TANGAWIZI LODGE

MENU

A NOTE FROM TANGAWIZI LODGE

AT TANGAWIZI LODGE,
WE BELIEVE THAT FOOD CARRIES THE RHYTHM OF THE ISLAND — BORN FROM THE OCEAN, THE EARTH, AND THE PEOPLE WHO LIVE CLOSE TO THEM.

OUR MENU IS WIDE AND GENEROUS, INSPIRED BY THE MANY FLAVOURS OF ZANZIBAR — BUT IT DOESN'T MEAN THAT EVERYTHING IS ALWAYS AVAILABLE.

WE LIVE ON AN ISLAND WHERE SUPPLY DEPENDS ON TIDES, WIND, AND THE SEASON.

WE CHOOSE TO WORK WITH SMALL LOCAL FARMERS, FISHERMEN AND ORGANIC DAIRY PRODUCERS.

WE AVOID IMPORTED GOODS AND PROCESSED INGREDIENTS, KEEPING OUR KITCHEN NATURAL, SIMPLE AND TRUE TO THE ISLAND.

SOMETIMES THE SEA RESTS, AND SOMETIMES THE GARDEN GIVES LESS.
IF SOMETHING IS MISSING,
IT'S BECAUSE WE PREFER TO WAIT — NOT TO REPLACE.

YOU CAN ALWAYS ASK OUR CHEF FOR A SPECIAL SUGGESTION
EVERY DISH WE SERVE IS MADE WITH CARE, RESPECT AND A TOUCH OF TANGAWIZI MAGIC

INFORMATION FOR OUR IN-HOUSE GUESTS

BREAKFAST À LA CARTE — INCLUDED FOR ALL GUESTS.

SERVED FROM 7:30 TO 10:30 IN THE MAIN RESTAURANT.
CHOOSE ONE À LA CARTE BREAKFAST DISH AND ENJOY IT WITH YOUR FAVOURITE COFFEE OR TEA AND FRESH JUICE AND FRUIT PLATE.

ALL MEALS OTHER THAN BREAKFAST ARE SERVED FROM 12:00 TO 22:00

HALF BOARD PACKAGE INCLUDES:
BREAKFAST À LA CARTE — INCLUDED FOR ALL GUESTS.
ONE ADDITIONAL MEAL PER DAY — LUNCH OR DINNER.
1 STARTER OR SOUP
1 MAIN COURSE
1 INCLUDED DRINK — WATER, SODA, LOCAL BEER OR HOUSE TABLE WINE.

DISHES MARKED IN THE MENU "PLATTER FOR 2" AND WHOLE SUSHI MENU ARE NOT INCLUDED IN THE HALF BOARD PACKAGE

ADDITIONAL DRINKS AND ANY ITEMS OUTSIDE THE PACKAGE ARE CHARGED AT THE REGULAR MENU PRICE.
IF YOU NEED ANY ASSISTANCE, WE ARE HAPPY TO ASSIST

BREAKFAST À LA CARTE

SCRAMBLED, FRIED OR SOFT BOILED EGGS
15,000 TZS

Soft and creamy scrambled eggs
one side fried,
or just simplest soft boiled home style.
Served with toasts. Make you feel home

AVOCADO BENEDICT EGGS
25,000 TZS

Poached eggs served on creamy avocado, fresh rocket and toasted bread base, drizzled with olive oil and
seasoned with black pepper and sea salt.

TANGAWIZI SPICED EGGS
25,000 TZS

A Zanzibar-style breakfast – sautéed tomato, pepper, onion and garlic with warm Tangawizi spices and eggs. Aromatic and slightly spicy

BEEF SAUSAGE AND CHEESY EGGS
25,000 TZS

Meat lovers style breakfast – baked beef sliced sausage with tomato,and , onion covered with cheese and eggs. Full of morning energy.

RAINBOW VEGGIE OMELETTE
25,000 TZS

A colourful omelette with zucchini, tomato, pepper,
spinach and garden herbs.
Light, vibrant, and full of freshness.

