

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

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

950

Tofu, palm heart and cucumber salad

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

1650

FISH

Catch of the day

Freshly caught fish of the day, cooked your way:
Grilled and served with lemon butter sauce, Swahili or chilli garlic

3000

Whole fish

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

3200

Tilapia

Fried whole or fillet tilapia with Homabay sauce

3000

Salmon fillet

Grilled fillet of salmon served with lemon butter sauce

5500

PRAWNS

Piri piri prawns

(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

Queen

King

Jumbo

4200

4500

4500

Garlic beach prawns

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

4600

Prawn and mango curry

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

4400

CRAB

Hot or cold whole crab

Butter sauce or mayonnaise

4500

Chilli crab

Most famous Tamarind dish, not as hot as the name implies.
Spicy and slightly sweet

5000

Crab thermidor

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

5500

Roast garlic crab

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

5500

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 piripiri 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

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

AFTER DINNER DRINKS AND BOOZY COFFEE

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