



GRAND

BELT AND ROAD RESTAURANT

一带一路餐厅

OPEN 24 HOURS | @grand_restaurant



tripadvisor



www.grand.co.tz



APPETIZERS

"SOME FANCY PEOPLE CALL THESE APPETIZERS, WE JUST SAY THIS IS TO GET YOU GOING"

1. **CHEESY GARLIC ROLL** 7,000 V

A foot long sesame baguette, sliced and stuffed with garlic butter, topped with Mozzarella cheese & oven grilled to perfection.

2. **BUFFALO WINGS - BUT FROM A CHICKEN** 22,000

8 whole chicken wings lightly dusted in seasoned flour fried crispy. Served with either BBQ or Pilli Pilli sauce. There is an age restriction on the hot sauce so please have your ID card ready. If your waiter does not remember a finger bowl with this, we will serve you a free Cappuccino afterwards.

3. **HUMUS & NAAN** 10,500 V

A tasty dip made from chickpeas blended with lime and cumin, topped with olive oil and paprika served with Naan bread

4. **MCHEMSHO CHICKEN SOUP** 12,000

A Tanzanian favourite soup made from grilled chicken slow cooked with peppers, onion & potato. Served with a chapatti.

5. **MCHEMSHO FISH SOUP** 15,000

A Tanzanian favourite whole Changu cooked in a soup of potato, carrots, peppers & lime. Served with a chapatti

6. **PANKO PRAWNS** 21,000

Plump Queen prawns in a crispy Japanese panko bread crumb, served with Lime wedges and 3 dipping sauces

7. **MISHKAKI (6 SKEWERS)** 8,500

Traditional spiced meat on a wooden skewer grilled on an open flame. Choose from one of the following. Please do not ask us to have one of each. It confuses us.

7.1 • **BEEF**

7.2 • **CHICKEN**

8. **I AM NOT SURE NACHOS MEXICANA** 15,000 V

Classic corn chips combined with fresh tomato salsa topped with melted mozzarella cheese and dressed with thinly sliced lettuce and fresh guacamole, chopped tomato and a sprinkling of yogurt a Tex.Mex classic

9. **STARTER CALAMARI** 11,000

Tender calamari rings served on a bed of rice, served with tartar sauce

10. **OCTOPUS BITES** 13,000

Freshly caught octopus, cut bite size and done in your choice of traditional "Pweza style" or Grilled with our delicious seafood butter sauce

11. **SAMOSAS & SPRINGROLL PLATTER** 14,500

A selection of 3 crispy fried Mutton samosas & 3 Veg Spring rolls, served with 3 sauces, Garlic Aioli, Sweet Chilli & Curried Mayo

NEW!





LIGHTER MEALS

A world classic burger, a fresh sesame bun topped with frilly lettuce, sliced tomato, a patty of your choice, cooked to perfection topped with sliced pickles & a dash of 1000 Island pink sauce, served with American style fried onion rings and chips.

Options of Burger: **Beef or Chicken Breast (Grilled or Crunch) or Vegetarian**



12. JOHNNY PAPPA COSTA BURGER / 12.1 DOUBLE 22,000

Patty topped with feta cheese, avocado & bacon. A 40 year old traditional recipe burger.

12.2 Single 16,000 

13. SAUCY BURGER / 13.1 DOUBLE 16,000

Patty smothered with a creamy black pepper sauce.

13.2 Single 12,000

14. GRAND 147 BURGER / 14.1 DOUBLE 16,000

A fresh sesame bun topped with frilly lettuce, sliced tomato, a patty of your choice, cooked to perfection topped with sliced pickles and a dash of 1000 Island pink sauce.

14.2 Single 10,000


15. CHEDDAR MELT BURGER / 15.1 DOUBLE 20,000

Patty topped with cheddar slice and smothered with mushroom sauce.

15.2 Single 14,000

16. CHEESE EGG & BACON BURGER / 16.1 DOUBLE 20,000

Breakfast in a bun, served all day.

16.2 Single 14,000 

All Double Burgers served with a complimentary 500ml Coca Cola



17. I DON'T KNOW CHICKEN WRAP 13,500

Your choice of grilled chicken strips or our chef's favorite crunch strips, with lettuce, onion & tomato. Tangy sweet chili mayo, all wrapped up in a classic Tanzanian style chapatti.

