

## 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 our own Baobab tree, known in Masai 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 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!"**



## "BITINGS BITINGS" & STARTERS

### **ZANZIBAR BOGA BOGA**

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

### **SUPU YA MBUZI**

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

### **SAMOSA'S (3PC)**

Choose from our selection of crispy pastries, each filled served with our homemade dips and sauces

Mutton

Chicken

Vegetable 

Three Cheese & Coriander\* 

### **MASALA CHIPS**

Crispy french fries dressed with a spicy masala sauce

### **MARU BHAJIA (POTATO FRITTERS)**

Thin potato slices coated with a spiced gram flour and fried till golden and crispy

### **TANZANIAN ZEGE**

Swahili chapati mixed with egg and vegetable's (carrot, onion, tomato & pepper)

### **SERENGETI SPICY WINGS**

Juicy chicken wings marinated in a blend of spices, fried to a crispy finish and tossed in your choice of signature sauces

### **OL MESERA SPECIALS**

Feel free to ask our manager about our weekly specials on starters, main courses, curries, and cocktails—there's always something new to try!

\*All prices inclusive of VAT

**TSH 16,000**

**TSH 14,000**

**TSH 16,000**

**TSH 16,000**

**TSH 16,000**

**TSH 20,000**

**TSH 15,000**

**TSH 20,000**

**TSH 12,000**

**TSH 30,000**



## **SALAD**

### **GRILLED VEGETABLE SALAD**

Zucchini, red pepper, yellow pepper, green pepper, carrot fresh tomato & cucumber.

### **GREEK SALAD**

Fresh tomatoes, red onion's, cucumber, green pepper, olives, feta cheese & lettuce.

### **OL MESERA SALAD**

Lettuce, fresh tomato, green pepper, red pepper, cappers & red onion

ADD CHICKEN TO ANY OF THE ABOVE SALAD'S FOR ONLY

### **MAMMA'S FAVOURITES**

Sides available separately

### **KUKU PAKA (COCONUT CHICKEN CURRY)**

Quarter chicken in a coconut sauce topped with roasted vegetables and cashew nuts

### **LAKE MANYARA "POLE POLE" LAMB CURRY**

Spicy and creamy lamb curry cooked slowly with our special spices

### **LENTIL, POTATO & PUMPKIN CURRY**

Yellow lentils braised in a coconut and pumpkin sauce garnished with crispy potato cubes and wild spinach

### **CHOMA CHOMA (FROM THE GRILL)**

Sides available separately

### **FLAME GRILLED PANEER**

Tandoori spiced paneer skewers with roasted beetroot

### **GOAT CHOMA RIBS**

Grilled goat ribs basted with a coriander pesto sauce

### **NYAMA CHOMA**

### **(SUPER SOFT BEEF SHORT RIB)**

Our signature beef short rib, slow-cooked for 4 hours, then flame-grilled and basted with our special homemade marinade

### **CHICKEN MISHKAKI**

Select from succulent chicken breast strips or bone-in wings, marinated and fire-grilled to juicy tenderness

**TSH 30,000**

**TSH 25,000**

**TSH 22,000**

**TSH 6,000**

**TSH 30,000**

**TSH 30,000**

**TSH 26,000**

**TSH 30,000**

**TSH 36,000**

**TSH 36,000**

**TSH 35,000**

## SIDE DISHES

### **CHIPS UGALI**

Maize french fries seasoned, crispy on the outside, soft on the inside

**TSH 16,000**

### **PLAIN CHAPATI**

Swahili style flatbread, great for dipping or just on it's own with some local tea (2 pieces)

**TSH 5,000**

### **MCHICHA BOWL**

Wild spinach cooked with sweet onion, okra and a coconut-cashew sauce

**TSH 8,000**

### **UGALI**

A staple of East Africa, maize porridge, a must with any Tanzanian meal

**TSH 5,000**

### **"SWANKY" SAVOURY RICE**

Masala spiced rice with roasted vegetables, crispy onions and coriander

**TSH 12,000**

### **MAHINDI YA KUCHOMA**

Grilled sweetcorn with a chilli, lime and corander butter

**TSH 10,000**

### **PLAIN CHIPS**

Thin cut-skin on french fries with our special seasoning

**TSH 6,000**

### **MAKANDE**

Slow-cooked beans and chickpeas cooked in a turmeric curry sauce, roasted carrot and cashew nut crumb

