



IKUMBI
LODGE

CHAKULA NA VINYWAJI

Food & Drinks

Home cooking from our kitchen, cold drinks from the bar, served in the garden at the foot of the Rift Valley.

BREAKFAST
6:00 TO 10:00 AM

LUNCH
12:00 TO 2:00 PM

DINNER
6:30 TO 10:00 PM

BAR
4:00 TO 11:00 PM



VITAFUNIO · TO START

Small bites & salads

Karibu. Something to share at the table, or a light lunch between game drives.

Appetizers VITAFUNIO

Chicken lollipops

Chicken wings with BBQ sauce

Chicken fingers

With crunchy potato crisps

Samosas

Beef, chicken or vegetable, with chilli sauce or tomato ketchup

Onion rings & banana crisps

With fresh salsa

French fries

With classic cocktail sauce

Small plates SAHANI NDOGO

Crispy chicken

With cocktail sauce

Sweet lemon chicken

Fish goujons

Fish curry

In a coconut sauce

Salads SALADI

With your choice of honey mustard or balsamic dressing

Chicken & avocado salad

Swahili salad

Guacamole salad

Tomato & cheese salad

Green salad

Coleslaw

Egg salad

Sandwiches & wraps MIKATE

Sandwiches

Beef, chicken, vegetable or cheese

Wraps

Chicken, beef or vegetable



LUNCH BY THE POOL



KUTOKA JIKONI · FROM THE KITCHEN

Burgers, pizza & pasta

Burgers

Served with French fries, rich tomato sauce, mayonnaise and a mixed salad

Beef burger

Chicken burger

Vegetable burger

Pasta TAMBI

Pasta primavera

In a cream sauce with mixed vegetables

Penne pesto

Finished with cheese and oregano

Mushroom spaghetti

Vegetable spaghetti

Pizza

Every pizza is topped with mozzarella and oregano

Margherita

Funghi

Mushroom

Pepperoni

Chicken

Beef

Combo

Beef and chicken



CHAKULA KIKUU · MAINS

Main dishes

Each main comes with your choice of side: mashed potatoes or potato wedges, rice, French fries or seasonal vegetables.

Chicken KUKU

With BBQ or sweet-and-sour sauce

Grilled rosemary chicken breast

Whole baked chicken

With mixed vegetables

Fried chicken thighs

Chicken curry

Beef NYAMA YA NG'OMBE

Beef coconut stew

Pepper steak

Beef stroganoff

Beef stir-fry

Lamb KONDOO

Lamb stew

Cooked with mint and coriander

Roast lamb

Mutton curry

Pork NGURUWE

Grilled pork chop

Pork & pineapple stir-fry

Roast pork steak

With garlic and ginger

Fish SAMAKI

Pan-fried tilapia fillet

Tilapia curry

Fried fish

Fish fingers



FROM OUR KITCHEN



Desserts VITINDAMLO

Banana tempura

With a creamy coconut sauce

Banana split

With chocolate sauce and flavoured ice cream

Fresh fruit salad

A seasonal selection

Ice cream

Two scoops, vanilla or strawberry

Fresh juices JUISI

Passion fruit · Watermelon · Pineapple · Orange · Tropical

Mocktails BILA POMBE

Hakuna Matata

Pineapple, lime and orange juice

Virgin piña colada

Coconut cream and pineapple juice

Virgin mojito

Lime, fresh mint, sugar and soda water

Virgin Moscow mule

Lime, sugar and ginger soda

Shirley Temple

Grenadine, ginger ale and orange juice

Coconut dream

Coconut cream and milk with ice cream

Coffee KAHAWA

Espresso · Americano

Cappuccino · Latte · Flat white

Espresso macchiato · Latte macchiato

Mocha

Affogato · Mocha affogato

Ice cream drowned in a shot of espresso

Irish coffee

Jameson, hot coffee, brown sugar and cream

Vodka coffee · Cream liqueur coffee

Cocktails

Unwind with a drink after your safari. Sundowners are served by the pool.

House signatures ZA IKUMBI

Ikumbi Dawa

Honey, local gin, lime juice, soda water and mint

Happy Hippo

Vodka, Amarula, cream and chocolate syrup

Gordon's perfect

Gordon's gin, cranberry juice and lime

Blue Monday

Vodka, triple sec, vermouth, orange juice and blue curaçao

Blue lemon

Lime vodka, blue curaçao and lemonade

Ginger ale cocktail

Ginger ale, lemon, mint, cucumber and honey

Classics

Margarita

Tequila, triple sec and lime

Mojito

White rum, lime, fresh mint, sugar and soda

Piña colada

Malibu, white rum, pineapple and coconut cream

Rum punch

White rum, dark rum, Malibu and grenadine

Hurricane

White and dark rum, passion fruit, lime and grenadine

Mai Tai

White rum, dark rum, triple sec, tequila and cola

Cuba libre

White rum, lime and cola

Daiquiri

White rum, lime and sugar syrup

Negroni

Campari, Cinzano Rosso and gin

American

Campari, Martini Rosso and soda water

Espresso martini

Espresso, vodka, sugar syrup and Martini Rosso

Cosmopolitan

Vodka, triple sec, cranberry and lime

Bloody Mary

Vodka, tomato juice and lime

Screwdriver

Vodka and fresh juice

Gin & tonic

Gin and lime, with tonic or soda

Whisky sour

Bourbon, lemon, sugar syrup and egg white (optional)

Tom Collins

Gin, lemon, sugar syrup and soda water

John Collins

Whisky, lemon, sugar syrup and soda water

Sidecar

Cognac, triple sec and lime

Between the sheets

Cognac, white rum, triple sec and lime

Jägerbomb

Jägermeister and an energy drink



Beer & cider B I A

Local lagers, served ice cold

Kilimanjaro · Safari · Serengeti · Savanna Dry cider

Soft drinks

Coca-Cola · Coca-Cola Zero · All sodas

Wine M V I N Y O

By the glass or the bottle

Sparkling

Provetto Brut

Red

*KWV Pinotage, Shiraz, Merlot and Cabernet Sauvignon ·
Serengeti Cabernet Sauvignon and Merlot · Drostdy-Hof
Claret · Dodoma Red*

White

*KWV Chardonnay and Sauvignon Blanc · Serengeti
Sauvignon Blanc and Chenin Blanc · Drostdy-Hof Dry White
· Dodoma White Dry*

Spirits

Single or double

Gin

*Konyagi (local), Beefeater, Bombay, Gibson's, Gilbey's,
Gordon's, Tanqueray*

Vodka

Absolut, Ciroc

Rum

Bacardi Superior, Bacardi Limón, Captain Morgan

Tequila

Camino, gold, silver

Whisky

*Jameson, Jack Daniel's, Johnnie Walker Red Label, Famous
Grouse, Grant's*

Cognac

Hennessy, Rémy Martin

Liqueurs

*Amarula, Kahlúa, Jägermeister, Southern Comfort, Blue
Curaçao*

Aperitifs

*Campari, Cinzano Bianco and Rosso, Martini Bianco and
Rosso*

ON REQUEST

Something special



Private garden dinner

A candlelit table on the lawn, set for an anniversary, a honeymoon or the last night of your safari. Just ask our team.



Safari lunch boxes

Heading into Lake Manyara or Ngorongoro for the day? We pack lunch boxes for early starts. Just ask our team.

VEGETARIAN, VEGAN AND GLUTEN-FREE DISHES ARE AVAILABLE. PLEASE TELL US ABOUT ANY ALLERGIES OR DIETARY NEEDS.

Asante, and safari njema.

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