

Starters

Contains sulfur

Chicken wings Ⓢ 6.00

chicken wings marinated in a blend of ONJA's signature spices with fresh ginger & garlic and lemon zest

Swahili Meat Samosas 8.00

Savory spiced meat, garlic, sweet onions, and herbs.
Finished with lemon and a hint of chili

Dagaa Chachandu : Contains sulfur

Fried Sardines 7.50

Fried sardines freshly and lightly marinated in a blend of ONJA's spices including ginger and garlic and lemon.



Mains

Njegere Nazi

Coconut Peas Stew 🌿 Ⓢ 17.50

Coconut peas sautéed with fresh onions. Tomato and carrots with a rich coconut flavour. Served with Basmati Rice

Mchicha Karanga

Spinach Peanut 🌿 Ⓢ 17.00

Mix of spinach sautéed with rich peanut butter and a hint of creamy coconut milk. Served with Ugali.

Mlenda Karanga

Peanut Okra Stew 🌿 17.00

Hearty stew features tender chopped okra combined with vibrant spinach and creamy peanut butter. Served with ugali.

Wali Maharage

Coconut Beans Stew 🌿 Ⓢ 17.00

Coconut beans, slowly cooked with tender sautéed onions and a hint of warm spices topped with thick and creamy coconut milk. Served with Basmati Rice or Chapati,

Nyama Choma : Contains sulfur

Grilled Lamb Ⓢ 22.50

marinated overnight lamb chops with garlic, ginger, smokey paprika and herbs drizzled with ONJA sauce. Served with rice, chapati or ugali.

Muhogo Bites 🌿 Ⓢ 6.00

Seasoned cassava bites served with kachumbari salad and Onja Sauce

Cutless

Fish Cakes Ⓢ 7.00

Mixed of tuna fillet and mashed potatoes, rich in garlic, coriander and served with creamy coconut and lime

Baghia

Crispy Fritters 🌿 Ⓢ 5.50

Crispy fritters made with yellow lentil flour, onions, fresh coriander, spring onions, and a hint of chili.

Mchuzi wa Mbuzi : Contains sulfur

Goat curry Ⓢ 23.50

Tender goat meat, Infused with our unique blend of spices. Served with 2 Sides of choice; Rice, Ugali or Chapati.

Swahili Lamb Pilau Rice 20.50

Swahili tender lamb mixed with aromatic basmati rice, potatoes, and a blend of Zanzibar spices. Served with Rice, Ugali or Chapati.

Contains sulfur

Grilled Whole Fish Ⓢ 22.50/24.99

Grilled fish with Zanzibar spices and a splash of zesty lemon. Served with 2 Sides of choice; Rice, Ugali or Chapati. Choose between, Sea bass/Tilapia.

Kuku Magala

Chicken Curry self Ⓢ 18.50

Chicken breast in a rich, spiced casserole filled with vegetables, fresh ginger, and garlic with a creamy hint of coconut

Kuku Choma

Grilled Chicken 19.50

Chicken legs, marinated with fresh ginger, garlic, lemon, ONJA's Special spices drizzled with ONJA sauce. Served with rice, chapati or ugali..



May contain: Soya, Sulfur, fish, gluten and other allergens.

Platters

Samaki Choma Mchanganyo

king prawns, fish fillets, squid and pan fried	2 people	50.00
Sardines marinated in garlic, ginger, lemon and mixed herbs served with kachumbari salad,	4 people	90.00
seafood rice, onja sauce and plantains/potatoes.	6 people	130.00

Nyama Choma Mchanganyo

Grilled lamb chops crispy, tender chicken piece and chicken wings served with cassava, basmati rice with a side, plantains, potatoes, kachumbari and special Onja sauce	2 people	40.00
	4 people	70.00
	6 people	98.50



Sides

Maini ya Kuku

Chicken Liver Ⓢ 8.00

Rich and creamy chicken liver stir-fried with ginger, garlic, and a hint of chili. Drizzled with our signature ONJA sauce.

Chapati Mayai egg ● 9.50

A tasty omelette cooked with mixed vegetables and lightly spiced with Tanzanian spices. Paired with soft, warm chapati and served with ONJA sauce.

Viazi Kaanga

Deep Fried Chips 5.50

Golden fried potatoes or Chips with a sauce of choice from our in-house sauces.

Vitumbua

Rice Pancakes 🌿 Ⓢ 6.00

Traditional Tanzanian rice pancakes that are light, fluffy, and slightly sweet.

Kachumbari Salad 🌿 Ⓢ 5.00

crisp cucumbers, shredded cabbage, sweet bell peppers, and crunchy carrots, all tossed together with a squeeze of zesty lemon and a touch of aromatic herbs.

Ugali 5.00

Made from Maize flour, pounded into a ball. (Sadza, fufu, posho, nsima)

Ndizi Kaanga

Plantain 🌿 Ⓢ 6.00

Delicious tropical fried plantains sweet and refreshing.

Maanadzi

East African donuts 6.00

traditional East African doughnuts that are sweet and infused with coconut milk and cardamom.

Kongoro Soup Ⓢ 8.00

Tanzanian delicacy. Cow feet soup. A beloved Tanzanian dish that warms the heart and tantalizes the taste buds. Slow-cooked, rich and flavourful soup.