

MENU
KAMELEON BLUE
BAR & RESTAURANT





Kameleon Blue opening: August 2022

Owner: Annick (Luxembourg/Brussels)

Manager: Cliffthon (Tanzania)

Team from Mwanza, Kilimanjaro, Moshi, Dar Es Salaam, Tanga, Morogoro, Dodoma,
Zanzibar

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

Kitchen: Head Chef Toby, Sous-Chef Muba

Amina, Elias, Erick, Samson

Sushis: Elisha

Pastry: Maja, Magdalena

Join us for our Events

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

Happy Friday: African Tribal Dance Workshop: 17:30-18:45

Please ask the reception for more details about our other activities

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

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 (+4%)

Wifi: Kameleon Blue

Password: kamakameleon

Instagram: @kameleonbluelodge

@kameleonbluerestaurant

Website: kameleonblue.com

WhatsApp: +32 473342935 Direct: +255 656630379



STARTERS

- 1. WATERMELON GAZPACHO** **14K**
Watermelon, cucumber, tomato cold soup with olive oil croutons
- 2. TOMATO BRUSCHETTA** **14K**
Roasted garlic sourdough bread topped with chopped tomatoes salsa
- 3. AVOCADO TOAST** **15K**
Roasted garlic sourdough bread topped with avocado, lemon dressing
- 4. GUACAMOLE** **16K**
Served with home-made tortilla crisps
- 5. SWEET POTATO CHIPS** **14K**
Served with coconut cassava leaves and curry sauce
- 6. VEGETABLE SAMOSAS** **15K**
Home-made with coconut chutney
- 7. PLANTAIN FALAFEL TZATZIKI DIP** **15K**
Crispy home-made plantain falafel with yogurt sauce and mango chilli
- 8. GOLDEN CALAMARI RINGS** **20K**
Calamari rings fried in a flour batter served with a dipping tartar sauce
- 9. CRUNCH COCKTAIL PRAWNS** **22K**
Served with house salad
- 10. QUICHE** **20K**
Home-made crust filled with cream, onions, spinach, cherry tomatoes, mozzarella, served with a light salad
- 11. FRIED UGALI STICKS** **12K**
Traditional Swahili cornflour dish cut in rectangles, wrapped with breadcrumbs and served with pumpkin leaves





VEGETARIAN MAIN

1. ROASTED EGGPLANT WITH CASSAVA CHIPS 28K

Roasted eggplant, zucchini and tomato, tamarind sauce

2. BEETROOT HUMMUS WITH VEG AND SWEET BANANA 26K

Beetroot hummus served with carrot & cucumber sticks and sweet banana chips

3. QUESADILLAS 28K

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

4. GREEN LENTILS MASALA 28K

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

5. COOKING BANANAS IN COCONUT SAUCE 25K

Traditional Swahili Dish with toasted bread and poached egg

6. VEGETARIAN CURRY WITH CHAPATI 28K

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

7. FALAFEL PLATTER 28K

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

8. BUDDHA BOWL 28K

Hummus, beetroots, avocado, green lentils, coconut rice, seasoned zucchini cubes





WRAP

VEGGIE WRAP

25K

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

TUNA WRAP

30K

Veggie wrap with grilled tuna strips

PRAWNS WRAP

32K

Veggie wrap with grilled prawns

BURGERS

BEEF BURGER

30K

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

FISH BURGER

30K

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

SALADS

AVOCADO MANGO SALAD

25K

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

APPLE-TUNA SALAD

28K

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

KAMELEON BLUE SALAD

28K

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





PASTA

TOMATO LINGUINE	22K
Tomato-garlic sauce topped with parmesan cheese	
PENNE PESTO	25K
Home-made basil pesto topped with parmesan cheese	
SEAFOOD PASTA	28K
White wine sauce with cream and garlic	
SEAFOOD FRESH RAVIOLO	30K
Garlic creamy tomato pepper sauce with parseley	

