



*Hamu in kiswahili means
appetite and desire*

Our mission is to welcome our guests in a friendly and warm environment where they can enjoy some good time with their friends, their family or to socialize with new people.

Hamu is not just an ordinary restaurant; our priority is to offer you an experience. The menu is conceptualized in the same way as a "Drinking Bistro". We combine our Italian traditions with the freshness of the Tanzanian ocean food, fresh vegetables and local fruit. Our menu is light, fresh and entirely homemade.

Our bar is specialized in making amazing cocktails on par with international standards. Our spirits selection and wine list are always evolving; aspiring to the highest standard. Thanks to our experience, we can satisfy the majority of customer requests and adapt according to your taste.

We are able to cater for special requests (Vegetarian, Halal, Non-Alcoholic or gluten free).

For more info or bookings

SKY Mall, Haile Selassie Rd, Masaki, Dar es Salaam. T. +255 746 800 000
reservations@hamurestaurant.com

 = vegetarian option

Starters

Bruschetta  **12,000**
Four slices of crispy bread with garlic, fresh tomato and basil

Babaganoush  **15,000**
Roasted aubergines with yogurth and minth

Vegetable Tempura  **15,000**
With Sweet n Sour Sauce

Soup of the day  **15,000**

Prawns Saganaki **18,000**
Sauteed prawns with spicy tomato orange sauce

Fried Sardines **21,000**
Served on a green salad, roasted pepper and fresh lemon

Prawns & Strawberry Salad **21,000**
Rocket & Lettuce with sautéé prawns, strawberries and balsamic sauce

Grilled smoked Cheese **21,000**
Scamorza cheese with grilled vegetables

Beef Carpaccio **21,000**
With Rocket, cherry tomato, olive oil & parmesan

Beef Liver Paté
With rosemary crackers

First Courses

Our Fresh homemade pasta

Pumpkin Ravioli  **19,000**
Homemade Ravioli filled with sweet and sour pumpkin cream, with tomato sauce

Blue Cheese Ravioli **28,000**
Filled with Blue cheese, topped with zucchini & nuts sauce

Parmisan Gnocchi **28,000**
Homemade potato gnocchi cooked with butter and topped with parmisan cheese and a grind of black pepper

Lobster Ravioli **29,000**
With grated bread and white sauce

Shellfish Gnocchi **29,000**
Homemade potato gnocchetti with lobster and prawns sauce

Mushroom Tagliatelle **25,000**
Homemade fresh tagliolini with fresh mashrooms and herbs

Prawns broth Tagliolini (italian Ramen) **28,000**
In a tasty broth with spicy homemade tagliolini

Homemade Tagliatelle (Chicken - Beef - Fish or Vegetarian) **28,000**
Mixed fish, prawns and calamari with homemade fresh tagliatelle



Main Courses

Chicken

Seafood

Cotoletta alla Milanese 25,000
Pressed chicken fillet covered in bread crumbs, served with crispy chips

Chicken Lemon Breast 25,000
With lemon sauce and salad, side of choice

Chicken Masala 25,000
Marinated in yogurt, coriander, coconut milk, chili and masala spices

Chicken Straccetti (see also beef option) 28,000
Spicy Chicken Stripes sautéed with onions, pepper, cherry tomatoes served with rice.

Half Roast Chicken 28,000
Cooked in rosemary, mediterranean herbs, with roast potatoes

Meat

Spezzatino 25,000
Slowly braised beef with onions, tomato, veggies. With roast potatoes

Roast Beef 25,000
Slow cooked beef in its own Jus, served with side of your choice

Beef Straccetti (see also chicken option) 28,000
Spicy Beef Stripes sautéed with onions, pepper and cherry tomatoes served with rice

Fillet Diane 28,000
Beef fillet disks rosemary flavored with roast veg and black pepper sauce

Main courses come with side of rice, vegetables potatoes (fries, roasted or mashed) or sautéed vegetables

Seafood Soup 25,000
Mixed seafood in tomato based soup

Honey & Mustard Tuna 29,000
Gently cooked Tuna with sesame seeds and honey mustard and soy sauce

Calamari 32,000
Lightly fried with corn flour, served with chips and garlic mayo

Barracuda Fillet 35,000
With cabbage, apple and cube potatoes

Fish "alla Mugnaia" 35,000
White fish fillet cooked with sauce, garlic, cherry tomatoes and lemon

Red Snapper Fillet Extragon Mustard 38,000
With mustard, bok choy and fresh chilli

Prawns Termidor (300g) 38,000
Cooked in oven and grafted in white sauce

Lobster Gratin (250g) 42,000
Oven baked with crumbs and seasoned with butter, soy and chilli and garlic

Seafood Platter (for 2 pax) 78,000
Mixed Seafood platter with 4 King size prawns, 2 lobster, 100g calamari and 200g fish fillet & Sardines

**Products based on fresh availability



Vegetarian Options & Salads

Vegetarian Salad  **12,000**
Mixed salad with tomato, onions, carrots, cucumber and avocado

Vegetable Fried Rice  **15,000**
With soya sauce and spices

Melanzane alla parmigiana (Eggplant à la parmisan)  **15,000**
Fried eggplants with tomato sauce, mozzarella and basil

Butter and Herbs Mashrooms  **18,000**
Gently sautéed mashrooms with butter and micro herbs

Chicken Caesar Salad **18,000**
Mixed salad with chicken, white sauce and parmisan shaves

Tuna and Orange Salad **21,000**
Mixed salad with Tuna, Orange slices and lemon vinegrette

Greek Salad (V)  **21,000**
Mixed salad with black olives, and feta cheese

Desserts

Affogato **14,000**
of vanilla ice cream

Macedonia **14,000**
Fruit salad with crumbs and whipped cream

Caramelized Apple **15,000**
Topped with whipped cream and bisquits crumbs

Chocolate Brownie **15,000**
With whipped cream

Apple Cake **15,000**
Buttery Cake with apple, served with scoup of ice cream

Salame al Cioccolato **15,000**
Salami shaped chocolate roll with crunched busquits and butter

Lemon Tarte **15,000**
Short bread base filled with lemon cream

Tiramisù **18,000**
Spongy biscuit infused with coffee and cream

Mixed Dessert Platter (for sharing 2 pax) **22,000**
Chef's selection of house desserts

