



starters

Zanzibar Mix \$8.5

Chickpea soup with chevdo
(crisp rice, potato chips, dry cereal, peanuts, lentils, raisin and cashew nut)

Mogo \$9.5

Deep fried cassava sprinkled with spices

Masala Mogo \$11.5

Deep fried cassava with crushed tomatoes with spices.
Nominated #6 in "75 things we love in Calgary" by Where Magazine "Laura Lushington by Culinaire Magainze" "must have" - Laura Pellerine, Where Magazine May/June 2016 Issue

Pili Pili Mogo \$10.5

Deep fried cassava dipped in African pili-pili sauce with lemon
"John Gilchrist of CBC Reviews Safari Grill"
<https://www.cbc.ca/player/radio/local+shows/Alberta/Calgary+Eyeopener/ID/2305392019>

Masala Chipsi \$10.5

Fries with crushed tomatoes and spices

Pili Pili Chipsi \$10.5

Fries dipped in African pili-pili sauce with lemon
"Glow in the dark fries" - YYC Envy

Gengeni Chicken \$16.5

Marinated chicken pieces, fried and topped with chillies and cabbage

Samosa \$10

2 or 4 pieces of home-made pastries stuffed with beef, chicken or veggie with spices

Lentil Crepes \$6

A small thin crispy dough filled with plantain and sweet potato



Kachori \$12

4 round pastries filled with lentils

Wings \$14.5

A pound of teriyaki, salt & pepper, honey garlic, mild, medium, hot or suicide dipped in masala sauce

Viazi Bhaji \$10.5

Fried potato scallops in a special house batter

Mchicha Bhajiya \$10.5

Deep fried spinach fritters

Kababu Ya Libya Street \$10

2 or 4 pieces of African Meatballs

Kuku(Chicken), Kolo Beef Mishkaki \$16

skewers of bbq cubes marinated in African spices

Sumni Sumni Mishaki \$12

skewers of small BBQ cubes marinated in African spices

Spicy Embe Kuku Bite \$15

Chicken in light tempura batter with sweet and spicy mango sauce

Spicy Kuku Bite \$15

Chicken in light tempura batter with sweet and spicy chilli sauce



SAFARI GRILL FAMOUS RIBS

"MUST HAVE" - Laura Pellerine - Where Magazine

Short Beef Ribs (nyama ya mbavu) \$18.50

Thinly sliced BBQ sliced short ribs, smoky, tender and flavourful exploding in African sauce and spices.

Mild, medium, hot, suicide, teriyaki, honey garlic, salt & pepper or fusion

"Ahn Chu, food@metronews.ca2011, Safari Grill is a highly addictive, but you'll be happy oblique"

"Miss food Gourmet, ugonnaeatthat.com and Calgary Herald

"Alberta Travel: Six must-see places in Calgary" "Mayor Nenshi's East Calgary Tour

"5" Stick to your Ribs" Yelper Recommendations - Wendy" "Laura Lushington by Culinaire Magazine



Platters

Jungle Platter \$35

Lion T-bone steak with ugali and spinach

Kondoa Irangi Platter \$30

Ugali, Spinach, Kolo Beef Mishkaki

Tanzanian Platter \$30

Ugali, Beef Ribs, Spinach

Maramboi Platter \$25

Ugali, Beef curry, Spinach

Ngorongoro Platter \$40

Half BBQ chicken, 2 skewers of chicken mishkaki and gengeri chicken

Forodhani Platter \$45

Half BBQ chicken, half pound rib & mishkaki beef chicken & prawns
"Issue Culinaire #6 (November 2012) Story and Photograph by Adrian Bryska"

Manyara Platter \$50

2 pieces lamb chops, 2 skewers of beef, chicken and prawns mishkaki and half pound ribs

Zanzibar Ikoma Platter \$30

Ugali with Prawns Korma

Mboga ya Kisutu

(VEGETARIAN)

SERVED with RICE AND NAAN or CHAPATI

Dengu (Lentils) \$16

Mchicha (Spinach) \$16

Bamiya (Okra) \$18

Mbaazi Na Viazi \$16

"With simple flavours and never slimy"

(Peas and Potatoes)

- www.ugonnaeatthat.com



Viazi Na Koliflaa (potatoes and cauliflower)
\$16

Biringani (eggplant) \$16

"John Gilchrist of CBC reviews"

<https://www.cbc.ca/player/radio/local/shows/Alberta/Calgary+Eyeopener/ID/2305392019>

