



Zatiny by Matlai

Welcome to Zatiny Bar & Restaurant.

In Zanzibar, the cuisine is a fusion of Indian, Arabian, and African flavors, reflecting the diverse cultural heritage of the island. To sample traditional Swahili food, request our special menu, but kindly note that it must be ordered in advance.

Starter & Snacks

ALL DAY MENU

PLEASE CREATE YOUR OWN TASTY

SNACK PLATTER

DEEP FRIED OCTOPUS

OR CALAMARI 8 \$

3 SAMOSAS or 6 MINI SAMOSAS 5 \$

with coconut chutney

SMOKED SARDINE 8 \$

with garlic butter, tomato,
onion on sourdough bread

FALAFEL BALLS 6 \$

with mint yoghurt sauce

BRUSCHETTA 5 \$

with tomato & feta or
with fried eggplant

FRENCH FRIES, homemade 3 \$

with mayonnaise & ketchup

PEELED PRAWNS 7 \$

in chili-garlic oil

CHICKEN SKEWER TANDOORI 7 \$

style with peanut sauce

CHICKEN FINGERS 6 \$

6 Pieces

GAZPACHO SALAD 12 \$

with raw tuna

TOMATO-AVOCADO SALAD 5 \$

with toast or sourdough bread

GARLIC BREAD 4 \$

with katchumbari salad

CHEF SALEH'S FAMOUS COCONUT CRAB SOUP 10 \$

Crab meat cooked in coconut milk, infused with coriander & lemon grass

CRAB MILLEFEUILLE 10 \$

Fresh crab meat layered with crispy eggplant fritters & green mango

Sandwiches

MATLAI CLUB SANDWICH 14 \$

with chicken, bacon, egg,
salad & cheese, served
with French Fries

GRILLED PICKLED VEGETABLES 11 \$

with guacamole & garlic on sourdough
bread served with potato wedges &
garlic sauce



Zatiny by Matlai

ALL DAY MENU

Salads

MIXED SALAD 15 \$

Green salad, tomato, cucumber, onions, feta cheese, olives & a slice of focaccia

CHOOSE YOUR DRESSING

- balsamico dressing
- passion-mango dressing
- yoghurt dressing



CHOOSE ONE TOPPING

- deep fried octopus,
- calamari
- prawns
- cured tuna
- smoked chicken

TROPICAL SALAD 13 \$

Mango, avocado, papaya, onion, red & yellow bell pepper & cilantro with lime dressing

Mains

LUNCH BOWLS

FRIED BEEF BOWL 12 \$

noodles, vegetables & tomato sauce

CHICKEN BOWL 12 \$

fried rice, vegetables, peanuts & mustard sauce

VEGETABLE BOWL 12 \$

couscous, lentils, cashew nuts & yoghurt sauce

POKE BOWL 15 \$

raw tuna, rice, avocado, cucumber, mango, carrots & exotic sauce

MATLAI BURGER

ABC -BEEF BURGER 15 \$

avocado, bacon & cheese

SAMAKI BURGER 15 \$

our famous fish burger

TASTE EXPLOSION BURGER 16 \$

prawns, avocado & mango pickle

ZATINY SIGNATURE BURGER 15 \$

cured tuna, avocado, tomato & onion

All burger served with salad & French Fries



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ALL DAY MENU

Mains

TASTE OF ZANZIBAR

SPAGHETTI ZANZIBAR PESTO 9 \$
with fresh Thai basil, cashew nuts & parmesan cheese

GRILLED FISH FILET 14 \$
on a bed of papaya tomato chutney, served with rice or chips and rocket-cashew nut salad

ZANZIBAR PIZZA 9 \$
A savory crepe-like snack filled with minced meat, fried to golden brown. Served with mango chutney. A popular Zanzibar street-food snack among tourists and locals alike



THE BEST FROM THE SEA

JUMBO PRAWNS 21 \$
Grilled meaty prawns marinated in zest garlic & lime, served with rice or chips.

