



Seafood Menu

Experience the Taste of the Ocean

Dive into a world of flavor with our freshly sourced seafood, where quality and freshness are our top priorities. From the moment it arrives in our kitchen to the last bite on your plate, every dish is crafted with care and precision.

Meet Our Seafood Maestro Chef Umesh

With over a decade of culinary expertise, Chef Umesh brings a passion for seafood and a commitment to excellence. He believes that fresh, high-quality ingredients + great cooking techniques = a truly memorable experience.

What's New on the Menu?

Indulge in our signature seafood platter, prepared in your choice of Indian or Continental style.

Enjoy the delicate flavors of authentic Japanese sashimi and sushi, made fresh to order.

Whether you're a seafood lover or looking to explore new culinary horizons, we invite you to join us for an unforgettable dining experience.

Starter

CRISPY CALAMARI SALAD

25,000/=

Deep-fried calamari rings coated in crispy panko breadcrumbs, served our salad along with tartare sauce and lemonwedges.

COCONUT PRAWNS **59,000/=**

Golden-fried prawns coated with desiccated coconut served with garlic aioli and lemon

FISH CAKES

22,000/=

Freshly caught fish blended with Thai spices and herbs, crafted into flavorful fish cakes

ROCK SHRIMPS

30,000/=

Crispy rock shrimp coated in rice flour and Cajun spices, served with Cajun mayo and a wedge of lemon.

SEAFOOD TEMPURA **30,000/=**

A Japanese-style assortment of prawns, calamari, octopus, and fish, lightly battered and fried to perfection.

POKE BOWL

22,000/=

Aloha-style poke bowl with marinated seafood and fresh toppings, served over a bed of rice or greens.



Choose your favorite one !

Top Seafood



Soup

TOM KHA GAI

A traditional Thai coconut soup made with mixed seafood, delivering a tangy and mildly sour flavor

16,000/=

TOM YUM SOUP

A spicy Thai prawn soup, known for its bold, tangy and aromatic profile.

16,000/=

BOUILLO BLANC SOUP

One of France's finest soups, renowned for its light yet rich and savory flavor.

14,000/=

LOBSTER BISQUE

A luxurious, creamy soup made with lobster shells, offering a deep, indulgent seafood taste.

16,000/=

MIXED SEAFOOD SOUP

A flavorful medley of seafood, prepared in your preferred cuisine style.

16,000/=



Main Course

MIX SEAFOOD BURGER

Seafood patty served with lettuce, gherkins, tomato and aioli.

35,000/=

GRILLED WHOLE FISH

choose From: Parrot fish or white snapper (1KG)
Preparation: Your choice (Grilled, Fried, or Spiced)

59,000/=

SEAFOOD PLATTER (PREPARATION OF YOUR CHOICE)

Lobster, King Fish, Prawns, Calamari, Reef Fish, and Octopus

Served with: Grilled vegetables, rice, French fries, chachandu and garlic butter sauce.

145,000/=

LOBSTER

(900- 1000GM)

Preparation of your own choice
Served with: Rice, vegetable or French Fries with your choice of sauce

97,000/=

GRILLED OCTOPUS

Served with tempered sweet potato and passion fruit sauce.

30,000/=

OCTOPUS COCONUT CURRY

Traditional coconut-based curry.
Served with: Mbeya rice, chapati, and Swahili condiments.

35,000/=



RAWA FISH

Indian-style fish coated with semolina.

Served with: Chutney and salad.

39,000/=

IKAN GORENG

Traditional fried fish.
Served with: Sticky rice, cucumber, tomato, and sambal.

35,000/=

SUSHI 10 PICS

Tempura Maki
Spicy Tuna Maki Kappa Maki
Avocado Maki | Cheese Roll

35,000/=

PASTA GAMBA

Italian-style pasta with prawns.
Choice of pasta & sauce.

28,000/=

RISOTTO GAMBA

Creamy Italian-style risotto served with prawns.
Customizable to your preference.

36,000/=

ENJOY OUR

HOME MADE

MOMOS 8PCS

Veg: 18,000/=

**Non
Veg: 26,000/=**

Vegetable momos (steam | tandoori | fried)
Chicken momos (steam | tandoori | fried)
Prawn momos (steam | tandoori | fried)
Chinese stir fried momos
Fusion Thai curry with momos

Morogoro Road at Lumumba Road
Junction, Dar es salaam, Tanzania

For reservation:

+255 746 941 889 | +255 746 942 086

www.aurasuites.co.tz