MUSHROOM & PEANUT OMELETTE
25,000 TZS

Rich and earthy oyster mushrooms folded into eggs with roasted peanut butter
and feta cheese
– a local twist with creamy texture.

CHIPSI MAYAI ZANZIBAR
20,000 TZS

Traditional island favourite – crispy fries fried together with beaten eggs, onion and spinach.
The ultimate comfort breakfast.

SWEET OAT BANANA PANCAKES
25,000 TZS

thick soft pancakes oat and banana served with cream cheese , aisins and cinamon, jam and choclate

TANGAWIZI BREAKFAST SET
FOR OUR INHOUSE GUESTS EXCLUSIVE

**ENJOY GLASS OF FRESH TROPICAL JUICE,
MIXED FRUIT PLATTER, CUP OF COFFEE OR TEA BY YOUR CHOICE
FRESH BAKED BREAD, LOCAL JAM, HONEY, NATURAL YOGHURT
AND CEREALS (ON REQUEST)**

RELAX WITH THE OCEAN BREEZE, LET TIME SLOW DOWN, AND TASTE THE SENSUAL RHYTHM OF TANGAWIZI MORNINGS.

STARTERS & FINGER FAST FOODS
for medium hunger...

TANGAWIZI FISH SPECIAL ONLY
30,000 TZS

House-cured dry-aged tuna and white fish served with green and black olives rocket, cherry tomato, fresh melon

TUNA CARPACCIO
30.000 TZS

Super thin sliced tuna soaked in olive oil with orange juice, balsamic glaze, roaasted cashew, parmesan and capers

PRAWNS OR TUNA TARTAR CEVICHE STYLE
30.000 TZS

Fresh prawns or tuna marinated in passion fruit juice and chili, with mango, avocado, rocket and olive oil

CHILLI & LIME GRILLED PRAWNS
25.000 TZS

Served on skewers with dips
- juicy, spicy and citrusy.

FRIED CALAMARI BITES IN TEMPURA 25.000 TZS

Crispy and golden, served with veggies and home made Pili Pili sweet sauce.
Must try.

ZUCCHINI FRITTERS WITH PESTO & CASHEWS
25.000TZS

5 crispy, pan-fried fritters - the flavor of green pesto, crunchy sweet carrot and cashew is in the batter.

SUPER FOOD - LOCAL UNIQUE SEAWEED TEMPURA SNACK
20.000 TZS

Crispy seaweed in light tempura batter, served golden and delicate with a savory dipping sauce.

STICKY BBQ CHICKEN WINGS
25.000 TZS

No need to describe. 3 juicy smokey wings. Just enjoy the classics.

BEEF MISHKAKI SKEWERS WITH TANGAWIZI SPICE RUB
20,000 TZS

Grilled skewers of beef marinated in island spices. just classic.

COCONUT-CRUSTED CHICKEN STRIPS - 25.000TZS

Crunchy, bite-sized chicken pieces coated in coconut crust.

ZANZIBAR GOAT SAMBUSA
25.000TZS

Hand-folded 3 triangles filled with slow-cooked, spiced goat meat and veggies. Served with sweet spicy dip.

LAMB & PICKLE MAYO BALLS WITH GRILLED AUBERGINE
30.000 TZS

5 Crispy, fried lamb minced balls with roasted aubergine ,pickle dip served with pickles and youghurt mint sauce

CLASSIC SUSHI ROLLS

TO CHOOSE - TUNA/KING FISH/OCTOPUS/PRAWNS/SMOKED DRY FISH

NIGIRI

1 PROTEIN - 8 PCS - 25.000TZS

Classic rice bites topped with fish or seafood and wrapped with thin nori stripe – simple,and clean flavour.

HOSOMAKI

1 PROTEIN - 8 PCS - 25.000TZS

Thin rolls with nori on the outside, rice inside and a cleaner, more minimal filling.

FUTOMAKI - LARGE ROLL

2 PROTEIN - 8 PCS - 35.000TZS

Bold, generous rolls with nori on the outside and rice inside, built with layered fllings and richer combinatons.

