

## Starters

- Mixed or vegetarian tapas** — 14<sup>000</sup> AR / 18<sup>000</sup> AR  
*Assortment of mixed or vegetarian fingerfood*
- Plate of samosas** — 10<sup>000</sup> AR  
*Assortment of samosas (fish, cheese, vegetables, meat) with sweet and sour sauce and peanut sauce*
- Terrine of foie gras with cape gooseberry reduction and chocolate glaze on french spice cake** — 24<sup>000</sup> AR  
*Bombay sapphire gin, tsiperifery and pink pepper – infused terrine on spice cake with malagasy dark chocolate and cape gooseberry*
- Cantonese tapas** — 18<sup>000</sup> AR  
*Assortment of bouchon (pork or chicken), pao, green dim sum, tibetan-style pork ravioli, shrimp on his little cushion*
- Majunga-style seafood salad** — 18<sup>000</sup> AR  
*Smoked fish, squid and shrimp with sliced ginger, onions, mafana and lettuce*
- Singapore chicken with mafana salad** — 20<sup>000</sup> AR  
*Wok-tossed crispy chicken pops with peppers and scallions in sweet and sour sauce*

## Main courses

- Burmese seafood curry with flat noodles** — 25<sup>000</sup> AR  
*Aromatic burmese curry of squid, shrimp, crab and fish served with wok-tossed rice noodles*
- Noodle salad with chicken or shrimp** — 25<sup>000</sup> AR
- THB fish with pickled lemons served with potato purée and vegetables** — 25<sup>000</sup> AR  
*Beer (THB) and lemon-marinated fish cooked with pickled lemons*
- Zebu Chimichuri served on its Kabaro pea and sweet potato purée** — 25<sup>000</sup> AR
- Duck breast with pineapple reduction** — 25<sup>000</sup> AR  
*Inspired by the hinterlands of southern Madagascar, served with creamy garlic potato puré*
- Lamb with prunes and couscous** — 25<sup>000</sup> AR
- Sausage rougail** — 25<sup>000</sup> AR  
*Reunionese recipe served with yeloo rice & grains*
- Burritos with meat of the day or vegetarian** — 25<sup>000</sup> AR

## Malagasy dishes

- Zebu varanga** — 25<sup>000</sup> AR  
*Shredded zebu meat*
- Lokanga Ravitoto** — 25<sup>000</sup> AR  
*Cassava leaves revisited with pork belly cooked with salt and tomato combava rougail*
- Romazava with seafood or tofu** — 25<sup>000</sup> AR / 22<sup>000</sup> AR  
*Fresh malagasy green leaves cooked with angivy: the national highlands dish, in a light broth*

*Served with red rice and a leafbroth*

## CHILDREN'S MENU

- Crispy chicken nuggets and french fries**  
OR  
**Bread reunionese Bouchon Gratiné (pork or chicken )**  
+ One scoop of icecream — 20<sup>000</sup> AR



*Lokanga Boutique Hotel*

## *Desserts*

<b>Ice nougat with speculoos</b>	— 18 <sup>000</sup> AR
<b>Roasted pineapple &amp; speculoos</b>	— 18 <sup>000</sup> AR
<i>Roasted pineapple with spices on crunchy speculoos &amp; a scoop of icecream</i>	
<b>Two pancakes</b>	— 15 <sup>000</sup> AR
<b>Coconut caramel flan</b>	— 15 <sup>000</sup> AR
<b>Choco mint</b>	— 15 <sup>000</sup> AR
<b>Lokanga Cheese cake &amp; its seasonal coulis</b>	— 18 <sup>000</sup> AR
<b>Homemade icecream</b>	— 7 <sup>000</sup> AR/scoop
<b>Banana donut with chocolate sauce and salted butter caramel</b>	— 15 <sup>000</sup> AR

## **BUFFET BREAKFAST : 30.000Ar**

Homemade bread (butter, jam & honey) yogurts,  
cereals, pancakes, cheese, little sweet cakes, fruits,  
Fresh Juice, tea, coffee, hot chocolate  
Ask the waiter for Eggs & Bacon

## **BRUNCH : 40.000Ar**

Samedi et Dimanche de 09h à 14h

Breakfast buffet (as above)

+ 1 tapas

+ 1 scoop of ice cream