

MENU

KAMELEON BLUE ARTS

BAR & RESTAURANT





Kameleon Blue Arts Lodge opening: August 2022

Owner: Annick (Luxembourg/Brussels)

Manager: Cliffthon (Tanzania)

Team from Mwanza, Kilimanjaro, Moshi, Dar Es Salaam, Morogoro, Dodoma, Nyasa

Reception Team: Julius, Rachel, Nassor, Nossi, James

Kitchen: Head Chef Toby, Sous-Chef Elias

Winfried, Amina, Elias, Erick, Samson, Magda

Sushis: Elisha **Pastry:** Maya

We started with an exclusively vegetarian/menu. With time we introduced some meat options... please check out our blackboard.

Join us for our Events

Blue Monday: Live Music + Jam session: 19:30 -22:30

Tribal Friday: African Drumming Workshop with Sam: 17:30-18:45

HAPPY HOUR every day from 17:00-19:00

Restaurant open from 8:00-22:00 (last order: 21:30)

Swimming Pool

For outside guests: 10k

Massage: 30 USD/75 000 TZS

Prices and Payment

All our prices are indicated in TZS, 10k=10 000 TZS=+/- 3.5 Euros 4 Usd (rate of October 2025)

Payment can be done in cash (TZS, USD, EUR) or by card

Wifi: KameleonBlueArtsLodge

Password: kamakameleon2

Instagram: @kameleonbluelodge

@kameleonbluerestaurant

Website: kameleonblue.com

WhatsApp: +32 473342935 Direct: +255 656630379



STARTERS

- | | |
|---|------------|
| 1. WATERMELON GAZPACHO | 20K |
| Watermelon, cucumber, tomato cold soup with olive oil croutons | |
| 2. TOMATO BRUSCHETTA | 18K |
| Roasted garlic sourdough bread topped with chopped tomatoes salsa | |
| 3. AVOCADO TOAST | 20K |
| Roasted garlic sourdough bread topped with avocado, lemon dressing | |
| 4. GUACAMOLE | 16K |
| Served with home-made tortilla crisps | |
| 5. VEGETABLE SAMOSAS | 16K |
| Home-made with coconut chutney | |
| 6. PLANTAIN FALAFEL TZATZIKI DIP | 15K |
| Crispy home-made plantain falafel with yogurt sauce and mango chilli | |
| 7. GOLDEN CALAMARI RINGS | 25K |
| Calamari rings fried in a flour batter served with a dipping tartar sauce | |
| 8. FRIED UGALI STICKS | 15K |
| Traditional Swahili cornflour dish cut in rectangles, wrapped with breadcrumbs and served with pumpkin leaves | |
| 9. VEGETARIAN DUMPLINGS | 20K |
| Fried home-made dumplings with potatoes, oignons, carrots, cabbage and fresh herbs | |





VEGETARIAN MAIN

1. ROASTED EGGPLANT WITH CASSAVA CHIPS 28K

Roasted eggplant, zucchini and tomato, tamarind sauce

2. HUMMUS WITH VEG AND SWEET BANANA 28K

Home-made hummus served with carrot and cucumber sticks, sauted chick peas & sweet banana chips

3. GREEN LENTILS MASALA 30K

Lentils with tomato sauce, garam masala, served with white or spice-cumin rice

4. COOKING BANANAS IN COCONUT SAUCE 28K

Traditional Swahili Dish with toasted bread and poached egg

5. VEGETARIAN CURRY WITH CHAPATI 30K

Eggplant, bitter tomatoes, potato cubes, green peas in coconut curry sauce, served with rice and chapati

6. FALAFEL PLATTER 30K

Crispy home-made falafel, beetroot hummus, cucumber-tomato salad, grilled vegetables, yogurt sauce

