AISHI

MACHAME HOTEL

BREAKFAST MENU

A LA CARTE MENU 7:00 - 11:00

ALL PRICES ARE LISTED IN US DOLLARS

EGGS

FREE

Poached / Sunny Side Up / Scramble / French Omelette / Cheese Omelette

You can add a topping to your breakfast for an additional cost	USD
Bacon	4
Prawns	4
Parmesan	1

Avocado Toast with Poached Egg	5
Benedict with Ham	7

SALADS

FREE

Tomato Salad

Vegetable Salad

Green Salad

Smashed Avocado

Vegeterian · Vegan · Gluten Free · Lactose Free

SIDES — FREE

Hash Browns

Baked Beans

Rice with Vegetables

Grilled Tomato

MEAT — FREE

Beef Sausage

Chicken Sausage

Ham

CEREALS AND GRAINS — FREE

Rice Porridge with Coconut Milk

Granola Bowl with Yoghurt, Fresh Fruits and Honey

Chia Pudding with Raspberry

Cornflakes and Milk

BREAD AND BUTTER

Sourdough Tartine / Toast Bread / Cereal Bread

SWEET

FREE

Banana Bread

Lemon Cake

Chocolate Cookie

Crepes

Fruit Plate

French Toast

Croissant

CONDIMENTS

FREE

Honey

Nutella

Peanut Butter

Vanilla Cream

Caramel

Maple Syrup

Whipped Butter

Homemade Pinapple Cinnamon Jam

Homemade Mango and Passion Jam

Vegeterian Vegan Gluten Free Lactose Free

DRINKS

	FREE
French Press	
Tea	
Hibiscus Iced Tea	
Fresh Juice	

	USD
Sparkling by Glass	7
Espresso	3
Double Espresso	4
Americano	3
Double Americano	4
Cappuccino	4
Double Cappuccino	5
Flat White	4
Latte	4
Iced Latte	5
Espresso Tonic / Passion Espresso Tonic	5
Hot Chocolate	4

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AISHI

MACHAME HOTEL

DRINKS

ALL PRICES ARE LISTED IN US DOLLARS

WINE LIST

USD

WINE BY GLASS

150 ml

Chenin Blanc KWV WHITE, South Africa	7
Pinotage KWV RED, South Africa	8
Cabernet Sauvignon Spier RED, South Africa	8
Blanc De Noir Swartland ROSE, South Africa	7
Duet Brut SPARKLING, Spain	7

WHITE WINE

750 ml

Chenin Blanc KWV South Africa	35
Chardonnay Barton & Guestier France	39
Pinot Grigio Bolla Italy	45
Sauvignignon Blanc La Motte South Africa	48
Sauvignon Blanc Professor Black Warwick South Africa	55
The Mentors Grenache Blanc KWV South Africa	70
21 Gables Chenin Blanc Spier South Africa	100
The White Lady Chardonnay Warwick South Africa	110

RED WINE

750 ml

Pinotage KWV South Africa	38
Cabernet Sauvignon Spier South Africa	42
Shiraz Spier South Africa	42

WINE LIST

USD

RED WINE — 750 ml

Organic Merlot Barton & Guestier France	48
Malbec Viento Sur Argentina	57
Cabernet Sauvignon La Motte South Africa	70
Trilogy (Cabernet Franc, Merlot, Cabernet Sauvignon) Warwick South Africa	130
Barolo (D.O.C.G.) Ca'Bianca Piedmont, Italy	150

ROSE — 750 ml

Blanc de Noir Swartland South Africa	35
Passertot Côte de Provece Barton & Guestier France	50

SPARKLING — 750 ml

Duet Brut Spain	28
Cap Classique Brut White Spier South Africa	68
Moët & Chandon Brut Imperial Champagne, France	160

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SPIRITS

	USD
COGNAC	50 ml
Hennesy VS	9
Hennesy VSOP	16
BRANDY	50 ml
KWV 10 Years Old	6
WHISKY BLENDED	50 ml
Ballantine's	5
Jameson	6
WHISKY SINGLE MALT	50 ml
Singleton Dufftown 12 Years Old	8
Glenfiddich 15 Years Old	14
VODKA	50 ml
Absolut Blue	6
GIN	50 ml
Konyagi	3
Tanqueray London Dry	6
Painted Dogs Tanzania	8
RUM	50 ml
Captain Morgan	5
Bacardi Carta Blanca	5
Havana Club 7 Years Old	8
TEQUILA	50 ml
Camino	6

SPIRITS

USD

VERMOUTH

50 ml

Cinzano Red	3
Martiny Extra Dry	4

LIQUORS & APERETIFS

50 ml

Amarula	4
Zappa Sambuca	4
Jägermeister	4
Campari	4
Baileys Irish Cream	5
Kahlúa	5
Malibu	5

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COCKTAILS

		USD
Honey Whiskey Sour Honey, Whiskey, Lemon Juice	250 ml	8
Moscow Mule Ginger Ale, Vodka, Lemon, Sugar Syrup	350 ml	8
Martini Gin, Vermouth, Angostura, Lemon, Olive	150 ml	8
Negroni Gin, Red Vermouth, Campari, Orange	250 ml	10
Passion Kili Passion Fruit, Orange, White Rum, Cava, Angostura, Mint	200 ml	9
Pina Colada Pineapple, Coconut, White Rum, Sugar Syrup	300 ml	7
Long Island Tequila, Vodka, Gin, Countreau, Dark Rum, Lemon, Coca-Cola	300 ml	10
Gin Tonic Gin, Tonic, Lemon Juice, Hibiscus Ice	300 ml	7
Mojito Mint, Lemon, White Rum, Sugar Syrup, Soda Water	300 ml	7
Tequila Sunrise Tequila, Orange Juice, Grenadine	300 ml	8
Margarita Tequila, Triple Sec, Lemon Jiuce	300 ml	8
Dawa Konyagi, Honey, Soda Water, Lemon	300 ml	8

