



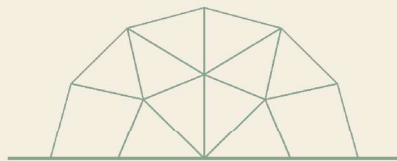
Weekly Menu

The all-inclusive seven-day rotation at the lodge restaurant.

Dear Guest,

Dining is a big part of the experience we aim to curate at Nekoli. Our signature is continental favorites lifted by what is inspired by the culture and what is available in the market and our garden.

Dietary requirements, allergies, celebrations. Tell us in advance. We will make it happen.



NEKOLI GLAMPING • MOMELLA ROAD • ARUSHA • TANZANIA





07.30AM-10.30AM

Breakfast *guest's choice*

The Nekoli Plate

Soft scramble, farmhouse sausage, sautéed mushrooms, roasted potatoes, avocado, fresh fruit.

Tropical Bowl

Coconut chia, fresh papaya and mango, house granola, berries, honey, mint.

Avocado Stack

House bread, smashed avocado, poached egg, chilli oil, dukkah.

Banana and Macadamia Pancakes

Honey, berries, whipped mascarpone.

Spanish Omelette

Breakfast potatoes, Kilimanjaro avocado, house bread.

Shakshuka

Eggs baked in spiced tomato, feta, warm flatbread.

The Swahili Table SATURDAYS AND SUNDAYS

Stewed beef liver with onions, tomatoes, and warm spices. Or supu, a slow-simmered Swahili broth of beef or local chicken. Both served with layered, flaky chapati.

Add up to two extras to any breakfast:

Bacon, eggs, crêpes, white or brown toast and sausage (beef or pork).

Every breakfast comes with fresh-pressed juice, sliced fruit, and your choice of tea or coffee.





12:30 PM - 03:30 PM

Lunch *light and bright*

Daily Salad

Rotating choice: Caesar · garden · quinoa tabouleh · beetroot and carrot · Greek · apple chickpea · watermelon feta.

Soup of the Day

Home-baked bread, herb butter.

Pesto Sandwich

Chicken or beef, hand-cut chips.

Fast Food Cravings

Wings, fried or grilled.

Fish, grouper or snapper.

Steak bites.

Ocean basket, grilled or fried calamari, octopus, and prawns.

Pizza bites, Prosciutto e Rucola, Hawaiian, Pepperoni, or Margherita.

All served with chips or chips mayai, kachumbari, and dipping sauces.

Daily Hot Special

A lighter portion from the evening rotation. Ask your server.

FOUR TO FIVE

Tea Time *at your deck or the lodge restaurant*

Banana bread, ginger cookies, carrot cake, carrot and celery sticks.

Swahili snacks: kachori, potato cutlets, beef or vegetable samosas, all served with house chutney.

Hibiscus iced tea, mint lemonade, fresh coffee, your choice of tea.

INCLUDED ALL DAY

Drinks *at your table*

Soft drinks, sodas, fresh juices, water. Complimentary on Half Board, Full Board, and All-Inclusive.

All-Inclusive guests: welcome cocktail, house wine by the glass, and local beer are included with dinner.

Premium spirits, top-shelf and imported wines are a la carte.





06:30 PM - 09:30 PM

Dinner *the seven-day rotation*

Monday

COASTAL CATCH NIGHT

STARTER

Cream of Pumpkin Soup (V)

Cardamom and coconut, home-baked bread.

MAIN

Pan-seared Nile Perch

Coconut-curry sauce, wali nazi, sautéed greens.

Vegetarian: Chickpea coconut curry, wali nazi, lime. (V)

DESSERT

Mango Sorbet

Fresh tropical fruit, mint.

Tuesday

FIRE NIGHT

STARTER

Honey-Lemon Chicken Wings

Herb dipping sauce, house pickles.

MAIN

Mixed Mshikaki Platter

Beef and chicken skewers, kachumbari, hand-cut chips or spicy rice, house chilli.

Vegetarian: Grilled paneer, peanut-coconut sauce. (V)

DESSERT

Caramelised Pineapple

Vanilla ice cream, dark rum drizzle, mint.

Wednesday

GARDEN AND GRAIN NIGHT

STARTER

Tomato and Avocado Salad (V)

Basil, balsamic, wild rocket, crisp shallots.

MAIN

Roasted Vegetable Quinoa Bowl (V)

Peanut-pumpkin leaves, lemon tahini, herbs.

Add: grilled chicken breast or fresh fish.

DESSERT

Passion Fruit Panna Cotta

Citrus syrup, shortbread crumb.





06:30 PM - 09:30 PM

Dinner *continued*

Thursday

PILAU AND SLOW-COOKED

STARTER

Grilled Aubergine (V)

Tahini, dukkah, soft herbs, warm flatbread.

MAIN

Swahili Pilau

Your choice of slow-braised beef or chicken. Kachumbari, raita, pilipili.

Vegetarian: Chana pilau. Chickpea pilau with cardamom, cloves, and fresh coriander. Kachumbari, raita. (V)

DESSERT

Spiced Banana Cake

Rum-caramel, vanilla ice cream.

Friday

STEAK NIGHT

STARTER

Caesar Salad

Anchovy and parmesan, herb croutons, soft yolk.

Vegetarian: Cassava croquettes, habanero aioli. (V)

MAIN

Sirloin or Silverside Steak

Peppercorn cream or red wine jus. Golden potato gratin, roast vegetables.

Vegetarian: Mushroom risotto, parmesan, olive oil. (V)

DESSERT

Chocolate Lava Cake

Vanilla bean ice cream, salted caramel.

Saturday

CHEF'S CATCH

STARTER

Grilled Prawns or Calamari

Lemon-chilli butter, sourdough toast, soft herbs.

Vegetarian: Garden gazpacho, herb oil, croutons. (V)

MAIN

Fresh Catch of the Day

Wali nazi, garden vegetables, lemon-thyme butter.

DESSERT

Trio of Mini Desserts

Mango cheesecake, panna cotta, sorbet.





05:30 PM - 10:30 PM

Sunday *Nyamachoma Sunday*

STARTER

Soup of the Day

Home-baked bread, herb butter.

MAIN

Swahili *Nyamachoma*

Grilled ribeye, lamb chops, Portuguese chicken, and the day's catch. Mini servings of spicy rice, shoestring fries, kachumbari, chimichuri and assorted sauces.

Vegetarian: Charred Vegetable *Mishikaki*. Bell peppers, red onions, zucchini, cherry tomatoes, carrots, and olives. Garlic-ginger marinade. Coconut-peanut dipping sauce, sweet potato fries, kachumbari. (V)

DESSERT

Seasonal Fruit Crumble

Vanilla ice cream, warm rum-raisin sauce.

Special requests are always welcome. Allergies and dietary preferences are met without fuss. A celebration in the air? Tell us in the morning and we will set the table to match.



NEKOLI GLAMPING

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