

**S5. Chicken (local) Stew in Coconut Sauce** 20,000 /=  
*1/4 local chicken cooked and simmering in coconut sauce- 30minutes*

**S6. Deep Fried Sato (Tilapia)** 15,000 /=  
*Deep fried whole tilapia marinated with garlic ginger and lemon- 25minutes*

**S7. Sato Makange** 20,000 /=  
*Deep fried whole tilapia cooked with seasonal vegetables- 25minutes*

**S8. Mchemsho Wa Samaki** 20,000 /=  
*Whole tilapia boiled with vegetable and green banana- 30minutes*

**S9. Pot Roast** 20,000 /=  
*Whole tilapia boiled fish cooked in rich coconut sauce and aromatic vegetable- 25minutes*

**S10. Pan Fried Fish Fillet** 20,000 /=  
*Fillet of Nile perch coated with bread crumbs fried in shallow frying pan- 25minutes*

## SEA FOOD

**V1. Grilled Dan of King Fish** 20,000 /=  
*Fresh marinated dan of king fish- 35minutes*

**V2. Prawns Tempura** 20,000 /=  
*Fresh queen prawn marinated with lemon and coated in butter then deep fried- 20minutes*

**V3. Garlic Lobster** 20,000 /=  
*Tender and juicy lobster tails topped with garlic glaze. - 35minutes*

**V4. Grilled Nile Perch** 15,000 /=  
*Fillets of Nile Perch grilled seasoned to perfection served with vegetables and rice - 35minutes*

**V5. Red Snapper Fried** 18,000 /=  
*Red Snapper fried to perfection and served with your choice of vegetables and rice - 35minutes*

## RICE

**N1. Plain Rice - 15minutes** 5,000 /=

**N2. Jeera Rice - 15minutes** 5,000 /=

**N3. Tomato Rice - 15minutes** 5,000 /=

**N4. Veg Fried Rice - 20minutes** 10,000 /=

**N5. Egg Fried Rice - 20minutes** 10,000 /=

**N6. Chicken Fried Rice - 20minutes** 12,000 /=

## TANDOORI OVEN

**W1. Tandoori Chicekn** 15,000 /=  
*Half chicken marinated in spiced and grilled in tandoori oven- 40minutes*

**W2. Chicken Tikka** 15,000 /=  
*Boneless chicken cube in tikka spices grilled in tandoor oven - 40minutes*

**W3. Fish Tikka** 15,000 /=  
*Fish fillet cubes marinated tandoori masala and yoghurt cooked in clay oven- 40minutes*

## VEGETABLE CORNER

**X1. Vegetable Curry** 12,000 /=  
*Vegetable mixed cubes cooked in rich curry sauce - 20minutes*

**X2. Vegetable Stir Fry** 10,000 /=  
*Mixer of fried vegetables- 20minutes*

**X3. Bhindi Masala** 10,000 /=  
*Pieces of Okra cooked in a rich masala source. - 20minutes*

**X4. Bergen Curry** 10,000 /=  
*Flavored bringer's (egg plant) careful prepared and served in a unique curry sAUce. - 20minutes*

**X5. Dali of the Day** 10,000 /=  
*Lentil delicately boiled and seasoned in an exotic sauce - 20minutes*

*All dishes are served with choice of plain rice, french fries, mashed potatoes, or ugali.*

## DESSERT

**Y1. Ice Cream of the Day** 7,000 /=  
*Ask your saver - 5minutes*

**Y2. Fruit Plater** 7,000 /=  
*Pieces of seasonal fruits grazed in sweet syrup- 10minutes*

**Y3. Fruit Salad** 7,000 /=  
*Small pieces of seasonal dressing with lemon and honey- 10minutes*

**Y4. Cake** 5,000 /=  
*Ask about your waiter about our Nashera specialty Cakes - 10minutes*

*\* Healthier alternative are available upon request, such as low sodium or soy milk substitute  
\* We are proud to offer Halal meat. Many dishes can be made vegetarian or adopted to specific dietary requirements, please ask and we will do our best to accommodate you. Please be advised, orders take a minimum of 45 minutes to prepare, as every dish is made fresh to order.*