Boga Doga (zucchini with potatoes) \$16

Chili Paneer \$22.5

Paneer cooked in spices mixed veggies



Paneer Karahi Masala \$22.5

Paneer cooked in a spicy karahi, soft and thick paneer immersed in a spicy tomatoes onion based masala

SAFARI NYAMA CHOMA

Served with one of the following vegetable rice, masala chipsi, pili pili chipsi or salad

Afrique Mishkaki \$25

Bbq chicken cubes marinated in peri-peri
Spices and grilled to crisp
"Features in Culinaire magazine
- November 2013 Issue by Fred Malley
"Eat Your Broccoli"

Afrique Kuku \$27

Half BBQ chicken marinated in peri-peri sauce
"Really flavourful, the fries toothsome and the corn crispanducted like palate cleanser
"missfoodgourmet.com

Tandoori Kuku \$27

Half BBQ chicken marinated in Indo-African spices

Kondoo Chops \$35

4 lamb chops marinated in African spices
"Eat Your Broccoli"

Mishkaki Ya Kuku \$25

3 skewers of BBQ chicken marinated in Indo African spices

Safari Platter \$30

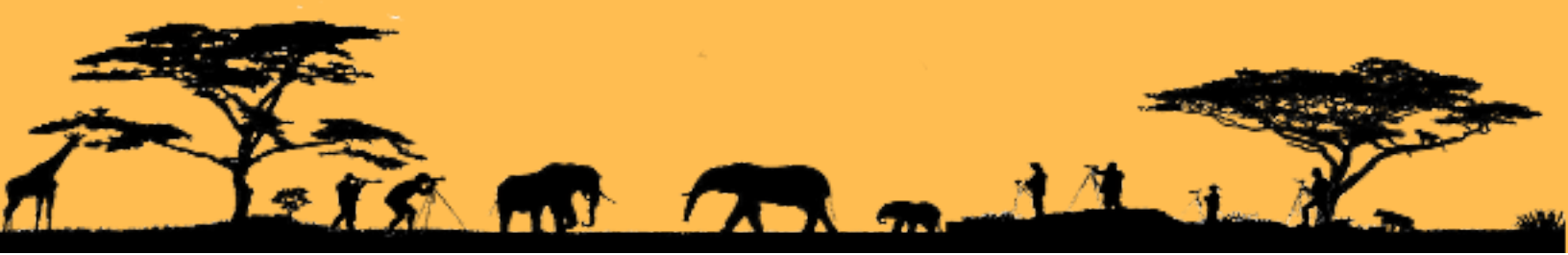
1 skewer of beef, chicken & prawns mishkaki

Kolo Beef Mishkaki \$25

3 skewers of BBQ beef marinated in African spices

Jungle Lion T-Bone Steak \$35

Marinated in Indo African spices



Serengeti Platter \$30

Quarter BBQ chicken, 1 Indo African spice skewer of chicken & 1 skewer beef mishkaki

"The meats themselves are super flavourful"

- Miss Foodie's gourmet

Mishkaki Ya Kamba \$32

3 skewers of BBQ beef marinated in Indo African Spices



CHEFS CREATION

Limited Availability

Please ask your server for more details

Kubu Kubu Sheesh Kabab \$30

Lamb sheesh kabab marinated in a variety of spices and grilled to perfection

Kati Kati Sheesh Kabab \$25

Chicken sheesh kabab marinated in a variety of spices, grilled to perfection

Taste of Kenya

Served with one of the following choices, vegetable rice, masala chips, pili-pili chips

Kuku (Chicken) Poussin (chicken pili-pili) \$28

Full golden cornish hen dipped in African bird's eye chilli pepper

"Explodes with flavours - ugonnaeatthat.com

Curries ya Samora

Served with Rice and Naan or Chapati

Masai Mbuzi Ya Rift Valley \$28

Goat meat served in secret Indo African Spices

"John Gilchrist of CBC Reviews"

<https://www.cbc.ca/player/radio/local+shows/Alberta/Calgary+Eyeopener/ID/2305392019>

Masai Kuku Ya Rift Valley \$24

Chicken served in secret Indo African Spices





Kuku Paka \$24

Chicken in Coconut curry sauce

"John Gilchrist of CBC Reviews in Safari Grill"

"Best Indian Places to eat in Calgary" by Avenue Magazine

<https://www.cbc.ca/player/radio/local+shows/Alberta/Calgary+Eyeopener/ID/2305392019>

Calgary Eyeopener Nov.16.2012

Karai Masala

(Beef) \$24/ (Chicken) \$24 / (Prawns) \$30 / (Goat) \$26

Boneless Meat served in secret Indo African spices

"Linda Garson from Vine and Dine" "Laura Lushington by Culinare Magazine"

