



KIBO PALACE
HOTEL - ARUSHA

home of luxury



A La Carte

MENU



www.kibopalacehotel.com

APPETIZER AND SALADS

Beef Samosa or Vegetable Spring Roll 18,500/-

Crispy fried beef or vegetable

Hot Buffalo Wings 22,000/-

Served with Blue Cheese Dip

Thai Fish Cake 22,000/-

Traditional Fish Cake Marinated in Galangal, Lemon Grass and Coconut Milk Served with Honey Chili Sauce

Field Green Salad 24,000/-

Lettuce, Tomato, Avocado, Cucumber, Peppers, Onions, French Beans and Pumpkin Seeds with Italian Dressing

Chef's Salad 28,000/-

Lettuce, Tomato, Avocado, Cucumber, French Beans, Chicken and Beef Strips, and Feta with Olives

Seafood Salad 35,000/-

Grilled - Calamari, prawns, red snapper fish, octopus and king fish on a bed of crispy fine lettuce salad

Just Fries 12,000/-

French Fries with Tartare sauce and tangy cocktail dip

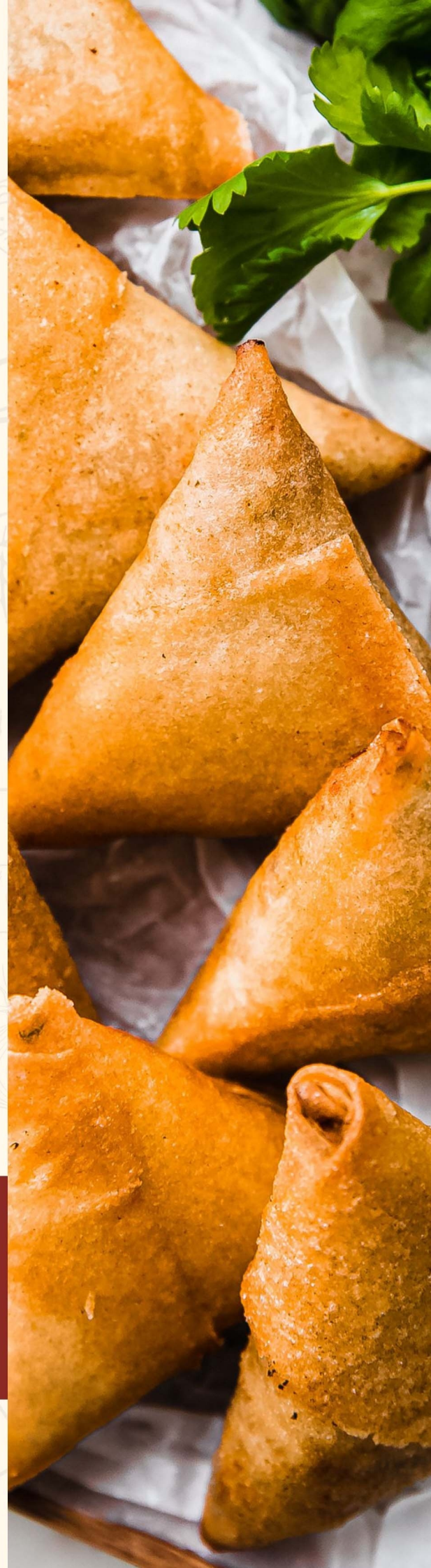
SOUPS

Cream of Mushroom Soup 16,000/-

Pumpkin and Ginger Soup 16,000/-

Fresh Tomato and Bell Pepper Soup 16,000/-

Chef's Soup of the Day 16,000/-





GOURMET SANDWICHES AND SLIDERS

Club Sandwich 30,000/-

Three layers of chicken, bacon, tomatoes, fried egg and lettuce on white bread

Avocado Chickpea Sandwich 28,000/-

Smashed Chickpeas and Avocado Salad Sandwich on Basil Leaves on Brown bread

Peri Peri Chicken Breast Sandwich 30,000/-

Grilled Chicken Breast Basted with Peri peri Sauce, Browned Onions and Lettuce on white bread

Plain Beef or Chicken Burger 30,000/-

Sandwiched on Lettuce, Cucumber and Tomato Mayo in Between Sesame Bun

Classic Burger 32,000/-

Topped with fried egg, bacon, cheddar cheese and grilled onions

Extra Burger Topping Choice (Bacon, Avocado, Pineapple, Cheese, Fried Egg, Fried Onion) 6000

FISH AND SEAFOOD SPECIALTIES

Tilapia /Changu Whole Fish (330g) 38,000/-

Your Choice of Dry/Wet Fried, Steamed or Boiled accompanied with Rice, Ugali or French Fries and Swahili sauce

Grilled Calamari (180g) 42,000/-

Marinated and grilled, with Steamed Rice and Peri-peri coulis

Crispy Fried Fish - (200g) 37,000/-

Beer battered fillet fish, served with French fries, Side Salad, coleslaw and garlic mayo

Tilapia or Red Snapper Fillet – (200g) ... 37,000/-

Pan Fried in Olive oil and Served with Steamed Rice and Seasonal Vegetables

Grilled King Prawns (6 pcs) 65,500/-

Served with steamed rice, seasonal vegetables and trio of sauces

Lobster Thermidor (A) - (400g) 72000

Chunks of lobster meat cooked in creamy sauce, mushrooms, brandy, parmesan cheese and served with Rice





