





The Art of African Cooking with Indian Flavors

Non-Alcoholic Specialties

Tinker Bell and Friends or Lightning McQueen Raceway Punch
Minute Maid Light Lemonade Punch served in a souvenir Fairies or Cars Cup with a glowing Tinker Bell or Lightning McQueen Clip-on Light 6.49

Mega-Berry Smoothie
Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.69

Mango Lassi Smoothie
A traditional frozen blend of Mango Purée with Nonfat Yogurt 4.69

Specialty Cocktails

Magical Star Cocktail
Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.25

African Starr Mojito
Starr African Rum, Van der Hum Tangerine Liqueur from South Africa, fresh Mint, and Lime 9.25

Kande Coconut Cooler
A refreshing combination of Starr African Rum, Coconut, Vanilla Ice Cream, and Orange Juice 8.25

Malawi Mango Margarita
A frozen blend of Tequila, Van der Hum Tangerine Liqueur, Mango Purée, and freshly squeezed Lime Juice 9.25

Painted Lemur
Amarula Fruit Cream Liqueur and Van der Hum Tangerine Liqueur combined in a Chocolate-striped glass inspired by the distinctive striped tail of the Madagascar Lemur 8.25

Draft Beer

Safari Amber 6.00

Blue Moon 6.00

Bud Light 5.25

Samuel Adams Seasonal 6.00

Bottled Beer

Tusker Premium Lager - Kenya 6.75

Windhoek Lager - Namibia 6.75

Kingfisher Premium Lager - India 6.75

Other Non-Alcoholic Offerings

Evian or Perrier 750 mL 6.50 Serves Two

Coffee or Hot Tea 2.19

Press Pot Coffee (Kenya AA) or Tea 6.29

Coca-Cola, Coca-Cola Zero, Diet Coke, Sprite, and Minute Maid Light Pomegranate Lemonade 2.69

Appetizers

Appetizer Sampler for Two
Potato and Pea Samosas, Pulled Duck with Red Curry Sauce, and Roasted Cauliflower 14.99

Pulled Duck with Red Curry Sauce
served on Five-Grain Rice Cake 8.99

Tomato Soup
with Paneer Cheese 5.49

Seared Paneer Cheese
with Pickled Eggplant and Coriander Chutney 6.99

Mustard Seed Crusted Scallops
with a Coconut Cream Sauce 8.99

Potato and Pea Samosas
with choice of Tamarind or Mango Chutney 7.99

Salad Sampler

Choice of Three Salads 6.99

Chickpeas with Cucumber and Tomato

Roasted Potato, Corn, and Spinach

Watermelon, Lime, and Radish

Roasted Beets

Carrot, Orange, and Mint

Slow Cooked in Gravy, Simple and Well Seasoned

Choice of Two served with Basmati Rice or Five-Grain Pilaf 18.99

Chicken with Red Curry Sauce

Beef Short Ribs

Shrimp with Green Curry Sauce

From the Tandoor Ovens

Choice of Basmati Rice or Five-Grain Pilaf

Tandoori Chicken 17.99

Tandoori Lamb Chops 20.99

Tandoori Shrimp 20.99

Sanaa Vegetarian Sampler

Choice of Two served with Basmati Rice or Five-Grain Pilaf 14.99

Paneer Cheese and Spinach

Stewed Lentils

Spicy Cauliflower, Onions, Tomatoes, and Mint

African Cooking with Indian Flavors

Today's Sustainable Fish

with Shrimp and Scallops served with seasonal Vegetables in a light Curry Broth 24.99

New York Strip

served with Warm Potato and Spinach Salad, Tomato, and Golden Raisin Chutney 27.99

Spice-crusted Cornish Game Hen

with Turnips and Cherries 17.99

Indian-style Bread Service

Choice of Three Breads and Three Accompaniments 8.99 Serves Two

Breads

Naan
Onion Kulcha
Paratha
Paneer Paratha

Accompaniments

Red Chile Sambal
Cucumber Raita
Coriander Chutney
Mango Chutney
Garlic Pickle
Green Mango Pickle
Roasted Red Bell Pepper Hummus
Tamarind Chutney

Sides

Basmati Rice 2.99

Stir-fried Green Beans 2.59

Five-Grain Pilaf 3.99

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more