URAMAKI - INSIDE-OUT ROLL

2 PROTEIN -8 PCS - 35.000TZS

Think of futomaki turned inside out – nori inside, rice outside, finished with colourful toppings, textres and signature details.

ALL SUSHI DISHES ARE SERVED WITH SOY SAUCE, WASABI AND HOUSE-PICKLED GINGER

PREPERATION 40-60MIN DEPENDING ON THE TYPE OF ORDER ART NEEDS TIME

SUSHI snacks AND SPECIAL rolls

40,000 TZS

CRISPY RICE NUGGETS WITH TUNA CREAM

8 Crispy sushi rice cubes topped with half grilled fish cream mayo, spring onion and sesame,

TUNA OR PRAWNS SUSHI BURGER WITH RICE PAPER CHIPS

avocado, mango, cheese, nori, pickles, roasted cashew, greens spicy mayo in sesame crispy rice bun

ROLLS 2 PROTEIN 8PCS

TUNA/KING FISH/OCTOPUS/PRAWNS/SMOKED DRY FISH

RAINBOW SURPRISE

Uramaki served with mix of fish, avocado and mango on top, filled with cream cheese and crunchy greens

GOLDEN MANGO

Uramaki served with mixed fresh tuna and tempura prawns, caramelized mango and cashew nuts, surprising with pickles and veggies

CRUNCHY PANKO ROLL

Warm and panko crunchy roll with mixed fresh ingridiens.

SALADS
30,000 TZS

SALAD ADD-ONS 15.000 TZS

GRILLED CHICKEN / HALLOUMI / SMOKED DRY TUNA /GARLIC PRAWNS /MARINATED TOFU

ZUCCHINI SPAGHETTI SALAD

Zucchini noodles with avocado, mango,
cherry tomatoes, cucumber and soft boiled egg
– tossed in a citrus and pesto dressing, rocket and coriander, touch of chili flakes

BEETROOT & PAPAYA SALAD

Beetroot and ripe papaya with raisins, seeds and capers on crispy rocket and aceto glaze,
orange and mix of brie and blue cheese – sweet, earthy and elegant.

TANGAWIZI TROPICAL MIX

Mixed watermelon and pineapple with lettuce, fresh cucumber, onion and tomato, topped
with feta, roasted cashews and our special ginger honey dressing
- tropical satisfying and rich in flavour

FOCACCIA HOT SANDWICHES
30.000 TZS

ROASTED VEGGIES & EGG SANDWICH

Eggs with roasted zucchini, eggplant and sweet pepper, layered with tomato, rocket
and bbq mayonnaise

CHICKEN & MUSTARD HONEY SANDWICH

Grilled chicken breast with tomato, cucumber, lettuce and onion with perfect balance of honey
and mustard mayo.

SMOKED DRY TUNA SANDWICH

Slices of smoked and cured tuna with brie cheese,,,pickled cucumber and rocket,
served on warm bread with delicate dill mayonnaise and touch of papaya chutney

PASTA , RICE & Co.

SEAFOOD TAGLIATELLE
45.000 TZS

Homemade tagliatelle with ocean mixed "fruits", bisque reduction and olive oil.
Zanzibar meets Italy in one dish full of rhythm.

TAGLIATELLE CASHEW PESTO
40.000TZS

Homemade tagliatelle with mixed rocket corianderand herbs pesto,
Rich in roasted garlic and cashew,
with cherry tomatoes, spinach and olive oil
creates unbeatable fusion

COCONUT LIME CHICKEN TAGLIATELLE
45.000 TZS

Homemade tagliatelle with tender chicken in a silky coconut-lime sauce with garlic
and fresh herbs.
clasic with tropical touch

PAYA (PAELLA) TANGAWIZI SIGNATURE
45.000 TZS

Our iconic dish – fish, calamaries and prawns fried in creamy coconut-garlic curry. and tumeric rice.
Twisted with caramelized pineapple cardamon, cinnamon and ginger.
Full-bodied, aromatic and veryTangawizi.

VEGGIE FRIED BROWN RICE
35.000 TZS

Brown fried smokey rice with grilled veggies, baby corn and egg.
Served with pickeld cabbage.

