



The Art of African Cooking with Indian Flavors

Non-Alcoholic Specialties

Tinker Bell and Friends or Buzz Lightyear Punch

Minute Maid® Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 Cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

All-Natural Lemonade

topped with a Wildberry Foam 4.19

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.99

Mango Lassi Smoothie

A traditional frozen blend of Mango Purée with Nonfat Yogurt 4.99

Specialty Cocktails

Magical Star Cocktail

X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.75

African Starr Mojito

Starr African Rum, Van der Hum Tangerine Liqueur from South Africa, fresh Mint, and Lime 9.75

Malawi Mango Margarita

A frozen blend of Tequila, Van der Hum Tangerine Liqueur from South Africa, Mango Purée, and Freshly Squeezed Lime Juice 9.75

Kande Coconut Cooler

A refreshing combination of Starr African Rum, Coconut, Vanilla Ice Cream, and Orange Juice 8.50

Painted Lemur

Amarula Fruit Cream Liqueur and Van der Hum Tangerine Liqueur from South Africa, combined in a Chocolate-striped glass inspired by the distinctive striped tail of the Madagascar Lemur 8.75

Draft Beer

Bud Light 5.75

Safari Amber 6.50

Kona Longboard Island Lager 6.50

Samuel Adams Seasonal 6.50

Bottled Beer

Tusker Premium Lager - Kenya 7.25

Kingfisher Premium Lager - India 7.25

Other Non-Alcoholic Offerings

Coffee or Hot Tea 2.39

Evian or Perrier 750 mL 6.75 Serves Two

Press Pot Coffee (Kenya AA) or Tea 6.29

Coca-Cola®, Coca-Cola Zero®, Diet Coke®, Sprite®, and Minute Maid® Light Pomegranate Lemonade 2.99



Indian-style Bread Service

Choice of Five Breads and Five Accompaniments 9.99

Breads

Traditional Naan
Garlic Ginger Naan
Spiced Naan
Onion Kulcha
Pappadum

Accompaniments

Red Chile Sambal
Cucumber Raita
Coriander Chutney
Mango Chutney
Coconut Chutney
Garlic Pickle
Spicy Jalapeño-Lime Pickle
Roasted Red Bell Pepper Hummus
Tamarind Chutney

Appetizers

Appetizer Sampler for Two
Potato and Pea Samosas, Lamb Kefta Kabobs, and Roasted Cauliflower 14.99

Spicy Garlic Shrimp
with Cauliflower 9.99

Tomato Soup
with Paneer Cheese 5.99

Lamb Kefta Kabobs
with Mint Chutney 8.49

Mustard Seed-crusting Scallops
with a Coconut Cream Sauce 8.99

Potato and Pea Samosas
with choice of Tamarind or Mango Chutney 7.99

Salad Sampler

Choice of Three Salads 6.99

Chickpeas with Cucumber and Tomato

Watermelon, Cucumber, and Fennel

Golden Lentils and Tomato

Roasted Beets

Bhel Puri



Slow-cooked in Gravy, Simple and Well-seasoned

Choice of Two served with Basmati Rice or Five-Grain Pilaf 21.49

Butter Chicken

Lamb Vindaloo

Shrimp with Green Curry Sauce

Spicy Durban Chicken

Beef Short Ribs

Spicy Durban Shrimp

↔ Bell Petite Sirah ↔

From the Tandoor Ovens

served with Apricot-Raisin Chutney and choice of Basmati Rice or Five-Grain Pilaf

Tandoori Chicken 17.99

↔ Bouchard Finlayson Blanc de Mer ↔

Tandoori Lamb 18.99

↔ Rustenberg John X Merriman Bordeaux Blend ↔

Tandoori Shrimp 20.99

↔ Soléna Pinot Gris ↔

Sanaa Vegetarian Sampler

Choice of Two served with Basmati Rice or Five-Grain Pilaf 14.99

Mixed Seasonal Greens and Tomatoes

Stewed Lentils

Paneer Tikka

Vindaloo-style Vegetables

Spicy Peas, Chickpeas, and Potatoes

↔ Sula Chenin Blanc ↔

African Cooking with Indian Flavors

New York Strip
Coriander Chutney Rubbed Strip Steak served with Seasonal Vegetable Wat 29.99

↔ Post House Penny Black ↔

Today's Sustainable Fish
with Shrimp and Scallops served with Seasonal Vegetables in a light Curry Broth Market Price

↔ Eben Sadie Sequillo ↔

An 18% service charge is added for parties of 6 or more

