

STARTERS

Ceviche

\$10

Straight from the sea, our special tuna ceviche bathed in lime and ginger with coriander, chilli and fresh mango, served with home-made bread. No words needed...

The Godfather

\$10

Slivers of chilled tuna/beef carpaccio, raw-cooked in balsamic and olive oil, topped with rocket leaves. Served with home-made bread.

Hollywood Tuna Tartare

\$10

Raw tuna chopped into chunks with celery leafs on a bed of avocado, served with home-made bread.

Potato Cheese Balls (?)



\$7

Tempura-coated potato and cheddar cheese orbs, served with a savory sauce.

Yalla Yalla 🕨



\$6

The ultimate street food, hand-rolled falafel served with tahini, lime and a sprinkling of fresh parsley.

Multiple Choice (2)



\$8

A delectable selection of humous, beetroot, baba ganoush and chimichurri sauce, served with pita bread. Dangerously delicious...

Black Jack 🕨



\$8

Blackened aubergine, split open, covered in Tahini sauce, tomato cubes and fresh parsley ... the yogi's favorite. Served with Pita Bread

Fries (W)



\$5

French fries a la Amsterdam. Always irresistible.

SALADS

Arabica 坐 🛞



lime and olive oil.. perfect anytime!

Mixed Lettuce with mango & onion



eastern salad of cucumber, tomato, parsley,

\$7

Zorba (%)

\$9

A Greek inspired avocado, beans, tomatoes and boiled egg with delicious honeymustard dressing. Highly recommended with a cold lime juice

Green Leave Salad 💹





\$9

Signature Salads 🗽



\$10

Eggplants, Matboucha, Chimmichuri, tahini, Mixed Cabbage Salad and Beetroot Salad. serve with homemade bread

FROM THE OCEAN

Samurai 🛞



\$12

The Pirate

served on the side.



\$15

Black peppered seared tuna Tataki on a bed of cauliflower & carrot puree served with Asian style carrot and greenbeans.

Morrocan inspired spicy catch-of-the-day

coriander served with homemade bread.

stew with tomatoes, chilli, green pepper and

Ima's Fish



\$12

Earth & Ocean



Deep fried catch-of-the-day whole fish served with chips or rice and Arabica salad, homemade sauce

\$13

Crispy skin catch-of-the-day fillet served with mashed potatoes / rice and green beans.

Fish & Chips

\$13

Smokey Tuna (💥)



\$14

Delicious golden crispy fried battered fish & chips, served with lime & mayo base dip.

Garlic Butter Fish Fillet (3)



\$14

Jodari (💥)



yoghurt, onion and fresh herbs.

\$13

Tuna steak served with patato cheese balls, cous cous salad & tartare sauce.

Smokey seared tuna cubes served on

Zanzibar Vibes

\$13

Catch-of-the-day fish cubes curry topped with fresh coriander served with rice.





SERVED WITH BREAD & SIGNATURE SALADS OR

RICE OR CHIPS OF YOUR CHOICE

Grilled Whole Fish



\$15

Fire Grilled Chicken Wings 4 wings. choose between Classic Paprika



\$12

Fire Grilled Whole Fish marinated in lime, garlic and

Fire Grilled Beef fillet



\$15

Grilled Chicken Thigh

and Lime Tumeric.



\$14

200g Skewer tender medium beef.

2 x Skewers. Choose between Classic Paprika and Lime Tumeric.

Fire Grilled Beef Kebab Skewered Minced Beef with Herbs.

\$14

Grilled Combo sharing for 2

\$35

4 Chicken Wings, 2 Chicken Thighs, 1 Skewered Beef fillet or beef kebab.

Grilled dishes come with fire-grilled vegetables

CLASSICS

Badolina Burger



Margarita Pizza



\$12

Beef Burger with caramelised onion, lettuce, tomato and dill pickles served with French Fries. Extra Toppings \$1: Mushrooms, Egg, Jalapeño, cheese

Medium size Margarita Pizza Extra Toppings \$1-Olives/Mushroom/Onion/Jalapeño/Pineapple/Eggplant/ Zucchini/Chicken(\$3)

CHICKEN

The Sahara



\$11

Mistaken Identity

\$13

A Moroccan inspired slow-cooked tender chicken with chilli tomatoes and green beans. Served on a bed of fluffy rice. For when you're missing home.