LOBSTER

	500 g	=	25 \$
Grilled Lobster, served with rice	750 g	=	31 \$
or chips, vegetables & a tasty	1000 g	=	42 \$
garlic-butter sauce.			

SEAFOOD PLATTER

Fresh seafood like lobster, crabs,	for 1 or 2 persons
prawns, cigale de mer & squid, with a	per person 56 \$
selection of sauces & chips.	



Please see also the menu of the day!



Zatiny by Mattlai

ALL DAY MENU

Vegan

STARTER

HUMMUS 6 \$

Oriental chickpea mush served with bread

BUTTERNUT SOUP 7 \$

A creamy soup with onion, garlic & spices

BETROOT CARPACCIO 7 \$

Thinly sliced of beetroot
topped with cherry tomatoes, onion & fresh basil



MAIN COURSE

VEGETABLE CURRY 9 \$

Mixed vegetables in coconut curry sauce with Zanzibar spices

RED CABBAGE SPAGHETTI 9 \$

Sautéed with vegetables & peanuts

CHICKPEA NUGGETS 9 \$

Served with rice and homemade sweet chili sauce



DESSERT

TROPICAL FRUIT PLATTER 6 \$

BANANA TEMPURA 5 \$

YEMEN'S SPECIAL TIRAMISU 9 \$





Snacks &
Dessert

Zatiny by Matlai

SNACKS

PEANUTS	2 \$
CASHEW NUTS	3 \$
CRISPS	2 \$
POPCORN	1 \$
PEANUT CASHATA	2 \$



COFFEE & TEA

AMERICANO	2.50 \$
ESPRESSO	2.50 \$
CAPPUCCINO	3 \$
LATTE MACCHIATO	3 \$
TEA	2 \$
SPICED TEA	3 \$



DESSERT

CAKE OF THE DAY	4.50 \$
Ask what the kitchen offers today	
SWEET TEMPTATION	8 \$
Ask what the kitchen offers today	
SPICY ICE COFFEE	5 \$
A scoop of spicy ice cream in cooled coffee	
BAILEYS ICE COFFEE	8 \$
Cooled Coffee with Baileys & Cognac on 2 scoops of vanilla ice cream	
AFFOGATO AL CAFE	4 \$
A scoop of vanilla ice cream poured over with espresso	





Laliny by Matlai

Icecream Sundaes

TROPICAL FRUIT CUP 5\$

2 SCOOPS OF ICE CREAM
(MANGO & COCONUT)
TOPPED WITH PLAIN YOGHURT
SURROUNDED BY SLICES OF TROPICAL FRUITS



FRIED BANANA SENSATION 5\$

SLICES OF FRIED CINNAMON BANANA
SERVED WITH 2 SCOOPS OF
SPICY ICE CREAM



PEANUT - VANILLA CUP 4\$

2 SCOOPS OF VANILLA ICE CREAM
ON A BED OF WHIPPED CREAM
TOPPED WITH PEANUTS & CARAMEL SAUCE



SWEET MEETS HOT 6\$

CRISPY FRIED PRAWN ACCOMPANIED
BY A SCOOP OF CHOCOLATE ICE CREAM
WITH SWEET & SPICY PEANUT BUTTER



LAVA CUP CAKE 5\$

CROSS BETWEEN MOLTEN LAVA CAKE &
CHOCOLATE SOUFFLÉ TOPPED WITH A
SCOOP OF VANILLA ICE CREAM



MATLAI SUNDAE KASHATA 4\$

2 SCOOPS OF ICE CREAM SERVED
WITH CHOCOLATE SAUCE &
KASHEW NUT KASHATA (SWAHILI STYLE)



ICE CREAM WAFFLE - FOR TAKEAWAY

1\$ per scoop 1\$ for the waffle (homemade)

PLEASE CHOOSE YOUR FLAVOUR: CHOCOLATE, COCONUT, MANGO, SPICES, VANILLA
OTHERS ON REQUEST - (ALL GLUTEN-FREE, APART FROM MANGO)



