

BENEATH THE BAOBAB

A TANZANIAN CULINARY SAFARI

Welcome to Ol Mesera Restaurant, where the rich flavors of Tanzania are given a modern twist. Nestled under the shade of our Baobab tree, known in Swahili as 'Ol Mesera', we offer a dining experience as unique as the tree itself.

In Tanzania, food is more than sustenance - it's a vibrant celebration of community and heritage. Our Baobab, symbolizing the tree of life, embodies this spirit. Under the expansive canopies of real Baobab trees, villagers traditionally gathered, sharing tales and meals, reminiscent of Maasai herders seeking shelter under these majestic branches.

At Ol Mesera, we continue this legacy of togetherness. Our dishes, rich in flavor and history, echo the warmth and generosity intrinsic to Tanzanian culture.

Our menu showcases Tanzanian cuisine at its finest, with each ingredient carefully selected from sustainable farmers and local markets. Our 'choma choma' (grilled dishes) offer a smoky, tantalizing journey, while the wholesome 'mchicha bowl' (wild spinach) connects you to the heart of our land's produce.

Unwind with our signature Dawa cocktails in an ambiance that Ol Mesera alone can provide. Here, each meal transcends the ordinary, becoming a memorable experience, infused with the true essence of Tanzanian hospitality.

Now allow the comforting spirit of the Baobab to guide your dining experience.

Welcome, or as we say in Swahili, "Karibu sana!"

KIANZIO

TO GET STARTED

Perfect for those who want a light start, we offer a delightful array of soups and bites to whet your appetite.

SUPU

Supu Ya Mbuzi

A heartwarming and aromatic broth combining tender mutton and fragrant coriander to begin your feast.

TSH. 8,000

Zanzibar Boga Boga

A soul-soothing soup blending sweet pumpkin, carrots, zesty ginger, and creamy coconut, with a hint of exotic Zanzibar spices.

TSH. 8,000

'BITITING BITTING'

Dive into our selection of small, flavorful bites with an array of local condiments, perfect for sharing, dipping and sampling a variety of Tanzanian tastes in a casual, social setting.

Samosas (3 Pieces per portion)

Crispy, golden pastries, each filled with a burst of flavor - choose from cheese, chicken, mutton, or vegetable.

Cheese Samosa

TSH. 15,000

Chicken Samosa

TSH. 12,000

Mutton Samosa

TSH. 12,000

Vegetable Samosa

TSH. 10,000

Maru Bhajia / Potato Fritters

Lightly fried wedges of marinated potato enveloped in a light, crunchy gram flour batter.

TSH. 10,000

Chapati Mayai

Add to your meal a grilled flatbread filled with a mixture of scrambled egg, fresh coriander and sweet red onion.

TSH. 8,000

Chipsi Ugali

A twist on classic fries - our maize-based version is seasoned with local spices and fried for a satisfying crunch.

TSH. 8,000

Kachumbari Choma

A fresh, vibrant seasonal salad featuring ripe tomatoes, cucumber and a selection of marinated grilled vegetables.

TSH. 15,000



CHOMA CHOMA

FROM THE GRILL

Experience the rich tradition of open-fire grilling with our array of sizzling meals, each paired with either French fries & salad or the authentic Chipsi Ugali & salad.

Nyama choma

Tender beef short rib, slow-braised and then grilled for an irresistible smoky flavor.

TSH. 26,000

Chicken Mshkaki

Grilled chicken breast, marinated with a hint of garlic, ginger, and zesty lemon for a satisfying taste.

TSH. 23,000

Mutton Choma Ribs

Scrumptious grilled ribs, generously coated with our signature basting sauce and a touch of magic salt. Enjoy them the traditional way - with your hands!

TSH. 26,000

Flame Grilled Paneer

Savor the bold flavors of this vegetarian dish - tandoori-spiced paneer skewers, with sun-dried tomato and roasted garlic, cooked to perfection over an open flame.

TSH. 23,000

MAMMA'S BELOVED MEALS

A mouthwatering selection of main meals, capturing the essence of home-cooked Tanzanian comfort food.

Kuku Paka

Tender slow-cooked chicken simmered in a creamy coconut sauce, served with your choice of plain rice or fragrant pilau rice.

TSH 26,000

Lamb Dish / Curry

Succulent slow-braised lamb steak bathed in a subtly spiced coconut milk infusion, accompanied by your choice of plain or pilau rice.

TSH.26,000

SNACKS & SIPS

Craving a quick bite or something to quench your thirst? Our SNACKS & SIPS menu offers refreshing beverages and tasty nibbles to satisfy your cravings.

Chapati Mayai

Local flatbread with a flavorful egg, fresh coriander, and red onion filling.

TSH. 6,000

Chipsi Ugali

Spiced maize fries with a satisfying crispiness.

TSH. 6,000

Potato Bajias

Spiced maize fries with a satisfying crispiness.

TSH. 6,000

3 Cheese & Coriander Samosa

Filled with a rich mixture of Mozzarella, Feta, and Gouda cheese that oozes goodness with each bite.

TSH. 14,500

Lamb Samosa

Crispy Ngorongoro lamb-filled samosa for a savory delight.

TSH. 12,000

Vegetable Masala Samosa

Filled with a medley of peas, potatoes, and carrots for a flavorful vegetarian option.

TSH. 8,000

SIP ON SOMETHING COLD

COCKTAILS

Local Gin Mixers infused with the freshest Tanzanian produce and your choice of tonic or soda.

Bushwhacked TSH. 10,000

A refreshing blend of orange juice, rosemary, and ginger beer with a twist of gin.

Rumbling Mountain TSH. 10,000

An invigorating mix of Kilimanjaro espresso, coffee liqueur, gin, and local honey.

Passion Power TSH. 10,000

A burst of flavor with tree tomato, passion fruit pulp, a hint of chili, and lime.

TIKITI MAJI ICED LOLLIES

Cool off with watermelon, mint, coconut, and kiwi fruit gin ice lolly pops, served with tonic.

Apple Juice TSH. 4,000

Tropical Fruit Juice TSH. 4,000

Pineapple and Mint TSH. 6,500

Watermelon and Pineapple TSH. 5,000

Boabab Blaster TSH. 6,500

Hibiscus Holiday TSH. 7,000

SPIRITS

A mouthwatering selection of main meals, capturing the essence of home-cooked Tanzanian comfort food.

Gin TSH. 6,000

Tanquary | Bombay Sapphire

Vodka TSH. 7,000

Absolute | Grey Goose

Whisky TSH. 6,000

Red Label | Famous Grouse | Jack Daniels

SPECIALITY COFFEES

Our coffees are brewed with the finest Tanzanian coffee beans for an exceptional aroma and satisfying taste.

Cappuccino TSH.6,000

Americano TSH.6,000

Late TSH.4,000

Espresso TSH.6,000

Cafe Late TSH.6,000

Espresso Macchiato TSH.6,000

Mocha TSH.6,000

SOMETHING SWEET

Lemon Tart TSH. 14,000

A zesty delight paired with pineapple and topped with passion fruit and banana ice cream. A sweet treat you won't want to miss