



THE ALCOVE
Restaurant

Food Menu

DAR ES SALAAM · ALWAYS AUTHENTIC, ALWAYS ALCOVE

Indian · Indo-Chinese · Thai · Coastal seafood
From the open tandoor and the wok

Dishes are marked **SIGNATURE** **VEG** (vegetarian) **SPICY**

Menu Specials

The dishes our kitchen is proudest of.

Alcove E-Raan SIGNATURE	75,000
Slow-roasted whole leg of lamb — a feast made for sharing.	
Tandoori Seafood Platter SIGNATURE	80,000
Lobster, king prawns, fish and calamari from the clay oven.	
Butter Garlic King Prawns SIGNATURE	61,000
Jumbo king prawns seared in garlic butter.	
Spicy Thai King Prawns SIGNATURE SPICY	61,000
Jumbo king prawns wok-tossed in Thai spice.	
Chicken Hazari Tikka SIGNATURE	31,000
A chef's signature tandoor tikka.	
Chicken Peshawari SIGNATURE	32,000
Char-grilled chicken in a Peshawari marinade.	
Kerala Fish Curry SIGNATURE	37,000
Coconut and curry-leaf coastal curry.	
Lucknow Seekh Kebab SIGNATURE	30,000
Minced kebab spiced the Lucknowi way.	
Babycorn Salt and Pepper SIGNATURE VEG	24,000
Crisp babycorn tossed in salt and pepper.	
Crispy Potato Cheese Rolls SIGNATURE VEG	20,000
Golden potato and cheese rolls.	

Soups

Warm, fragrant beginnings.

Chicken Shorba	15,000
Indian chicken soup.	
Chicken Manchow Soup	15,000
Chicken in a ginger-based broth.	
Chicken Noodle Soup	15,000
Chicken, noodles and vegetables in a light broth.	
Chicken Sweetcorn Soup	15,000
Chicken and corn soup.	
Chicken Hot & Sour Soup SPICY	15,000
Spicy soup with chilli and soya sauce.	
Tom Yum Prawn Soup	17,000
Classic Thai soup.	
Mixed Seafood Soup	18,000
Prawns and crab mix.	
Spicy Crab Meat Soup SPICY	20,000
Fresh crab soup with a spicy seasoning.	
Palak Shorba VEG	14,000
Freshly spiced spinach soup.	
Vegetable Tom Yum Soup VEG	14,000
Classic Thai soup.	

Vegetable Clear Soup VEG	14,000
Light, nutritious vegetable soup.	
Spicy Lemon Coriander Soup VEG SPICY	14,000
A tangy and spicy vegetable soup.	
Veg Sweetcorn Soup VEG	14,000
Vegetable and corn broth.	
Vegetable Manchow Soup VEG	14,000
Ginger-based favourite.	
Vegetable Hot & Sour Soup VEG SPICY	14,000
Spicy vegetable soup.	

Starters

Crisp, fiery and made to share — the way every Alcove evening begins.

CHICKEN

Satay Chicken	27,000
Chicken marinated in peanut sauce, a Malaysian classic.	
Ginger Chicken	26,000
Cubed chicken in garlic, ginger, chilli and soya sauce.	
Chicken Lollipop	23,000
Crunchy chicken drumsticks.	
Chicken Spring Roll	18,000
Served with a sweet chilli sauce.	
Schezwan Chicken Wings SPICY	25,000
Chicken wings marinated in schezwan sauce.	
Crispy Chicken in Plum Sauce	26,000
Shredded crispy chicken in a medium-spicy plum sauce.	
Chicken 65	26,000
Stir-fried chicken flavoured with curry leaves.	
Chilli Chicken SIGNATURE SPICY	26,000
Chicken chunks stir-fried with green peppers, onions and chillies.	
Stir-Fried Chicken with Cashewnuts & Mushrooms	25,000
Chicken and fresh vegetables tossed in a wok with cashewnuts.	

SEAFOOD

Shanghai Prawns	34,000
Prawns flavoured with spring onion, fresh coriander and chilli.	
Hot Garlic Prawns	34,000
Hot, sweet and sour crispy prawns with a touch of fresh garlic.	
Cantonese Calamari	31,000
Calamari marinated in a paste of mustard, chilli and lemon.	
Oyster Chilli Calamari	31,000
Batter-fried calamari cooked with oyster chilli sauce.	

BEEF

Roast Beef with Stir-Fried Vegetables 29,000
Sliced beef fillet stir-fried with fresh garden vegetables.

VEGETARIAN

Vegetable Manchurian VEG 23,000
Minced vegetable balls sautéed in a chilli, medium-spicy sauce.