Duyên

Vietnamese Homecooking



Menu from Tuesday to Sunday*

STARTER

GỎI CUỐN

SUMMER ROLLS - 2 PCS **8 \$**
choose prawn / vegetarian / vegan
served with homemade peanut sauce

NEM RÁN

SPRING ROLLS - 3 PCS **8 \$**
choose beef / vegetarian / vegan

GỎI ĐU ĐỦ

Green Papaya Salad **8 \$**
choose prawn / vegetarian

SÙI CẢO

DUMPLINGS - 6 PCS **8 \$**
choose beef / chicken / pork / vegetarian

BÁNH BAO

STEAMED BUNS - 1 PC **5 \$**
choose soya garlic chicken / vegan
2 PCS for main course - 10 \$

SIGNATURE STARTER PLATTER **34 \$** for 2

+ dumplings + summer rolls + spring rolls + bao
Extra charge for HB/FB meal 12 \$ per person

MAIN

PHỞ BÒ

BEEF NOODLE SOUP **13 \$**
+ extra noodles 2 \$
+ beef 3 \$
+ beef ribs 5 \$

CƠM CHIÊN

KIM'S MAMA FRIED RICE **10 \$**
+ veggie
+ chicken 5 \$
+ prawn 6 \$
+ rock lobster 10 \$

BÚN CHẢ

HANOI'S PORK SKEWER
& MEAT BALL BOWL **14 \$**
served with rice noodles

TOMYUM

TOM YUM KUNG (Clear soup) **13 \$**
TOM YUM GOONG (Creamy soup)
choose rice noodles / glass noodles /
steamed rice

BÚN THỊT NƯỚNG

COLD NOODLE BOWL **14 \$**
with grilled meat
choose grilled pork / grilled chicken / prawn

BÚN BÒ NAM BỘ

COLD NOODLE BOWL **13 \$**
with stir fried beef

CÁNH GÀ CHIÊN NƯỚC MẮM

CHICKEN WINGS **12 \$**
IN FISH SAUCE + SALAD
choose steamed rice / fried rice

ĐẬU PHỤ SỐT CÀ CHUA

TOFU IN TOMATO SAUCE **14 \$**
+ steamed rice

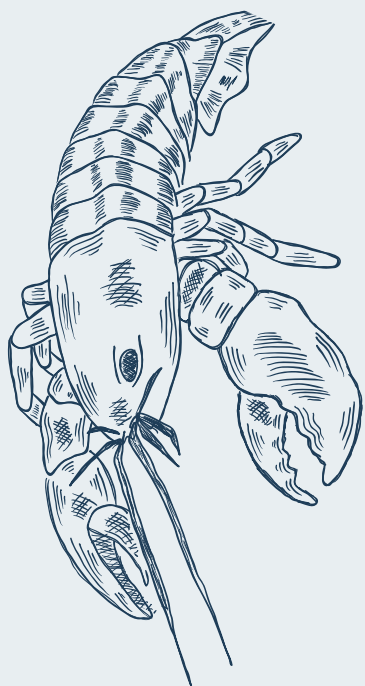
MIẾN XÀO

STIR FRIED GLASS NOODLE **14 \$**
Choose Vegan / Vegetarian /
Prawn / Chicken

More information about the
dishes can be found on the menu
in the lounge or scan the QR code.



* Ask the butler for Monday offers



Live from the tank

choose your lobster directly from the tank and enjoy a selection of lobster inspired dishes

Lobster & Pineapple Salad

With a mixture of mint & fresh basil & mint

recommended for lunch or a light dinner

Prices, ca.

