



Latiny by Mallai



COCKTAILS

BAHAMA MAMA 10 \$

Dark Rum, White Rum, Malibu, Grandine, Coconut Juice, Lime Juice, Pineapple Juice

MALAI TNTea 10 \$

Gin, Bacardi White Rum, Grand Marnier, Absolut Vodka, Coca Cola

MARGARITA 9 \$

Tequila, Triple Sec, Lemon Juice

ESPRESSO MARTINI 8 \$

Vodka, Kahlua, Espresso, Syrup

KILIMANJARO 9 \$

Tequila, Kilimanjaro Beer, Lime Juice, Orange Juice

PLANTER'S PUNCH 8 \$

White Rum, Brown Rum, Orange Juice, Pineapple Juice, Lemon Juice, Grenadine

LONG ISLAND ICE TEA 10 \$

Vodka, Brown Rum, Gin, Cointreau, Tequila, Lime Juice, Coke

COCO PASSION 8 \$

Vodka, Lime Juice, Pineapple Juice, Passion, Coconut

PINA COLADA 8 \$

Malibu, Rum, Coconut, Pineapple Juice

BLUE LAGOON 9 \$

Vodka, Blue Curacao, Triple Sec, Lime Juice, Tangawizi

PASSION FRUIT MOJITO 8 \$

White Rum, Lime Juice, Brown Sugar, Fresh Mint Leaves, Soda





Laliny by Mallai

COCKTAILS

CAIPIRINHA 7 \$

Cachaca, Lemon, Brown Sugar

WHITE RUSSIAN 8 \$

Vodka, Kahlua, Milk

FROZEN PINEAPPLE DAIQUIRI 8 \$

White Rum, Lime Juice, Syrup, Pineapple

APEROL SPRITZ 9 \$

Aperol, Sparkling Wine, Soda Water

ZANZIRINHA 7\$

Konyagi, Lemon, Brown Sugar



NON ALCOHOLIC COCKTAILS 5 \$

ASALI MOCKTAIL

Banana, Passion Fruit, Honey, Grenadine

CUCUMFIZZ

Cucumber, Pineapple, Lime, Soda Water

RED & YELLOW

Watermelon, Grenadine Syrup, Pineapple, Orange, Angostura

GINGER MOCKTAIL

Lime, Orange, Passion Fruit, Fresh Ginger, Tangawizi

VIRGIN MOJITO

Fresh Lime, Brown Sugar, Fresh Mint, Sprite



Latiny by Matlai

SIGNATURE COCKTAILS

10 \$

FLYING MATLAI

Sparkling Wine, Aperol, Passion Juice, Lemon Juice, Soda, Passion Fruit
Zanzibar is a very cosmopolitan island with many expatriates from all over the world. We decided to mix the world with Tanzania. The sparkling wine has its origins in France and the Aperol from Italy. We added the Tanzanian touch with passion fruit and lemon juice.



ALOE COCKTAIL

Fresh Aloe Vera, Honey, Whisky, Orange, Lime

We started to grow Aloe vera in our garden for the treatment of sunburns, but found out it could also be used for a delicious cocktail!

Aloe vera is health beneficial because it has medicinal properties such as antioxidants and it's antibacterial. Both of these properties accelerate wound healing, reduce dental plaque, and help treat canker sores.

Now this cocktail won't save you a trip to the doctor but it will turn any bad day into a good one!



PILI-CHILI COCKTAIL

Tequila infused Chili, Cointreau, Lime, Sugar Syrup, Watermelon

Pili chili peppers grow on the more dry and rocky terrain of the island. Here, the upheaved coral creates a honeycomb surface that favors the accumulation of rich soil in the crevices. The pods are picked when ripe, sundried, and then packed in mat bags made of the split frond of the Hyphaene palm tree for shipment. This is an industry that has sprung up within the last 30 years. This red cocktail captures the unique chili's flavor and finishes with a spicy kick.



DATILLA MATLAI

Rum infused Dates & Vanilla, Pineapple, Orange

Vanilla is a typical spice which grows here, on our island. Dates are common sweets for Zanzibari people. This is specifically demonstrated during Ramadan and eaten for "Iftar", meaning breaking fast after sunset.

In our cocktail, it is infused into our Rum. During the infusion process, the dates and vanilla release their essence into the alcohol. Combined with the citrus juices, our cocktail has a blend of these flavors that is sure to please the palate.