18. WHATEVER CALAMARI & CHEESE SALAD 16,000

Lightly dusted tender calamari rings nestled on a bed of salad greens & cheddar cheese, dressed with a garlic & lime mayonnaise dressing.

19. I DON'T WANT THAT PEMBA TROPICAL CHICKEN SALAD 18,000

Spicy grilled chicken with avocado & mango on a bed of salad greens with apple, onion, cucumber, pepper & carrot strips.

20. NEXT TIME I DECIDE GREEK SALAD 12,000 

Traditional Greek salad of cucumber, trio of peppers, cherry tomatoes, red onion, olives & feta cheese, dressed with oregano, balsamic vinegar and olive oil

21. CAESAR SALAD 22,000

A Classic dish of lettuce, parmesan cheese, boiled egg & crispy bread croutons. Julius won't mind if we offer this with your choice of Grilled Beef or Chicken or Bacon to lift this dish up a notch to scrumptious level

22. FRUIT SALAD 10,000 

A selection of seasonal tropical fruit mixed

23. BEEF STROGANOFF 15,000

Homage to the Russian classic dish of slow cooked beef, onions, mushrooms, finished off in a creamy sauce.





SIZZLING SELECTION

24. **SIRLOIN STEAK (300G)** 25,000
Aged sirloin steak grilled the way you like, served with your choice of starch.

25. **PEPPER FILLET STEAK (500G)** 36,000
Fillet steak flame grilled to perfection, smothered in a creamy pepper sauce & served with your choice of starch. This is unique

26. **T-BONE STEAK (500G)** 39,000
Aged T-Bone steak grilled the way you like, served with your choice of starch.

27. **BLACK PEPPER SIZZLING BEEF** 25,000
Thinly sliced beef fillet stir fried to perfection with green peppers and onion in a mind blowing flavorful sauce. Served on a searing hot cast iron skillet. Asia on a plate

28. **BEEF ESPETADA** 25,000
Marinated beef cubes, flame grilled to perfection, served on a hanging metal skewer with chips & rice. Please do not ask if you can get the skewer as take away.

29. **BBQ PORK RIBS (1KG UNCOOKED)** 39,000
Tender juicy ribs slow cooked in our very grand sticky honey BBQ sauce secret recipe with 13 ¾ herbs and spices, served with your choice of starch. 

30. **CHICKEN SCHNITZEL**  
Cheddammelt 25,000 **Plain** 22,000
Flattened chicken breast, lightly crumbed in panko, cooked till golden served plain or cheddammelt topped with mushroom & cheese sauce, served with your choice of starch.

31. **CHICKEN ESPETADA** 22,000
Marinated chicken breast, flame grilled to perfection, served on a hanging metal skewer with chips & rice.

32. **WHOLE FLAME GRILLED CHICKEN** 
Lemon & Herb or **Peri-Peri** 27,000
A whole flattened chicken flame grilled to perfection basted with your choice of spicy or lemon n herb, served with a choice of starch & some extra sauce

33. **FLAME GRILLED CHICKEN BREAST** 19,000
Two tender chicken breasts, served with your choice of starch or a side salad.

34. **RIBS AND CHICKEN COMBO** 35,000 
¼ Chicken flame grilled spicy or BBQ, with our tender juicy ribs, served with your choice of starch

35. **STEAK AND PRAWNS COMBO** 35,000
A fillet steak flame grilled the way you like, with succulent grilled queen prawns, served with your choice of starch

36. **STEAK AND CALAMARI COMBO** 28,000
A fillet steak flame grilled the way you like, with tender fried calamari rings, served with your choice of starch





INDIAN DISHES

37. **DURBAN STYLE LAMB CURRY** 19,000

Tender lamb cubes slow cooked with potatoes in a tradition Durban recipe, served with Jeera rice & Naan bread with Sambals chutney.

38. **LAMB BIRYANI** 18,000

Lamb cubes slow cooked with in a traditional Biryani recipe with basmati rice & spices, served with Naan bread, sambals chutney & yogurt.

39. **CHICKEN & PRAWN CURRY** 27,000

Fresh prawns cooked in a rich curry sauce with chicken breast pieces, served with Jeera rice, Naan bread & Sambals chutney.