## UDIZUNGWA RESTAURANT

### MENU

**Room Service**  
5,000 /=

**Scan For Our Online Menu**

## ASK ABOUT OUR DAILY SPECIALS

**NASHERA HOTELS MOROGORO**  
Boma Road, Liti Area, Morogoro, Tanzania  
**Tel: +255 716 678 233**  
Email: [restaurant@nasherahotels.com](mailto:restaurant@nasherahotels.com)  
[www.nasherahotels.com](http://www.nasherahotels.com)



## HOT DRINKS

<b>A1. Black Tea</b> 10minutes	3,000 /=
<b>A2. Tea Masala (milk)</b> 10minutes	5,000 /=
<b>A3. Tea Masala (black)</b> 10minutes	3,000 /=
<b>A4. Hot Milk</b> 10minutes	5,000 /=
<b>A5. Chai Dawa</b> 10minutes	5,000 /=
<b>A6. Fresh Juice</b> 5minutes	4,000 /=

## STARTER

<b>B1. Vegetable Spring Roll</b> <i>Stir fried vegetable wrap round filo pastry and deep fried- 20minutes</i>	8,000 /=
<b>B2. Chicken Wings (8pcs)</b> <i>Tasty deep-fried chicken wings- 20minutes</i>	10,000 /=
<b>B3. Fish Finger</b> <i>Deep fried marinated finger style, fish cutting coated with bread crumbs- 20minutes</i>	12,000 /=
<b>B4. Beef Samosa (3pcs)</b> -15minutes	6,000 /=
<b>B5. Plain Chips (3pcs)</b> -15minutes	5,000 /=
<b>B6. Chips Mayai (3pcs)</b> - 5minutes	10,000 /=

## SALADS

<b>C1. Chicken Salad</b> <i>1 pc of grilled chicken breast cutting strips topped on onion, cucumber green pepper and tossed with french dressing- 20minutes</i>	10,000 /=
<b>C2. Coleslaw Salad</b> <i>Julienne cabbage and carrot dressing with mayonnaise- 15minutes</i>	8,000 /=
<b>C3. Avocado Salad</b> <i>Avocado onion cucumber &amp; green pepper cut in cubes dressed with french dressing- 15minutes</i>	8,000 /=
<b>C4. Nashera Table Salad</b> <i>Fresh mixed mango, avocado, cucumber, onions and lettuce with french dressing on top -15minutes</i>	10,000 /=

## SANDWICH

<b>K1. Egg Sandwich</b> <i>Egg omelet with lettuce mixed up with mayonnaise sauce well stuffed inside bread loaf sliced- 15minutes</i>	8,000 /=
<b>K2. Club Sandwich</b> <i>Layers of bacon and chicken with juicy tomatoes, crisp lettuce and cheese- 25minutes</i>	15,000 /=
<b>K3. Beef Sandwich</b> <i>Beef fillet with lettuce sliced and mixed up with mayonnaise sauce inside bread loaf slices- 20minutes</i>	10,000 /=
<b>K4. Vegetable Sandwich</b> <i>Seasonal veggie sliced and arranged inside bread loaf slices- 15minutes</i>	7,000 /=
<b>K5. Chicken Sandwich</b> <i>A grilled boneless chicken with tomato, onion and slice of cucumber in a toasted bread- 20minutes</i>	12,000 /=

## PIZZA CORNER

	SMALL	MEDIUM
<b>I1. Pizza Margarita</b> <i>Our classic round pizza base slice tomato and cheese sprinkle with oregano mozzarella cheese - 25minutes</i>	8,000 /=	12,000 /=
<b>I2. Nashera Kiboko Pizza</b> <i>Mix of mince beef, chopped chicken, sausage, &amp; slice mozzarella cheese - 25minutes</i>	15,000 /=	20,000 /=
<b>I3. Chicken Pizza</b> <i>Cubes of boneless chicken and mozzarella cheese pizza base- 25minutes</i>	15,000 /=	20,000 /=
<b>I4. Beef Pizza</b> <i>Beef minced meat with cheese on top- 25minutes</i>	15,000 /=	20,000 /=
<b>I5. Sausage Pizza</b> <i>Cut slice of beef sausage and mozzarella cheese pizza base- 25minutes</i>	11,000 /=	15,000 /=
<b>I6. Chicken Hawaiian Pizza</b> <i>Boneless chicken chopped and topped with green pepper onion carrot julienne, pineapple and mozzarella cheese pizza base- 25minutes</i>	10,000 /=	15,000 /=
<b>I7. Veggie Pizza</b> <i>Mix of vegetable julienne and mozzarella cheese pizza base- 25minutes</i>	10,000 /=	15,000 /=

