



A New Culinary Chapter at Emerson Spice

This summer, Emerson Spice is delighted to welcome Chef Jussi Husa and Mzee Husa Fine Food & Drinks for an exclusive Summer Culinary Residency.

For more than three decades, Chef Jussi Husa has helped shape Zanzibar's culinary landscape. From opening some of the island's most celebrated restaurants and hotels to co-founding Zanzibar Gourmet and serving as a guest judge on international culinary competitions, including MasterChef South Africa, his career has been guided by one simple philosophy: a love for exceptional food and genuine hospitality.

Now, he brings that passion to Emerson Spice for a unique three-month collaboration celebrating the flavours, traditions and culture of Zanzibar.

From July through September, our two signature restaurants will be reimagined with exciting new dining experiences inspired by Swahili heritage and contemporary culinary craftsmanship.

At The Tea House, guests can look forward to new culinary experiences, including an elegant Swahili High Tea, seasonal tasting menus and unforgettable rooftop dining overlooking the rooftops of Stone Town and the Indian Ocean.

At The Secret Garden, guests can enjoy relaxed lunches featuring our new Ndogo Ndogo menu—a collection of small plates designed for sharing and discovering vibrant flavours. As the sun sets, the charcoal grill comes to life, serving open-fire BBQ and seasonal specials in the garden's unique atmosphere.

Join us as we begin an exciting new culinary chapter at Emerson Spice.

GOOD FOOD. GOOD VIBES. GOOD COMPANY.



CULINARY RESIDENCY

AT
EMERSON SPICE

STONE TOWN, ZANZIBAR

SECRET GARDEN

Explore the flavours of our signature
Ndogo Ndogo menu.

A collection of small plates designed for sharing, discovering and enjoying together. As the sun sets, the charcoal grill comes to life, serving seasonal specials from the open-fire BBQ seasonal specials in the unique atmosphere of the Secret Garden.

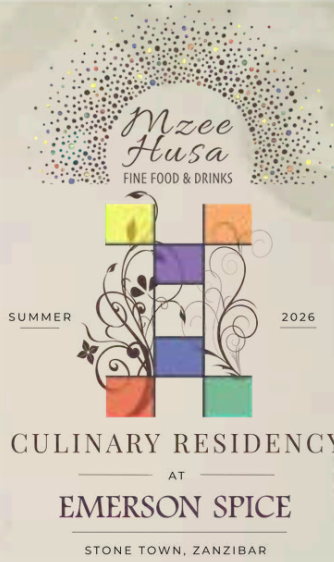
Open every day 12 PM to 10 PM



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NDOGO NDOGO

SMALL PLATES

Samaki Baridi - Cold Seafood Dishes

Cured King Fish Carpaccio	Tsh 18,000
Zanzibar fruits, coriander, coconut dressing	
Marinated Squid	Tsh 16,000
pickled lime, garden leave dressing, mbirimbi chutney	
Tuna & Octopus	Tsh 20,000
green papaya, fennel chutney, cashew coconut crème	
Bochuerones - Zanzibar Sardines	Tsh 16,000
tapenade, capers, marinated peppers	
Shrimp Salad on Toast	Tsh 24,000
dill mayo, avocado, celery	

Mboga Mboga - Veggie Things

Avocado Coconut Crumble	Tsh 16,000
confit tomato, lettuce, dried fruits	
Falafel	Tsh 18,000
Millet tabouleh, tahina yogurt dressing	
Pumpkin Involtni	Tsh 20,000
mushroom duxelles, spinach crème	
Baked Paneer	Tsh 16,000
mbirimbi, salted almonds, tomato	
Chickpea Cashew Nut Tofu	Tsh 16,000
ginger sesame glaze, zucchini slaw	

Moto Moto - Hot Dishes

Garlic Chili Prawns	Tsh 32,000
olive oil, fresh herbs, grilled lime	
Spicy Fish Cakes	Tsh 16,000
harissa mayo, green papaya, lime pickle	
Fritto Misto	Tsh 24,000
tempura fried seafood & vegetables, aioli	
Crispy Fried Chicken	Tsh 20,000
tamarind chili glaze, sesame seed salad	
Slow Cooked Goat Croquette	Tsh 18,000
braised onions, creamy ugali, rosemary jus	

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SIRI ZETU

SIGNATURE SECRETS

Coconut Seafood Curry	Tsh 65,000
King Prawn, Fish, Squid & Lobster Tail w/ Saffron Aioli & Fried Ugali	
Goat Biryani	Tsh 48,000
Slow Cooked Goat Meat w/ Zanzibar Spices & Saffron Rice	



Samaki Kuchoma - Seafood BBQ - from 07:00 PM

all served with garden salad, selection of sauces & house fries

Rock Lobster - 500 g	Tsh 110,000
Slipper Lobster - 500 g	Tsh 110,000
King Prawns - 350 g	Tsh 95,000
Octopus	Tsh 48,000
Squid	Tsh 48,000
Whole Fish - < 500 g	Tsh 52,000



Tamu - Sweet Things

Warm Pineapple Crumble	Tsh 14,000
oats, honey, ginger & vanilla ice cream	
Baked Baobab Cheesecake	Tsh 16,000
tamarind date sauce	
Soursop Parfait	Tsh 16,000
coconut praline, hibiscus jell	
Vanilla Panna Cotta	Tsh 14,000
caramelized fruits, peanut kashata	

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