**TSH 10,000**

### **PLAIN RICE**



**TSH 6,000**

\*All prices inclusive of VAT

## BOABAB BURGERS

Served with french fries and coslow

### **THE BEEF**

Pickled jalapeño, mozzarella cheese, spicy mayonnaise on a toasted bun

**TSH 40,000**

### **THE CHICKEN**

Minced chicken, roasted garlic mayo, lettuce, cabbage slaw, coriander, gherkin, tomato, sesame seed bun

**TSH 40,000**

### **PANEER CRUMBED BURGER**

Combined spices, coriander, cumin, and parsley mixed with cornflakes and bread crumbs

**TSH 40,000**

### **THE GOAT**

Minced goat, cumin and coriander patty with pineapple - and papaya chutney, tomato salsa and banana crisps

**TSH 40,000**

## SANDWICH

**(A) Choose bread (B) Pick fillings (C) Plain or toasted bread**

Served with locally home made banana crisps and chopped Mesera slaw / chips

### **CHICKEN MAYO**

Classic chicken and garlic mayo filling with tomato lettuce, cucumber

**TSH 38,000**

### **BBQ BRAISED BEEF**

Braised Short Rib with bbq basting sauce, pickled onion, cucumber ribbon

**TSH 38,000**

### **GRILLED VEG & CHEESE**

Grilled eggplant, bell peppers, and zucchini layered with cheese and coriander pesto

**TSH 38,000**

### **BREAD OPTIONS**

- Sourdough
- Oven-baked pizza flatbread
- Classic white bread



## STONE-BAKED PIZZA

### **CLASSIC MARGARITA PIZZA**

Our signature tomato sauce with basil and mozzarella

**TSH 22,000**

### **TOPPINGS TO BUILD YOUR OWN PIZZA**

**Red Onions**

**TSH 2,000**

**Sweetcorn**

**TSH 4,000**

**Pineapple**

**TSH 4,000**

**Beef**

**TSH 6,000**

**Chicken**

**TSH 4,000**

**Roasted Peppers**

**TSH 4,000**

**Black Olives**

**TSH 4,000**

**Mushrooms**

**TSH 6,000**

**Extra Cheese**

**TSH 7,000**

**Beef steak instead of Nyama choma.**



## FAMILIAR FAVORITES

### **SPAGHETTI WITH CHOICE OF TOPPING**

**Bolognaise ( Minced Beef )**

**TSH 36,000**

**Roasted Garlic, Fresh Chili & Olive Oil** 

**TSH 30,000**

**Napolitana** 

**TSH 30,000**

### **CHICKEN STRIPS & FRIES**

Breaded crispy strips of chicken fillet served with french fries and our chopped Mesera salad

**TSH 36,000**

### **HOME-MADE CRISPS**

A serving of freshly prepared potato, banana, arrowroot and plantain crisps

**TSH 6,000**

\*All prices inclusive of VAT

## **SAUCES**

Select any of our home-made sauces to compliment your meal

**TSH 5,000**

### **KATCHUBARI SALSA**

Our signature tomato sauce with basil and mozzarella

**TSH 5,000**

### **PILI PILI TEMBO (ELEPHANT CHILI SAUCE)**

A super hot and roasted chili, red onion and garlic sauce

**TSH 5,000**

### **PAPAYA & PINEAPPLE CHUTNEY**

Sweet and spicy pineapple and paya chutney cooked low and slow with cinnamon, coriander seeds and spices

**TSH 5,000**

### **TAMARIND BBQ SAUCE**

Zanzibar tamarind and vanilla infused BBQ sauce, sweet, spicy and sour

**TSH 5,000**

### **ROASTED GARLIC MAYO**

**TSH 5,000**

## SOMETHING SWEET

### **MANDAZI (LOCAL DOUGHNUTS)**

Crispy local doughnuts, dusted with cardamom and cinnamon icing sugar served with home made ice cream and passion fruit sauce

**TSH 15,000**

### **TROPICAL FRUIT SALAD**

Pineapple, passion fruit, mini banana, watermelon and papaya with a drizzle of local stingless bee honey and lemon with home made ice cream

**TSH 15,000**

### **SALTED CARAMEL CHEESECAKE**

Salted caramel cheesecake with kashata crumble and local banana

**TSH 25,000**

### **ICE CREAM**

Vanilla, chocolate and home made banana and passion

**TSH 10,000**

## SIGNATURE MILKSHAKES

### **BANANA & MANGO**

Banana, mango and vanilla ice cream blended and topped with toasted cashew nuts

TSH 20,000

### **BERRY & BANANA**

mixed berries, banana and vanilla ice cream topped with 3 freshly sliced strawberries