COCONUT & SPICY CHICKEN RISOTTO
40.000 TZS

Creamy coconut risotto with tender chicken, green beans and a silky garlic honey oyster glaze, finished with warm cumin and rich savory notes.

SOUPS
20,000 TZS

UROJO - GREEN MANGO SOUP

The legendary street soup of Zanzibar
Made from sour green mango,, tamarind and coconut, finished with crispy bites, boiled egg, beef skewer and a touch of pili-pili.

FISH & SEAFOOD BROTH

Traditional Zanzibar – dark, rich and deeply aromatic, cooked with onion, ginger and veggs served with pili pili, lemon and potatoes..

TANGAWIZI PUMPKIN SOUP

Silky and warming pumpkin soup blended with coconut cream, ginger and cinnamon creamy, bright and gently spiced. with roasted seeds

CHILLED AVOCADO & PESTO CREAM

A light, aromatic and cooling avocado, cucumber yoghurt soup with feta and mint
Thick and creamy, served with garlic croutons.

All main courses are served with your choice of two sides from our side selection.

FISH & SEAFOOD

CATCH OF THE DAY – 40,000 TZS
(CHANGU, TASI OR OTHER LOCAL FISH)

Whole local fish grilled or pan-fried, served with fresh herbs and a touch of lime. Simple, juicy, and caught from the ocean .

FISH STEAK – 45.000 TZS
(TUNA, KINGFISH,, RED SNAPPER)

A thick fillet of the finest local fish – grilled and lightly seasoned to bring out its natural flavour.
Pure island simplicity with a Tangawizi twist.

FISH MAKANGE LOCAL SPECIALITY
35,000 TZS

Fried mixed pieces of local fish and cooked iin spicy thick veggie sauce , strong coriander, tumeric masala flavor
Pure Zanzibar taste.. Best with plain rice.

SESAME SEARED TUNA – 45,000 TZS

Sesame-seared tuna with balsamic glaze.
Best with roasted baby potatoes and mango chili salsa

SAMAKI WA KUPAKA – 45,000 TZS

A Swahili coastal legend – fish baked in rich coconut and tamarind sauce with turmeric, curry and coriander.
A deep, traditional flavour of the islands.

GRILLE OCTOPUS TANGAWIZI STYLE
45,000 TZS

Tender octopus ginger marination and Tangawizi masala spices, perfect with roasted potatoes and mango spicy salsa

SEAFOOD PLATTER
"OCEAN FEAST FOR 2"
150,000 TZS

A feast of big sigale, prawns, octopus, calamari,, red mules and fish – fresh from the ocean, beautifully seasoned and grilled..

MEAT & GRILL

TANGAWIZI GRILLED CHICKEN
40,000 TZS

Tender chicken breast marinated in ginger, garlic and lime, grilled with island spices and fresh herbs.
Juicy, smoky and full of flavour.

CHICKEN CURRY NUMBER 1 LOCAL FOOD
40,000 TZS

Grilled and cooked chicken pieces in spicy thick curry coconut sauce
Plain rice is best to enjoy the richness of sauce.
Indian twist of flavours in local Zanzibar taste.

CHICKEN MAKANGE LOCAL SPECIALITY
40,000 TZS

Bone chicken roasted and cooked in spicy thick veggie sauce , strong coriander, tumeric masala flavor
Pure Zanzibar taste.

BEEF STEAK WITH BLACK PEPPER SAUCE
50,000 TZS

Grilled and sliced juicy beef filet with creamy and spicy black pepper sauce, Best with mashed potatoes and grilled veggies

ROASTED MASALA BEEF
50.000 TZS

Slow cooked and roasted beef in reduced aromatic spiced sauce
best with plain rice and spicy kachumbari salad
Strong accent , Tangawizi style

MEAT LOVERS PLATTER
"ISLAND GRILL FOR 2"
130,000 TZS

A carnivore´s dream – grilled beef, , garlick chicken breast, BBQ chicken wings, , goat samosa and lamb kofta with Tangawizi spice rub and lime.