"Must Have" - Laura Pellerine, Where Magazine May/June 2016 Issue



Butter Chicken \$22

Boneless chicken cooked in butter cream sauce

Vindaloo

(Beef) \$23 / (Chicken) \$24/ (Prawns) \$30 / (Goat) \$26

Boneless meat basted in red & green chilly curry

"Must have" - Laura Pellerine, Where Magazine May/June 2016 Issue

Malai Korma

(Chicken) \$24 / (Prawns) \$30

Boneless meat cooked in cream sauce, pistachios, cashews and almonds

Chili Nyama

(Beef) \$24 / (Chicken) \$24/ (Prawns) \$30

Savory chicken mixed with vegetables immersed in a spicy tomatoes onion based masala

Safari Seafood Dishes

Fish Tikka \$28

Fish fillets marinated with special spices, ginger and garlic grilled in the oven

Safari Grill's Signature Butter Prawns \$30

Prawns in butter sauce served with rice and naan

Prawns Coconut Masala Ya Stone Town \$32

Prawns in coconut curry sauce served with rice and naan

Issue Culinare #6 (November 2012)

Story and Photography by Adrian Bryksa





Samaki \$30

Deep fried tilapia fish, fried in Zanzibar spices served with masala potatoes & chapati or ugali and spinach curry

(Takes at least 35 minutes to make)

Issue Culinaire #6 (November 2012) Story and photography by Adrian Bryska, "Out of the Ordinary" - Laura Pellerine, Where Magazine May/June 2016 Issue

Safari Grill's Signature Salmon \$28

Salmon in a honey, tamarind, chillies, ginger and garlic sauce with Safari Garden Salad
"Recommended by Miss Food Gourmet, followmyfoodtrail.wordpress.com"

Chem Chem Kamba \$28

Prawns in a honey, tamarind, chillies, ginger and garlic sauce with Safari Garden Salad

Nguru Ya Kigamboni \$28

Kingfish in a coconut curry served with rice and naan or chapati

Kuku 65 \$24

A spicy, Chinese dish which is a deep-fried spicy chicken with veggie rice

Kamba 65 \$28

A spicy, desi Chinese dish which is a spicy shrimp with veggie rice.

Salads

Safari Salad \$14.5

Cucumber, Strawberries, Pomegranate, Carrots, Cabbage

Garden Salad \$14.5

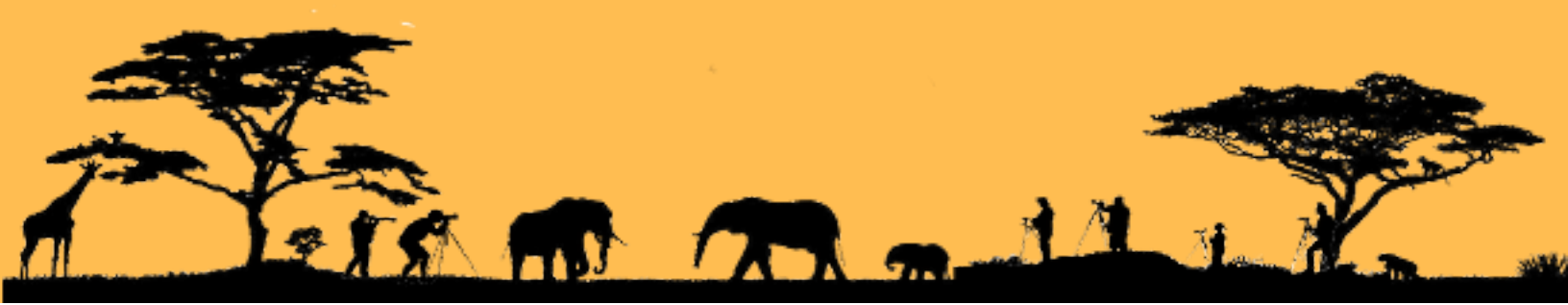
Tomatoes, Carrots, cucumbers, pomegranate and strawberries

Kachumber Salad \$12.5

Cabbage, tomatoes, onions, cucumbers, carrots

Caesar Salad \$12.5

Romaine lettuce, croutons and parmesan cheese in a Caesar dressing



Sides

Roti \$3

Chapati \$3.50

Naan \$3

Cheese Naan \$4

Garlic Naan \$3.50

Basmati Wali (rice) \$5

Ugali \$8.50

Mahindi (spicy corn) \$7

Vegetable Rice \$9.50

Viazi Moto (Spicy Potatoes) \$10

Raitia (small) \$1 (large) \$3

Extra Chutney \$2

Beverages



Chai \$4

Amarula Coffee \$7.5

Pop (Sprite, Coke, Diet Coke, \$4
Pineapple, Passion, Raspberry Coke, Root Beer)