TSH 20,000

### **GINGER SNAP**

Ginger cookies, vanilla ice cream, cinnamon with a cookie crumble on top

TSH 20,000

### **CHOCOLATE TWIST**

Chocolate ice cream, chocolate syrup, vanilla bean paste

TSH 20,000

## TANZANIAN TEAS

Loose Leaf Teas Available

Black Tea

Green Tea

Masala Tea

Hibiscus Flower Tea

Peppermint Tea

Fresh Ginger, Honey & Lemon Tea

Coco Choco Black Tea

TSH 6,000

## SOFT DRINKS

Mineral Water - Still or Sparkling

Coca-Cola / Coke Zero

Fanta

Stoney

Ginger Ale

Soda Water

Tonic water

Red Bull\*

TSH 5,000

TSH 9,000

## NGORONGORO COFFEE

A selection of the top quality Arabica coffee grown around Kilimanjaro and the Ngorongoro Hills

Espresso

TSH 5,000

Espresso Macchiato

TSH 7,000

Cappuccino

TSH 7,000

Caffe Latte

TSH 7,000

Latte Macchiato

TSH 7,000

Flat White

TSH 7,000

Americano

TSH 7,000

Mocha

TSH 8,000

Afogato

TSH 12,000

Irish Coffee (double espresso with a shot of whiskey)

TSH 20,000

Vodka Coffee (double espresso and shot of vodka)

TSH 20,000

Cream Liqueur Coffee (double espresso and a shot of

TSH 20,000

Amarula)

Flavor Shots available (Caramel, Hazelnut, Passion

TSH 4,000

Fruit, Vanilla)

Hot Chocolate

TSH 8,000

Almond Milk

TSH 5,000

Soya Milk

TSH 5,000

Oat Milk

TSH 7,000

## FRUIT JUICE

TSH 10,000

Orange Juice

Apple Juice

Mango Juice

Tropical Blend Juice

Pineapple Juice

Watermelon Juice

Hibiscus Juice

Baobab Juice



## HOUSE WINES

Enjoy a curated selection of local and South African fine wines.

### WINE BY THE GLASS

Dodoma Red / Dodoma White

TSH 10,000

Spier Pinotage

TSH 16,000

KWV Rosé

TSH 16,000

KWV Sauvignon Blanc

TSH 16,000

KWV Chenin Blanc

TSH 16,000

### WINE BY THE BOTTLE

Dodoma Red / Dodoma White

TSH 45,000

Spier Pinotage

TSH 75,000

KWV Rosé

TSH 75,000

KWV Sauvignon Blanc

TSH 75,000

KWV Chenin Blanc

TSH 75,000

## FROM JIMMY'S BAR

### LOCAL SPIRITS

Konyagi / K-Vant Gin / Tanzanite Vodka

TSH 5,000

### WHISKEY

Red Label / Jack Daniels / The Famous Grouse / Jameson

TSH 10,000

### GIN

Bombay Sapphire / Tanqueray

TSH 10,000

### LIQUEUR

Amarula / Khalua / Malibu

TSH 10,000

### VODKA

Ciroc / Absolute / Smirnoff / Grey Goose

TSH 10,000

### CIGARETTES

Camel White / Camel Lights / Marlboro Gold & Red / Embassy Light ? Embassy King / Embassy Switch

TSH 10,000

## OL MESERA COCKTAILS & MOCKTAILS

TSH 20,000

Enjoy our freshly prepared signature cocktails

### HIBISCUS HOLIDAY

Local gin, hibiscus syrup, pineapple juice and fresh ginger shaken

### DAWA "LOCAL MEDICINE"

Local gin, Maasai honey, lime, soda water and fresh wild mint crushed and stirred

### BAOBAB BLASTER

Vodka, baobab juice, coconut milk shaken on ice

### MNAZI "COCONUT" COCKTAIL

Malibu, coconut milk, pineapple juice and Konyagi our "local fire water"

### RUMBLING MOUNTAIN

Single espresso, Amarula cream liqueur and a shot of local Tanzanian Vodka shaken on ice

### MOSCOW MULE

Local vodka, Stoney Tangawizi (ginger soda ,) lemon juice stirred

## ICE COLD LOCAL BEERS

TSH 8,000

KILIMANJARO LAGER

SAFARI LAGER

SERENGETI LIGHT / LAGER

SAVANNA ( APPLE CIDER )



As we say in Tanzania,  
Kunywa Kistaarabu –  
'drink responsibly' and enjoy life.