

## STARTERS

### Mangrove oysters

Fresh on ice - Limes, Tabasco, black pepper  
Mambrui - Grilled with garlic butter, soy and coconut

plate	platter
950	1300
1000	1500

### Seared tuna tataki

Seared yellow fin tuna, blood orange, takuan, wasabi peas, pickled ginger, ponzu dressing

**1400**

### Tamarind sea fish ceviche

Marinated pieces of sea fish catch of the day, lime, coconut cream, chilli, gherkins and fennel

**1350**

### Crab or prawn and avocado fiesta

Fresh crab meat or prawns, chunky guacamole, tobiko, chilled gazpacho

**1650**

### Grilled baby calamari

Grilled baby calamari, red capsicum, roasted garlic and capers, sesame seeds, chimichurri salsa, balsamic

**1550**

### Goat cheese and barbecue cherry tomatoes

Char-grilled red tomatoes, pickled onions, goat cheese, cranberries, fresh basil, herb mayo

**1600**

### Palm heart yakitori

Grilled native palm heart, red pepper salsa, coriander, spring onions, olive and lime drizzle, yakitori sauce

**1400**

### Crispy eggplant fingers

Deep fried eggplant, toasted sesame, ginger, garlic, lime, sweet soy and sesame emulsion

**1050**

### Smoked beef carpaccio

Smoked beef slices, fennel, cucumber, mango and pickled ginger, capers, truffled avocado

**1600**

## SUSHI AND SASHIMI

### Sushi boat for 2 people

Crazy tobiko, California rolls, tuna maki, salmon maki, tuna nigiri, tuna sashimi, salmon sashimi

**5850**

Ask your waiter for detailed sushi and sashimi menu for more options

## SOUPS

### Cream of tomato soup

Roast plum tomato soup, Jersey cream

**950**

### Creamy onion soup

Light and creamy with a cheese crouton

**850**

### Crab corn soup

Essence of fresh corn soup off the cob, crab meat, spring onions, coriander, egg white mousseline

**1650**

### Tamarind fish soup

A house speciality. An Indian Ocean bouillabaisse with saffron, aniseed, hint of chilli, crouton and rouille

**1600**

## SALADS

### Fresh garden salad

Seasonal leaves, cucumber, beetroot, pickled carrots, avocado, cherry tomatoes, crisp onions, sunflower seeds, lime and olive dressing

**950**

**Green leaf salad** 950

A bowl of seasonal green leaves, fresh herbs, ginger and lime vinaigrette

**Tofu, palm heart and cucumber salad** 1650

Tofu, palm heart, pickled cucumber, carrots, takuan, blood orange, aubergine salsa, wasabi mayo

## FISH

**Catch of the day** 3000

Freshly caught fish of the day, cooked your way:

Grilled and served with lemon butter sauce, Swahili or chilli garlic

**Whole fish** 3200

Whole sea fish of the day served with hot sweet and sour sauce

**Tilapia** 3000

Fried whole or fillet tilapia with Homabay sauce

**Salmon fillet** 5500

Grilled fillet of salmon served with lemon butter sauce

## PRAWNS

Queen	King	Jumbo
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**Piri piri prawns** 4200 4500 4500

(On or off the shell but on is better)

A Tamarind classic, grilled with garlic butter, chilli, paprika, lime juice, fresh coriander served with saffron rice

**Garlic beach prawns** 4600

Pan fried special queen prawns, lime, garlic, butter, coconut rice

**Prawn and mango curry** 4400

Pan fried queen prawns, mango curry, coriander, chapati, coconut rice, condiments

## CRAB

**Hot or cold whole crab** 4500

Butter sauce or mayonnaise

**Chilli crab** 5000

Most famous Tamarind dish, not as hot as the name implies.

