

Mealie Corn Bread
Roasted Tomato and Red Onion Dip

APPETIZERS

**Cape Malay Black Eyed Bean
Cumin-Coriander Peppadew Dip** GF
Green Capsicum, Cherry Tomatoes,
Toasted Banana Bread

Heirloom Tomato Kachumbari GF
Golden Beet Caviar, Nut and Seed Dukkah
Spiced Goat Cheese, Pea Tendrils

Mufasa’s Bobotie Hand Pie
Turmeric Spiced Lamb and Beef, Sweet Golden Raisins,
Garlic-Ginger, Tomato-Apricot Chutney

Zazu’s Shrimp Pilaf GF
Smoked Paprika Sausage, Okra, Tomato,
Lemon-Thyme Parsley Dressing

Baby Field Greens GF 
Braai’d Pears, Vanilla-Cardamom Apricots, Pop-roasted Pumpkin Seeds,
Apple Cider Vinaigrette


Split Romaine Wedge GF
Kirby Cucumber, Globe Radish, Feta Cheese, Berbere Spiced Candied Pecans,
Green Goddess Dressing

Roasted Cauliflower Soup
Crisp Focaccia Tanzanian Chai Seed Sippets

Kabocha and Butternut Squash Soup GF
Chives, Harissa Yogurt

 Vegetarian  Gluten Free  Dairy Free  Made without animal meat, dairy, eggs, or honey

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.
We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Pan-seared Scallops

Roasted Zucchini, Malabar Spinach, Pearled Farro Risotto,
Gremolata Crumb, Arugula Oil Drizzle

Nala's Roasted Pork Tenderloin 🍷 GF

Black Eyed Bean Chorizo Casserole, Fried Yuca, Thyme, Pickled Purple Onions

Swahili Coconut-Tamarind Red Snapper Filet GF DF

Coconut Rice, Pineapple-Mandarin Capsicum Compote

Red Chermoula Roasted Chicken GF

Char-grilled Sweetcorn Pap, Braised Chard, Honey-Cumin Roasted Carrots, Caramelized Lemon

Timon's Falafel Savanna Bowl 🌱

Ras El Hanout Falafel, Cracked Freekeh, Roasted Romanesco, Carrots,
Pickled Red Cabbage, Turmeric-Tahini Dressing

Pumpkin Ravioli 🍂

Buttered Broccolini, Honey Roasted Hazelnuts, AllSpice-Lemon Dressing

Port Wine Braised Center Cut Beef Short Rib GF

Malanga Mash, Long Green Beans, Crisp Shallots

Harissa Salmon Salad 🍷 DF

Roasted Harissa Marinated Salmon Filet, Iceberg, Curly Endive,
Arugula, Spiced Chick Peas, Cucumber, Grape Tomatoes,
Green Onions, Couscous Tabbouleh, Baba Ghanoush

Grilled Grain-fed Sirloin Steak 🍷 GF DF

Oven Baked Potato, Asparagus

Roasted Breast of Chicken GF DF

Lemon Sumac Red Quinoa Tabbouleh, Roasted Baby Carrots

Oven Baked Filet of Salmon 🍷 GF DF

Steamed Jasmine Rice, Bok Choy

DESSERTS

Banana Pudding Trifle

Vanilla Bean Pastry Crème, Bananas,
Cookie Wafer Crust, Chocolate Décor,
Whipped Cream

Chocolate Pecan Tart

Roasted Pecan Nuts, Brown Sugar
Custard, Chocolate Truffle Crème,
Salted Caramel Sauce

Warm Puff - Puff Donuts

African Drop Donuts, Hazelnut Sauce

Pineapple Upside Down Cake

Moist Yogurt Cake, Caramelized Pineapple,
Cherries, Rooibos Mousse

ICE CREAM SUNDAE

Rafiki's Sundae

Vanilla Bean Ice Cream, Caramelized Bananas,
Walnut Banana Bread, Caramel Sauce,
Chocolate Chips, Whipped Cream

NO SUGAR ADDED DESSERT

Coconut Rice Pudding GF

Mango-Mint Salsa