40. **BUTTER CHICKEN MASALA** 24,000

Chicken breast pieces in a special butter sauce, served with Jeera rice, Naan bread & sambals chutney.

41. **CHICKEN BIRYANI** 15,000

Cubes of chicken breast slow cooked in a traditional Biryani recipe with basmati rice & spices, served with Naan bread, sambals chutney & yogurt.

42. **TANDOORI CHICKEN** 22,000

Half Chicken marinated in Tandoori spices with yogurt, flame grilled to perfection, served with lime wedges & Naan bread.

43. **PANEER BUTTER MASALA** 25,000 V

Grilled Paneer pieces finished off in a special butter Masala sauce, served with Jeera rice, Naan bread & sambals chutney

44. **PANEER TIKKA ESPETADA** 24,000 V

Cubes of Paneer marinated in yogurt & tikka spices, then grilled on a skewer with peppers & onion, served with Naan bread, Lime wedges & mint, coriander chutney.





FRESH FROM THE OCEAN

45. TRADITIONAL FISH & CHIPS 19,000

Deboned fish fillet in a light crispy batter fried golden, served with chips, lime wedges & tartar sauce

46. FRIED CHANGU 46.1 Plain 23,000 46.2 Coconut Sauce 27,000

Whole changu, marinated in ginger & lime, cooked to perfection served with coconut mchicha, tartar sauce and your choice of starch.

47. CALAMARI RINGS 18,000

Tender calamari rings, lightly dusted in flour, flash fried golden, with tartar sauce spicy mayo & served with your choice of starch.

48. TUNA FILLET (300G) 24,000

Tuna fillet marinated in ginger & lime, with fried rice & steamed vegetables.

Choose from

48.1 - Flame Grilled Mishkaki Style

48.2 - Zanzibarian in a sauce of tomato, onion & peppers

48.3 - Plain grilled in our seafood butter sauce of lime, garlic & sprinkling of paprika

49. GRILLED SNAPPER (300G) 22,000

Red snapper grilled to perfection with steamed vegetables and rice.

Choose from

50.1 - Plain grilled with seafood butter.

50.2 - Italian Style with tomato, onion, peppers and olives.

50. GRILLED KING PRAWNS 44,000

Fresh plump prawns, grilled to perfection with seafood butter sauce.

51. LOBSTER (500G) 51.1 Grilled 59,000 51.2 Thermidore 69,000

Lobster cooked the way you like, with seafood butter sauce, tartar & garlic aioli, served with chips & rice.





SEAFOOD PLATTERS

"Our Seafood Platters Are Made With The Best Locally Caught Seafood, Lovingly Prepared To Perfection For You To Enjoy. We Would Like To Tell You We Catch The Fish Ourselves But That Would Be A Lie"



52. **THE COMMODORE PLATTER (SERVES 4)** 155,000

A selection of the freshest seafood served with 4 side dishes of your choice.

1 X THERMIDORE LOBSTER

1 X LOBSTER TEMPURA

CALAMARI RINGS GRILLED AND FRIED

2 X TUNA MISHKAKI

GRILLED RED SNAPPER FILLET

GRILLED QUEEN PRAWNS

PWEZA BITES

FRIED CHANGU

SEAFOOD BUTTER SAUCE, GARLIC AIOLI SAUCE & TARTAR SAUCE



53. **THE CAPTAINS PLATTER (SERVES 2)**

85,000

A selection of the freshest seafood served with 2 side dishes of your choice.

1 X GRILLED LOBSTER

CALAMARI RINGS

2 X TUNA MISHKAKI

GRILLED QUEEN PRAWNS

PWEZA BITES

FRIED CHANGU

SEAFOOD BUTTER SAUCE, GARLIC AIOLI SAUCE & TARTAR SAUCE



Italian Selection

From our perfectly cooked sour dough pizza base, married with our freshly prepared pizza sauce of fresh Roma tomatoes, sweet basil & oregano. Topped with your choice of fillings listed below, sprinkled with our imported mozzarella and baked to sizzling perfection in our pizza oven.

