



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 Three Breads and Three Accompaniments 8.99

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

Lamb Kefta Kabobs with Mint Chutney 8.49

Roasted Cauliflower with Tomato Sauce 5.49

Tomato Soup with Paneer Cheese 5.99

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

Shrimp with Green Curry Sauce

Spicy Durban Chicken

Beef Short Ribs

Spicy Durban Shrimp

Truchard Cabernet Franc

Sanaa Signature Sandwiches from the Tandoor Ovens

Served Open-faced on Naan Bread with Minted Greens, Tomato, Onion, and Cucumber Raita

Tandoori Chicken 14.99

Bouchard Finlayson Blanc de Mer

Grilled Angus Chuck Burger 12.49

Warwick The First Lady Cabernet Sauvignon

Grilled Lamb Kefta 12.99

Edgebaston The Pepper Pot

Tandoori Shrimp 14.99

Solena Pinot Gris

Sanaa Vegetarian Sampler

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

Paneer Tikka

Mixed Seasonal Greens and Tomatoes

Stewed Lentils

Spicy Peas, Chickpeas, and Potatoes

Vindaloo-style Vegetables

Fess Parker Viognier

African Cooking with Indian Flavors

Today's Sustainable Fish

served with Seasonal Vegetables in a light Curry Broth Market Price

Rudera Robusto Chenin Blanc

Turkey Club Sandwich

served on Multigrain Bread with Turkey Bacon, Lettuce, Tomato, and Mayonnaise with choice of Chickpea Salad or fresh Fruit 11.49

Jardin Chardonnay

Tandoori Chicken Salad

served on a bed of Watercress and Romaine Lettuce, with Tomatoes, Quinoa, and a Honey-shallot Dressing 15.49

Southern Right Sauvignon Blanc

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