Teriyaki Zen Noodles

\$10 / \$12

Asian noodles with chicken, onion, broccoli\cauliflower & green-beans cooked in teriyaki sauce. (Vegetarian option available)

Tender, marinated chicken schnitzel, coated in

breadcrumbs and shallow fried. Served with rice or French fries and our chimichuri sauce. A classic. Although 'Schnitzel' is a German word, the dish originated in Austria, so be sure to give credit where its

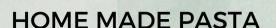
Humous shawarma

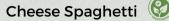


\$14

Our homemade humous, topped with olive oil, parsley whole chickpeas and chicken shawarma served with pita, and our home chimichuri sauce. Unbelievably addictive!









\$11

Spaghetti Bolognaise

\$11

Homemade spaghetti with spinach, melted butter muzarella, cheddar and feta cheese.

Homemade spaghetti with Italian Ragu served with Parmesan cheese.

VEGETERIAN

Flower Boquet





\$9

Roasted cauliflower with tahini sauce & salad.

Shakshuka





\$10

A harmony of red vegetables: peppers, tomatoes and chilli, with a garlic and olive oil base, topped with soft fried eggs and parsley. Served with Hala bread. This is the only dish with such a cool name we didn't change

Humble Humous





\$10

Our homemade humous, topped with olive oil, parsley and whole chickpeas, served with pita, vegetable sticks and our home chimichuri sauce. Unbelievably addictive!

The Yogi





\$11

A nutritious, super-food platter of hummous, beetroot puree, avocado, celery, butternut, broccoli, green beans and green mung beans.

Middle Eastern Platter



\$23

A combination of Hummous, Tahini, Falafel balls, Arabic salad, Matboucha spicy tomato dip & fried eggplant topped with chilly & parsley. Served with homemade pita bread. Platter for 2.

DESSERT

Creme de la Creme





\$7

Malabi





\$7

A creamy, coconut milk-based pudding perfumed with rose water, topped with pomegranate syrup and fresh coconut flakes- one of the most popular desserts across the Middle East.

Fruit Platter (March 1997)



made custard topped with burnt caramel.



\$6

Tropical fruit platter with variations of seasonal fruits.

Mango Mousse



\$7

Sweet, creamy and perfectly tangy!





RED WINE

WHITE WINE

Vieux Monde | Syrah - Grenache | France \$43 | \$8

A pool of red berry flavours. A velvety texture and smooth finish. Marisa's favourite!

Arcadian | Merlot | Australia \$34 | \$7

A smooth medium bodied Merlot, perfectly combined plum and red berry flavours with smokey sedar wood aroma.

Casillero del Diablo | Cabernet Saugvignon | \$47 Chile

A wine that delivers the flavours of cherry and blackcurrant, together with a subtle touch of vanilla.

Cuvee Sabourin | Chardonnay | France \$40 | \$8 Aromatics of honeysuckle and a hint of citrus. On the palate, the ripe fruit creates a rich, pleasing structure with an elegant balance.

Arcadian | Sauvignon Blanc | Australia \$34 | \$7 A refreshing light-bodied Sauvignon Blance with zesty

Ken Forrester, Petit | Chenin Blanc | \$36 | \$7 South Africa

An easy drinking, refreshing wine

peach, citrus fruit and gooseberry flavours.

Arcadian | Pinot Grigio | Australia \$34 | \$7

Crisp and fruit refined

ROSE

SPARKLING

Ken Forrester, Petit | South Africa \$35 | \$7

A smooth, easy drinking wine with undertones of strawberries and cherries.

