

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 GoMega (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, Lamb Kefta, and Roasted Cauliflower 14.99

Paneer Cheese

with Pickled Eggplant and Coriander Chutney 6.99

Lamb Kefta

with Tamarind and Dried Papaya Sauce 8.99

Riesling Spätlese, Gunderloch Diva, Rheinhessen, Germany
Fess Parker Riesling, Santa Barbara County, California
Vouvray (Chenin Blanc), Chateau de Montfort, France

Sanaa Flight 15.00

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

Potato and Pea Samosas

with choice of Tamarind or Mango Chutney 7.99

Sula Chenin Blanc, Nashik Valley, India

Vouvray (Chenin Blanc), Chateau 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

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

Okra, Radish, and Tomato

Roasted Potato, Corn, and Spinach

Soups

Tomato and Paneer Cheese 5.49

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

Tandoori Chicken

wrapped in Naan Bread with Minted Greens, Tomato, and Cucumber-Yogurt Raita 14.99
Delheim Gewürztraminer, Stellenbosch, South Africa

Tandoori Sustainable Fish

wrapped in Naan Bread with Minted Greens, Tomato, and Cucumber-Yogurt Raita, 18.99
Brampton Unoaked Chardonnay, South Africa

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

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

Grilled Pork Chop

glazed with Ginger and Pickled Lime Sauce served with Sautéed Spinach 17.99

Cline Viognier, California

Delheim Gewürztraminer, Stellenbosch, South Africa

Fess Parker Riesling, Santa Barbara County, California

Port Elizabeth Flight 14.00

Today's Sustainable Fish

served with seasonal Vegetables in a light Curry Broth 18.99

Brampton Unoaked Chardonnay, South Africa

Grilled Angus Chuck Burger

wrapped in Naan Bread with Minted Greens, Tomato, and Cucumber-Yogurt Raita 10.99

Spice Route Chakalaka (Syrah and Grenache) Swartland, South Africa

Club Sandwich

Fresh-sliced Roast Turkey Breast, Turkey Bacon, and Vine-ripened Tomato served on Multigrain Bread with choice of Salad or fresh Fruit 11.49

Mulderbosch Sauvignon Blanc, Stellenbosch, South Africa

Brampton Unoaked Chardonnay, South Africa

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

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

Durban Flight

Beef Short Ribs

Syrah blend – South Africa

Zinfandel – California

Malbec – Argentina

Port Elizabeth Flight

Grilled Pork Chop

Viognier – California

Gewürztraminer – South Africa

Riesling – California