

# 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.

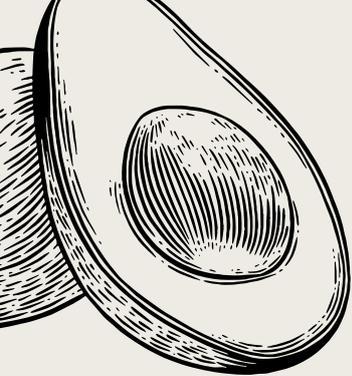
That's why we craft healthier dishes with love while charging a little extra for fried or sugary indulgences—because we care about your wellbeing.

## "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."





# Breakfast

7:30 AM - 10:00 AM

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

## Savoury

- |  |     |
|--|-----|
| <b>Made-to-Order Eggs</b>  | 10k |
| Fried, scrambled, boiled, or poached egg - roasted tomato - fresh herbs - white or brown toast |     |
| <b>Shakshuka</b>   | 14k |
| Poached eggs - tomato sauce - cilantro - white or brown toast                                  |     |
| <b>Avocado Toast</b>   | 15k |
| Avocado - roasted tomato - pickled red onion - grilled lime - white or brown toast             |     |

## Fruis

- |  |     |
|--|-----|
| <b>Smoothie Bowl &amp; Granola</b>   | 15k |
| Avocado - Banana - Mango - Pineapple - Coconut - Homemade Zanzibar Granola |     |
| <b>Tropical Fruit Platter</b>  | 15k |
| Tropical Fruit Platter featuring a colorful selection of seasonal fruit    |     |

## Sweet

- |   |     |
|---|-----|
| <b>Vitombua &amp; Fruit</b>   | 15k |
| Vitombua (coconut rice balls) - yoghurt - pineapple - passion fruit - caramelized cashews |     |
| <b>Swahili Pancakes</b>   | 15k |
| Swahili spiced pancakes - artisanal honey - fruit   |     |
| <b>Mango French Toast</b>   | 15k |
| French toast - mango - artisanal honey - homegrown basil                                  |     |
| <b>Peanutbutter French Toast</b>  | 15k |
| French Toast - Homemade Peanut Butter - Fresh Banana - Coconut Cream - Tropical Mint      |     |

## Add-ons

- |                       |    |
|-----------------------|----|
| <b>Extra egg</b>      | 3k |
| <b>Peanut Butter</b>  | 4k |
| <b>Seasonal Jam</b>   | 5k |
| <b>Yoghurt</b>        | 6k |
| <b>Bread or Toast</b> | 6k |
| <b>Hash Brown</b>     | 8k |



# All Day Dining

10:00AM - 10:00PM

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## Fingerfood

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

## Fried

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

## Sides

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

## Vegetarian

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

## Seafood

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

## Meat

<b>Grilled Chicken</b>	22k
Grilled chicken - sauteed vegetables - rice - BBQ sauce	
<b>Chicken Biriyani</b>	28k
Chicken - biriyani sauce - rice	
<b>Beef Steak</b>	34k
Beef - vegetables - potato wedges - pepper sauce	

## Dessert

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



# Non Alcoholic Drinks

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## Smoothies

<b>Vitamin Bomb</b> Carrot - papaya - passion fruit - mango	10k
<b>Green Fairy</b> Pineapple - cucumber - parsley - ginger	10k
<b>Yellow Mellow</b> Mango - pineapple - banana	10k
<b>Mango Jambo</b> Mango - vanilla - coconut milk - banana	12k
<b>Virgin Pina Colada</b> Pineapple - coconut cream - lime - honey	12k
<b>Protein Booster</b> Peanut butter - cocoa - coconut milk - frozen banana	12k
<b>Avo Date shake</b> Avocado - date - honey - coconut	15k
<b>Cashew Shake</b> Cashew - vanilla - banana - coconut milk	15k

## Juices

<b>Cold pressed Pineapple</b>	10k
<b>Cold pressed Watermelon</b>	10k
<b>Mango</b>	10k
<b>Papaya</b>	10k
<b>Mixed</b>	10k

## Tea

<b>Black Tea</b>	4k
<b>Green Tea</b>	4k
<b>Mint Tea</b>	4k
<b>Zanzibar Spice Tea</b> Cinnamon - cardamom - ginger - nutmeg	4k
<b>Dawa Tea</b> Ginger - lime - honey	5k
<b>Chai Latté</b> Tea - ginger - cinnamon - cardamom - milk	5k
<b>Chai Coconut Latté</b> Tea - ginger - cinnamon - cardamom - coconut	6k