PIZZA

54. MARGHERITA

The classic topped with Tomato slices, sweet basil and mozzarella

54.1 Regular 6,500 54.2 Large 14,500

55. SEAFOOD PIZZA

Calamari, Prawns, & Tuna with a creamy garlic & herb mayo sauce

55.1 Regular 13,000 55.2 Large 28,000

56. PEPPERONI PIZZA

Pizza base topped with our special tomato sauce, with freshly grated mozzarella and thinly sliced beef Pepperoni sausage.

56.1 Regular 8,000 56.2 Large 21,000

57. THE GRAND PIZZA

Beef mince, green peppers, onions, drizzled with BBQ sauce & topped with fresh rocket

57.1 Regular 12,000 57.2 Large 25,000

58. GREEK BACON, FETA & AVOCADO PIZZA - WE HAVE NO IDEA WHAT GREEK BACON IS BUT IT SOUNDED COOL

Pizza with bacon slices, feta cheese, avocado & topped with fresh rocket

58.1 Regular 14,000 58.2 Large 25,000

59. PIG OUT PIZZA

Classic pizza base topped with mozzarella, smokey bacon & BBQ pork slices.

59.1 Regular 19,000 59.2 Large 36,000

60. SPICY CHICKEN PIZZA

Pizza with spicy chicken tikka pieces and a curried mayo sauce topped with fresh rocket

60.1 Regular 9,000 60.2 Large 19,000

61. VEGETARIAN PIZZA

The classic topped with mixed peppers, onions, olives & cherry tomatoes with a basil pesto mayonnaise drizzle.

61.1 Regular 8,000 61.2 Large 19,000





GRAND PASTA'S

The pasta is made under strict supervision of the Italian Chef.

62. **PENNE OR TAGLIATELLE**

Choose between classic Penne Pasta or Tagliatelle

63. **ARRABIATA**  

Pasta finished off in the pan with freshly prepared tomato sauce with a hint of garlic & a sprinkle of spice topped with parmesan and basil.

14,000

64. **CHICKEN & MUSHROOM ALFREDO**

Chicken and Mushrooms in a creamy sauce crowned with fresh rocket

25,000

Add Basil Pesto to elevate this dish to the WOW level.....3,000

65. **SEAFOOD PASTA**

Calamari, prawns & tuna, cooked in a creamy tomato sauce topped with parmesan & sweet basil

21,000

66. **CAPONES BOLOGNESE SUPREME - SOME SAY HE GAVE US THE RECIPE, BUT WE AINT NO SNITCHES** 

Spicy beef mince with smokey bacon & sliced choma sausage, in a creamy tomato sauce

24,000

67. **SPICY CHICKEN PASTA**

Spice up your life with this dish of pan fried peppers & chicken breast in a creamy tomato based sauce