Vegetable Schezwan Fingers VEG 21,000
Fresh mixed fried vegetable fingers.

Crispy Corn VEG 24,000
Sweetcorn marinated in a secret recipe, then stir-fried.

Stir-Fried Vegetables with Cashewnuts VEG 22,000
Fresh vegetables tossed in a wok with cashewnuts.

Hara Bhara Kebab VEG 22,000
Vegetable fried patties with herbs and spices.

Bombay Tikki VEG 23,000
Potato patties filled with a spicy green filling.

Chilli Paneer VEG SPICY 26,000
Homemade cottage cheese stir-fried with chillies, pepper and onion.

Paneer Corn Balls VEG 26,000
Crispy paneer and sweetcorn balls.

Alcove Special Paneer VEG 26,000
Paneer cooked Shanghai style, topped with crispy noodles.

Shanghai Three Treasure VEG 26,000
Paneer, cauliflower and potato stir-fried together.

Crispy Salt and Pepper Vegetables VEG 24,000
Crispy mixed vegetables, fried and seasoned with light, tangy flavours.

Vegetable Spring Roll VEG 17,000
Served with a sweet chilli sauce.

Shanghai Potatoes VEG 23,000
Potato wedges tossed in a spicy sauce.

From the Tandoor

Charcoal-kissed and marinated overnight, drawn straight from the clay oven.

CHEF'S RECOMMENDATION

Tandoori Meat Platter SIGNATURE 85,000
Six pre-marinated varieties of chicken, lamb and seafood.

Tandoori Lobster SIGNATURE 88,000
Fresh lobster chunks marinated and served hot in reserved shells.

Tandoori Vegetarian Platter SIGNATURE VEG 57,000
Six different grilled vegetables and paneer.

Sizzling Chicken Platter SIGNATURE 50,000
Three varieties of tender chicken with delicious marinades.

CHICKEN

Chicken Lasooni 29,000
Grilled chicken in a garlic pre-marinade.

Chicken Reshmi Tikka 29,000
Cubes of grilled chicken, served mild.

Tandoori Lemon Wings 26,000
Grilled chicken wings in a milder lemon marination.

Tandoor Roasted Wings 26,000
Grilled chicken wings in a spiced red marination.

Chicken Angara Kebab SPICY 29,000
Chicken marinated in a special spicy sauce and grilled.

Chicken Banjara SPICY 29,000
Spicy boneless chicken in red chilli.

Chicken Tikka 29,000
Barbecued boneless chicken in a semi-spicy marinade.

Tandoori Chicken 30,000
Half chicken expertly marinated and grilled, served with fries.

SEAFOOD & LAMB

Lamb Seekh Kebab 28,000
Minced lamb, spiced, skewered and grilled.

Fish Tikka 33,000
Barbecued boneless fish in a semi-spicy marinade.

Tandoori King Prawns 58,000
Fresh king prawns, pre-marinated and grilled.

Tandoori Fish 41,000
Fresh fish barbecued and served with fries.

VEGETARIAN

Paneer Tikka VEG 28,000
Cottage cheese, semi-spiced and grilled.

Hariyali Paneer Tikka Skewers VEG 28,000
Cottage cheese in a green infusion, grilled.

Vegetable Seekh Kebab VEG 22,000
Minced vegetables, skewered and barbecued.

Tandoori Bharwan Aloo VEG 24,000
Potato with a spiced stuffing, grilled in the tandoor.

Indian Main Course

Slow-built gravies, the heart of our kitchen.

CHICKEN

Chicken Tikka Masala 31,000
Barbecued boneless chicken in a semi-spicy gravy.

Chicken Makhanwala (Butter Chicken) SIGNATURE 31,000
Boneless chicken in a rich tomato-butter sauce.

Chicken Vindaloo SPICY 31,000

Spicy and flavourful, originating from Goa.

Chicken Handi 31,000

Succulent chicken in a flavoured, aromatic sauce.

Chicken Tawa Masala 31,000

Spiced boneless chicken with the chef's special ingredients.

Chicken Malai Curry 31,000

Rich, fragrant curry flavoured with creamed cashewnuts.

Alcove Special Chicken Curry SIGNATURE 31,000

Home-cooked-style curry on the bone.

Jeera Chicken 31,000

Served dry or with sauce, flavoured with crushed cumin.

LAMB

Lamb Shahi Korma 32,000

Boneless cubed lamb in a rich cashewnut sauce.

Bhuna Ghosht 32,000

Boneless lamb flavoured with aromatic herbs and spices.

Kheema Mutter Lajawaab 32,000

Flavoured minced mutton with green peas.

Lamb Laal Maas SPICY 32,000

Traditional Rajasthani lamb curry.

