why we craft healthier dishes with love while charging a little extra for fried or sugary indulgences—because we care about your wellbeing.

"Mbweni Ruins is a home for all of us."

A laid-back no frills environment that allows us to slow down, get back in touch with nature, and with ourselves.

Mbweni Ruins is a raw and safe space for collaboration and co-creation, for imagination and celebration."



All Day Dining

10:00AM - 10:00PM

Pay by card and enjoy a 5% discount.
Members receive an additional 20% off.
Conversion rate: 1 USD = 2500 THs

Fingerfood

Hummus	14k
Silky hummus - fresh & pickled vegetables - chapati	
Avocado Toast	14k
Toast - avocado - lime - pickled onion	
Amina's Chicken skewers	14k
4 mini skewers - homemade BBQ sauce	
Chicken Wrap	14k
Sauteed chicken - fresh vegetables - mango chutney	
Falafel Wrap	14k
Homemade falafel - fresh vegetables - hummus	
Trio of Sliders	26k
Mini burgers with fish, beef or pulled jackfruit	

Fried

Thick Fries	8k
Double fried thick potato fries	
Vegetable Sambosa	12k
Homemade sambosa - mango chutney	
Chicken Fingers	16k
Homemade chicken fingers - avocado mayo	
Fish Fingers	17k
Homemade fish fingers - fresh herb yoghurt dip	
Calamari	17k
Homemade calamari - fresh herb yoghurt dip	

Sides

Roasted Potato Wedges	5k
Oven roasted potato wedges	
Kochumbari salad	6k
Tomato - onion - lime - pilipili	
Chickpea salad	7k
Chickpeas - cucumber - tomato - onion	
Swahili Spinach	7k
Sauteed spinach - Zanzibar spices	
Sauteed vegetables	7k
Mix of sauteed vegetables	
Vegetable fried rice	7k
Rice - carrot - zucchini - onion - soy sauce	
Coconut rice	7k
Rice - coconut	
Chapati	7k
Homemade traditional chapati	

Vegetarian

Green Papaya Salad	12k
Green papaya - beans - peanuts - tomato	
Seasonal Avocado Ceviche	15k
Avocado - mango / pineapple - tomato	
Watermelon Salad	15k
Watermelon - cucumber - tomato - onion	
Pasta Passionfruit Pesto	20k
Passionfruit pesto - oven dried tomato - pasta	
Jackfruit Curry	20k
Jackfruit - coconut - rice - kachumbari	

Seafood

Octopus Salad	20k
Octopus - mango - lettuce - cashew - caramelized soy	
Octopus Curry	25k
Octopus - Coconut - sautéed vegetables - rice	
Grilled Octopus	25k
Octopus - sautéed vegetables - rice - chimichurri	
Grilled Fish	35k
Cobia - sautéed vegetables - rice - lemon-butter sauce	
Grilled Prawns	35k
Prawns - sautéed vegetables - rice - garlic butter	
Seafood Platter for Two	100k
Extra person	45k
Prawns - octopus - calamari- vegetables - rice	

Meat

Grilled Chicken	22k
Grilled chicken - sauteed vegetables - rice - BBQ sauce	
Chicken Biryani	28k
Chicken - biriyani sauce - rice	
Beef Steak	34k
Beef - vegetables - potato wedges - pepper sauce	

Dessert

Italian Gelato per scoop	8k
Ask for available flavors	
Mango - Pineapple Crumble	15k
Mango - pineapple - crumble	
Sweet Sambosa	15k
Rice - vanilla - cashew - passionfruit	
Chocolate Brownie	20k
Chocolate - nuts - cream	