SWAHILI FUSION

Beef Stroganoff 42,000/-

With mushroom, green pepper, gherkins, and creamy sauce served with rice

Swahili Seafood Curry 45,000/-

Mixture of Zanzibar seafood cooked in Swahili curry sauce infused with coconut cream and served with rice and sambals

Marinated Roast Chicken ½ 37,000/- ¼ 28,000/-

Herbed Roast Chicken Slow Cooked to Perfection, Served with Kachumbari, Peri peri and French Fries

'Tilapia Whole Makange' 38,000/-

Swahili Style Tilapia Whole Fish, Peppers, Carrots, Tomato, Ugali and Mchicha

'Zanzibar Style' Octopus Curry 42,000/-

Mixture of Zanzibarian Spices cooked with Octopus, Coconut and Chutney infused with Dry Red Chili and served with Coconut Rice

'Kuku Makange' 42,000/-

Swahili Style Bone In Chicken, Peppers, Carrots, Tomato, Ugali and Mchicha

'Samaki Wa Kupaka' - (200g) 37,000/-

Red Snapper or Tilapia Fillet, in Coconut Sauce, Mchicha, Vegetables and Ugali

Osso Bucco 'Gremolata' 45,000/-

Slow Cooked Veal Osso Bucco Served with Creamy Mashed Potato and Seasonal Vegetables

Kibo Chicken Biryani 35,000/-

Swahili Style Cooked Boneless Chicken in Tomato Gravy, Fresh Herbs, Spices and Saffron Fragrance Rice

Mchuzi wa Choroko 30,000/-

Green Lentil with Steamed Rice or Ugali

INDIAN SPECIALTIES

Murg Makhani (N) 38,000/-

Tandoori cooked boneless chicken with cashew nuts, fenugreek & creamy tomato gravy

Prawns Curry 65,000/-

King Prawns cooked in South Indian Spices and coconut milk

Gosht Rogan Josh 38,000/-

Kashmiri lamb curry laced with tomato chili and cloves

Traditional Fish 40,000/-

Boneless King Fish cooked in a wonderful pungent sauce served with rice

Dal Tadka (V) 35,000/-

Our special curried yellow lentils with tomato and coriander.

Matar Paneer (V) 35,000/-

Paneer Cooked with green peas, tomato and onions with Indian spices

(All the above are served with Steamed Rice, Nan Bread, Papadam, and mango pickle)





GRILL SPECIALTIES

(Choice of pepper, mushroom, peri-peri, barbecue, or lemon herb sauce)

Beef Tenderloin (250 gms) 48,000/-

With peppercorn sauce and glazed vegetables.

Rib Eye Steak (300 gms) 48,000/-

Grilled to your doneness, fresh market vegetables and pepper sauce

Sirloin Steak (300 gms) 48,000/-

With pepper corn sauce and glazed vegetables.

Baby Chicken 48,000/-

Grilled – Roast or Boiled with Spring Vegetables and Served with French Fries

Pork Loin Chops 48,000/-

Honey-mustard and bacon sauce, sautéed spinach, whipped sweet potatoes

T-bone steak (500 gms) 60,500/-

Tender steak of T- Bone cut, grilled and topped with Maître D' Hotel Butter

Kibo Meat Platter 90,000/-

Mixed Platter of Chicken Breast, Lamb Chop, Pork Chop & Beef Medallion Served with Trilogy of Sauces

NB: All the grills are served with your choice of French Fries, Mashed Potatoes, Roast Potatoes, Steamed Rice and Farmhouse Vegetables

SIDES (EXTRAS)

- Seasonal Vegetables 7,000/-
- Sautéed French beans 7,000/-
- Creamed Spinach or Mchicha 7,000/-
- Mashed Potatoes 7,000/-
- Coconut Rice 7,000/-
- Baked Potato 7,000/-
- French Fries 7,000/-
- Sauté Garden Peas 7,000/-
- Broccoli or Cauliflower 7,000/-
- Side Salad 7,000/-

PASTA SPECIALTIES

Spaghetti Seafood Marinara 38,000/-

Seafood, red peppers, grilled zucchini, mushrooms, eggplant & olives

Fettuccini Abella 35,000/-

Grilled chicken, fresh mushrooms, sundried tomatoes and garlic cream

Pasta Bolognese 35,000/-

Your Choice of Spaghetti or Penne with Beef Mince, Tomato Concasse and Parmesan cheese

PIZZERIA

Pizza Margherita (V) 26,000/-

Tomato, Basil Mozzarella Cheese

Pepperoni 30,000/-

Beef pepperoni, mozzarella, artichokes, zucchini and tomato sauce

Chicken Pizza 30,000/-

Tomato sauce, Mozzarella cheese, Chicken Pieces

EXTRA TOPPING

Cheese	6,000/-
Beef	6,000/-
Chicken	6,000/-
Ham	6,000/-
Fish	6,000/-
Seafood	6,000/-
Vegetables	6,000/-
Fruits.....	6,000/-





DESSERTS

Chocolate Mousse 20,000/-

Dark and White chocolate mousse laced with strawberry coulis

Chocolate Brownie (N) 20,000/-

Chocolate Nut brownie with vanilla ice cream

Apple Pie 20,000/-

With vanilla ice cream

Strawberry Cheese Cake 25,000/-

With Strawberry Coulis

Assorted Ice Cream 15,000/-

3 Balls of Ice Cream: Vanilla, Chocolate and Strawberry

Tropical Fruit Platter 15,000/-

Seasonal Exotic Fresh Fruit Cuts

Cheese Platter 30,000/-

With assorted jams, grapes and crackers

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