Rogan Josh 32,000

Lamb cubes in a classic gravy — a Kashmiri boneless delicacy.

Kadai Ghosht 32,000

Succulent lamb in a medium-spicy sauce.

SEAFOOD

Goa Fish Curry 37,000

Cumin, coriander and ginger curry from the western shores of India.

Fish Tikka Masala 37,000

Boneless fish in a medium-spiced red sauce.

Fish Kalimirch Masala SPICY 37,000

Boneless fish cooked in black pepper — spicy.

Coconut Fish 37,000

Fish in a mild, flavourful coconut sauce.

Prawns Masala 40,000

Prawns flavoured in traditional spices.

Bombay Style Prawns 40,000

Prawns with ginger and garlic, cooked traditionally Bombay style.

Coconut Prawns 40,000

Prawns in a mild coconut gravy.

Goa Prawns Curry 40,000

Cumin, coriander and ginger curry from the western shores of India.

Lobster Masala SIGNATURE 87,000

Fresh, chunky lobster with aromatic herbs and spices.

VEGETABLES

Aloo Methi VEG 26,000

A traditional preparation of potatoes with fenugreek.

Malai Kofta VEG 28,000

Paneer and potato koftas in a rich cashewnut sauce.

Aloo Mutter VEG 26,000

Potatoes and green peas in the chef's special sauce.

Methi Corn Masala VEG 26,000

Fenugreek and sweetcorn in a semi-spicy red gravy.

Vegetable Kolhapuri VEG 26,000

Mixed vegetables in a red, slightly spicy gravy.

Kadai Vegetable VEG 27,000

Mixed seasonal vegetables in a medium-spicy gravy.

Chana Masala VEG 26,000

Deliciously spiced chickpeas.

Makai Palak VEG 26,000

Traditional creamed spinach with corn.

Alcove 50-50 VEG 29,000

Makai Palak and mixed vegetable curry served together, half portions.

Mushroom Curry VEG 27,000

Mushrooms in a traditional curry sauce.

DAAL (LENTILS)

Yellow Daal VEG 20,000

The healthy classic Indian lentil dish.

Daal Tadka VEG 21,000

Yellow daal with a tempered finish of herbs and spices.

Methi Daal VEG 21,000

Pulses and lentils mixed with fenugreek.

Daal Makhani SIGNATURE VEG 22,000

Lentils cooked in butter and cream with a smoky, authentic taste.

PANEER

Paneer Tikka Masala VEG 30,000

Barbecued cottage cheese chunks in a rich tomato sauce.

Paneer Methi VEG 30,000

Paneer in a delicious fenugreek and herb preparation.

Palak Paneer VEG 30,000

Spinach ground and mixed with paneer.

Paneer Makhanwala VEG 30,000

Paneer in a classic rich tomato-butter sauce.

Kadai Paneer with Mushroom VEG 30,000

Paneer and mushroom tossed in a medium-spicy onion gravy.

Paneer Corn Capsicum VEG 30,000

Paneer with corn and green peppers in a tomato-based gravy.

Breads, Rice & Biryani

Pillow-soft tandoor breads and fragrant, flavoured rice.

TANDOORI BREADS

Plain Naan VEG	5,000
Butter Naan VEG	6,000
Garlic Naan VEG	7,000
Chilli Garlic Naan VEG	7,000
Methi Naan VEG	6,000
Peshawari Naan VEG	9,000
Kashmiri Naan VEG	10,000
Cheese Naan VEG	12,000
Roti VEG	5,000
Missi Roti VEG	6,000
Tandoori Paratha VEG	8,000
Laccha Paratha VEG	8,000
Aloo Paratha VEG	7,000
Stuffed Kulcha VEG	9,000
Basket Roti VEG	17,000
Stuffed kulcha, coriander kulcha and missi roti.	
Family Basket VEG	27,000
Aloo paratha, missi roti, methi roti, butter naan and kulcha.	

RICE & BIRYANI

Steamed Rice VEG	8,000
Fluffy and tender Tanzanian rice.	
Jeera Rice VEG	11,000
Rice with cumin seeds.	
Vegetable Pilau VEG	16,000
Lightly flavoured rice and vegetables.	
Khichdi VEG	18,000
Vegetarian Indian rice dish with yellow lentils.	
Vegetable Biryani VEG	27,000
Flavoured spiced rice with vegetables, with raita.	
Chicken Biryani SIGNATURE	29,000
Spicy chicken in flavoured rice, with raita.	
Lamb Biryani	30,000
Spiced lamb and flavoured rice, with raita.	
Seafood Biryani	34,000
Flavoured rice with mixed seafood, with raita.	

Accompaniments

The little extras that complete the table.