300 g Lobster	30 \$
350 g Lobster	35 \$
400 g Lobster	40 \$
450 g Lobster	45 \$
500 g Lobster	50 \$
550 g Lobster	55 \$
600 g Lobster	60 \$
650 g Lobster	65 \$
700 g Lobster	70 \$
750 g Lobster	75 \$
800 g Lobster	80 \$
850 g Lobster	85 \$
900 g Lobster	90 \$
950 g Lobster	95 \$
1000 g Lobster	100 \$

Sizes depending on availability

Honey & Lime Glazed Lobster

delicately slow-cooked buttered lobster bathed in a special honey sauce infused with lime juice, *served with grilled carrot & zucchini*

Grilled or Steamed Lobster

with lemon & herb butter *served with mashed potatoes or steamed rice & cucumber salad with a yoghurt mint sauce*

Surf & Turf

150 g steak - additional 12 \$ & lobster with a creamy garlic sauce *perfect with a glass of cold white wine*

Please order 4 hours in advance!
50 % deposit required

Zanzibar's Ocean Jewel: Indian Ocean Lobster

Our spotlight shines on the extraordinary Indian Ocean Lobster, a true gem of Zanzibar's pristine waters.

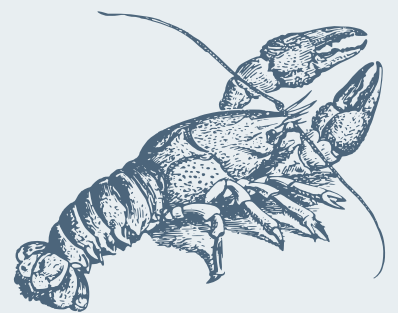
Its captivating colors and exquisite sweet taste make it a culinary delight like no other.

This remarkable lobster, like all spiny lobsters, boasts unique features that set it apart. With no claws but two spiny rostra over the eyes, and two pairs of large antennae, it truly stands out in the world of crustaceans.

Our live lobster tank - the first of its kind in Zanzibar, with lobsters which are caught just in front of the shores by local fishermen in our village, ensuring unrivaled quality and authenticity. You have the option to personally choose your lobster or be informed about the available sizes, making your dining experience truly unique. Our prices are rounded up or down on 50g to provide you with the most transparent and fair pricing.

We kindly request pre-orders at least 4 hours in advance, allowing our chefs to prepare your feast to perfection. Additionally, for those seeking the ultimate surf and turf experience, we offer a delectable option at an additional charge of 12 USD.

Please note that the availability of specific lobster types may vary based on the season and local catch, adding an element of excitement and surprise to your dining experience.



Laliny by Matlai

ALL DAY SNACK ATTACK!

MIXED SNACK PLATTER

18 \$

Enjoy a variation of
Italian Salami
2 Types Of Cheese
2 Cucumber Tuna Rolls
Crispy Potato Sticks
& Gherkins, Pearl Onions, Olives,
Bread Selection



Latiny by Matlai

ALL DAY SNACK ATTACK!

MIXED SNACK PLATTER

VEGETARIAN

18 \$

Enjoy a variation of

Baba ganoush

Tomato with Feta Cheese

Crispy cauliflower tempura

with lime mayo sauce

Crispy Potato Sticks

& Gherkins, Pearl Onions, Olives,

Bread Selection



The best
from the
beef box

So much flavor
in every bite



Now you can enjoy your perfect steak in Zanzibar at Zatin Beach Bar & Restaurant by Boutique Hotel Matlai in Michamvi Pingwe. All our steaks are sourced locally as possible from Zanzibar and the mainland of Tanzania.

850 °C top heat - Crispy on the outside, delicate on the inside. Wonderfully juicy and excellent flavour.

Using the same method we prepare the perfect tuna.

Beef FILET Special

Marinated in: Mustard Honey Sauce & Red Wine

150g – Beef Filet \$ 17

250g – Beef Filet \$23

Served with mixed salad & tamarind dressing
(avocado, cucumber, carrot, lettuce, apple, potatoes,
cherry tomato, onion)

Add french fries - 3 USD

Add Kim Mama Fried Rice - 4 USD

Smoked Tuna FILET Special

Marinated in: Mustard Honey Sauce & White Wine

smoked after roasting, served with
roasted veggies & potatoes \$ 12



Location:

MICHAMVI PINGWE - Boutique Hotel Matlai

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