Crushed Vimto \$5

Lassi (Mango, Salted) \$6

Africafe Pure Tanzanian Coffee \$4

Lemonade or Iced Tea \$4

Juice (Mango, Orange,
Coconut, Guava) \$4.5

Vimto (Fruit Flavored, Carbonated Pop) \$4

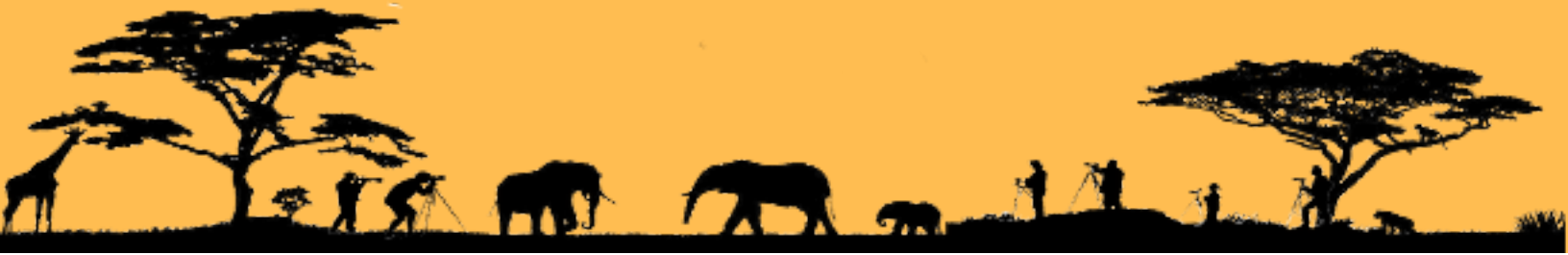
Mango Shake \$6

No Substitution

Please inform us of any allergies

15% Gratuity added to 5 people or more

Limit of 2 Cards per Table



Cocktails

Amarula Coco \$8

Liquors

Highball (Drinks with Pop) 1oz \$6.7

Premium (Drinks with Pop) 1oz \$8

Extra Premium (Drinks with Pop) 1oz \$10

Shooters 1oz \$6

Extra Premium Shooters 1oz \$8

Ceasar or Paralyzer 1oz \$8

Red Wine

House Red

Flat Roof Manor Opulent Red Vintage 2017

6.oz \$6.5 / 9.oz \$9.5

Spier Pinotage

6.oz \$6.5 / 9.oz \$9.5



Red Wine Bottles

Boschendal Shiraz 2016 \$40

Nederburg Cabernet Sauvignon 2011 \$40

Fleur du Cap Pinotage 2014 \$30

Vintage Selection Cabernet Sauvignon Spier 2014 \$40

Vintage Selection Pinotage Spier 2016 \$40

Bergsig Pinotage 2011 \$35



Pinotage 21 Gables Spier Vintage 2013 ₺45

Pinotage Spier Signature Collection 2016 ₺35

Fleur du Cap Cabernet Sauvignon 2013 ₺30

Fleur du Cap Cabernet Sauvignon 2015 ₺35

Helderberg Winery Stellenbosch Cabernet Sauvignon 2016 ₺40

Juno Shiraz 2014 ₺35

Nederburg 2011 Shiraz ₺35

Muratie Martin Melck Cabernet Sauvignon 2013 ₺50

Rustenburg Stellenbosch Rom Nicholson 2014 ₺50

Rustenburg Stellenbosch John I Merriman 2014 ₺50

Vinologist Syrah ₺30

Creative Block 5 Spier 2014 ₺45

Creative Block 3 Spier 2014 ₺40

Boer & Brit The Field Marshal 2012 ₺35

Franks K Smit ₺95

Flat Roof Manor Opulent Red Vintage 2017 ₺40



White Wine

House White

Flat Roof Manor Pinot Grigio 6.oz \$6.5 / 9.oz \$9.5

Spier Chenin Blanc 6.oz \$6.5 / 9.oz \$9.5

White Wine by Bottle

Spier Block 2 Sauvignon Blanc/Semillon \$40

Flat Roof Manor Pinot Grigio \$40

Spier 2012 Chenin Blanc \$35

21 Gables Chenin Blanc \$45

Plaisir De Merle Chardonnay \$35

Boschendal Chardonnay \$40

Rustenburg Stellenbosch Sauvignon Blanc 2014 \$50

Laforet Bourgogne Joseph Drouhin \$40

Two Oceans Moscato 2015 \$30

Rudera De Tradisie \$50

Graham Beck (The Game Reserve) Sauvignon Blanc 2011 \$35

Muratie Stellenbosch Laurens \$45



Beer

Domestic \$7

Kokanee, Canadian, Coors, Bud

Imported \$8.5

Corona, Heineken, Stella, Smirnoff Ice

Special Beers \$10

Tusker (An African Original), St. George

Cider \$7

Savanna Dry

Desserts

Gulab Jaman \$5

Sweet pouched milk dumplings

Kulfi \$6.5

Traditional Ice Cream: Paan, Pistachio, Mango, Coconut, Vanilla or Ubuyu

Gulab Heaven \$9.5

Sweet pouched milk dumplings served with Traditional ice cream

Signature Safari Desserts Lava Cake with Kulfi \$14.5

Chocolate lava cake with Indian Ice Cream

