



**Tanga Beach**  
Resort & Spa

# FOOD MENU



## DESSERTS

TROPICAL FRUIT PLATE .....	10,000/=
WHITE FOREST CAKE .....	8,000/=
BLACK FOREST .....	8,000/=
MABLE CAKE .....	8,000/=
MILK SHAKES .....	10,000/=
ASSORTED ICE CREAM .....	7,000/=
SMOOTHIES .....	10,000/=
<small>(of your choice of(Pineapple, mango banana, strawberry)</small>	
TROPICAL FRUIT PLATE .....	7,000/=

## TEA

WHITE MASSALA .....	5,000/=
BLACK MASSALA .....	5,000/=
PORRIDGE .....	5,000/=
MTORI .....	10,000/=

## BAR SNACK

EGG OF YOUR CHOICE .....	3,000/=
<small>Plain Omelet/Spanish Boiled</small>	
CHIPS PLAIN .....	7,000/=
PLAIN RICE .....	7,000/=
CHAPATI PLAIN .....	7,000/=
VEGETABLE SAMOSA <small>*Per Portion</small> .....	10,000/=
CHIPS EGG .....	10,000/=
GRILLED MARINATED BEEF BROCHETTE <small>*Per Portion</small> .....	20,000/=
MARINATED CHICKEN BROCHETTE <small>*Per Portion</small> .....	25,000/=
GRILLED MARINATED PORK SPARES RIBS SWEET & SOUR .....	35,000/=
BEEF SAMOSA <small>*Per Portion</small> .....	18,000/=
CHICKEN NUGGETS.....	25,000/=





## SALADS

TANGA BEACH GARDEN HOUSE MIX ..... 10,000/=

Green Salad leaves with garlic croutons, lettuce green beans, cherry tomatoes and citrus dressing

CHEF'S SALAD ..... 10,000/=

A special chef's creation salad of the day with a combination of seafood, chicken, tomatoes, soft lettuce and hardboiled egg marinated with virgin olive oil, drizzled with a choice of your salad

CHICKEN SALAD ..... 12,000/=

Salad leaves with combination of marinated chicken shredded served with virgin olive oil, drizzled with a choice of your dressing

TRICOLOGE SALAD ..... 12,000/=

Combination of lettuce, tomato and mozzarella cheese marinated with vinaigrette sauce

## SOUPS

CHEF'S SOUP OF THE DAY ..... 7,000/=

chef's homemade soup, kindly ask your waiter

CHICKEN BROTH ..... 9,000/=

Double essence of free range Tanga free range chicken with vegetable brunoise and a touch of lemon grass and leaves

CREAM OF MUSHROOM SOUP ..... 9,000/=

Cooked fresh mushrooms blended with cream and herbs

## APPETIZER

KING PRAWNS TEMPURA ..... 18,000/=

CHICKEN WINGS ..... 18,000/=

PRAWNS COCKTAIL ..... 18,000/=

AVOCADO PRAWNS ..... 18,000/=

FISH FINGER ..... 18,000/=

## PASTA

SEAFOOD PASTA ..... 25,000/=

Tossed macaroni pasta with selected seafood, garlic, onions, basil and hard cheese finished with exotic herbs and a dash of cream sauce

PASTA NAPOLITANO ..... 20,000/=

Tossed pasta with garlic onion, and fresh herbs with a rich tomato Concasse topped with cheese

SPAGHETTI BOLOGNAISE ..... 25,000/=

Herbs ground beef in tomato sauce on a bed of spaghetti, topped with cheese

CHICKEN ALFREDO ..... 25,000/=

Tossed pasta with garlic onion, and fresh herbs with a rich tomato Concasse topped with chicken

PENNE PASTA ..... 20,000/=

Sautéed long pasta with herbs tomato sauce





## SNACK BURGERS

- THE MIGHTY BEEFER  
PLAIN ..... 25,000/=
- The good old beef burger with choice of sautéed onions
- ALLY'S BURGER ..... 30,000/=
- Beefs burger topped with bacon, fried egg, lettuce and cheddar cheese
- VEGETABLE BURGER ..... 15,000/=
- Lightly shallow fried and topped with caramelized onions

## SANDWICHES

- TRADITIONAL CLUB  
HOUSE ..... 25,000/=
- Triple Decker sandwich with lettuce, tomato, fried egg, Chicken & crispy bacon
- AVOCADO TOMATO  
MOZZARELLA ..... 20,000/=
- Avocado, tomato topped with mozzarella served in homemade bread
- DELI SANDWICH ..... 25,000/=
- Your choice of chicken, cheese, tomato, ham, Grilled/toasted/plain
- JOSEE BEEF SANDWICH ..... 25,000/=
- Beef with mustard on grilled homemade bread with Prime fillet steak, sauté onions and mushrooms

All sandwich items are served with fries, mzuzu chips and coleslaw salad

## ALL DAY BREAKFAST

- Three Farm Eggs Any Style with Baked beans, Beef Sausage, beef bacon and fries-, tea or coffee 30,000/=

## INDIAN FOOD

(NON-VEGETERIAN)

- GRILLED MARINATED CHICKEN  
TIKKA MILD SPICED ..... 25,000/=
- LAMB ROGANJOSH ..... 40,000/=
- BUTTER CHICKEN ..... 25,000/=
- SEA FISH FILLET MASALA ..... 35,000/=
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- Delicacy of succulent of king prawns marinated in unique spices, cooked in cashew nut and onion gravy .