23,000

68. **VEGETARIAN PASTA** 

A tomato based sauce made with farm fresh vegetable medley with olives

18,000



SEAFOOD PASTA

CHINESE MENU

中餐菜单

APPETIZERS & DIM SUM 前菜 & 和点心

A1 **GARLIC & CUCUMBER SALAD** · 蒜泥黄瓜
9,500

A2 **BBQ PORK BUNS (3 PIECES)** · 蜜汁叉烧包 (3个)
9,000

A3 **CHICKEN SHAO MAI (4 PIECES)** · 鸡肉烧卖 (4个)
12,000

A4 **PAN FRIED PORK DUMPLINGS (6 PIECES)** · 锅贴猪肉饺 (6个)
9,900

A5 **XIAO LONG BAO (6 PIECES)** · 小笼包 (6个)
9,000

A6 **BEAN CURD SILK SALAD** · 凉拌千张
11,000

A7 **SPICY PORK EAR** · 麻辣猪耳
14,000

A8 **PICKLE CHILLI BEEF BUN** · 野山椒牛肉包
9,000

A9 **BRAISED CHICKEN CLAWS** · 虎皮凤爪
9,000

SOUP 汤

B1 **CONGEE SOUP** · 粥
6,000

B2 **HOT & SOUR SEAFOOD SOUP** · 酸辣海鲜汤
9,000

B3 **CHICKEN SWEET CORN SOUP** · 鸡茸玉米羹
9,000



A4

A9



CANTONESE CUISINE 粤菜精选

E1 SANPEI CHICKEN • 台式三杯鸡
22,000

E2 WOK FRIED SQUID IN BLACK BEAN SAUCE • 豉汁鲜鱿
27,000

E3 WOK FRIED CUMIN BEEF • 孜然牛肉
25,000

E4 BRAISED PORK BELLY • 红烧肉
25,000

E5 BLACK PEPPER BEEF ON SIZZLING PLATE • 铁板黑椒牛柳
25,000



F1

SICHUAN CUISINE 川菜精选

F1 CHONGQING CHILLI CHICKEN • 重庆辣子鸡
24,000

F2 MAPO TOFU • 麻婆豆腐
19,000

F3 DRY FRIED BEEF • 干煸牛肉
25,000

F4 KUNG PAO CHICKEN • 宫保鸡丁
23,000

E5





G1

VEGETARIAN 素食精选

G1 **STIR FRIED CABBAGE • 手撕包菜**

14,500

G2 **CUCUMBER WITH DRY CHILLI • 川炆黄瓜**

16,000

G3 **DRY COOKED GREEN CHILLI BLACK BEANS • 虎皮尖椒**

14,500

G4 **STIR FRIED EGGPLANT WITH GREEN BEANS • 茄角之恋**

14,500

H1 **STIR FRIED CHINESE CABBAGE IN VINEGAR**

• 醋溜大白菜

16,000

H2 **HUNAN STYLE OILY EGGPLANT • 油淋茄子**

12,500

H3 **GARLIC FRIED PAK CHOY • 蒜蓉油菜**

16,500

G3



STAPLE FOOD 主食



FRIED RICE AVAILABLE IN 4 DIFFERENT STYLES • 炒饭-4种口味

i1

i1 **EGGS & VEGETABLES • 鸡蛋蔬菜炒饭**

12,000

i2 **CHICKEN • 鸡肉炒饭**

12,000

i3 **BBQ PORK • 叉烧炒饭**

12,000

i4 **BEEF FRIED RICE WITH GINGER • 牛肉炒饭**

12,000

STIR FRIED NOODLES DONE IN 3 DIFFERENT STYLES • 炒面-三种口味

J1 **SEAFOOD • 海鲜炒面**

13,000

J2 **VEGETABLES & EGG • 鸡蛋蔬菜炒面**

11,500

J3 **CHICKEN • 鸡肉炒面**

11,500

ALL NOODLE SOUPS AVAILABLE IN RICE NOODLES • 可选择米粉

J4 **CHICKEN WITH SHITAKE MUSHROOM NOODLE SOUP • 香菇鸡丝面**

12,000

J5 **BEEF NOODLE IN TOM YUM SOUR SOUP • 酸汤牛肉面**

19,500

J6 **MIX VEG AND MUSHROOM NOODLE SOUP • 八宝素菇汤面**

13,000

J7 **BEEF NOODLE SOUP • 牛肉汤面**

19,500



J7

FAVOURITES 厨师推荐

K1 POACHED GROUPEL IN SICHUAN SPICY SOUP · 水煮鱼
56,000

K2 BEER DUCK WITH STRAW MUSHROOMS · 茶树菇啤酒鸭
33,000

K3 DRY POT WOK FRIED SHRIMPS · 干锅虾
44,500

K4 GREEN CHILLI FRIED PORK EAR - HUNAN STYLE · 青椒炒耳尖
18,000

PORK DUMPLINGS DONE 2 DIFFERENT WAYS · 猪肉饺子-二种口味

K5 STEAMED DUMPLINGS · 蒸饺
15,500

K6 DUMPLINGS IN SOUP · 水饺
17,500



K1

K3



BBQ 烧味

C1 BBQ SOYA SAUCE CHICKEN • 豉油鸡

Half 18,500 半只 Full 34,000 一只

C2 BBQ PORK BELLY WITH HONEY GLAZE • 蜜汁叉烧

29,500

C3 BBQ PLATTER • 烧味拼盘

35,000

C4 ROASTED DUCK • 北京烤鸭 **NEW!**

SQ



SEAFOOD 海鲜

D1 BRAISED SEA CUCUMBER WITH GINGER • 红烧海参

95,000

GIANT LOBSTER (AVAILABLE IN 3 DIFFERENT STYLES)

• 大龙虾-三种不同口味

D2 Steamed with vermicelli 蒜茸粉丝蒸

D3 Crispy Salt and Pepper batter 椒盐

D4 Stir fried with ginger and shallots 姜葱炒 195,000

WHOLE GROUPER (AVAILABLE IN 2 DIFFERENT STYLES) • 石斑鱼- 二种不同口味

D5 Steamed with Soya Sauce 清蒸

D6 Braised 红烧 46,000

CRAB (AVAILABLE IN 4 DIFFERENT STYLES)

• 螃蟹-四种不同口味

D7 Steamed with Soya Sauce 清蒸

D8 Deep fried with garlic 避风塘

D9 Stir fried with ginger and shallots 姜葱炒

D10 Hot and Spicy 香辣 46,000





69.

