

Review: Sanaa – Disney’s Animal Kingdom Lodge, Kidani Village

By DairyFreeGina

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Sanaa is a must eat at restaurant when I visit Disney especially, for my annual birthday trip. I was thrilled to have Chef Carroll cook for me again when I ate there this February, and all of her suggested meal items were fantastic!

I usually start with vegan Samosas. These are now on the bar menu but you can still order them as an appetizer. The Samosas, filled with peas and potatoes in a flaky dairy-free crust were served with a multi colored beet salad. Unfortunately my favorite salad, the Bhel Puri, is no longer on the menu. I couldn't get a good answer as to why it was dropped, but my server reported salad sales have been down ever since it was taken off the menu. Bhel Puri is still used on some dishes as a topping or garnish, including on all of the fish dishes.



My main meal consisted of Lentil Dahl which Sanaa makes better than any Indian restaurant I’ve ever eaten at. I also tried a new dish suggested by Chef Carroll: Coconut Curry Veggies which now I can highly recommend too. It is so delicious

and the coconut flavor is evident but not overpowering. It will warm you up and keep you full.



The vegan, gluten free Naan recipe has changed for the better. The new flour being used produces a lighter, less dense bread. I ate two and brought six home. In my refrigerator they lasted a week and never lost freshness or taste.



Not only does Sanaa have outstanding food and a large selection of vegan offerings, but while you eat you get to observe the animals on the Savannah. If you are lucky they might even come right up to your window and join you!



Sanaa is open for lunch and dinner.

Reservations are required.