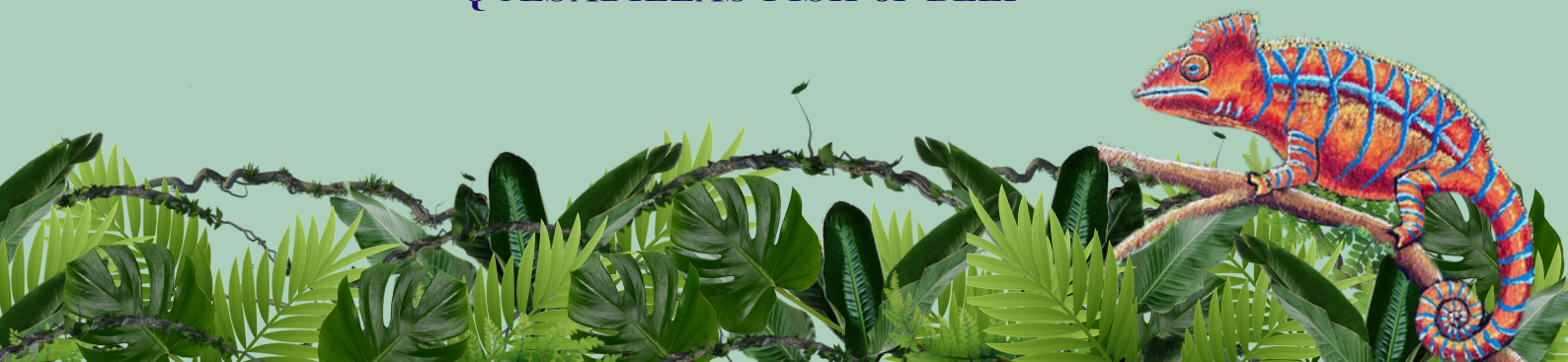
7. KAMELEON BLUE BOWL 28K

Hummus, beetroots, avocado, pigeon peas, coconut rice, seasoned zucchini cubes

QUESADILLAS VEG 28K

Red beans, broccoli and sweet corn in tomato sauce topped with melted cheese and salsa sauce in a tortilla wrap

QUESADILLAS FISH or BEEF 35K





WRAP

VEGGIE WRAP

28K

Home-made flour tortilla with sliced red cabbage, carrots, onions, seasoned with oyster sauce and sweet chili

TUNA WRAP

35K

Veggie wrap with grilled tuna strips

PRAWNS WRAP

35K

Veggie wrap with grilled prawns

BURGERS

BEEF BURGER

35K

In burger bread, served with French fries or plantain bananas chips

FISH BURGER

35K

In burger bread, served with French fries or plantain bananas chips

SALADS

AVOCADO MANGO SALAD

28K

Mango, avocado, tomato, roasted cashew nuts, spring onions, basil, honey-passion dressing

APPLE-TUNA SALAD

30K

Tuna fish fingers, apple, avocado, sesame seeds, cucumber, onions, honey-yogurt dressing

KAMELEON BLUE SALAD

30K

Black lentils, pumpkin seeds, beetroot, mango, zucchini cubes, apples, haloumi, basil vinegar





PASTA

TOMATO PASTA **25K**

Tomato-garlic sauce topped with parmesan cheese

PENNE PASTA **28K**

Home-made basil pesto topped with parmesan cheese

SEAFOOD PASTA **30K**

White wine sauce with cream and garlic

SEAFOOD FRESH RAVIOLO **30K**

Garlic creamy tomato pepper sauce with parseley

PIZZA

MARGHERITA PIZZA **25K**

Tomato sauce, tomatoes, mozzarella, oregano

VEGGIE PIZZA **28K**

Zucchini, green bell pepper, red onions, eggplant, mozzarella

TUNA PIZZA **35K**

Tuna, tomato, eggplant, zucchini, sweet corn, mozzarella

SEAFOOD PIZZA **40K**

Tuna, calamari, ocopus, tomato, eggplant, zucchini, mozzarella

SALAMI PIZZA **40K**

Zucchini, oignon, salami, mozzarella



FISH



SEA

CATCH OF THE DAY

40K

Grilled fresh fish (ask our waiter/waitress for our daily options):