Ice Cream



Creamy Ice Cream topped with chocolate sauce & Chopped Walnuts

7,500



70.

Chocolate Brownie

Classic chocolate chewiness topped with chocolate ganache & chopped walnuts, served warm with ice-cream.

8,000

71.

Flaming Malva Pudding

This addictive soft sponge cake smothered in a signature sauce, is served with flames rising from it served with ice-cream. this will leave you begging for more.

8,000



72.

Chocolate Lava Pot

Chocolate indulgence overload, oozing chocolaty goodness, served with ice-cream.

9,500





73.

Cheesecake

Indulge in our creamy smooth cheesecake topped with fruit temptations, best accompanied with our velvety vanilla ice-cream.

12,000



74.

No Waffle

Slight crispy outside soft spongy center topped with ice-cream and nutella syrup. Don't waffle too long or this will be gone.

10,000



75.

Don Pedro

We take our creamy vanilla ice cream and blend it with your choice of favourite liqueur to create a dreamy end to the great meal.

7,500



76.

Cake of the day

We will surprise you with one, enjoyed with velvety vanilla ice-cream.

7,500





77. *Speciality Coffee*

Superior coffee with your choice of liqueur topped with cream guaranteed to raise your spirits.

7,000

- Amaretto
- Whiskey
- Peppermint
- Amarula



78. *Decadent Hot Chocolate*

Drop the marbled chocolate bar into your glass of hot steamed milk and slowly stir until perfectly blended.

5,500

Have you heard about the story of suspended coffee?

OUR SUSPENDED COFFEES AND SUSPENDED PIZZA'S

We would like to assist the less fortunate where we can. We also need to be assured that any collections or funds that we hand over to any organization is utilized at its best and the help ends up where it should. Our partner of choice to get this done is The Rotary Club of Dar es Salaam. By purchasing a Suspended Coffee or Suspended Pizza you will not receive the actual coffee or pizza. But the funds collected for this on a regular basis, will be handed over to our The Rotary Club of Dar es Salaam and this to be allocated to their service projects. Help those that aren't able to help themselves. It is as easy as saying to your waiter "Add a Suspended Pizza and two Suspended Coffees to my meal please."



60. **GRAND BURGER CHALLENGE** 30,000

Your choice of double beef or chicken burger with the WORX served with chips onion rings and one of our signature milkshakes finish it here, no sharing and no left overs and we will reward you with a Grand Burger Challenge T-Shirt.



SIDE DISHES & SAUCES 3,500

- Steamed Rice
- Kachumbari Side Salad
- Mashed Potatoes
- Steamed Vegetables
- Regular French Fries
- Peppercorn Sauce
- Cheese Sauce
- Creamy Garlic Sauce
- Mushroom Sauce
- Peri Peri Bomb Sauce





DID YOU KNOW?


- We are OPEN 24 Hours 7 days a week 365 days a year.
- We do delivery 24 hours FREE delivery (Terms and Conditions apply)
- We have FREE secure undercover parking available 24 hours.
- All Grand Restaurant guests have access to our FREE WiFi.
- We have 5 private multi function venue rooms available for Birthdays, Graduations, Corporate Training, Meetings or just a great time with friends and family.
- International Gaming Room with the latest gaming equipment.
- We are actively engaging CSR projects to help our community.
- We offer a wide variety of cuisine such as Tanzanian, Indian, Italian, Chinese and Continental.
- We aim to keep the highest hygiene standards and are proud to invite you to come and inspect our Kitchen at any time.




**ORDER
DELIVERY**



Contact us for bookings, and outside catering

 0767644522 / 0677788888

 JM Mall, Samora Avenue, Ground Floor P.O Box 13464