Side Selection

All sides 10,000 TZS when ordered separately.

ROASTED BABY POTATOES
MASHED POTATOES
ROASTED SWEET POTATOES
FRENCH FRIES
PILAU RICE (MASALA SPIECED)
PLAIN RICE
GRILLED VEGETABLES
SPINACH IN COCONUT CREAM
KACHUMBARI SALAD
FRESH GUACAMOLE
FRESH TOMATO SALSA
FRESH MANGO SALSA

TANGAWIZI SIGNATURE FLAT BREAD PIZZA

Our pizzas are served on a crispy flatbread-style crust, lightly seasoned with Zanzibar spices.

40,000 TZS

FOUR CHEESE & ROCKET

Mozzarella, cheddar, parmesan, feta and fresh rocket, finished with jalapeno slices.

OCEAN TANGAWIZI

Mozzarella, mixed seafood, okra pickles, red pepper and mango cubes on a fragrant Zanzibar Arabic-style za'atar base.

ZANZIBAR SMOKE

Based on olive oil, brie cheese, house-smoked tuna,, caramelised onion, fresh tomato, sweet ginger papaya drops, fresh rocket and balsamic glaze.

MEAT LOVERS

Mozzarella, tomato base, spiced minced beef, red onion, black olives and egg.

TROPICAL TWIST

Tomato base with broccoli, onion, garlic, cherry tomatoes, pineapple and tofu cubes. Fully vegan.

BLACK PEPPER CHICKEN

Mozzarella, grilled chicken strips with onion, garlic, black pepper and fresh rocket on tomato base.

JAMBIANI GOAT

Mozzarella, slow-cooked pulled goat, coconut-garlic white base, roasted onion, dried tomatoes, fresh herbs and lime.

BURGERS

35,000 TZS

Served with crispy fries and Tangawizi homemade sauces.
choose your favourite flavour base and patty : beef / chicken /tuna /halloumi/ vegan

CLASSIC ZANZIBAR

BBQ mayo, mix lettuce, tomato, pickled cucumber, onion and avocado

TROPICAL FIRE

Grilled pineapple, fresh bell pepper, feta cheese and sriracha spicy mayo with mix lettuce.

BLUE CHEESE DILL

Blue cheese, caramelized onion, mix lettuce & corriander, fresh cucumber and dill mayo.

TANGAWIZI LODGE DESSERTS

20,000 TZS

Sweet endings inspired by the island – tropical, warm and made from scratch in our kitchen.
We use local fruits, spices and nuts to create soulful treats with a Zanzibar twist.

CHOCOLATE LAVA MUFFIN WITH ICE CREAM

Warm chocolate muffin with a molten center and scoop of ice cream to shock your senses - rich, gooey, unforgettable.

MINI PAVLOVAS WITH TROPICAL FRUITS

Crisp meringue nests filled with whipped cream and topped with vibrant seasonal fruits.

BANANA-PINEAPPLE FLAMBÉ

Caramelized banana and pineapple flambéed with island rum, served warm with ice cream.

MANGO COCONUT RICE PUDDING

Silky and creamy coconut rice pudding served with ripe mango purée and a touch of passion

ICE CREAM

always good to elevate your mood
by your choice (3 scoops and syrup for deep flavor)

FRESH & FRUITY LEMONADES & SMOOTHIES

Pure island freshness. Every sip is a sunrise – tangy, tropical, and alive.
Made with locally sourced fruits, hand-pressed juices, and Tangawizi´s own spiced syrups.

LEMONADES

10,000 TZS

TAMARIND DATE

Tangy and bold. A refreshing sour punch with a tropical twist.

PINEAPPLE GINGER

Zesty and energizing.
Perfect to kickstart a hot day.

BITTER LIME MINT

Energizing cane sweetness and tangy bitter sour fusion.

MIXED JUICE BY YOUR CHOICE

Any juice You like - depends on fruits which are availible

SMOOTHIES

15,000 TZS

HANGOVER KILLER

Pineapple, lemon, ginger & pili-pili kick - your tropical rescue shot.

TROPICAL SUNSET

Papaya, mango & orange - like drinking a golden Zanzibari sunset.

