

Specialty Cocktails

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 9.75

African Starr Mojito

Starr African Rum, Van der Hum Tangerine Liqueur from South Africa, fresh Mint, and Lime 9.25

Malawi Mango Margarita

A frozen blend of Tequila, Van der Hum Tangerine Liqueur, Mango Purée, and freshly squeezed Lime Juice 8.25

Kande Coconut Cooler

A refreshing combination of Starr African Rum, Coconut, Vanilla Ice Cream, and Orange Juice 8.25

Painted Lemur

Amarula Fruit Cream Liqueur and Van der Hum Tangerine Liqueur combined in a Chocolate-striped glass inspired by the distinctive striped tail of the Madagascar Lemur 8.25

Draft Beer

Safari Amber 6.00

Bud Light 5.25

Blue Moon 6.00

Samuel Adams Seasonal 6.00

Bottled Beer

Tusker Premium Lager - Kenya 6.75

Windhoek Lager - Namibia 6.75

Kingfisher Premium Lager - India 6.75

Other Non-Alcoholic Offerings

Evian or Perrier 750mL 6.50 (Serves Two)

Coffee or Hot Tea 2.19

Press Pot Coffee (Kenya AA) or Tea 5.95

Coca-Cola, Coca-Cola Zero, Diet Coke, Sprite, and Minute Maid Light Lemonade 2.29



The Art of African Cooking with Indian Flavors

Non-Alcoholic Specialties

Tinker Bell and Friends or Lightning McQueen Raceway Punch

Minute Maid Light Raspberry Lemonade served in a souvenir Fairies or Cars Cup with a glowing Tinker Bell or Lightning McQueen Clip-on Light 6.49

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoOmega (an excellent source of Omega-3) 4.29

Mango Lassi Smoothie

A traditional frozen blend of Mango Purée with Nonfat Yogurt 4.29

Indian-style Bread Service

(Choice of Three Breads and Three Accompaniments)

8.99 (Serves Two)

Breads

Naan
Roti
Paratha
Paneer Paratha

Accompaniments

Mint and Onion Raita
Cucumber Raita
Coriander Chutney
Mango Chutney
Garlic-Ginger Pickle
Mango-Lime Pickle
Roasted Red Bell Pepper Hummus
Tamarind Chutney

Appetizers

Appetizer Sampler for Two

Potato and Pea Samosas, Pulled Duck with Red Curry Sauce, and Roasted Cauliflower 14.99

Mustard Seed Crusted Scallops

with a Coconut Cream Sauce 8.99
Moschofilero, Boutari, Mantinia, Greece
Spice Route Chenin Blanc, Swartland, South Africa
Jardin Chardonnay, Stellenbosch, South Africa
Capetown Flight 16.00

Roasted Cauliflower

with Tomato Sauce 5.49
Allan Scott Sauvignon Blanc, Marlborough, New Zealand
Chianti Classico (Sangiovese), Cecchi, Tuscany, Italy
Barbera d'Asti, Michele Chiarlo, Piedmont, Italy
Kidani Flight 15.00

Pulled Duck with Red Curry Sauce

served on Pan-seared Five-Grain Rice Cake 8.99
Delheim Gewürztraminer, Stellenbosch, South Africa
Graham Beck Rosé Brut, Robertson, South Africa

Potato and Pea Samosas

with choice of Tamarind or Mango Chutney 7.99
Sula Chenin Blanc, Nashik Valley, India
Vouvray (Chenin Blanc), Château de Montfort, France
Spice Route Chenin Blanc, Swartland, South Africa
Richards Bay Flight 14.00

Salad Sampler

Choice of Three Salads 6.99

Roasted Beets

Okra, Radish, and Tomato

Chickpeas with Cucumber and Tomato

Sula Chenin Blanc, Nashik Valley, India
Brampton Unoaked Chardonnay, South Africa
Turkey Flat Rose (Grenache-based), Barossa, Australia
Mossel Bay Flight 15.00

Carrot, Orange, and Mint

Roasted Potato, Corn, and Spinach

Soups

Tomato and Paneer Cheese

Pinot Grigio, Bottega Vinaia, Trentino, Italy

Seasonal Soup

with Chef's Accompaniment 6.99

Savor the carefully selected Wine Pairings that complement the flavorful ingredients in each dish