Zafiny by Matlai

SIGNATURE COCKTAILS

10 \$

OYOYO HIBISCUS

Vodka infused Hibiscus Flower, Tia Maria, Banana, Lime, Sugar Syrup
Hibiscus is a tropical flower. You can find it in our hotel garden and it is identified by its amazing blossoms! Historically, hibiscus tea has been used in African countries to decrease body temperature, treat heart disease, and soothe a sore throat. In Iran, hibiscus tea is used to treat high blood pressure. This cocktail, along with our wonderful beachside view, is sure to relax one's mind and body.



BATIDA MATLAI

Cachaca, Malibu, Coconut Ice Cubes, Mango & Passion Juice

While visiting this paradise island of Zanzibar, don't forget to breathe in the sweet scent of the exotic fruits: mango, coconut, and passion fruit. Your nostrils will be suffocated by the sweet, tropical scent and your taste buds will be satisfied by this delicious Batida Matlai cocktail that is served in a beautiful coconut!



PHO COCKTAIL

Gin, Triple Sec, Pho Sugar Syrup, Cardamon Pods, Cinnamon Stick, Star Anise, Fish Soup

It's not uncommon for food to cross over into the drink scene or for cocktails to draw inspiration from the kitchen. One such example is this Pho Cocktail. Pho is a popular Vietnamese noodle soup. This drink seeks to recreate its flavors. We combine the usual Pho spices (star anise, cardamom, cinnamon) and mix them with Gin, Triple sec and freshly squeezed lime juice. There's no broth or meat in this drink. What could be better than having a spice-based cocktail on the spice island of Zanzibar?



DAFU MOCKTAIL 5 \$

Coconut, Mango, Passion, Sugar Syrup, Cinnamon Powder

Do you like the sweet smell of exotic fruits? With the Dafu cocktail, your taste buds will be delighted by these sweet and juicy flavors! Dafu means "young coconut" in Swahili. You will surely taste that in this drink. Coconut and cinnamon are locally grown in Zanzibar and are the mainstay of the economy. These two ingredients together, freshly blended with other tropical fruits, perfectly reflect the flavors of the Island.





Latiny by Mallai

APERITIFS

CAMPARI	4 cl	6\$
CINZANO EXTRA DRY	4 cl	4\$
FERNET BRANCA	4 cl	10\$
MARTINI BIANCO	4 cl	4\$
MARTINI ROSSO	4 cl	4\$
PERNOD	2 cl	3\$
RICARD	2 cl	3\$



TEQUILA 2 CL

CONQUISTADOR SILVER	2\$
CONQUISTADOR GOLD	2\$
JOSE CUERVO GOLD	3\$
PATRON SILVER	8\$
PATRON REPOSADO	9\$



COGNAC & BRANDY 4 CL

BLACK & GOLD BRANDY	6\$
HENNESSY V. SPECIAL	10\$
KWV BRANDY	11\$



PORT WINE 5 CL

COCKBURNS	7\$
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LIQUOR 2 CL

APEROL	3\$
DISARONNO AMARETTO	3\$
AMARULA	3\$
BAILEYS IRISH CREAM	4\$
KHALUA	3\$
COINTREAU	4\$
DRAMBUIE	4\$
GRAND MARNIER	5\$
GRAPPA ALEXANDER	3\$
JÄGERMEISTER	3\$
SAMBUCA	3\$
AFRIKOKO	2\$
TIA MARIA	3\$
CURACAO BLUE	4\$
VALENTINO ORANGE	4\$
BOLS STRAWBERRY	2\$
BUTLERS TRIPLE SEC	2\$





Laliny by Mallai

WHISKEY 2 CL

EVAN WILLIAMS BOURBON	3\$
JIM BEAM KENTUCKY STRAIGHT BOURBON	3\$
JACK DANIEL'S CUTTY SARK SCOTCH	4\$
J&B BLENDED SCOTCH	4\$
JAMESON SCOTCH	5\$
AUCHENTOSHAM SINGLE SINGLE MALT SCOTCH	8\$
GLENGOYNE HIGHLAND SINGLE MALT 10 YEARS	7\$
THE GLENLIVET SINGLE MALT 15 YEARS	10\$