MANGO PASSION ZING

Mango, passion fruit & coconut water - refreshing , zesty, irresistible

COFFEE PEANUT POWER

Bold and creamy. A nourishing energy boost with protein.

PINEAVO CREAM

Pineapple meets avocado & coconut cream - smooth,& rich.

WATERMELON MANGO COOLER

Fresh watermelon and sweet mango, lemon & mint - light, refreshing, chill.

FRESH COCONUT - 10.000TZS

COFFEE & TEA MENU

Locally grown, freshly brewed, served with warmth and rhythm.

All our coffees and teas are made from Tanzanian beans and leaves from the mainland.

Ditch the Coffee Sip the Matcha

100% NATURAL ENERGY BOOST
- MATCHA YOUR MOOD!

CHOOSE FAVOURITE SYRUP, CHOOSE FAVOURITE MILK, ENJOY HOT WITH FOAM OR COLD WITH ICE

GLASS OF PURE JOY 400ML
15.000 TZS
ASK AT THE BAR WHICH SYRUP MATCHES YOUR MATCHA

Tanzanian Coffee
Locally Roasted & Freshly Brewed

Smooth, rich and aromatic – made with 100% Tanzanian beans from the mainland highlands.

- ESPRESSO – 5,000 TZS
- AMERICANO (BLACK COFFEE) – 5,000 TZS
- DOUBLE ESPRESSO – 7,000 TZS
- CAPPUCCINO – 10,000 TZS
- LATTE MACCHIATO –10,000 TZS
- TANGAWIZI HOT WHISKEY SHOT -15,000 TZS

With plant-based milk available as well

African Tea Selection

Traditional Tanzanian teas – aromatic, soothing, and full of island soul.

(Ginger • Spiced • Black • Mint • Green • Fruit)

Please ask the staff for current availability of flavors
5.000TZS

COLD COFFEES & ESPRESSO TONICS

Balanced between tropical freshness and bold espresso – designed for the island heat.

COLD BREW BLACK - 10,000 TZS.
Slow-brewed black coffee over ice.
Smooth, bold, and refreshing.

COLD BREW VANILLA - 15,000 TZS
Cold brew poured over vanilla ice cream
– rich, aromatic, and indulgent.

TONIC ESPRESSO
WITH ELDERFLOWER SYRUP- 15,000 TZS
Floral and fragrant
– espresso lifted with elderflower tonic.

GINGER PILIPILI ESPRESSO
(TANGAWIZI STYLE) - 10,000 TZS
Spicy and stimulating
– espresso meets Tangawizi fire.

ORANGE ESPRESSO - 10,000 TZS
Freshly squeezed orange juice with espresso
– smooth and citrusy.

COCONUT ESPRESSO
10,000 TZS
Espresso shaken with coconut water
– tropical, light, and smooth

ORANGE SPRITZ ESPRESSO
15,000
Espresso, orange juice, and sparkling %
– bold and effervescent

GIN & TONIC ESPRESSO
15,000 TZS
A daring fusion of gin, espresso, and tonic
– complex and unforgettable.

BREWED SLOW, SERVED CHILLED, AND ALWAYS WITH A TWIST OF ZANZIBAR.

SOFT DRINKS & ENERGY

Cool and simple pleasures for tropical days.
Refreshing classics and island favorites
– the perfect break between the waves, the sun, and your next cocktail.

- RED BULL – 10,000 TZS
- MALT COFFEE (0.33 L) – 5,000 TZS
- COCA-COLA – 5,000 TZS
- COCA-COLA ZERO – 5,000 TZS
- FANTA – 5,000 TZS
- SPRITE – 5,000 TZS
- TONIC SCHWEPPS – 5,000 TZS
- PINEAPPLE SCHWEPPS – 5,000 TZS
- SODA WATER – 5,000 TZS
- BITTER LEMON – 5,000 TZS
- STONEY TANGAWIZI – 5,000 TZS
- STILL WATER 1.5L – 5,000 TZS

BEER & CIDER

Cold, crisp, and proudly local.
Brewed under the East African sun, our selection brings the true taste of Tanzania.
From iconic mainland lagers to small-batch craft beers made right here on Zanzibar – pure island refreshment in every sip.