\*Accompaniments for the Indian delicacies: choose from below. Steamed rice, jeera rice, Chapati\*



## MKWAJA RANCH

PRIME TENDER BEEF FILLET  
STEAK 250GM TOPPED WITH  
CARAMELIZED ONION ..... 35,000/=

Grilled beef fillet steak topped with  
caramelized onions grilled to your taste  
medium, or well-done or rare

CREAMY GREEN PEPPER  
STEAK ..... 35,000/=

Well grilled marinated fillet steak glazed  
with red wine and Madagascar pepper  
cream sauce

GRILLED MINT MARINATED  
LAMB CHOPS ..... 40,000/=

Marinated Tenderloin lamb steak on bone  
grilled to your doneness with a choice of  
steamed rice, chips sauté potatoes drizzled  
with pepper and mint sauce

SUCCULENT PORK CHOPS  
300GM ..... 40,000/=

Grilled succulent pork chops marinated  
to your taste served with apple gravy

TANGA MIXED GRILL ..... 50,000/=

Comprising, (Lamb chops, beef medal-  
lion, chicken, sea fish fillet

EXOTIC MIXED GRILL ..... 50,000/=

Comprising lamb chops, calamari skewer,  
chicken drumstick,

T-BONE STEAK 500GR ..... 65,000/=

CHEFS SPECIALTY  
PLATTER ..... 90,000/=

Comprising lamb chops, calamari skewer,  
chicken drumstick,

## VEGETERIAN

MUTTER PANNER ..... 20,000/=

Green peas and pieces of cottage  
cheese in mild curry spices

PANNER MASALA ..... 20,000/=

Pieces of cottage cheese in mild  
Indian curry spices

DAL TADKA ..... 15,000/=

Combination of yellow lentils  
cooked with fresh tomatoes, Indian  
spices topped with melted butter  
and mustard seeds

MUSHROOM CORN  
CAPSICUM ..... 15,000/=

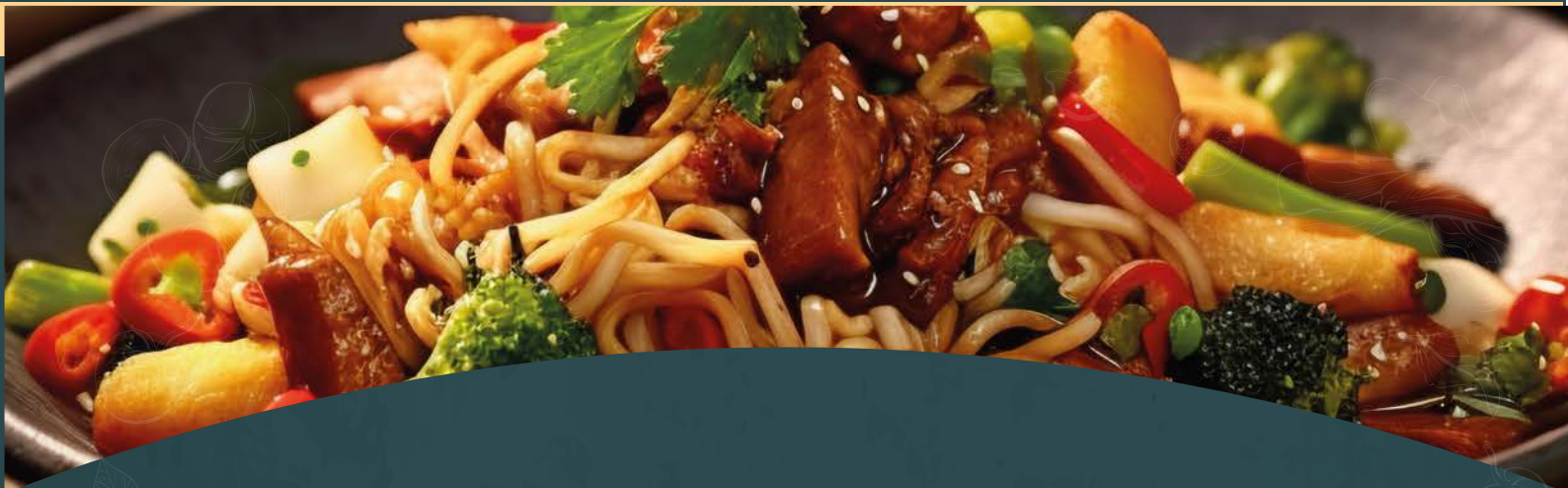
Mushroom, sweet corn, capsicum  
cooked in thick tomato and onion  
gravy

