

Our cold starters

Cristallized tomatoes, feta and pesto	14 000 Ar
Saka's salad	19 000 Ar
Panèd chicken/bleu and parmesan cheese/radishes/potatoes/salad/sweet chili sauce	
Niçoise salad	16 000 Ar
Green beans/potatoes/anchovy/green pepper/cucumber/egg/tuna/tomatoes	
Avocado with shrimp meat	19 500 Ar
Zébu carpaccio with parmesan cheese	19 000 Ar
Homemade foie gras ½ portion	22 500 Ar
Homemade foie gras	26 500 Ar

Our hot starters

Smoked melted mozzarella with tomatoes	18 000 Ar
Hot camembert with honey and peanuts	21 000 Ar
Escalope of foie gras	32 000 Ar
Warm goat cheese on toast and smoked ham 🐷	21 000 Ar
Fish soup with « rouille & croûtons »	19 000 Ar
Chinese soup	13 000 Ar

Our pasta

Conchiglioni with spinach and parmesan cheese	21 000 Ar
Spaghetti with Roquefort sauce	19 000 Ar
Spaghetti with pesto and tomatoes	17 000 Ar
Tagliatelles with porcini sauce	28 000 Ar
Tagliatelles with seafood	32 000 Ar
Spaghetti bolognese	23 000 Ar
Farfalle with tomatoe sauce, anchovy and fish	20 000 Ar
Additional local cheese	5 000 Ar
Additional parmesan or emmental cheese	7 000 Ar

Zaza Menu 21.000 Ar (under10YO)

Mini hamburger & french fries
Mini bolognese
Fish & Chips
With ice and a small surprise

Our fishes and seafood

Grilled filet of grouper fish OR with saffron sauce	32 000 Ar
Fish kebab* with remoulade sauce	27 000 Ar
Fricassée of calmar sauted with garlic	26 000 Ar
Shrimps cooked in a wok with vegetables	25 000 Ar
Capitaine with lemon butter and parsley	26 000 Ar
Shrimps sauted with garlic and parsley	25 000 Ar

Chocolate fondue with fresh fruit kebabs	13 000 Ar
Chocolate fondue on vanilla profiteroles	16 000 Ar
Chocolate « mi-cuit » with melting heart	13 000 Ar
Vanilla / Raspberry / Caramel	
Homemade brownie	12 000 Ar
Chocolate mousse with lemon sparkles	13 000 Ar
Crème renversée caramel	12 000 Ar
Crème brûlée	13 000 Ar
Banane flambée with rhum	10 000 Ar
Lemon snow pie	8 000 Ar
Plate of seasonal fruits	9 000 Ar
Fresh fruit salad	11 000 Ar
Plate of three Malagasy cheeses	17 000 Ar

Our meats and poultry

Grilled zébu filet	23 000 Ar
Zébu tartare	22 000 Ar
Mixed kebabs 🐷	25 000 Ar
Chicken/Zébu/Chipolatas	
Grilled tournedos with foie gras dressing 🐷	32 500 Ar
Chicken grilled with regional herbs	19 000 Ar
Chicken breast with vanilla sauce	25 000 Ar
Homemade duck confit	23 500 Ar
Pan-cooked duck breasts with foie gras dressing	38 000 Ar
Pan-cooked duck breast	35 000 Ar
Duck breast masikita (04 pieces)	30 000 Ar
Méli mélo	30 000 Ar
Pan-cooked duck breast, gizzard, smoked duck breast, avocado, potato and salad	

Our malagasy dishes

Ravitoto-coco with pork 🐷	15 000 Ar
Traditional Romazava	20 000 Ar
Pork and dried shrimps 🐷	21 000 Ar
Tilapia with peas of Bambara	20 000 Ar

Every week end from Friday

Homemade Sauerkraut 🐷	32 000 Ar
-----------------------	-----------

Nos plats végétariens

Vegetarian Mine sao 🌶️	11 000 Ar
Saffron rice with vegetables	10 000 Ar
Vegetarian kebabs	10 000 Ar
Vegetarian pizza (please order before 8.30pm)	18 000 Ar
Delicious pizza with its tomato sauce, eggplant, artichoke, mushroom, green pepper, rosemary and olive oil...	

Our accompaniments

French fries / sauted potatoes / green beans/ spaghetti / mashed potatoes / diced vegetables/ rice/ green salad/

Additional accompaniments	5 000 Ar
---------------------------	----------

Choice of sauces

Mustard/ Tomato / Honey	4 500 Ar
Green pepper	5 000 Ar
Roquefort / Anchovy and olive	6 000 Ar

★ Our specialties

★ New

🐷 With pork

🌶️ Spicy dishes

Our desserts

Café gourmand	14 000 Ar
Café gourmand Illy or Nespresso	17 000 Ar
Irish coffee	13 000 Ar
Colonel	12 000 Ar

Our pastries (please order before 7pm)

Opéra	7 000 Ar
Moka café or vanille	5 500 Ar
Cheesecake	15 000 Ar
Fruit Mille-feuille or Marbré	7 000 Ar
Dune with vanilla cream	2 700Ar/pièce
Forêt noire	10 000 Ar
Eclair vanilla/coffee/chocolate	7 500 Ar
BIRTHDAY CAKE to order. Price from:	6 500 Ar/pièce

Payment with Visa card from 100.000 Ar
Bank card from abroad= transaction in Euros only
Payment by check not accepted

For private dinners with friends, family or colleagues, book the Garden room now at restauration@sakamanga.com

* Depending on arrival