

envisioned in 1999 as a place for two childhood friends who are more than brothers, to host their families and friends. kizikula feels like a friend's beach home rather than a hotel.
a collaborative project with nine rooms designed by different muses - mostly non-designers.
architecture brief designed around sensual lovers with indulgent bathrooms and natural materials.
artist haven.
family owned and run.
abundant permaculture spice, vegetable, and fruit gardens. eggs from our free-range chickens and milk and cheese from our goats.
fresh seafood directly from neighbouring fishing village to our kitchen.
bakery - overseen by our mother - serving the best sourdough, croissants, and traditional island breads.
deep respect for nature and traditions and skepticism for modern fads that have yet to stand the test of time (lindy effect).
the sunsets, star-gazing, coral reef banks, and dramatic tides leave one in awe of mother nature.
all nine rooms can be booked together for body/ shamanic/yoga/dance/healing etc. retreats.

permaculture, traditional farming and food, michael pollan, grandmothers' cooking, art devany, middle eastern food, fresh local seafood, organic modern swahili cuisine, mama's baking, arab hospitality, matt dillon, renee erickson
organic farming:
coconut banana
papaya
mango
lime
hibiscus
tomato
sweet potato taro
pineapple
chillies
lemongrass
ginger
rosemary
mint
baobab leaves
spinach
coriander
free range eggs
chaya
mooring
bilimbi
cassava
turmeric
home-made jams
pickles
herbal teas
goats cheese








## opening summer 2020

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