## Refreshments

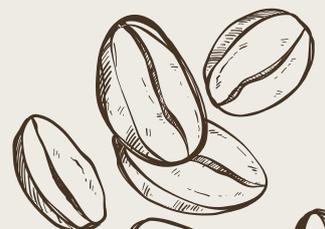
<b>Unlimited water refills</b> Refill your glass/bottle at the water dispenser	4k
<b>Coconut water</b> Fresh young coconut water	4k
<b>Soda water</b> Sparkling water	4k
<b>Homemade Iced Tea</b> Black tea - lime - honey - ginger	5k
<b>Homemade Lemonade</b> Lime - honey - soda water	6k
<b>Homemade Ginger Lemonade</b> Ginger - lime - honey - soda water	6k
<b>Homemade Watermelon Lemonade</b> Watermelon - lime - honey - soda water	6k
<b>Homemade Passionfruit Lemonade</b> Passionfruit - lime - honey - soda water	6k
<b>Homemade Pineapple Lemonade</b> Pineapple - lime - honey - soda water	6k
<b>Large bottle of water</b> Plastic bottle of water	6k
<b>Commercial soda's</b> Cola, Fanta, Sprite, Tangawizi, Bitter Lemon, Tonic	7k

## Iced Coffee

<b>Iced Americano</b>	6k
<b>Iced Cafe Latté</b>	9k
<b>Iced Coconut Latté</b>	9k

## Coffee

<b>Espresso</b>	5k
<b>Americano</b>	5k
<b>Double Espresso</b>	8k
<b>Cappuccino</b>	8k
<b>Cafe Latté</b>	8k
<b>Coconut Latté</b>	8k





# Alcoholic Drinks

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## Beer & Cider

<b>Kilimanjaro</b>	8k
<b>Safari</b>	8k
<b>Serengeti</b>	8k
<b>Castle Lite</b>	8k
<b>Zanzibeer</b>	8k
<b>Savannah</b>	12k

## Wine

<b>Dodoma - White</b>	glass/bottle
White wine from Tanzania	10k/45k
<b>Boschendal - Chenin Blanc</b>	18k/75k
Tropical fruit, white guava, peach and hints of pineapple aroma's on the nose. Elegant peach-infused citrus characteristics with a hint of honey. A well-balanced, full-bodied wine with a long lingering finish.	
<b>Boschendal - Merlot Cabernet Sauvignon</b>	18k/75k
An attractive burst of rich dark to black fruits showing mulberry, blackcurrant, ripe plum and spicy aromas that carry through a smooth, juicy entry supported by ripe tannins and just discernable cigar box spiciness.	
<b>Sea Change - Syrah Rosé</b>	18k/75k
The nose offers a bouquet of aromatic fresh flavors. The wine is dry and balanced on the palate. There is an elegant, mouth-watering acidity that complements it's fruity notes.	

## Hard Liquor

<b>Beefeater Gin</b>	single/double
	5k/9k
<b>Absolut Blue</b>	5k/9k
<b>Homemade Coffee Liqueur</b>	5k/9k
<b>Angostura Rum 5y</b>	7k/12k
<b>José Cuervo Silver</b>	7k/12k
<b>Johnie Walker Black Label</b>	7k/12k
<b>Campari</b>	7k/12k
<b>Martini Rosso</b>	12k

## Cocktails

<b>Skinny Masikini</b>	10k
Konyagi - lime - soda water	
<b>Dawa</b>	12k
Konyagi - lime - ginger - honey	
<b>Passion Mojito</b>	14k
Rum - mint - lime - passion fruit - sugar - soda	
<b>Pineapple Cooler</b>	14k
Rum - pineapple - lime - sugar	
<b>Lemongrass Collins</b>	16k
Lemongrass infused gin - lime - lemon syrup - soda	
<b>Frozen Balls</b>	10k
Gin - watermelon - lemongrass syrup - soda	
<b>Dark Mojito</b>	16k
Angostura 5y - mint - lime - sugar - soda	
<b>Espresso Martini</b>	18k
Angostura 5y - homemade coffee liqueur - espresso	
<b>Piña Colada</b>	20k
Angostura 5y - coconut - pineapple - lime - sugar	
<b>Chocolate Old Fashioned</b>	20k
Whisky or rum - sugar - chocolate bitters	
<b>Aperol Spritz</b>	20k
Aperol - sparkling wine - soda	
<b>Ramos Ginn Fizz</b>	20k
Gin - lime - coconut - vanilla - egg white - soda	
<b>Pineapple Chilli Margarita</b>	20k
José Cuervo - Cointreau - pineapple - chilli	
<b>Whisky Sour</b>	20k
Whisky - ginger - lime - honey - egg white	