Kilimanjaro Light	– 10,000 TZS
Kilimanjaro	– 10,000 TZS
Safari Lager	– 10,000 TZS
Serengeti Lager	– 10,000 TZS
Serengeti Light.	- 10.000 TZS
Serengeti Apple/Lime	- 10.000 TZS
Savanna Dry Cider	– 10,000 TZS
Corona Beer	– 10,000 TZS
Guiness Smooth/Extra	– 10,000 TZS
Zanzibeer Blond Ale/IPA	– 15,000 TZS

TANGAWIZI WINE SELECTION

South African soul, Zanzibari rhythm.

Carefully chosen from iconic South African wineries – each bottle carries a story of sun, spice, and craftsmanship.

From crisp Chenin Blancs and bright Sauvignons, through soft Rosés and smooth Pinots, to sparkling moments that dance in the glass – they are all delicious, sensual, and perfectly in the Tangawizi rhythm

75,000 TZS PER BOTTLE 15,000 TZS PER GLASS

TABLE WINE WHITE/RED DRY 10,000 TZS PER GLASS

MAN Family Wines

Honest, expressive, and sun-kissed; wines that capture the warmth and generosity of the Cape.

Alvis Drift

-Rich and elegant, handcrafted on a family estate with a passion for balance and detail.

Protea by Anthonij Rupert

Modern and floral, designed to be shared – every sip a celebration of freshness.

The KWV Collection

Over a century of South African winemaking heritage, blending New World fruit with Old World elegance.

TANGAWIZI
SIGNATURE & CLASSIC
COCKTAILS & MOCKTAILS

Wild. Sensual. Born in Zanzibar.
This is not just a drink list — it's the rhythm of the island in a glass

Each of our creations is handcrafted from local fruits, fresh herbs, and our own spiced Tangawizi syrups — bold, fragrant, and unapologetically alive.

From sunrise mocktails to moonlit cocktails, every sip tells a story: of ginger and ocean breeze, of fire and calm, of laughter under palm leaves.
We mix what Zanzibar gives us — passion, salt, heat, and light — and turn it into liquid poetry.
Sip slowly. Taste the island. Feel the Tangawizi.

Mocktails

Equally Addictive, Just Without the Buzz

15,000 TZS

GINGER-CHILI REFRESHER
Ginger-Pili-Pili Syrup, lime, soda, green tea
Hot, refreshing, sharp

HIBISCUS BREEZE
Hibiscus Syrup, lime, tonic, cucumber
Floral, tart, slightly bitter

PASSION & MINT SPARKLER
Passion fruit, honey, lime, soda, mint
Tropical, bright, aromatic

COCONUT-DATE MULE
Date Syrup, coconut water, lime, ginger tea,
Sweet, nutty, bitter

LEMONGRASS & LIME SPRITZ
Lemongrass Syrup, lime, sparkling water
Bright, crisp, aromatic

TROPICAL GARDEN
Passion fruit, pineapple, basil, sparkling water
Fresh, fruity, green

COCONUT MOJITO MOCKTAIL
Coconut water, mint, lime, soda,
Cooling, minty, soft

CARDAMOM-HONEY FIZZ
Cardamom, honey, lime, sparkling water
Smooth, lightly exotic

Classic Favourites

Simple, Honest, Loved Everywhere

20,000 TZS

OLD FASHIONED

Whiskey, sugarcane syrup, orange peel
A timeless classic with deep whis
key notes and citrus oils over a single cube.

WHISKEY SOUR

Whiskey, lemon juice, sugar syrup, foam
A smooth, tangy cocktail with a silky foam and citrus bite.

BOULEVARDIER

Bourbon, sweet vermouth, Campari
Bold and bittersweet with a warm, oaky finish.

MARTINI

Gin, dry vermouth, lime juice
Elegant and dry – stirred, never shaken.

NEGRONI

Gin, sweet vermouth, Campari
Bittersweet balance in every sip – bold and refined.