From the Tandoor Ovens

Choice of Basmati Rice or Five-Grain Pilaf

Tandoori Chicken 17.99

Delheim Gewürztraminer, Stellenbosch, South Africa

Tandoori Shrimp 20.99

Albariño, Martin Códax, Rias Baixas, Spain

Tandoori Lamb Chops 20.99

Rioja Crianza (Tempranillo), Marqués de Cárceres, Spain
Rustenberg John X Merriman (Cabernet based blend), Stellenbosch, South Africa
Priorat Crianza (Grenache), Scala dei, Spain
East London Flight 21.00

Slow Cooked in Gravy, Simple and Well Seasoned

Choice of Two served with Basmati Rice or Five-Grain Pilaf 18.99

Chicken with Red Curry Sauce

King Estate Pinot Noir, Oregon
Rioja Crianza (Tempranillo), Marqués de Cárceres, Spain

Shrimp with Green Curry Sauce

Turkey Flat Rose (Grenache-based), Barossa, Australia

Paneer Cheese and Spinach

Beef Short Ribs

Spice Route Chakalaka (Syrah and Grenache)
Swartland, South Africa
Edmeades Zinfandel, Mendocino, California
Gascon Malbec, Mendoza, Argentina
Durban Flight 19.00

African Cooking with Indian Flavors

Spice-crusted Cornish Game Hen

with Turnips and Cherries 17.99
King Estate Pinot Noir, Oregon
Brouilly (Gamay), Château de Pierreux, France

Banana Leaf-wrapped Sustainable Fish

with Ginger and Pickled Lime Sauce served with Basmati Rice or Five-Grain Pilaf 21.99
Cline Viognier, California
Delheim Gewürztraminer, Stellenbosch, South Africa

New York Strip

with Spinach and Mushroom Pancake served with Oven-dried Tomato Chutney 27.99
Truchard Cabernet Franc, Napa Valley, California
Penfolds Bin 28 Kalimna Syrah, South Australia
Fairview Pinotage, Paarl, South Africa
Johannesburg Flight 19.00

Dum Biryani

Fresh Vegetables and Basmati Rice wrapped in Bread Dough served with Pineapple Raita 13.99
Delheim Gewürztraminer, Stellenbosch, South Africa
Sula Chenin Blanc, Nashik Valley, India

Sides

Lentil Purée 3.29

Stir-fried Green Beans 3.99

Paneer Cheese and Spinach 3.99

Basmati Rice 2.99

Five-Grain Pilaf 3.99

Crushed Potatoes 3.49

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more

Sanaa Wine Story

Each food item on the menu is paired with a specific food friendly wine. In some cases there is more than one wine listed. The wine which is listed at the top is regarded as the most favored match. However, everyone's palate is unique and therefore there are additional wines suggested which work equally well in the pairing. We have created some special wine flights for you to enjoy from an assortment around the world. These flights highlight unique components and style which best compliment the flavors contained within each dish.

Share the discovery of food and wine pairing through these wine flights which are designed to make the Sanaa dining experience very special.

Richards Bay Flight

Potato and Pea Samosas

Chenin Blanc – India
Chenin Blanc – France
Chenin Blanc – South Africa

Cape Town Flight

Mustard Seed Crusted Scallops

Moschofilero – Greece
Chenin Blanc – South Africa
Chardonnay – South Africa

Sanaa Flight

Lamb Kefta

Riesling Spätlese – Germany
Riesling – California
Chenin Blanc – France

Kidani Flight

Roasted Cauliflower

Sauvignon Blanc – New Zealand
Sangiovese – Italy
Barbera – Italy

Mossel Bay Flight

Salad Sampler

Chenin Blanc – India
Chardonnay – South Africa
Dry Rose - Australia

East London Flight

Tandoori Lamb Chops

Tempranillo – Spain
Cabernet Sauvignon blend – South Africa
Grenache - Spain

Durban Flight

Beef Short Ribs

Syrah blend – South Africa
Zinfandel – California
Malbec – Argentina

Johannesburg Flight

New York Strip

Cabernet Franc – California
Syrah - Australia
Pinotage – South Africa