

MENU

KAMELEON BLUE

BAR & RESTAURANT





Kameleon Blue opening: August 2022

Owners: Annick (Luxembourg + Brussels) and Benjamin (France, Bretagne)

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

Reception Team: Melania, Esther, Cliffthon, Matteo, Julius, David

Kitchen: Chef Tobby + team **Pastry:** Nel

Join us for our Events

Blue Monday: Live Music + Jam session: 20:30-23:00

Happy Friday: African Tribal Dance and Singing Workshop: 17:15-18:45

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=+/- 3.3 Euros 3.9 Usd (rate of July 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

TOMATO BRUSCHETTA

Roasted garlic sourdough bread topped with chopped tomatoes salsa

15K

AVOCADO TOAST

Roasted garlic sourdough bread topped with avocado, lemon dressing

15K

GUACAMOLE

Served with home-made tortilla crisps

12K

ROASTED EGGPLANT WITH CASSAVA CHIPS

Roasted eggplant, zucchini and tomato, tamarind sauce

14K

SWEET POTATO CHIPS

Served with coconut cassava leaves and curry sauce

14K

BEETROOT HUMMUS WITH VEG AND SWEET BANANA

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

16K

PLANTAIN FALAFEL TZATZIKI DIP

Crispy home-made plantain falafel with yogurt sauce and mango chilli

15K

GOLDEN CALAMARI RINGS

Calamari rings fried in a flour batter served with a dipping tartar sauce

20K

CRUNCH COCKTAIL PRAWNS

Served with house salad

22K

QUICHE

Home-made crust filled with cream, onions, spinach, cherry tomatoes, mozzarella, served with a light salad

15K





FRIED UGALI STICKS

12K

Traditional Swahili cornflour dish cut in rectangles, wrapped with breadcrumbs and served with pumpkin leaves

PUMPKIN GINGER SOUP

12K

With fresh coconut milk and roasted cashew nuts

VEGETARIAN MAIN

QUESADILLAS

25K

Red beans in tomato sauce topped with melted cheese and salsa sauce in a tortilla wrap

GREEN LENTILS MASALA

25K

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

COOKING BANANAS IN COCONUT SAUCE

20K

Traditional Swahili Dish with toasted bread and poached egg

VEGETARIAN CURRY WITH CHAPATI

22K

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

FALAFEL PLATTER

22K

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

BUDDHA BOWL

24K

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

28K

Veggie wrap with grilled tuna strips

PRAWNS WRAP

30K

Veggie wrap with grilled prawns

BURGERS

BEEF BURGER

28K

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

FISH BURGER

28K

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

SALADS

AVOCADO MANGO SALAD

23K

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

23K

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

24K

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

26K

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

SEAFOOD PIZZA

30K

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



FISH



SEA

CATCH OF THE DAY

35K

Grilled fish (ask 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

2 persons: 130K

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

ZANZIBARIAN CALAMARI CURRY

30K

Calamari in curry sauce served with rice and chapati

GRILLED CALAMARI

35K

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

MILD SPICE COCONUT OCTOPUS

30K

Octopus in coconut sauce served with rice, plain or spicy

GRILLED OCTOPUS

35K

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



FISH



SEA

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



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!





SWEETS

Mango Cheese Cake

14K

Served on a Biscuit Dough

Granola with Yogurt and Fruit

12K

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

Lemon tart

12K

Passion, Mango, Coconut Panacotta

12K

Coconut Panacotta topped with Mango and Passion Sauce

Apple Crumble

10K

Served with Vanilla or Coconut Ice Cream

Banana Pancakes

8K

Pancakes with Banana Filling topped with Chocolate Sauce
With Ice Cream +2 K

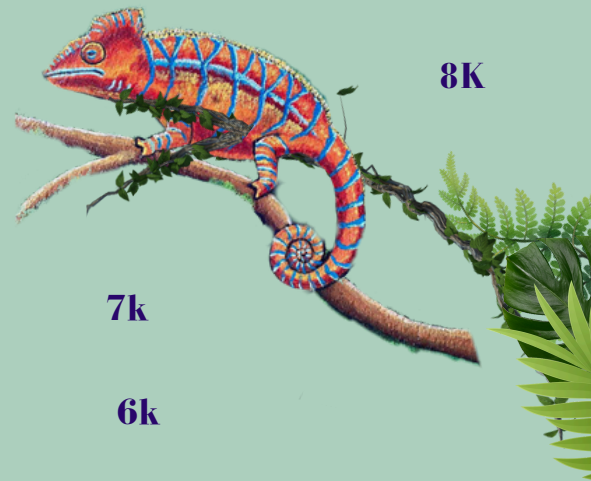
Home-made Ice Cream 1 Scoop

7k

Banana, Coconut, Mango, Passion

Not home-made: Vanilla, Chocolate

6k



FOR SPECIALS OF THE DAY PLEASE CHECK OUR BLACKBOARD





We are taking the opportunity of this empty page for presenting two special activities for discovering the village of Kizimkazi:

Organisation **Green Zanzibar** IG@green.zanzibar: Kizimkazi Village Tour + chapati and cooking classes + lunch with local women: 25 USD/pers, kids <15 years: 15 USD (minimum 2 persons)
Departure from Kameleon Blue at 11:00, back around 15:00

Village tour with Juma

Small tour: History of Kizimkazi, walking through the hidden streets, visit a local house, visit of the witch doctor

Departure from Kameleon Blue at 9:00, back around 11:30, 30 USD for 2 persons, 10 USD/extra person

Medium tour: Small tour + visit of the school or cave

Departure from Kameleon Blue at 8:30 (if school) back around 11:30, 40 USD for 2 persons, 10 USD/extra person

Big tour: Small tour + visit of the school + visit of a cave

Departure from Kameleon Blue at 8:30 back around 12:00, 50 USD for 2 persons, 10 USD/extra person





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

Beetroot, 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

Cappuccino

double 7K
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 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

14K

Whiskey

Gin

Vodka

Liquor

Rum





WINE

GLASS/ BOTTLE

16K/70K

White

Red

Sparkling

BEER

10K

Happy Hour

8K

Safari (5,5%)

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/Jam/ organic Honey

HEALTHY

Home-made GRANOLA,

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