VODKA 2 CL

SMIRNOFF RED LABEL	2\$
RUSSIAN STANDARD	3\$
FINLANDIA	3\$
ABSOLUT VODKA	4\$
BELVEDERE VODKA	6\$



RUM 2 CL

APPLETON GOLD	3\$
BACARDI WHITE RUM	3\$
BACARDI DARK RUM	3\$
CACHACA 51 BRAZIL	2\$
CAPTAIN MORGAN JAMAICA RUM	3\$
MALIBU CARIBBEAN	3\$
HAVANA CLUB 3 YRS.	4\$
HAVANA CLUB 7 YRS.	5\$
FOR PREMIUM RUM, PLEASE REFER TO THE SEPARATE MENU	



GIN 2 CL

KONYAGI, ZANZIBAR	2\$
GREENBALL'S	3\$
GREENBALL'S BLUEBERRY	3\$
GREENBALL'S ORANGE	3\$
GREENBALL'S WILD BERRY	3\$
HEDGES & BUTLER	3\$
GILBEY'S	3\$
GORDON'S LONDON DRY	3\$
BOMBAY SAPPHIRE	4\$
OPIHR SPICES OF ORIENT	5\$
TANQUERAY DRY	5\$
DARNLEY'S	6\$
HENDRICK'S GIN	6\$





Latiny by Matlai

RUM MENU & TASTING NOTES

Welcome to our rum menu! We offer a diverse selection of premium rums from around the world, each with its unique flavor profile and tasting notes. Sit back, relax, and let the journey of discovery begin.

Santa Teresa 1796

2cl - 9 \$

Nose: Fruity aroma with notes of wood

Palate: Unique taste of nuts, leather, vanilla, cinnamon, dark chocolate, prunes, hints of honey and pepper

Aging Method & Information: The traditional Solera method ensures every bottle of Santa Teresa 1796 has some of the very first Ron Madre running through it. That's because, since they first filled them in 1992, the Solera casks have never emptied. Instead, each time a bottle is drawn, the Solera is topped up with a slightly younger rum blend, guaranteeing that every bottle has exceptional richness and a little bit of the Mother Rum.

The rich and powerful Santa Teresa 1796 Rum has won many international awards over the years. In 2000 and 2001 the Rum won the gold medal at the Rum Festival Caribbean Week respectively.

ORIGIN: Hacienda Santa Teresa, Venezuela



Ron Zacapa Sistema 23 Solera Gran Reserva

2cl - 10 \$

Nose: Apricots, citrus fruits, vanilla, cocoa and bourbon; rich and full-bodied with spicy chocolate flavors and a pleasing tannic bite

Palate: Wonderfully complex, generous and full-bodied, with a sweet honeyed viscosity atypical of an aged spirit; a great depth of raisined fruit and apricot preserves, building to an intense heart of savoury oak, nutmeg, leather and tobacco with notes of coffee and delicately sweet vanilla.

Zacapa Rum is regarded as one of the finest in the world.

Aging Method & Information: Aged and blended in the 'House Above the Clouds', 2300m above sea level, the cool mountain air slows aging, allowing Zacapa time to rest and develop character. Zacapa uses a unique Sistema Solera process, based on a centuries-old Spanish way of aging sherries, to blend rums of different ages in a sequence of barrels which previously held American whiskies, sweet sherries and fine Pedro Ximenez wines. Refined by craftsmanship and devotion, the whole process is artfully overseen by Master Blender Lorena Vasquez. The tropical climate and volcanic soil yield high grade sugar cane and, unlike most rums that use molasses, Zacapa is created from the concentrated first press of sugar cane or 'virgin sugar cane honey', which contributes to its award-winning taste.

Ron Zacapa Sistema 23 Solera Gran Reserva won the Platinum Award at the Barbados Rum Festival in 2002 - Best rum in the world in 2002 - Best rum in the world in 2001 - Best rum in the world in 2000 - Best rum in the world in 1999 Tasting.

ORIGIN: City of Zacapa, Guatemala



Latiny by Matlai

RUM MENU & TASTING NOTES

Eminente Ron De Cuba

2cl - 10 \$

Nose: Coffee, dulce de leche, toasted almond and cocoa

Palate: Vanilla, cane sugar, sichuan pepper and prune

Aging Method & Information: 7 years minimum in white oak barrels.

Eminente embodies the rebirth of XIXth century Cuban rum, elaborated by César Martí the youngest Maestro Ronero (Rum Master) of the island. Eminente Reserva has the aesthetics of a traditional Cuban light rum with the complexity and depth of a very old one.

