

Menu Philosophy



MBWENI
RUINS & GARDENS

Natural & Homemade

We're on a journey to source organic ingredients, with some harvested right from our gardens.

We avoid chemicals: if nature doesn't make it, we don't want it

Sustainable Seafood

Following Chumbe's 'Sustainable Fish List,' we serve responsibly sourced fish and avoid species like King Fish or Tuna..

Ensuring every bite helps preserve marine life for generations to come.

Locally Sourced

We prioritize local suppliers, reducing our carbon footprint while celebrating the rich flavors of Zanzibar.

We avoid plastic packaging to further reduce our impact.

Zero-Waste Philosophy

We believe nothing should go to waste.

From right-sized portions to transforming kitchen scraps into jams, juices, and compost, we're turning sustainability into delicious solutions.

Wholesome Cooking

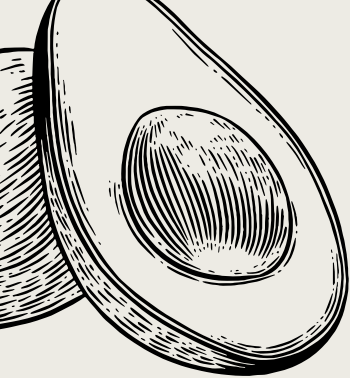
Food should nourish both body and soul.

That's why we craft healthier dishes with love while charging a little extra for fried or sugary indulgences—because we care about your wellbeing.

"Mbweni Ruins is a home for all of us."

A laid-back no frills environment that allows us to slow down, get back in touch with nature, and with ourselves.

Mbweni Ruins is a raw and safe space for collaboration and co-creation, for imagination and celebration."



Breakfast

7:30 AM - 10:00 AM

Pay by card and enjoy a 5% discount.
Members receive an additional 20% off.
Conversion rate: 1 USD = 2500 THs

Savoury

Made-to-Order Eggs	10k
Fried, scrambled, boiled, or poached egg - roasted tomato - fresh herbs - white or brown toast	
Shakshuka	14k
Poached eggs - tomato sauce - cilantro - white or brown toast	
Avocado Toast	15k
Avocado - roasted tomato - pickled red onion - grilled lime - white or brown toast	

Fruis

Smoothie Bowl & Granola	15k
Avocado - Banana - Mango - Pineapple - Coconut - Homemade Zanzibar Granola	
Tropical Fruit Platter	15k
Tropical Fruit Platter featuring a colorful selection of seasonal fruit	

Sweet

Vitombua & Fruit	15k
Vitombua (coconut rice balls) - yoghurt - pineapple - passion fruit - caramelized cashews	
Swahili Pancakes	15k
Swahili spiced pancakes - artisanal honey - fruit	
Mango French Toast	15k
French toast - mango - artisanal honey - homegrown basil	
Peanutbutter French Toast	15k
French Toast - Homemade Peanut Butter - Fresh Banana - Coconut Cream - Tropical Mint	

Add-ons

Extra egg	3k
Peanut Butter	4k
Seasonal Jam	5k
Yoghurt	6k
Bread or Toast	6k
Hash Brown	8k



All Day Dining

10:00AM - 10:00PM

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Fingerfood

Hummus	14k
Silky hummus - fresh & pickled vegetables - chapati	
Avocado Toast	14k
Toast - avocado - lime - pickled onion	
Amina's Chicken skewers	14k
4 mini skewers - homemade BBQ sauce	
Chicken Wrap	14k
Sauteed chicken - fresh vegetables - mango chutney	
Falafel Wrap	14k
Homemade falafel - fresh vegetables - hummus	
Trio of Sliders	26k
Mini burgers with fish, beef or pulled jackfruit	

Fried

Thick Fries	8k
Double fried thick potato fries	
Vegetable Sambosa	12k
Homemade sambosa - mango chutney	
Chicken Fingers	16k
Homemade chicken fingers - avocado mayo	
Fish Fingers	17k
Homemade fish fingers - fresh herb yoghurt dip	
Calamari	17k
Homemade calamari - fresh herb yoghurt dip	

Sides

Roasted Potato Wedges	5k
Oven roasted potato wedges	
Kochumbari salad	6k
Tomato - onion - lime - pilipili	
Chickpea salad	7k
Chickpeas - cucumber - tomato - onion	
Swahili Spinach	7k
Sauteed spinach - Zanzibar spices	
Sauteed vegetables	7k
Mix of sauteed vegetables	
Vegetable fried rice	7k
Rice - carrot - zucchini - onion - soy sauce	
Coconut rice	7k
Rice - coconut	
Chapati	7k
Homemade traditional chapati	

Vegetarian

Green Papaya Salad	12k
Green papaya - beans - peanuts - tomato	
Seasonal Avocado Ceviche	15k
Avocado - mango / pineapple - tomato	
Watermelon Salad	15k
Watermelon - cucumber - tomato - onion	
Pasta Passionfruit Pesto	20k
Passionfruit pesto - oven dried tomato - pasta	
Jackfruit Curry	20k
Jackfruit - coconut - rice - kachumbari	

Seafood

Octopus Salad	20k
Octopus - mango - lettuce - cashew - caramelized soy	
Octopus Curry	25k
Octopus - Coconut - sautéed vegetables - rice	
Grilled Octopus	25k
Octopus - sautéed vegetables - rice - chimichurri	
Grilled Fish	35k
Cobia - sautéed vegetables - rice - lemon-butter sauce	
Grilled Prawns	35k
Prawns - sautéed vegetables - rice - garlic butter	
Seafood Platter for Two	100k
Extra person 45k Prawns - octopus - calamari- vegetables - rice	