De Bortoli | Chardonnay Pinot Noir | Australia \$37 | \$7

Atto Primo Brut | Italy \$35

Prosecco | Italy \$58



COCKTAILS

BADOLINA

Bombay Saffire	\$4	Smirnoff Vodka	\$4
GIN		VODKA	
Glenlivet	\$7		
Glenfiddich	\$6		
Jack Daniels	\$5	Captain Morgan Dark	\$4
Johnnie Walker Black Label	\$ 5	Captain Morgan Spice Gold	\$4
Jameson	\$4	Malibu	\$4
King Roberts	\$3	Bacardi White	\$4
WHISKEY		RUM	
Sensei Daquiri Bacardi White Rum, Mango-Chilli-Cinnamon	\$ 9	Banana Old Fashion whisky, banana & vanilla	\$ 9
Dawa Gin, Honey & Lime	\$8	Summer Vibes Vodka, Watermelon & Basil	\$ 9
Long Island Ice Tea Tequila. Gin, Vodka, White Rum, Triple Sec, Coc. Lime Juice	\$10 a-Cola &	Camparina Campari, Cachaca & Lime	\$8
Margarita Tequila, Triple Sec, Lime Juice	\$8	Cinnamon Delight Gin, Cinnamon, Honey & Orange	\$9
Screw Driver Vodka, Orange Juice	\$8	Aperol Spritz Aperol, Sprakling Wine & Soda Water	\$9
Tequila Sunrise Tequila, Passion Juice, Grenadine Syrup	\$9	Moscow Mule Ginger Soda, Vodka & Lime	\$8
Caipirinha cachaca, Fresh Lime	\$ 9	Blue Ocean Pineapple, Vodka, Blue Curacao	\$8
Mojito Bacardi, lime, Fresh Mint, topped with Soda	\$ 9	Rum & Coke Hibiscus Breeze Hibiscus flower, Lime & Gin	\$9
Bacardi, Malibu, Pineapple Juice and Coconut C		Cuba Libra	\$7
Pina Colada	\$ 9	Gin & Tonic	\$7
Passion Daiquiri Bacardi, Triple Sec, Passion Juice & Lime Juice	\$8	Whiskey Sour Whiskey, Lime Juice, Sugar Syrup	\$9

LIGUEUR		BEERS	
Southern Comfort	\$4	Kilimanjaro	\$4
Amarula	\$4	Serengeti	\$4
Jagermeister	\$4	Safari Savanna Cider	\$4 \$5
Sambucca	\$3	Savariria Cidei	фэ
Campari	\$4		
Martini Bianco	\$4		
Tequila Jose Cuervo	\$4		
JUICES		SMOOTHIES	
Lime Juice	\$3	Mr. Coconut	\$ 5
Passion Juice	\$4	Banana, coconut & Yoghurt	
Mango Juice	\$4	Passionate Madness Mango, Passion & Yoghurt	\$5
Watermelon Juice	\$4		
Pineapple Ginger Juice	\$4	CODAC	
Avocado & Mango Juice	\$5	SODAS	
Mixed Fruit Juice	\$5	1	
Lime Mint Juice	\$4	Coca Cola, Diet Coke, Sprite, Bitter Lemon,	
Lemongrass Ice Tea	\$3	Pineapple, Passion, Soda Water, Tonic	\$2
Fresh Coconut	\$3		
WATER		COFFEE	
Big Water	\$2	Ice Coffee	\$4
		_ Espresso Single Double	\$3
	7	Cuppuccino	\$4
JUGS		Americano	\$3
Homemande Lemonade 1 Liter	\$8	- Vanilla ice Latte	\$4
Lemongrass Ice Tea 1 Liter	\$8	Iced Caramel Macchiato	\$5
A CONTRACTOR LITTER		Latte Macchiato	\$4



Shakshuka

A harmony of red vegetables: peppers, tomatoes and chilli, with a garlic and olive oil base, topped with soft fried eggs and parsley. Served with Zanzibari bread.

Spinach & Feta Cheese Omelette

Omelette filled with spinach & feta cheese.

Egg-in-a-Nest

Egg-in-a-hole, toasted buttered bread with avocado, tomato, lettuce and fried egg on top

Fresh Garden

Fresh Avocado, tamatoes, cucumber and cheese served with your choice of egg. Fried / Scrambled / Boiled / Omelette

Avocado Toast

Avocado toast with soft poached egg.

Pyramid

Zucchini, scrambled egg & cheese pyramid on toast.

Health Bowl

A Greek inspired avocado, chickpeas, tomatoes, feta and boiled egg salad with delicious honey-mustard dressing.

Tuna & Egg Mayonaise Boa Buns

Vietnamese style bao buns filled with tuna & egg mayonaise and cucumber slices

Rolex

Local Chappati wrap filled with tomatoes, avocado and boiled egg.

Breakfast Sandwich

Cheddar, basil & tomato toasted sandwich

SWEET MORNING

American Style

Fluffy Pancakes with chocolate syrup and banana.

Good Morning

French Toast with Honey & Cheese

VEGAN

Fresh Delight

A Greek inspired avocado, chickpeas, tomatoes with delicious honey-mustard dressing.

Hummous & Beetroot

Hummous & Beetroot Puree with Vegetable sticks

All options served with fruit platter & fresh fruit juice. Coffee, Tea, and Toast available from station.

