



## Tour Name

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Zesty Zanzibar

## Tour City

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Zanzibar

## Tour Snapshot

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Foodies rejoice! Your favourite cooking element takes centre stage in this Zanzibar food tour of the local spice culture. We'll take you beyond the shaker to a spice farm to sample the best "Spice Island" has to offer. After exploring a nearby village, we'll head to the home of a local cassava farmer for a Swahili cooking lesson and lunch of freshly-farmed produce.

### Highlights

- Discover "The Spice Island" through your senses
- Indulge your taste buds with samples of fresh tropical fruits and spices at a local spice farm
- Experience local life and development in a nearby village off the tourist trail
- Meet a local cassava farmer for a look at African farming techniques and a vegetarian cooking lesson
- Taste the distinct flavours of Zanzibar in a delicious Swahili lunch prepared with only the freshest local ingredients

Inclusions: Local English-speaking guide, transportation, lunch, cooking lesson.

Exclusions: All spices and other products sold at the farm, tips and gratuities for the guide.

### **Schedule details**

- Duration: 4 hours
- Meeting point:  
In front of the Old Fort main entrance, Stone Town, Zanzibar.
- Find the exact meeting point with what3words: [///included.stolen.moth](https://www.what3words.com/?i=stolen.moth.included)
- Starting time: 9.00 AM
- Ending point:  
Drop off to anywhere in Stone Town

### **Full Itinerary**

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Experience the culinary love affair that is Zanzibar and its 100 year relationship to spices! Not long ago, Zanzibar was supplying 80% of the world's cloves, earning it the nickname of "Spice Island". Since then, it's gotten some stiff global competition for its biggest export, but the distinctive flavours are still very much present in local cuisine and culture.

We begin our Zanzibar food tour at the source – a local spice farm. Here, you'll get a chance to taste seasonal samples and learn local farming techniques. Think Zanzibar only farms spices? Think again! On top of your spicy favourites like cinnamon, cardamom, ginger, nutmeg, chilli, vanilla, saffron, and curry, they also cultivate pineapples, jackfruits, lemons, limes, oranges, pomelos, durians, and coconuts which you may get to taste straight from the tree!

After snacking on a variety of fresh fruits, we'll head over to a nearby farming village. This is a rare opportunity to explore a local village off the tourist route and experience local life, work, and development just as it is.

From there, we'll visit a local farmer to see her small cassava farm. After trying our hand at African farming, she'll take us to her outdoor kitchen for a local cooking lesson. All the ingredients used for the vegetarian dish are fresh from the village and nearby farmland. Ever wanted to know how to make coconut milk from a fresh coconut? Now's your chance!

Our Zanzibar tour will end with a tasty Swahili lunch, including the dish we prepared as well as spiced rice, bananas, and local in-season produce. Feeling satisfied, we'll head back to Stone Town. On our way, make sure to ask your local guide about other off-the-beaten-path adventures in Zanzibar.

### **Additional information**

Inclusions: Local English-speaking guide, transportation, lunch, cooking lesson.

Exclusions: All spices and other products sold at the farm, tips and gratuities for the guide.

Dress standard: Modest dress and good walking shoes for the farm.

Your Trip: For your Urban Adventure you will be in a small group of a maximum of 12 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the meeting point.

Closure of sites: There might be changes in the tour plan during the month of Ramadan and on national holidays.

Child Policy: Children between the ages of 6 and 11 inclusively are permitted on this tour at the rate listed above. Please select 'child' above when booking. Children below the age of 6 are not permitted on this tour.

### **Local contact**

Office phone number: +255 777 480 019

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