

LUNCH

MAIN

Tanzanian plate

*a taste of 3 traditional dishes served with rice
-selected by the chef according to what is in season*

11

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Spaghetti Aglio Olio **or** Spaghetti Arrabiatta

*spaghetti with garlic & extra virgin olive oil **or** spaghetti with a fresh tomato-chili sauce*

11

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Kaliwa Avocado Toast

with tomato & a poached egg

9

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Vegetable Thai Curry **or** Chicken Thai Curry

Homemade curry with rice

11

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Homemade Vegetable Wrap

fresh wrap with egg or chicken & a cucumber- mint yoghurt sauce

9

KALIWA
LODGE
KILIMANJARO



LUNCH

STARTERS/ LOCAL TASTE

Spiced Samosas

stuffed pastries with spicy beef or vegetables

6

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Banana Tempura

crispy green bananas from the garden & avocado green sauce

6

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Ugali Fritters

traditional maize fritters & fresh peanut-ginger sauce

6

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Spring Rolls

Homemade vegetable spring rolls & fresh tomato-chili salsa

6

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Guacamole & Chapati

Homemade vegetable spring rolls & fresh tomato-chili salsa

6

KALIWA

LODGE
KILIMANJARO



LUNCH

SALADS

Mango, Avocado & Cashew

cooling salad served with a yoghurt-lemon leaf dressing

8

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Katchumbar salad

traditional chopped tomato, cucumber, onion salad with lemon dressing

6

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Beetroot, Carrot & Peanut

shaved beetroot & carrot with a homemade peanut- ginger- honey sauce

8

*

Fresh Shamba salad & toasted Nuts

mixed garden lettuce & vegetable salad with lemon dressing

7

KALIWA
LODGE
KILIMANJARO



LUNCH

SWEET

Fruit Salad of the Season

6

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Homemade Passionfruit ice cream

6

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Cinnamon bananas with roasted Peanuts

served with homemade vanilla ice cream

6

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Homemade coffee ice cream & fresh coconut

local arabica coffee from Machare farm

7

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Caramelized pineapple with mint

7

