

ALUNA PAJE

BOUTIQUE HOTEL

&

RESTAURANT

With love from the Ocean, Paje Village & Our Garden,

Welcome to Aluna.

Between the turquoise waters of the Indian Ocean and the peaceful village of Paje, Aluna was created as a place where travellers can slow down, reconnect and experience genuine Zanzibari hospitality.

Our kitchen reflects this philosophy, celebrating fresh ingredients, homemade recipes and local produce whenever possible, blended with flavours from Zanzibar and around the world.

Whether you're joining us for breakfast, lunch or dinner under the stars, we hope every meal becomes part of your Aluna experience.

Throughout the week, our kitchen also celebrates Zanzibar through special dining experiences (based on previous booking), including BBQ, live cooking and traditional Swahili Dinner. Ask our team what's happening during your stay.

HB & FB NOT INCLUDED ☆ SUITABLE FOR VEGETERIAN SUITABLE FOR VEGAN

KINDLY ADVISE THE F&B MANAGER IN CASE OF ANY ALLERGIES OR INTOLERANT

ALL PRICE INCLUSIVE OF APPLICABLE TAXES AND CHARGES

BOOKINGS +255777515483 EMAIL alunapaje@gmail.com

ALUNA STARTERS

Ceviche with fresh coconut — $14
Chili and lime

Tuna tartare — $10
With sesame and avocado

Sesame-Crusted Seared Tuna — $12
Sesame-Crusted Seared Tuna with Asian dressing

Coconut-Crusted prawns ☆ — $15
With peri-peri sauce

Vegan Filling — $14
Broccoli and cauliflower tempura served with hummus

Traditional Zanzibari Chips Mayai — $10
Local street food, made with crispy french fries
folded into a fluffy omelette

Tomato / Avocado Bruschettas — $7
Fresh tomato **or** avocado with garlic, fresh basil, chopped onion, chill flakes, vinegar and pepper

Trio of Zanzibari Samosas 3 PC — $7
Vegetable / Beef / Fish

Salt & Pepper Calamari Rings — $10
Breadcrumbs, wheat flour, egg, lemon juice, black pepper

Beef with Chimichurri Dressing — $10
Parsley, coriander, garlic, black pepper, red wine vinegar, chill flakes, olive oil

ALUNA SALADS & SOUPS

Crispy Chicken Caesar Salad — $11
Fresh romaine lettuce with grilled chicken, Parmesan cheese, crunchy garlic croutons and classic Caesar dressing

Mango avocado salad — $10
Lettuce, cherry tomatoes, Grana Padano, balsamic vinaigrette and Parmesan cheese

Garden Salad with Feta Cheese — $10
Mixed salad, cherry tomatoes, Grana Padano, feta cheese and honey-lime mustard dressing

Jodari salad — $12
Tuna with mixed lettuce, fresh tomatoes, sesame seeds and olive oil vinaigrette

Vegetable & Coconut Soup — $10
Mixed vegetables and fresh coconut

Traditional Zanzibari Seafood Soup — $11
Seafood, green curry and fresh coconut

Carrot, Ginger & Turmeric Soup — $10
Green curry, cumin and fresh coconut

PASTA

Aglio e Olio Spaghetti with Shrimps — $16
Spaghetti, shrimps, garlic, olive oil, crushed chili, parsley, salt & black pepper, Parmesan cheese and paprika

Spaghetti or Gnocchi — $12
With tomato **or** pesto sauce

Traditional Spaghetti Bolognese — $14
Beef sauce, tomatoes, herbs, aromatic vegetables, finished with Parmesan cheese

Crab Linguine — $16
Chili, garlic and white wine

Seafood Linguine — $16
Mixed seafood with cream sauce

Vegan Penne — $14
Mixed vegetables and fresh coconut sauce

Lobster Linguine — $18
Spiny lobster **or** cigale

Homemade Ravioli
*Spinach and cheese with butter and tomato sauce — $14
*Beef — $15
*Crab — $16