JEERA ALOO ..... 15,000/=

Dry potatoes cubes seasoned with  
Special indian spices and plain cumin  
seeds

*\*All food item are served with your choice of Steamed  
rice, jeera rice, Chapatti, garlic naan bread and french  
fries\**





## CHINESE CORNER

CHINESE VEGETABLE  
NOODLES ..... 20,000/=

Chinese noodles with fresh garden vegetables touch of garlic and white pepper

CHICKEN NOODLES ..... 25,000/=

Chinese tradition meal

SIZZLING CHICKEN ..... 25,000/=

Boneless chicken with capsicum , carrot, onion , lemon and black pepper served on hot sizzler pan with steamed rice

SIZZLING PRAWNS ..... 40,000/=

King prawns cooked in chinese spices, carrots, white cabbage, onion, served on hot sizzler pan with stir fried rice

## PIZZA

PIZZA HAWAI ..... 25,000/=

Smoked ham, juicy pineapple and mozzarella cheese

PIZZA MAFIOSO ..... 25,000/=

Sliced beef bacon, olives, onions, mushroom, sweet pepper, mozzarella cheese and oregano

CHICKEN TIKKA ..... 25,000/=

Chicken tikka, onions, green pepper, and pimentos

MEXICANA ..... 20,000/=

Sweet corn, mushroom, aubergine , celery sprinkled with pimentos

## HEALTHY CORNER

CHICKEN WRAP ..... 22,000/=

Cell Seasoned stripes of Chicken

VEGETABLE WRAP ..... 15,000/=

Steamed spring vegetables wrapped in a flaky Chapatti basted with guacamole

CHUKUCHUKU CHICKEN... 30,000/=

Gentle simmered local chicken with bamia, ngogwe, lemon juice with a hint of chillies.

*Choose Main Course Accompaniments from the below: Chips, roast potatoes, Ugali, Mzuzu, rice, Chapati, Bread market mixed vegetables, Spinach or mchicha*

MEATY BBQ ..... 30,000/=

Grilled chicken, beef, beef bacon, pepperoni and tasty arabiata sauce

PIZZA MARGERITA ..... 20,000/=

Tomato sauce, mozzarella cheese and oregano

TANGA BEACH  
PIZZA MARINARA ..... 25,000/=

A spiced combination of all sea food and oregano, topped with mozzarella cheese

## INDIAN OCEAN DELICACIESS

GRILLED WHOLE  
CHANGU ..... 30,000/=

Red snapper fish glazed with Lemon  
and tomato salsa served with ugali, rice  
or sauteed potatoes/mzuzu

CHANGU FRIED ..... 30,000/=

Whole marinated deep fried fish

CHANGU MAKANGE ..... 30,000/=

Sauteed marinated deep fried fish  
with lemon, carrot, onion, green pepper  
and fish massala

CHANGU STEW ..... 30,000/=

Tossed fried marinated fish in tomato  
sauce

GRILLED KING FISH ..... 30,000/=

Marinated king fish with Lime, Salt,  
Crushed pepper and garlic butter sauce  
served with rice or fries

SEAFISH FILLET  
MOUNIERE SAUCE ..... 35,000/=

LOBSTER THERMIDOR ..... 65,000/=

Saulted marinated lobster cubes with  
Garlic and Ginger paste. Button Mushroom,  
mustard, fresh herbs and a dash of fresh  
cream

COCONUT LOBSTER ..... 60,000/=

Tossed marinated lobster dices with  
ginger and garlic paste, A dash of turmeric  
glazed with rich Coconut cream

SEAFOOD PLATTER ..... 95,000/=

A platter of marinated grilled fish fillet,  
prawns, Calamari, octopus, and lobster with  
Lemon butter sauce served with fries

GRILLED GARLIC  
KING PRAWNS SKEWER ..... 40,000/=

Served with either chips or roast, boiled  
potatoes and lemon garlic sauce

PRAWNS MASSALA ..... 40,000/=

Indian Massala sauce, fresh prawns and  
mixed spices tossed together served with  
rice and Naan breads





## BBQ CORNER ON THE CHARCOAL

GRILLED CHANGU/TASSI	.....	30,000/=
CHANGU FRIED	.....	30,000/=
GRILLED CALAMARI	.....	30,000/=
GRILLED OCTOPUS	.....	30,000/=
BEEF SKEWERS	.....	20,000/=
BEEF NYAMA CHOMA PTN	.....	30,000/=
MBUZI NYAMA CHOMA PTN	.....	30,000/=
OX TONG SKEWERS	.....	20,000/=
GRILLED HALF CHICKEN BROILER	.....	25,000/=
GRILLED HALF LOCAL CHICKEN	.....	30,000/=
MOTH SKEWERS	.....	20,000/=
GRILLED LOCAL CHICKEN	.....	30,000/=
FRIED CHICKEN BROILER/GRILLED MAKANGE/STEW	.....	30,000/=

*\*All food are served with starch of your choice: ndizi mzuzu, french Fries, Ugali, Rice and Salad\**