Papadom VEG	3,000
Please order fried or roasted.	
Masala Papadom VEG	5,000
Papadom topped with spices and onions.	
Raita VEG	6,000
Yoghurt with vegetables.	
French Fries VEG	9,000
Masala Chips VEG	12,000
Fries topped with tomatoes and chillies.	
Mixed Salad VEG	11,000
Tomato, cucumber, green peppers, carrot and onion.	
Garden Salad VEG	11,000
Tomato, corn, cucumber and broccoli.	
Masala Peanuts VEG	12,000
Peanuts in light spices.	
Masala Cashewnuts VEG	21,000
Cashewnuts in salt and light spice.	

Asian Fusion

The energy of the wok — Dar es Salaam's love of Chinese and Thai flavour.

CHEF'S RECOMMENDATION

Alcove Seafood Platter SIGNATURE	98,000
A succulent mix of calamari, lobster, fish and prawns.	
Stir-Fried Lobster with Broccoli & Mushrooms SIGNATURE	87,000
Lobster delicately stir-fried with broccoli and mushrooms.	
Shanghai Lobster SIGNATURE	87,000
Fresh lobster cooked Shanghai style in garlic and chilli.	

MAINS

Chicken Schezwan SPICY	32,000
Chicken coated and stir-fried in a spicy schezwan sauce.	
Chicken Sweet and Sour	32,000
Tangy and sweet flavours in a tomato-based sauce.	
Chicken Thai Green Curry	32,000
Chicken in a traditional Thai curry with ginger, garlic and coriander.	
Chicken Chilli Garlic	32,000
Chicken in a soya-based sauce with peppers, onion and garlic.	
Lamb Hot Garlic SPICY	36,000
Lamb in a spicy chilli and tomato sauce.	
Beef in Black Bean Sauce	35,000
Beef with a traditional Chinese douchi (black bean) sauce.	
Beef Schezwan SPICY	35,000

Spicy beef with peppers and garlic.

Beef Hot Garlic SPICY **35,000**

Beef in a spicy garlic sauce.

Vegetable Manchurian VEG **29,000**

Vegetable dumpling balls in a ginger and garlic sauce.

Vegetable Red Thai Curry VEG **29,000**

A traditional Thai flavourful favourite.

Chilli Paneer in Gravy VEG SPICY **30,000**

Paneer in a main-course version of the popular dish.

Prawns Hot Garlic **42,000**

Prawns in a slightly spicy garlic sauce.

Prawns Schezwan SPICY **42,000**

Prawns with ginger and garlic in a spicy sauce.

Prawns Sweet Garlic **42,000**

Prawns in a sweet sauce with tomato and garlic.

Changu Schezwan SPICY **43,000**

Whole snapper, fried and served with a spicy red sauce.

Changu Hot Garlic **43,000**

Whole snapper, fried and served with a garlic-based sauce.

FRIED RICE

Vegetable Fried Rice VEG **16,000**

Egg Fried Rice **17,000**

Chicken Fried Rice **18,000**

Prawn Fried Rice **22,000**

Vegetable Schezwan Fried Rice VEG **17,000**

Egg Schezwan Fried Rice **17,000**

Chicken Schezwan Fried Rice **18,000**

Prawn Schezwan Fried Rice **22,000**

Vegetable Shanghai Fried Rice VEG **17,000**

Rice and noodles in schezwan sauce.

Chicken Shanghai Fried Rice **18,000**

Prawn Shanghai Fried Rice **22,000**

NOODLES

Vegetable Hakka Noodles VEG **16,000**

Egg Hakka Noodles **17,000**

Chicken Hakka Noodles **18,000**

Prawn Hakka Noodles **22,000**

Vegetable Schezwan Noodles VEG **17,000**

Egg Schezwan Noodles **18,000**

Chicken Schezwan Noodles **19,000**

Prawn Schezwan Noodles **22,000**

Vegetable Triple Schezwan Noodles & Rice

VEG

33,000

Chicken Triple Schezwan Noodles & Rice

37,000

Desserts

A sweet final note.

Sizzling Brownie SIGNATURE VEG **19,000**

Chocolate brownie served with chocolate sauce.

Kulfi VEG **17,000**

Indian ice cream with pistachio and saffron.

Gulab Jamun VEG **11,000**

Sweet dough balls with saffron — a popular Indian dessert.

Ice Cream VEG **10,000**

Two scoops of vanilla, chocolate or strawberry.

Fruit Salad VEG **12,000**

Seasonal fruit.

Fruit Salad with Ice Cream VEG **18,000**

Seasonal fruit with a scoop of ice cream.

All prices in Tanzanian Shillings (TZS) and inclusive of applicable taxes.