Menu for Climbing Kilimanjaro

Day #	Meal	Meal type	Regular
		Soup:	Vegetable soup
		Salad:	Avocado salad
Day 1	Dinner	Main meal:	 Fried potato Fried zucchini with tomatoes Mung beans in coconut sauce Bamia stew with carrot, onion, tomatoes and coconut milk Fried spinach with onion and garlic
		Fruits:	Watermelon slicesOranges or Machenza (Seasonal)
	Breakfast	Porridge:	Oats and fried peanuts
		Main meal:	 Fried beetroot slices with garlic Baked beans Avocado slices Fried sweet potato slices Stewed mchicha with onion
		Fruits:	BananasPineapple slices
	Lunch	Soup:	Butternut soup
Day 2		Salad:	Mexican salad (tomatoes, bell pepper, corn, zucchini, onion)
		Main meal:	 Spaghetti Vegetarian stew with chickpeas, green pepper, carrot and broccoli and ginger in tomato sauce Eggplant slices fried with garlic Avocado slices
		Fruits:	Passion fruit or Mango (Seasonal)Papaya slices
		Soup:	Leek soup
	Dinner	Salad:	Kachumbari salad (cucumber, tomatoes, onion and coriander in lemon juice)

		Main meal:	 Rice Coconut mushrooms with carrot, onion, green pepper and coriander Fried Zucchini and tomatoes Fried cabbage
		Fruits:	Watermelon slicesOranges or Machenza (Seasonal)
	Breakfast	Porridge:	Oats and fried peanuts
Day 3		Main meal:	• Chapati

			 Butternut stew with coriander and tomatoes Fried zucchini Avocado slices Baked beans
		Fruits:	● Bananas ● Pineapple
		Soup:	Vegetable soup
		Salad:	Garden salad (tomatoes, cucumber, carrot, oregano, minced garlic and apple vinegar)
		Main meal:	 Mashed potato Yellow lentils stew with carrot, onion, ginger, corriander and garlic Stewed mchicha with onion Eggplant slices fried with garlic
	Lunch	Fruits:	PapayaPassion fruit or Mango (Seasonal)
	Dinner	Soup:	Vegetable soup
		Salad:	Avocado salad
		Main meal:	 Rice Stir-fry mushrooms with carrot, onion, yellow pepper, tomatoes and green beans and coriander Bamia stew with carrot, onion, tomatoes and coconut milk Fried spinach with onion and garlic

		Fruits:	Oranges or Machenza (Seasonal)Bananas
	Breakfast	Porridge:	Oats and fried peanuts
		Main meal:	 Garden salad Fried taro slices Avocado slices Lentil cutlets Baked beans
		Fruits:	PineapplePassion fruit or Mango (Seasonal)
	Lunch	Soup:	Vegetarian borscht
		Salad:	Mexican salad (tomatoes, bell pepper, corn, zucchini, onion)
		Main meal:	 Maccaroni Coconut chickpeas with green pepper, carrot, onion and ginger • Fried tomatoes and zucchini
Day 4		Fruits:	Passion fruit or Mango (Seasonal)Bananas

	Dinner	Soup:	Leek soup
		Salad:	Kachumbari salad (cucumber, tomatoes, onion and coriander in lemon juice)
		Main meal:	 Rice Soya beans stew with tomatoes, garlic and celery Bamia stew with carrot, onion, tomatoes and coconut milk • Eggplant slices fried with garlic
		Fruits:	 Passion fruit or Mango (Seasonal) Oranges or Machenza (Seasonal)
Day 5	Breakfast	Porridge:	Oats and fried peanuts

		Main meal:	 Chinese rice Fried Mushrooms Avocado slices Chickpeas in tomato sauce Stewed mchicha with onion
		Fruits:	Papai Pineapple
		Soup:	Butternut soup
		Salad:	Garden salad (tomatoes, cucumber, carrot, oregano, minced garlic and apple vinegar)
	Lunch	Main meal:	 Rice Vegetarian stew with lentils, green pepper, carrot and broccoli and ginger in tomato sauce Fried cabbage
	Dinner	Fruits:	Watermelon slicesBananas
		Soup:	Leek soup
		Salad:	Avocado salad
		Main meal:	 Fried potato Fried eggplants with tomatoes and coriander Boiled carrot, green beans and broccoli Fried spinach with onion and garlic
		Fruits:	 Passion fruit or Mango (Seasonal) Oranges or Machenza (Seasonal)
		Porridge:	Oats and fried peanuts
Day 6	Breakfast	Main meal:	 Fried potato Fried Zucchini Avocado slices Fried tomato Fried spinach with onion and garlic

		Fruits:	Bananas Watermelon
	Lunch	Soup:	Butternut soup
		Salad:	Mexican salad (tomatoes, bell pepper, corn, zucchini, onion)
		Main meal:	 Rice Soya beans stew with carrot, onion, ginger, corriander and garlic Eggplant slices fried with garlic Stewed mchicha with onion
		Fruits:	PineapplePassion fruit or Mango (Seasonal)
		Soup:	Leek soup
		Salad:	Kachumbari salad (cucumber, tomatoes, onion and coriander in lemon juice)
	Dinner	Main meal:	 Fried potato Choroko with coconut milk Fried tomatoes and zucchini Stewed mchicha with onion
		Fruits:	Passion fruit or Mango (Seasonal)Papaya
	Breakfast	Porridge:	Oats and fried peanuts
Day 7		Main meal:	 Fried beetroot slices with garlic Baked beans Avocado slices Fried sweet potato slices Stewed mchicha with onion
		Fruits:	Passion fruit or Mango (Seasonal)Watermelon
	Lunch	Soup:	Vegetable soup
		Salad:	Garden salad (tomatoes, cucumber, carrot, oregano, minced garlic and apple vinegar)
		Main meal:	 Mashed potato Fried mushrooms Bamia stew with carrot, onion, tomatoes and coconut milk • Fried cabbage

	•		
		Fruits:	PineappleBananas
		Soup:	Garlic soup with coriander
	Dinner	Salad:	Avocado salad
		Main meal:	Maccaroni
			 Stir-fry red beans with carrot, onion, yellow pepper, tomatoes and green beans and coriander Avocado slices Stewed mchicha with onion
		Fruits:	MangoesBananas
		Porridge:	Oats and fried peanuts
	Breakfast	Main meal:	 Baked beans Avocado slices Fried sweet potato slices Stewed mchicha with onion
		Fruits:	PineapplePassion fruit or Mango (Seasonal)
	Lunch	Soup:	Leek soup
		Salad:	Mexican salad (tomatoes, bell pepper, corn, zucchini, onion)
		Main meal:	 Maccaroni Coconut chickpeas with green pepper, carrot, onion and ginger • Fried tomatoes and zucchini
Day 8		Fruits:	Passion fruit or Mango (Seasonal)Bananas