Served with grilled vegetables and:

1) Potato puree or French fries 2) Plantain banana chips 3) White rice or spice fried rice

SEAFOOD PLATTER

1 person: 70K

2 persons: 130K

Lobster, prawns, catch of the day, octopus, calamari

LOBSTER

55K

Served with vegetables, rice plain/spicy or chips

GRILLED CALAMARI

35K

Calamari grilled in a saucepan served with vegetables, rice plain/spicy or chips

GRILLED OCTOPUS

35K

Grilled octopus served with vegetables, rice plain/spicy or french fries

TUNA RAW

CEVICHE

30K

Sliced raw tuna cured in lemon juice, fresh coriander, passion fruit, served with avocado and toasted bread

TUNA TARTARE

28K

Raw diced Tuna, avocado, mango, cherrie tomatoes, sesame seeds served on a slice of white bread

TUNA TATAKI

30K

Slices of raw tuna in a sesame seed crust with teriyaki sauce



FISH **SEA**

SPICY SAFARI

1. ZANZIBARIAN CALAMARI CURRY **35K**

Calamari in curry sauce served with rice and chapati

2. MILD SPICE COCONUT OCTOPUS **35K**

Octopus in a slightly spiced coconut sauce served with rice, plain or spicy

3. PRAWNS CINNAMON STEW **35K**

In a garlic cinnamon and cloves tomato stew served with Zanzibar rice

4. MIXED SPICY GRILL CALAMARI/OCTOPUS **35K**

Cajuni spicy Calamari or Octopus served with creamy pesto Risotto

5. GRILLED GARLIC ORANGE & SPICY FISH **35K**

Choice of fish coated with ground Zanzibar spices on a bed of steamed vegetables, roasted potatoes, fresh herbs sauce

6. FRIED CHANGU FISH IN AFRICAN MIXTURE SPICES **50K**

Served with Zanzibar rice, green vegetables, masala sauce

7. BRAISED RED SNAPPER WITH ORGANIC SPICES **35K**

Simmered Red Snapper Fillet in a flavourfull liquid with island spices served with parseley mashed potatoes, mediterranean savory sauce

KAMELEON BLUE IS A WORK IN PROGRESS, SO IS OUR MENU, ALWAYS
TRYING TO REACH OUT FOR THE BEST!
ALL COMMENTS AND SUGGESTIONS ARE MOST WELCOME, LET'S GET
INSPIRED BY COLOURFUL VIBES!





SUSHI MENU VEGETARIAN

- | | |
|---|------------|
| 1. AVOCADO MAKI ROLL | 25K |
| Avocado, Lettuce | |
| 2. KAMELEON ROLL | 25K |
| Cucumber, Carrot, Avocado, Cream Cheese | |
| 3. TAMAGOYAKI | 25K |
| Japanese rolled omelette with soy sauce | |

SUSHI MENU SEAFOOD

- | | |
|---|------------|
| 4. TUNA AVOCADO MAKI ROLL | 30K |
| Fresh tuna, Avocado, lettuce | |
| 5. CALFONIA MAKI ROLL | 30K |
| Prawns in tempura, Avocado, Mayonnaise | |
| 6. SPICE TUNA MAKI ROLL | 30K |
| Fresh Tuna, cucumber, soft lettuce Spicy Sauce | |
| 7. KING FISH SESAME MAKI ROLL IN TEMPURA | 30K |
| King Fish, Leak, Cucumber, Sesame Oil, Mayonnaise | |
| 8. NIGIRI WITH TUNA | 30k |
| Sushi Rice, fresh Tuna | |

