nine rooms

each one designed by a different muse.



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.



food + land inspirations

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



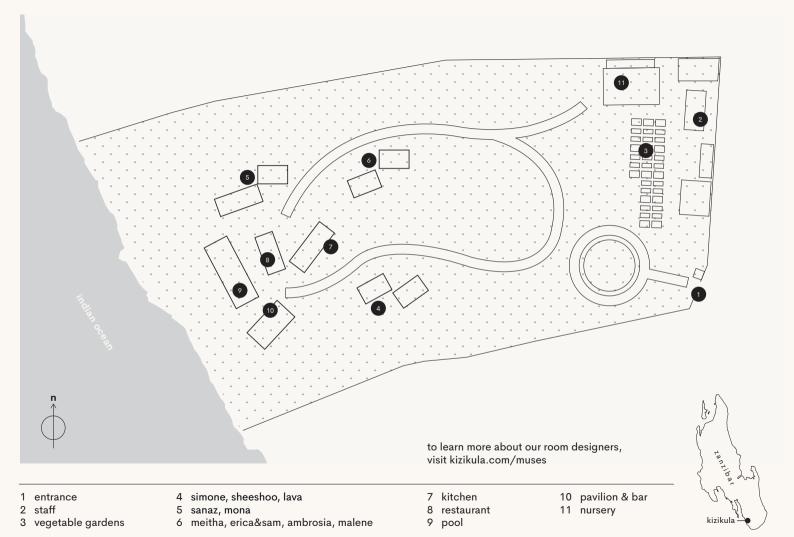












opening summer 2020

for info and bookings: info@kizikula.com asante sana

