





The Art of African Cooking with Indian Flavors

### Non-Alcoholic Specialties

#### Tinker Bell and Friends or Buzz Lightyear Punch

Minute Maid® Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 Cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

#### All-Natural Lemonade

topped with a Wildberry Foam 4.19

#### Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.99

#### Mango Lassi Smoothie

A traditional frozen blend of Mango Purée with Nonfat Yogurt 4.99

### Specialty Cocktails

#### Magical Star Cocktail

X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.75

#### African Starr Mojito

Starr African Rum, Van der Hum Tangerine Liqueur from South Africa, fresh Mint, and Lime 9.75

#### Malawi Mango Margarita

A frozen blend of Tequila, Van der Hum Tangerine Liqueur from South Africa, Mango Purée, and Freshly Squeezed Lime Juice 9.75

#### Kande Coconut Cooler

A refreshing combination of Starr African Rum, Coconut, Vanilla Ice Cream, and Orange Juice 8.50

#### Painted Lemur

Amarula Fruit Cream Liqueur and Van der Hum Tangerine Liqueur from South Africa, combined in a Chocolate-striped glass inspired by the distinctive striped tail of the Madagascar Lemur 8.75

### Draft Beer

Bud Light 5.75

Safari Amber 6.50

Kona Longboard Island Lager 6.50

Samuel Adams Seasonal 6.50

### Bottled Beer

Tusker Premium Lager - Kenya 7.25

Kingfisher Premium Lager - India 7.25

### Other Non-Alcoholic Offerings

Coffee or Hot Tea 2.39

Evian or Perrier 750 mL 6.75 Serves Two

Press Pot Coffee (Kenya AA) or Tea 6.29

Coca-Cola®, Coca-Cola Zero®, Diet Coke®, Sprite®, and Minute Maid® Light Pomegranate Lemonade 2.99



### Indian-style Bread Service

Choice of Five Breads and Five Accompaniments 9.99

#### Breads

Traditional Naan  
Garlic Ginger Naan  
Spiced Naan  
Onion Kulcha  
Pappadum

#### Accompaniments

Red Chile Sambal  
Cucumber Raita  
Coriander Chutney  
Mango Chutney  
Coconut Chutney  
Garlic Pickle  
Spicy Jalapeño-Lime Pickle  
Roasted Red Bell Pepper Hummus  
Tamarind Chutney

### Appetizers

**Appetizer Sampler for Two**  
Potato and Pea Samosas, Lamb Kefta Kabobs, and Roasted Cauliflower 14.99

**Spicy Garlic Shrimp**  
with Cauliflower 9.99

**Tomato Soup**  
with Paneer Cheese 5.99

**Lamb Kefta Kabobs**  
with Mint Chutney 8.49

**Mustard Seed-crust Scallops**  
with a Coconut Cream Sauce 8.99

**Potato and Pea Samosas**  
with choice of Tamarind or Mango Chutney 7.99

### Salad Sampler

Choice of Three Salads 6.99

**Chickpeas with Cucumber and Tomato**

**Watermelon, Cucumber, and Fennel**

**Golden Lentils and Tomato**

**Roasted Beets**

**Bhel Puri**



### Slow-cooked in Gravy, Simple and Well-seasoned

Choice of Two served with Basmati Rice or Five-Grain Pilaf 21.49

**Butter Chicken**

**Lamb Vindaloo**

**Shrimp with Green Curry Sauce**

**Spicy Durban Chicken**

**Beef Short Ribs**

**Spicy Durban Shrimp**

↔ Bell Petite Sirah ↔

### From the Tandoor Ovens

served with Apricot-Raisin Chutney and choice of Basmati Rice or Five-Grain Pilaf

**Tandoori Chicken** 17.99

↔ Bouchard Finlayson Blanc de Mer ↔

**Tandoori Lamb** 18.99

↔ Rustenberg John X Merriman Bordeaux Blend ↔

**Tandoori Shrimp** 20.99

↔ Soléna Pinot Gris ↔

### Sanaa Vegetarian Sampler

Choice of Two served with Basmati Rice or Five-Grain Pilaf 14.99

**Mixed Seasonal Greens and Tomatoes**

**Stewed Lentils**

**Paneer Tikka**

**Vindaloo-style Vegetables**

**Spicy Peas, Chickpeas, and Potatoes**

↔ Sula Chenin Blanc ↔

### African Cooking with Indian Flavors

**New York Strip**  
Coriander Chutney Rubbed Strip Steak served with Seasonal Vegetable Wat 29.99

↔ Post House Penny Black ↔

**Today's Sustainable Fish**  
with Shrimp and Scallops served with Seasonal Vegetables in a light Curry Broth Market Price

↔ Eben Sadie Sequillo ↔

An 18% service charge is added for parties of 6 or more