MIXED SUSHI PLATE - YOUR CHOICE

Compose your platter- maximum 3 different types

MIX VEG	28K	MIX VEG/SEAFOOD	30K
MIX SEAFOOD	35K		





SOFT DRINKS

SODA

5K

Cola, Fanta, Sprite,
Tonic Water, Bitter Lemon, Ginger Soda, Soda Water

HOME MADE LEMONADES

8K

Ginger Lemon juice with soda water
Hibiscus Juice

FRESH JUICES

10K

Yellow juice

Mango, Passion, Pineapple

Orange juice

Papaya, Passion,

Red juice

Watermelon, Lemon

Purple juice

Beetroot, pineapple, orange, lime, ginger and a touch of honey

Green juice

Spinach, cucumber, lemon, banana, ginger





HOME-MADE TEAS/ ICED or HOT

7K

Ginger Tea

Spice Tea

Cinnamon, Cardamon, Cloves

Masala Tea

Cardamon, Cloves, Cinnamon with milk

10K

COFFEE DELIGHTS

Espresso

5K

Cappuccino

7K

Cafe Latte

10K

Americano

5K

Spice Coffee with Cloves, Cinnamon and/or Cardamon (choose 1, 2 or 3 spices)

7K

Coconut Coffee with Coconut Powder

7K

ICED COFFEE

7K

Iced Americano Espresso with ice cubes

Frappe Americano Espresso blended with ice cubes

Iced Coffee Latte Espresso with ice cubes and milk

10K

Frappe Latte Espresso and milk blended with ice cubes





SMOOTHIES

12K

Start the Day:

Yogurt, Papaya, Banana, Oatmeal, Peanuts, Honey

Coco Turmeric:

Pineapple, Coconut, Banana, Turmeric, Chia Seeds, Cinnamon, Ginger, Honey

Green smoothie:

Spinach, Cucumber, Avocado, Lemon, Coconut, Cashew nuts

Orange smoothie:

Yogurt, Passion, Mango, Banana

MILKSHAKES

12K

Choose your options:

Mango, Banana, Pineapple or Passion

Blended with

Vanilla Ice Cream and Milk

OR

Coconut Ice Cream and Coconut Milk





COCKTAILS

20K

Happy Hour 15k

PINA COLADA

White Rum, Pineapple Juice, Simple Syrup

APEROL SPRITZ

Aperol, Prosecco, Orange, Soda Water

DAWA

Konyagi, Honey, Lime juice, Soda Water

MOJITO

White rum, Mint Leaves, Lime Cut, Simple Syrup, Soda Water

WHISKEY SOUR

Whiskey, Lemon Juice, Simple Syrup

CUBA LIBRE

Dark Rum, Lime Juice, Simple Syrop

EXOTIC MARGARITA

Tequila, Triple Sec, Lime Juice, Passion Fruit

MOSCOW MULE

Vodka, Lime Juice, Fresh Ginger Juice

TEQUILA SUNRISE

Tequila, Grenadine, Syrup, Orange Juice

BLUE LAGOON

Vodka, Blue Curaçao, Lemon Juice

DAIQUIRI

Rum, Lemon Juice, Simple Syrup

Old FASHIONED

Whiskey, Sugar Syrup, Angostura, Fresh Ginger





MOCKTAILS

12K

VIRGIN COLADA

Pineapple Juice, Simple Syrup

VIRGIN MOJITO

Mint Leaves, Lime Cut, Simple Syrup, Soda Water

FROZEN VIRGIN WATERMELON MOJITO

Watermelon, Mint Leaves, Lime Cut, Simple Syrup, Soda Water

ORANGE MOSCOW MULE MOCKTAIL

Lime Juice, Fresh Ginger Juice, Orange Juice

TEQUILA SUNRISE MOCKTAIL

Grenadine, Syrup, Orange Juice

BLUE LAGOON MOCKTAIL

Blue Curaçao, Lemon Juice, Bitter Lemon

SPIRITS

15K

Whiskey

Gin

Vodka

Liquor

Rum





WINE

GLASS/ BOTTLE

White	16K/70K
Red	
Sparkling Wine	20K/90K

BEER

Safari (5,5%)	10K
Kilimanjaro (4,5%)	

CIDER	15K
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Savanna (5,5 %)