TOM COLLINS

Gin, lemon juice, sugar syrup, soda
A sparkling, citrus-forward cooler perfect for sunny evenings.

FRENCH 75

Gin, lemon juice, sugar syrup, prosecco
Bright, bubbly, and celebratory – a sparkling gin delight.

GARDEN AVIATION

Gin, amaretto, elderflower, lemon
Floral, nutty, and fresh – a twist on a garden classic.

DAIQUIRI

White rum, lime juice, sugar syrup
Crisp, citrusy and clean
– simplicity at its finest.

MOJITO

White rum, mint, lime, soda
Fresh mint and lime over crushed ice – a tropical refresher.

CUBA LIBRE

Gold rum, lime juice, Coca-Cola
Caribbean spirit with lime zest and cola bubbles.

MAI TAI

White & dark rum, Cointreau, lime juice
A rich and exotic blend of rums with citrus and spice.

Premium Shots

- TEQUILA SILVER. – 20,000 TZS
- VODKA – 15,000 TZS
- GIN – 15,000 TZS
- LIQUER. – 10,000 TZS
- WHISKEY&BOURBON – 15,000 TZS
- BRANDY - 10.000TZS
- KONYAGI – 5,000 TZS

Tangawizi Signatures

Our Island Twist on the Classics

25,000 TZS

ALMOND FOAM
Gold rum, coconut rum, amaretto, almond & caramel syrup, lime
Creamy dessert-style with nutty foam.

PASSION-HAZELNUT MARTINI
Vodka, martini, passion, hazelnut syrup, lime
Creamy, fruity and irresistibly exotic.

TANGERINE ZEST
Dark rum, triple sec, tangerine syrup, lemon, orange
Bright, citrusy and full of sunshine.

WATERMELON & CARDAMOM COOLER
Spiced rum, watermelon, cardamom syrup, lime slices
Juicy and spicy - pure summer in a glass.

LEMONGRASS & LIME ZEST MOJITO
White rum, lemongrass syrup, lime, mint, soda
Classic mojito with a zesty twist

TANGAWIZI CITRUS SPRITZ
Lemon gin, Stoney ginger soda, lemongrass, lime
Light and sparkling with a ginger kick.

HAZELNUT CREAM PUNCH
Dark coffee rum, hazelnut syrup, coconut milk, cinnamon
Nutty, creamy, spiced - pure comfort.

TROPICAL FIREWORKS
Tequila, pineapple, ginger-pili pili syrup, lime, soda
Fruity with heat - a party in your mouth.

TAMARIND WHISKEY SOUR
Bourbon, tamarind & cinnamon syrup, lime, foam
Sweet-sour classic with bold island flavour.

FLAMINGO KISS
Rosé wine, hibiscus syrup, lime, soda
Floral, bubbly and beautifully pink.

DATE & COCONUT OLD FASHIONED
Dark rum, date syrup, coconut water cube
Deep, smooth and delicately sweet.

TROPICAL MARGHARITA
White rum, frower syrup, tropical frozen fruit snow, lime juice
Refreshing, cooling, surprising.

BLOODY SUNSET
Campari, amaretto, lemon, blood orange
Bittersweet and velvety, with a sunset glow.

HIBISCUS SUNSET
Strawbery gin, hibiscus syrup, lime, tonic
A floral gin & tonic with a tropical twist.

CINNAMON ESPRESSO RUMTINI
Dark rum, espresso, cinnamon syrup, coffee liqueur
Strong, rich and smoky - a bold nightcap.

GINGER-CHILLI SMASH
Gold rum, ginger-pili pili syrup, lime, cane, soda
Spicy, zesty and ultra-refreshing.

DON'T KEEP TANGAWIZI AS YOUR SECRET

We hope you enjoyed your time with us.
If you did, tell someone about it
Tell them where you ate, what you loved, what surprised you — and send them our way

Tag us, share a photo, leave us a review
We genuinely love knowing that someone found us because you couldn't keep Tangawizi to yourself

Thank you for being here

YOU ARE THE JUDGE