## BURGER

<b>M1. Beef Burger</b> <i>Marinated steak grilled cover with homemade burger bun- 20minutes</i>	15,000 /=
<b>M2. Classic Cheese Burger</b> <i>Mince beef pate grilled and topped with cheese cover with homemade burger bun- 20minutes</i>	15,000 /=
<b>M3. Vegetable Burger</b> <i>Mix of chopped vegetable pate in a homemade burger bun- 20minutes</i>	15,000 /=
<b>M4. Chicken Burger</b> <i>A grilled boneless chicken layered on tomato, onion rings and lettuce covered with burger bun- 20minutes</i>	15,000 /=

## MAIN COURSES

### BEEF

<b>F1. Nashera Mixed Grilled</b> <i>Delicious selection of mixed of grilled beef fillet, grilled king fish and sausage- 45minutes</i>	30,000 /=
<b>F2. Grilled Pepper Steak</b> <i>Grilled tenderized steak marinated with crushed peppercorn and served with pepper sauce- 15minutes</i>	16,000 /=
<b>F3. Beef Stroganoff</b> <i>Tender beef strips slowly cooked in cream of mushroom sauce and aromatic vegetable- 25minutes</i>	16,000 /=
<b>F4. Beef Stew</b> <i>Cubes of beef fillet cooked slowly in simmering stew- 25minutes</i>	16,000 /=
<b>F5. Nashera Steak</b> <i>Grilled tenderized steak marinated with chef's species top served with cheese and fried egg- 25minutes</i>	17,000 /=

### CHICKEN

<b>G1. Fried Chicken</b> <i>Half chicken well marinated and deep fried- 20minutes</i>	15,000 /=
<b>G2. Rosemary Chicken</b> <i>Delicious half chicken marinated in a rosemary marinade then grilled inside on oven- 35minutes</i>	15,000 /=
<b>G3. Chicken Escalope</b> <i>Marinated boneless chicken coated with bread crumbs and deep fried- 20minutes</i>	20,000 /=

<b>G4. Chicken Stroganoff</b> <i>Tasty strips of chicken cooked slowly in cream mushroom sauce and aromatic vegetable julienne- 20minutes</i>	16,000 /=
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<b>G5. Chicken Curry</b> <i>Well marinated chicken cubes cooked in rich curry sauce- 20minutes</i>	16,000 /=
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<b>G6. Chicken Mambo Yote</b> <i>Half chicken marinated with garlic, lemon juice, served with vegetables, potatoes and salads- 25minutes</i>	20,000 /=
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<b>G7. Chicken Bitting</b> <i>Half chicken cut into pieces mixed with ginger, lemon juice, onions and served with kachumbari, vegetables, french fries, potatoes or rice- 25minutes</i>	20,000 /=
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<b>G8. Chicken Pilipili</b> <i>Deep fried half chicken in hot source (pilipili)- 25minutes</i>	15,000 /=
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## PASTA CORNER

### SPAGHETTI / MACARONI

<b>H1. Pasta and Tomato Sauce</b> <i>Spaghetti or macaron cooked in delicious tomato sauce- 20minutes</i>	12,000 /=
<b>H2. Spaghetti Bolognese</b> <i>Spaghetti / macaron served with minced meat source tomato onion and herbs- 20minutes</i>	13,000 /=
<b>H3. Fisherman Spaghetti</b> <i>Tasty spaghetti / macaron served with cubes of fish fillet and tomato sauce- 20minutes</i>	15,000 /=
<b>H4. Vegetable Chow Mein</b> <i>Spaghetti mixed with green vegetables- 20minutes</i>	12,000 /=

## AFRICAN DISHES

<b>S1. Chicken Makange (Broiler)</b> <i>Half fried chicken cut in piece and fried in vegetable - 25minutes</i>	20,000 /=
<b>S2. Chicken Makange (local)</b> <i>A quarter chicken cut in pieces and fried in vegetable - 25minutes</i>	20,000 /=
<b>S3. Chicken Mshikaki</b> <i>Marinated chicken cubes in grilled skewer with carrot, onion, &amp; green pepper- 30minutes</i>	15,000 /=
<b>S4. Mchemsho Wa Kuku (local)</b> <i>1/4 local chicken boiled with vegetable and green banana - 30minutes</i>	15,000 /=