PIZZA

MARGHERITA PIZZA	22K
Tomato sauce, tomatoes, mozzarella, oregano	
VEGGIE PIZZA	24K
Zucchini, green bell pepper, red onions, eggplant, mozzarella	
TUNA PIZZA	30K
Tuna, tomato, eggplant, zucchini, sweet corn, mozzarella	
SEAFOOD PIZZA	32K
Tuna, calamari, ocopus, tomato, eggplant, zucchini, mozzarella	



FISH



SEA

CATCH OF THE DAY

35K

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

Tuna, Red Snapper, Blue Marlin, King Fish or Changu Fish 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

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

2 persons: 130K

LOBSTER

40K

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

28K

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

TUNA TARTARE

25K

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

TUNA TATAKI

28K

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



FISH  **SEA**

SPICY SAFARI

1. ZANZIBARIAN CALAMARI CURRY **30K**

Calamari in curry sauce served with rice and chapati

2. MILD SPICE COCONUT OCTOPUS **30K**

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

3. PRAWNS CINNAMON STEW **30K**

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 **30K**

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. CATEFERATO ROLL | 25K |
| Cucumber, Mango, Spring Onion | |
| 3. KAMELEON ROLL | 25K |
| Cucumber, Carrot, Avocado, Cream Cheese | |

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, Leek, 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		





SWEETS

MANGO CHEESE CAKE

Served on a Biscuit Dough

14K

GRANOLA with YOGURT and FRUIT

Fresh Fruit Salad topped with Home-made GRANOLA, Chia Seeds, Natural Yogurt, Passion Sauce & Organic Honey

12K

CARROT CAKE WITH CREAM CHEESE FROSTING

14K

PASSION, MANGO, COCONUT PANACOTTA

Coconut Panacotta topped with Mango and Passion Sauce

12K

APPLE CRUMBLE

Served with Vanilla or Coconut Ice Cream (+2K)

10K

GLUTEN FREE CHOCOLATE CAKE with COCONUT ICE CREAM

16K

Home-made Ice Cream 2 Scoops

Banana, Coconut, Mango, Passion
Not home-made: Vanilla, Chocolate

8k

6k



FOR SPECIALS OF THE DAY PLEASE CHECK OUR BLACKBOARD





SOFT DRINKS

SODA

5K

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

HOME MADE LEMONADES

7K

Ginger Lemon juice with soda water
Hibiscus Juice

FRESH JUICES

small 7K
large 10K

Yellow juice

Mango, Passion, Pineapple

Orange juice

Papaya, Passion,

Red juice

Watermelon, Lemon

Purple juice

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

Green juice

Spinach, cucumber, lemon, banana, ginger





HOME-MADE TEAS/ ICED or HOT

5K

Ginger Tea

Spice Tea

Cinnamon, Cardamon, Cloves

Masala Tea

Cardamon, Cloves, Cinnamon with milk

7K

COFFEE DELIGHTS

Espresso

simple 5K

double 7K

Cappuccino

7K

Cafe Latte

8K

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

5K

Iced Americano Espresso with ice cubes

Frappe Americano Espresso blended with ice cubes

Iced Coffee Latte Espresso with ice cubes and milk

7K

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

10K

Choose your options:

Mango, Banana, Pineapple or Passion

Blended with

Vanilla Ice Cream and Milk

OR

Coconut Ice Cream and Coconut Milk





COCKTAILS

18K

Happy Hour

14k

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 Syrup

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

14K

Whiskey

Gin

Vodka

Liquor

Rum





WINE

GLASS/ BOTTLE

White

16K/70K

Red

Sparkling Wine

18K/80K

BEER

Safari (5,5%)

10K

Kilimanjaro (4,5%)





Starting Your Day at The Blue K

Our Breakfast Options

20K (included in the room price)

All served with Coffee/Tea & Fresh Juice

SALTY

FRESH FRUITS

EGGS OF YOUR CHOICE

Scrambled, Fried, Poached, Classic Omelette, Green Omelette (with Basil and Spring Onions) or Veggie Omelette (spicy option)

CHAPATI

SWEET

FRESH FRUITS

PANCAKES

Served with home-made Nutella (containing peanuts) /Jam/ organic Honey

HEALTHY

Home-made GRANOLA,

Chia Seeds, Natural Yogurt, Passion Sauce & Organic Honey topped with Fresh Fruit Salad