Eminente is a brand created in 2020, as part of a collaboration between the Moët Hennessy group (LVMH) and the Cuban government. It is the Cuba Ron entity that supplies the aguardientes and light rums needed for the blending. This is carried out by the maestro ronero (master rum distiller) Cesar Marti, and includes a particularly high proportion of aguardientes. Eminente sets new standards with Reserva made with 70% of aged aguardientes (In comparison, most Cuban rums contain only 10%), the highest proportions among all Cuban Rums. They are complemented by light rums that add vivacity. The Rum is described as a new beginning of the Cuban Rum.

The Cuban beverage triumphed at the China Wine & Spirits Awards, which has been acknowledged as the largest and most prestigious wine and spirits competition in China.

ORIGIN: Central province of Villa Clara, Cuba



Phraya Deep Matured Gold Rum

2cl - 10 \$

Nose: Rich vanilla, honey and coconut, layered with gentle spiciness of cloves and raisins

Palate: Smooth, creamy, crème brûlée and butterscotch, with an underlying fruitiness of fresh pineapple and citrus.

Aging Method & Information: Made with Thai sugar cane and aged between seven and 12 years. Aged in Oak barrels that are stored in four-meter-deep warehouses located next to lagoons. The Coolness of the lagoons' environment effectively slows down the aging process, allowing the rums to nurture and develop its distinctive depth. A luxury rum from Asia, using only carefully selected rums of the highest quality. The style of this rum is as rich as the history and culture of its country of origin.

Phraya Deep Matured Gold Rum won at the World Rum Awards 2017 & Double gold at San Francisco World Spirits Competition 2013.

ORIGIN: Sangsom Distillery, Thailand



RUM MENU & TASTING NOTES

Cihuatán Obsidiana

2cl - 11 \$

Nose: Soft, complex aromas, tropical fruit.

Palate: Tropical fruit, sugar cane, spices. Lychee, Fresh Guarapo, Cinnamon, Cashew Nuts

Aging Method & Information: Produced from a blend of 3 rums aged between 11 and 14 years. These rums have been aged in new American Oak and ex-Bourbon barrels. Cihuatán Rum is described as “The Rum of the Mayan Gods”. Between the mountains in the Cihuatán Valley lies the distillery which is the only one in all of El Salvador. This is a special feature, but also a commitment – to the highest quality and best taste. A group of Salvadorans wanted to create El Salvador’s ambassador to the world through rum. From the start, they were committed to quality. If they were to make a product worthy of being the country’s ambassador, it had to be top quality. That is why since 2004, they kept distilling and aging and waited 10 years to sell the first bottle of rum.

ORIGIN: El Paisnal, El Salvador



Angostura 1824

2cl - 12 \$

Nose: A rich bouquet of sweet molasses, cocoa and toffee with top notes of tropical fruit

Palate: Well rounded, a medium-bodied palate with hints of chocolate, orange, spices and fruity nuances

Aging Method & Information: Blend of the finest mature rums, hand-picked by the Master Blender from selected casks. These rums are aged in charred American oak bourbon barrels for a minimum of twelve years and then skillfully hand blended and re-casked. Upon the rum’s optimum maturity it is hand-drawn, filtered and bottled. It is offered in very limited supply for your enjoyment.

Between 2010 and 2015, Angostura® 1824 took home 26 medals from prestigious competitions including the World Rum Awards.

ORIGIN: Port of Spain, Trinidad and Tobago



RUM MENU & TASTING NOTES

El Dorado 15 Years

2cl - 13 \$

Nose: Wood, coconut, caramel, nutmeg, molasses, light newspaper and raisins.

Palate: Wood and caramel return, flanked by mint, vanilla, toffee, coconut and raisins. There is a light sweetness and tons of wood spice.

Aging Method & Information: The El Dorado 15 Year Old is artfully blended using marques from the EHP Wooden Coffey, the Metal Coffey, the Port Mourant Double Wooden Pot Still and the Versailles Single Wooden Pot Still. Its unmistakable taste is achieved from the Port Mourant Double Wooden Pot Still, which provides an earthy, peat-like finish.

The evolution of rum distillation dates back nearly 400 years. Upon arriving in Guyana in 1498, Christopher Columbus began planting sugar cane. 150 years later the Dutch came to Guyana and established the first settlements of Essequibo and Berbice, introducing the cultivation of sugar cane along the coastal plain and the banks of the great rivers.

At its peak Guyana was home to over 300 sugar estates with distilleries, each producing their own signature rums.