Spicy and slightly sweet

**Crab thermidor** 5500

Fresh crab meat, onions, mushrooms, garlic, mustard, cognac, white wine, cheese, coconut rice

**Roast garlic crab** 5500

Char grilled with lime, olive oil, cracked black peppercorn and garlic butter sauce

## SPINY Rock LOBSTER

*price* per 100g

### Grilled lobster

Grilled, flambée au cognac, lemon butter, coconut rice

**1050**

### Lobster Swahili

Tomatoes, garlic, saffron, fresh coriander, coconut cream, saffron rice

**1050**

### Lobster Tamarind

Taken out of the shell, flamed with brandy, gently simmered in white wine, butter, cream, tomato and fresh herbs, coconut rice

**1150**

## MIXED SEAFOOD

### Seafood laksa

Lobster, prawns, crab, calamari, octopus and fish cooked in a coconut ginger, galangal and lime broth, coconut rice

**4700**

### Seafood pasta

Lightly fried seafood, saffron, mushrooms, fresh basil, truffle oil.  
Choice of linguine or squid ink pasta

**3200**

### Mixed seafood platter

Selection of Indian Ocean seafood with dips and sauces, coconut rice

**6500**

## MEAT AND FOWL

### Grilled spring chicken

• Honey and ginger spring chicken - ginger, soy, garlic, honey and lime  
• Chilli garlic spring chicken - ginger and coriander

**3000**

### Chicken breast

Grilled chicken breast, signature pipipi butter or ukwaju sauce served on creamed spinach

**3000**

### Duck breast

Roasted duck breast, confit leg spring roll, leafy spinach, peaches, raspberry, balsamic glaze

**3500**

### Quail

Farm reared Kenyan quails grilled or pan fried

**3500**

### Sirloin steak

300g grass fed sirloin, fresh herb salad, sage battered onion rings

Choice of sauce:- Pepper, red wine, béarnaise

**4000**

**3500**

### Pepper steak

250 gram fillet steak served with a fresh herb salad, sage battered onion rings, pepper sauce

## EXTRA SIDES

**500**

Creamed spinach

**500**

Fresh garden salad

**500**

Mixed vegetables

**500**

French Fries

**500**

Mashed potato

**500**

Ugali

## DESSERTS

<b>Crêpes Mt Kenya</b>	<b>900</b>
Wafer thin pancakes cooked in butter, lime and orange juice, flambé with cognac and coffee liqueur, served with vanilla ice cream	
<b>Coupe bahari</b>	<b>1250</b>
Raisins soaked in rum, banana slices, chocolate sorbet, coconut ice-cream, caramel sauce	
<b>Mixed berry fondant</b>	<b>1050</b>
Berry flavoured molten lava cake served with vanilla ice cream	
<b>Ginger pudding</b>	<b>1150</b>
A warm ginger pudding, vanilla ice cream, and butterscotch sauce	
<b>Chocolate explosion</b>	<b>1050</b>
Almond, dark chocolate, butter, ice cream	
<b>Chocolate mischief</b>	<b>1400</b>
Wickedly rich dark chocolate, biscuit cake made with nuts and rum, served with milk ice cream	
<b>Assorted home - made ice cream</b> (choose any 3 flavours)	<b>950</b>
Vanilla ice cream, chocolate, strawberry, coconut, salted caramel	
<b>Fresh fruit sorbet</b> (choose any 3 flavours)	<b>850</b>
Home-made lime, passion, mango, tree tomato.	
<b>Fresh fruit salad or fresh fruit platter</b>	<b>800</b>
Tropical fresh seasonal fruits, served with ice cream or fresh cream	
<b>Tamarind sampler</b>	<b>1950</b>
A selection of three signature desserts with ice cream, sorbet and fruits in season	

## AFTER DINNER DRINKS AND BOOZY COFFEE

<b>Don Pedro</b>	<b>750</b>
Vanilla ice cream, Scotch or Kahlua	
<b>Irish coffee</b>	<b>750</b>
Fresh cream, Irish whiskey, Kenyan coffee	
<b>Coffee</b>	<b>350</b>
Espresso	
Capuccino	
Latte	
Regular Kenyan	
<b>Digestifs</b>	<b>450</b>
Limoncello	
Amaretto	
Grappa Nonino	
Calvados	
<b>Tea</b>	<b>350</b>
Moroccan mint	
Selected herbal	
Regular Kenyan	