Meat

Grilled Chicken	22k
Grilled chicken - sauteed vegetables - rice - BBQ sauce	
Chicken Biryani	28k
Chicken - biriyani sauce - rice	
Beef Steak	34k
Beef - vegetables - potato wedges - pepper sauce	

Dessert

Italian Gelato per scoop	8k
Ask for available flavors	
Mango - Pineapple Crumble	15k
Mango - pineapple - crumble	
Sweet Sambosa	15k
Rice - vanilla - cashew - passionfruit	
Chocolate Brownie	20k
Chocolate - nuts - cream	



Non Alcoholic Drinks

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Smoothies

Vitamin Bomb	10k
Carrot - papaya - passion fruit - mango	
Green Fairy	10k
Pineapple - cucumber - parsley - ginger	
Yellow Mellow	10k
Mango - pineapple - banana	
Mango Jambo	12k
Mango - vanilla - coconut milk - banana	
Virgin Pina Colada	12k
Pineapple - coconut cream - lime - honey	
Protein Booster	12k
Peanut butter - cocoa - coconut milk - frozen banana	
Avo Date shake	15k
Avocado - date - honey - coconut	
Cashew Shake	15k
Cashew - vanilla - banana - coconut milk	

Juices

Cold pressed Pineapple	10k
Cold pressed Watermelon	10k
Mango	10k
Papaya	10k
Mixed	10k

Tea

Black Tea	4k
Green Tea	4k
Mint Tea	4k
Zanzibar Spice Tea	4k
Cinnamon - cardamom - ginger - nutmeg	
Dawa Tea	5k
Ginger - lime - honey	
Chai Latté	5k
Tea - ginger - cinnamon - cardamom - milk	
Chai Coconut Latté	6k
Tea - ginger - cinnamon - cardamom - coconut	

Refreshments

Unlimited water refills	4k
Refill your glass/bottle at the water dispenser	
Coconut water	4k
Fresh young coconut water	
Soda water	4k
Sparkling water	
Homemade Iced Tea	5k
Black tea - lime - honey - ginger	
Homemade Lemonade	6k
Lime - honey - soda water	
Homemade Ginger Lemonade	6k
Ginger - lime - honey - soda water	
Homemade Watermelon Lemonade	6k
Watermelon - lime - honey - soda water	
Homemade Passionfruit Lemonade	6k
Passionfruit - lime - honey - soda water	
Homemade Pineapple Lemonade	6k
Pineapple - lime - honey - soda water	
Large bottle of water	6k
Plastic bottle of water	
Commercial soda's	7k
Cola, Fanta, Sprite, Tangawizi, Bitter Lemon, Tonic	

Iced Coffee

Iced Americano	6k
Iced Cafe Latté	9k
Iced Coconut Latté	9k

Coffee

Espresso	5k
Americano	5k
Double Espresso	8k
Cappuccino	8k
Cafe Latté	8k
Coconut Latté	8k





Alcoholic Drinks

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Beer & Cider

Kilimanjaro	8k
Safari	8k
Serengeti	8k
Castle Lite	8k
Zanzibeer	8k
Savannah	12k

Wine

Dodoma - White	glass/bottle
White wine from Tanzania	10k/45k
Boschendal - Chenin Blanc	18k/75k
Tropical fruit, white guava, peach and hints of pineapple aroma's on the nose. Elegant peach-infused citrus characteristics with a hint of honey. A well-balanced, full-bodied wine with a long lingering finish.	
Boschendal - Merlot Cabernet Sauvignon	18k/75k
An attractive burst of rich dark to black fruits showing mulberry, blackcurrant, ripe plum and spicy aromas that carry through a smooth, juicy entry supported by ripe tannins and just discernable cigar box spiciness.	
Sea Change - Syrah Rosé	18k/75k
The nose offers a bouquet of aromatic fresh flavors. The wine is dry and balanced on the palate. There is an elegant, mouth-watering acidity that complements its fruity notes.	

Hard Liquor

	single/double
Beefeater Gin	5k/9k
Absolut Blue	5k/9k
Homemade Coffee Liqueur	5k/9k
Angostura Rum 5y	7k/12k
José Cuervo Silver	7k/12k
Johnnie Walker Black Label	7k/12k
Campari	7k/12k
Martini Rosso	12k

Cocktails

Skinny Masikini	10k
Konyagi - lime - soda water	
Dawa	12k
Konyagi - lime - ginger - honey	
Passion Mojito	14k
Rum - mint - lime - passion fruit - sugar - soda	
Pineapple Cooler	14k
Rum - pineapple - lime - sugar	
Lemongrass Collins	16k
Lemongrass infused gin - lime - lemon syrup - soda	
Frozen Balls	10k
Gin - watermelon - lemongrass syrup - soda	
Dark Mojito	16k
Angostura 5y - mint - lime - sugar - soda	
Espresso Martini	18k
Angostura 5y - homemade coffee liqueur - espresso	
Piña Colada	20k
Angostura 5y - coconut - pineapple - lime - sugar	
Chocolate Old Fashioned	20k
Whisky or rum - sugar - chocolate bitters	
Aperol Spritz	20k
Aperol - sparkling wine - soda	
Ramos Ginn Fizz	20k
Gin - lime - coconut - vanilla - egg white - soda	
Pineapple Chilli Margarita	20k
José Cuervo - Cointreau - pineapple - chilli	
Whisky Sour	20k
Whisky - ginger - lime - honey - egg white	