Paan \$2

Gulab Jamun Samosa \$12

Sweet pouched milk dumplings stuffed in a crispy wheat flour pastry served with saffron milk

Electric Kulfi \$8

Crispy fried kulfi with some atoms and a surprise

No Substitution

Please inform us of any allergies

15% Gratuity added to 5 people or more

Limit of 2 Cards per Table





Safari Grill Wine Pairings

All Pairings are done by Linda Garson the owner of Vine and Dine

Bhajiya \$20

(Potato scallops in special safari grill batter and spinach pakora with slaw tamarind and coconut relishes)

5 oz Spier Signature Methode Cape Classique

Chili Kamba Ya Stone Town \$40

(Prawns cooked in African Spices with vegetables)

5oz Spier Chenin Blanc

Fish Tikka \$40

(Tilapia marinated with spices, ginger and garlic and grilled in the oven)

5oz Spier Block 2 (Sauvignon Blanc/Semillion)

Safari Grill Butter Chicken with Rice \$30

(Boneless chicken cooked in a buttery cream sauce)

5oz Spier Block 3 (Shiraz/Mourvedre/Viognier)

Fusion Ribs \$30

(BBQ fusion ribs)

5oz Spier Pinotage

Beef Kabab \$25

(African Meatballs)

5oz Spier Block 5 (Cab S/Merlot/Cab F/ Petit Verdot)

Biringani \$30

(Eggplant)

5oz Spier Block 5 (Cab S/Merlot/Cab F/ Petit Verdot)

Zanzibar Bhel \$20

(Chickpea soup with Chevedo (Crispy rice, potato, cereal, peanuts, lentils, raisins & cashew nuts)

5oz Pongracz, Sparkling Wine

Prawn Coconut Masala \$40

(Prawns in coconut sauce served with naan bread)

5oz Boschendal Shiraz 2016





Coconut Kulfi \$12
(Indian Icecream)
Amarula Cream

Gengeni Chicken \$25
(Marinated chicken pieces, fried and topped with chillies, cabbage, and red onion)
5oz Spier Chenin Blanc

Safari Grill Signature Salmon \$40
(Honey, tamarind, chillies, ginger and garlic sauce with Safari Grill Salad)
5oz Spier Pinot Noir

Chicken Karai Masala and Rice \$35
(Boneless chicken in Safari Grill's secret masala sauce)
5oz Flat Roof Manor Opulent Red Vintage 2017

Chicken Samosas \$20
(Homemade pastries stuffed with chicken and spices with a selection of relishes)
5oz Flat Roof Manor Pinot Grigio

Vegetable Korma \$35
(Vegetables cooked in pistachio, cashew and almond cream sauce with Baigan)
5oz Broschental Chardonnay

Afrique Chicken \$35
(BBQ chicken marinated in peri - peri sauce served with Masala Fries (spiced potatoes with crushed tomatoes) and spicy corn)
5oz Spier Pinotage

Mchicha Bhajiya with Tamarind and Coconut Relishes \$20
(Spinach Fritters)
5oz Spier Signature Chenin Blanc

Mishkaki Ya Kuku \$25
(Skewers of marinated bbq chicken)
5oz Spier Vintage Selection Pinotage

Kondoo Chops \$30
(Lamb Chops)
5oz Spier Creative Block 5

Baobab Kulfi \$12
(Traditional Ice Cream with a common fruit called ubuyu found in Africa)
5oz Moscato