Today, Demerara Distillers (the parent company of El Dorado Rum) operates that last remaining distillery. Plantation Diamond houses 8 stills, some of which are the oldest operating stills in the world. These stills are all completely different in composition (wood, double wood, copper, etc...) and size, all yielding entirely different distillates that lead to the complexity that is El Dorado Rum. Similarly to cognac, the age on a bottle of El Dorado rum indicates the youngest spirit found in the bottle, so the elixir inside was aged for a minimum of 15 years.

Many Rum aficionado's consider this 15 Year Old to be the best value/highest quality that money can buy. It is a remarkable rum, whose greatest achievement was collecting the Wray & Nephew Trophy for Best Rum in the World at the International Wine & Spirits Challenge for an unprecedented four years running.

ORIGIN: Demerara River Georgetown, Guyana



RUM MENU & TASTING NOTES

A.H. RIISE - Non Plus Ultra - Very Rare

2cl - 14 \$

Nose: Spices and lightly cooling mint, moscovado sugar, orange zest

Palate: On the palate, the Non Plus Ultra - Very Rare is a symphony of flavors and a creamy palate. The initial sweetness of caramel and vanilla gives way to a cascade of complex notes, including dried fruit, spice and oak.

Aging Method & Information: A.H. RIISE - Non Plus Ultra - Very Rare is a distinguished rum, crafted with an extraordinary aging method that elevates it to unparalleled heights of flavor and sophistication. It creates its magic in many ways. The spirit is matured in designer casks, and the barrels are superior in every aspect. Using old casks requires a lifetime of knowledge in the art of blending.

"Non Plus Ultra" means nothing further beyond in Latin. It is an expression said to have been used by Charles V, who was both Roman Emperor and King of Spain. The legend also states that it was engraved on Pillars of Hercules, as a warning to mark the boundary between the known and unknown world in the Strait of Gibraltar.

A.H. Riise Non Plus Ultra "Very Rare" is likewise found on the border between the known and unknown; only the very best drops from aged rum barrels are used to create this ultimate spirit drink from A.H. Riise.

Nothing is left to chance, not the beautiful faceted carafe, not the deep glow and certainly not the enjoyment you will experience when you take your first sip.

It is truly world class, and once you have tasted it, you will wish for nothing else!

Savoring a glass of A.H. RIISE - Non Plus Ultra - Very Rare is a journey through time and taste, an experience that captures the essence of the Caribbean's rum-making heritage. Each sip tells a story of expertise, dedication, and a relentless pursuit of perfection, making it a true treasure for rum enthusiasts and connoisseurs alike. Its production is reduced to 3000 bottles per year.

For those with a preference for a slightly sweeter rum, A.H. RIISE - Non Plus Ultra - Very Rare is undeniably one of the most beautiful offerings on the market, harmoniously blending sweetness, complexity, and unparalleled craftsmanship.

ORIGIN: The A.H. Riise Non Plus Ultra - Very Rare is produced in St. Thomas, U.S. Virgin Islands. The rum is named after Albert Heinrich Riise, a Danish pharmacist who arrived in St. Thomas in 1838. Riise established a pharmacy and distillery, and his rums quickly gained a reputation for their exceptional quality.



RUM MENU & TASTING NOTES

The Legacy of Zacapa XO: A Treasure Unveiled

2cl - 15 \$

Nose: Rich wood intertwines with creamy coconut, indulgent caramel, a hint of nutmeg, and the deep aroma of molasses. Light whispers of dried raisins dance alongside a subtle essence of freshly printed newspapers

Palate: : As you take a sip of Zacapa XO, the elegant wood and luscious caramel take center stage once again. They are accompanied by a refreshing touch of mint and velvety vanilla, followed by the delicate sweetness of toffee and the tantalizing presence of coconut. The symphony concludes with the lingering embrace of raisins, while the gentle embrace of wood spice adds an extra layer of complexity.

Aging Method & Information: Zacapa XO is an artisanal blend, meticulously crafted using exceptional marques from the EHP Wooden Coffey, the Metal Coffey, the Port Mourant Double Wooden Pot Still, and the Versailles Single Wooden Pot Still. This blend of distinct flavors creates an unmistakable taste, with the Port Mourant Double Wooden Pot Still contributing a captivating earthiness and a peat-like finish.

The origins of rum distillation trace back nearly 400 years. When Christopher Columbus arrived in Guyana in 1498, he introduced the cultivation of sugar cane. The Dutch settlers arrived 150 years later, establishing settlements along the coast and rivers, where they began producing their signature rums.