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MOCKTAILS & LEMONADE

		USD
Mojito Lime, Mint, Soda, Sugar Syrup	250 ml	4
Traffic Light Orange Juice, Bittter Lemon, Grenadine Syrup	250 ml	5
Pina Colada Pineapple, Coconut Milk	250 ml	4
Lemonade Lemon, Soda, Sugar Syrup	250 ml	4
Passion Fruit Lemonade Passion Fruit, Soda, Sugar Syrup	250 ml	5

SOFT DRINKS

Sodas Coca-Cola /Coca-Cola 0/ Fanta / Sprite / Tonic / Club Soda / Stoney Tangawizi / Bitter Lemon	0,33	2
Fresh Juice Orange / Pineapple / Watermelon / Mango / Passion	0,25	3
Milkshake Vanilla / Banana	0,25	5
Smothie Pink Aishi Mango / Banana / Avocado / Srawberry Syrup	0,25	5
Smothie Green Aishi Pineapple / Mango / Mint	0,25	5
Smothie Yellow Aishi Orange / Banana / Mango	0,25	5
Red Bull Energy Drink	0,25	5
Bottled Water	0,5	1
Bottled Water	1	2

TEA / COFFEE

USD

TEA (Served in a tea pot)	350 ml
Green Tea	2
Black Tea	2
Hibiscus Tea	2
Chamomile Tea	2
Peppermint Tea	2
Masala Tea Milk, Ginger, Cinnamon, Cardamon and Cloves	3
Ginger Tea Ginger, Lemon, Honey	3

COFFEE

French Press	400 / 800 ml	3
Espresso	40 ml	3
Espresso Double	80 ml	4
Americano	140 ml	3
Americano Double	200 ml	4
Capuccino	180 ml	4
Capuccino Double	250 ml	5
Flat White	180 ml	4
Latte	250 ml	4
Iced Latte	250 ml	4
Espresso Tonic	200 ml	5
Passion Espresso Tonic	200 ml	5
Hot Chocolate Cocoa, Milk	180 ml	4

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BEER AND CIDER

		USD
Bottled Local Beer Serengeti Light	0,33	4
Bottled Local Beer Kilimanjaro Lager, Serengeti Lager, Safari Lager	0,5	4
Bottled Beer Guinness Stout	0,5	5
Windhoek Lager	0,33	5
Heineken	0,33	5
Savanna Dry Cider Bottled Cider From South Africa	0,33	5

CIGARETTES

CAMEL Filter / Light / Black / White	8
EMBASSY King / Light / Click	7
MARLBORO Red / Gold	8
PORTSMAN	6
SWEET MENTHOL	6



AISHI

MACHAME HOTEL

MENU

A LA CARTE MENU 12:00 – 22:00

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SALADS

	USD
Farmer's Salad with Goat Cheese	9
Ceasar Salad	7
Add Prawn/Chicken	3
Ceviche Tomato	6
Greek Salad	7
Pesto Green Salad	7

STARTERS

Bread and Butter	3
Tuna Tataki	9
Zucchini Carpaccio with Parmesan	7
Baked Carrot With Feta Mousse, Pumpkin Vanilla Puree And Macadamia	8
Tonnato Pepper	8
Beef Tagliata with Parmesan and Fresh Herbs	13
Wine Plate (Parmesan, Brie, Cheddar, Olives)	9

Vegeterian Vegan Gluten Free Lactose Free

MAIN COURSE

	USD
Beef Fillet and Pepper Sauce (Served With Chips, Mashed Potatoes Or Baked Potato)	15
Braised Lamb Leg with Potato Puree	13
Sausages with Mashed Potato and Gravy	9
Baked Eggplant with Tomato, Chilli and Mint	8
Nile Perch With Zucchini and Camambert	10
Chicken Thigh Fillet with Fresh Salad and Herbs	8
Brioche with Prawns, Parmesan and Tomatoes	14
Cheese Burger with Chips	13
Chicken / Beef / Vegetable Curry with Rice	13

SIDES

Baked Potato with Garlic and Herbs	4
Steamed Rice	2
Potato Chips	3
Baked Bell Peppers	5
Steamed Vegetables	5

Vegeterian · Vegan · Gluten Free · Lactose Free

PIZZA

	USD
Margherita Tomato And Mozzarella	13
Zucchini and Parmesan Zucchini, Parmesan, Cheese Sauce, Lemon Zest	15
Hawaian Pizza Chicken, Onion, Pineapple, Bacon	19
Chicken Pizza Chicken, Onion	18
Ham and Cheese Ham, Mozzarella, Parmesan, Olives	18
Pepperoni Mozzarella, Tomato, Pepperoni	19
Vegetable Pizza Bell Pepper, Carrot, Sweet Corn, Onion	15

PASTA

Tagliatelle with Prawns	13
Carbonara (Penne, Tagliatelle, Spaghetti)	10
Pasta Al Pomodoro VEGAN (Penne, Tagliatelle, Spaghetti)	7
Add Parmesan	1

SOUPS

	USD
Chicken Soup	5
French Onion Soup	7
Carrot Coconut Soup VEGAN	5

DESSERTS

	USD
Panna Cotta with Vanilla And Raspberry	6
Lemon Cake with Vanilla Cream and Citruses	5
Chocolate Ganache with Passionfruit and Macadamia	6
Fruit Plate VEGAN	5

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