VIETNAMESE

Vietnamese Dumplings

*Vegetable	$10
*Beef or Chicken	$11
*Crab	$12

Bánh Bao Buns

*Vegetable	$10
*Chicken	$11

Vegetable Spring Rolls — $10

Prawn Spring Rolls — $14

Served with sweet chili sauce

Fried Rice

*Vegetable	$10
*Chicken	$12
*Prawns	$14

Stir-Fried Noodles

*Vegetable	$10
*Chicken	$12
*Prawns	$14

LIGHT FOOD

Grilled Tuna Sandwich — $10
Grilled tuna, tomatoes and coriander mayonnaise

Vegetarian Sandwich — $10
Baguette, mozzarella cheese, green pepper, red pepper, yellow pepper, onion, cassava crisps

Tuna Poke Bowl — $11
Cherry tomatoes, pickled carrots, pickled onions, spring onions and coriander, served with rice

Fish Fingers — $8
Golden fried fish fingers with chips and tartar sauce

Chicken Wings — $10
Crispy chicken wing served with french fries and homemade hot butter & lemon sauce

Zanzibar Spicy Chips Masala — $7
French fries served with our secret fresh hot sauce

Grilled Vegetables — $11
Served with rice or chips

Side Dishes — $5
*Plain chips
*Sweet potato fries
*Plain rice
*Mashed potatoes
*Grilled vegetables

MAIN COURSES

Grilled Lobster ☆ — $28
Lobster with coconut sauce, served with rice & vegetables **or** french fries & salad

Grilled King Prawns ☆ — $25
Prawns with garlic-lemon butter sauce, served with rice & vegetables **or** french fries & salad

Seafood Platter (2 people) ☆ — $50
Grilled cigale, lobster, fish, prawns, octopus and calamari, served with rice and coconut sauce

Grilled Catch of the Day — $16
Fresh grilled fish fillet with passion fruit sauce, served with steamed rice **or** french fries

Hot Zanzibari Coconut Curry — $12
*Seafood
*Chicken
*Beef
*Vegetable

Calamari Bowl — $16
Healthy bowl with calamari, avocado slices, rice, cucumber, carrots and grilled pineapple

Mushroom Risotto — $12
Risotto, oyster mushrooms, red pepper purée, cream, cheese

Extra Toppings — $6
*Calamari
*Octopus
*Prawns

ALUNA SIGNATURES

Aluna Special Chicken — $16
Crispy chili chicken cooked with our secret ingredients, served with french fries and avacado slices

Premium Beef Fillet ☆ — $18
Beef fillet with branded mushroom sauce, served with rice & vegetables **or** french fries & salad

Mediterranean Vegan Platter — $12
A delicious mix of homemade hummus, fresh traditional chapati, falafel, BBQ red beans, rice & a grilled vegetable skewer

Extra Toppings
*Chicken-Fish-Cheese — $6
*Octopus-Calamari-Prawns — $7

Aluna Special Burger — $14
Toasted burger buns, lettuce, onion, pickles, mustard, mayonnaise and fresh tomatoes, served with french fries
*Beef
*Crispy Chicken
*Vegan — $12

Grilled Chicken Breast — $16
Grilled chicken breast cooked with secret spices, beer sauce, served with rice & vegetables **or** french fries & salad

Chicken Satay — $13
Tender marinated chicken skewers, peanut sauce, served with rice & vegetables **or** french fries & salad

HOMEMADE DESSERTS

New York Cheesecake $7
Traditional creamy cheesecake served with salted caramel

Chocolate Fondant $9
Served with vanilla ice cream

Zanzibari Kaimati $6
Traditional Zanzibari dessert with sweet crispy fried dumplings and aromatic spiced sugar syrup

Flourless Chocolate Cake $7
Served with passion fruit sauce

Chocolate Brownie $7
Served with ice cream

Seasonal Fruit Plater $6
Selection varies according to the season (mango, watermelon, banana, pineapple, passion fruit, coconut)

Homemade Ice Cream $5
Your choice of vanilla, chocolate, mango, coconut or cinnamon