In its prime, Guyana boasted over 300 sugar estates, each with its own distillery, crafting unique rums. Today, Demerara Distillers, the parent company of Zacapa XO, stands as the sole remaining distillery. Nestled in Plantation Diamond, it houses eight stills, some of which are the oldest in the world. These distinct stills, ranging in composition from wood to copper, produce entirely different distillates, contributing to the exquisite complexity found within every bottle of Zacapa XO.

Similar to cognac, the age statement on a bottle of Zacapa XO signifies the youngest spirit contained within. The elixir you hold in your hands has been aged for a minimum of 15 years, a testament to the meticulous craftsmanship and dedication to quality.

Renowned by rum aficionados as the epitome of exceptional value and unparalleled quality, Zacapa XO stands as a remarkable rum. It achieved the prestigious Wray & Nephew Trophy for Best Rum in the World at the International Wine & Spirits Challenge, an unprecedented four years in a row.

ORIGIN: Nestled along the Demerara River in Georgetown, Guyana, Zacapa XO embodies the spirit of a land rich in history and craftsmanship.



Latiny by Matlai

LONGDRINKS 4 CL

CAMPARI-O 9 \$

Campari, Orange Juice

CUBA LIBRE 8 \$

Bacardi White Rum

Captain Morgan

Rum, Coca Cola, Lemon

GIN TONIC

Gordon's London Dry 8 \$

Bombay Sapphire 10 \$

Hendrick's Gin 12 \$

Gin, Tonic Water, Lemon

SCREW DRIVER

Russian Standard 9 \$

Absolut Vodka 11 \$

Belvedere Vodka 15 \$

Vodka, Orange Juice



MATLAI INFUSED SPIRITS 2 CL 4 \$

VODKA HIBISCUS

TEQUILA CHILI

TEQUILA COFFEE

VODKA MINT

VODKA LIME

VODKA ORANGE

RUM PINEAPPLE /
CINNAMON

WHITE RUM DATES 6 \$

& VANILLA



SOFT DRINKS

0,3 L 2 \$

COCA COLA

COLA LIGHT/ZERO

FANTA

SPRITE

BITTER LEMON

TONIC WATER

TANGAWIZI

SODA WATER

RED BULL - 4 \$



BEER & CIDER 4 \$

KILIMANJARO, 05 L

SAFARI 0,5 L

SERENGETI LIGHT 0,35 L

SAVANNA DRY 0,33 L 5 \$



COFFEE & TEA

AMERICANO 2,50 \$

ESPRESSO 2,50 \$

CARAMELIZED COFFEE 4,00 \$

CAPPUCCINO 3,00 \$

CAPPUCCINO with

Soya milk

LATTE MACCHIATO 3,00 \$

TEA 2,00 \$

SPICED TEA 3,00 \$





Latiny by Mattai

JUICES

Our refreshing selection of juices is made of the finest fruits, prepared with a juicer to ensure the purest taste, good for health and body. With no sugar or water added, our juices are just pure fruits bursting with natural flavors.

GOLDEN GREEN SWEET JUICE 7\$

mix of fresh apple, cucumber, pineapple & mint

FRESH MELON COOLER 6\$

mix of watermelon, mango, mint, ginger & lime

SUPER BUDDHA DRINK 6\$

mix of fresh carrot & orange

FRESH FRUIT JUICE 3\$

choose your favourite



SMOOTHIES, SHAKES & POWER DRINKS

ZANZI ICED COFFEE 5\$

Iced Coffee, Sugar, Banana, Coconut Milk

PINEAPPLE BANANA SMOOTHIE 5\$

Pineapple, Banana, Milk, Sugar

AFRICAN POWER SMOOTHIE 5\$

Mango, Banana, Orange Juice, Moringa Powder, Coconut Milk

COCONUT SMOOTHIE 8\$

Frozen coconut milk mixed with fresh fruit of your choice

TROPICAL DRINK 5\$

Papaya, Lemon, Orange, Sugar, Mint

MILK SHAKE 5\$

Choose your flavour from our ice cream menu



SHOTS 5\$

GINGER LIME SPARK

A zesty immunity boost with ginger for digestion & lime for radiant skin

ALOE VERA BOOSTER

Refresh & hydrate with aloe vera, cucumber & lime, packed with anti-inflammatory & antioxidant benefits



Latiny by Mallai

SHISHA 9 \$



PASSION FRUIT



MINT



MANGO



TWO APPLES



STRAWBERRY



KIWI



BLUE BERRY



CIGARETTES 5 \$

MARLBORO RED
MARLBORO LIGHT
CAMEL LIGHT