



Menu



Sea Food Restaurant

STARTERS

- ▶ Calamari rings 850
(Rings of squid coated in super Crispy crunchy dipped in oil served with lemon wedges)
- ▶ Fish Fingers 800
- ▶ Fish Burger 900
- ▶ Fish Sandwich 750
- ▶ Prawns Skewers 1300
- ▶ Sea food skewers 1300
- ▶ China town prawns 1300
(All served with french fries and salad)
- ▶ Fish Samosas (3pcs) 290

SOUP

- ▶ Mixed seafood soup 850
(A clear creamy mixed seafood soup)
- ▶ Octopus soup 600

SALAD

- ▶ Mixed Sea food salad 1100
(Octopus, Tuna fillet, Prawns, with fresh garden salad cucumber, tomato and onion served with cocktail sauce)
- ▶ Avocado prawns salad 850
(Prawns, avocado, lettuce, cucumber, tomato and onion served with cocktail sauce)

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SWAHILI STYLE



- ▶ Samaki wa kupaka - 1/2kg- 900 1kg- 1,700
(Grilled Fish with coconut sauce served with white rice, chapati or naan)
- ▶ Kamba wa nazi - 1600
(Prawns with coconut sauce homemade very tasty served with rice)
- ▶ Pweza wa nazi - 1400
(Octopus with coconut sauce traditionally cooked with spice served with rice)
- ▶ Prawns Masala - 1600
(Prawns cooked in Indian spices served with white rice or naan)
- ▶ Fish Masala - 1400
(Fish cooked in Indian spices served with rice or naan)
- ▶ Fish Curry 1400



SIZZLING

- ▶ Prawns stir fry 1100
- ▶ Fish stir fry 1100
- ▶ Seafood mixed stir fry 1200

MAIN DISHES

- ▶ Fish Tuna pilau - 900
- ▶ Prawns Pilau - 1050
- ▶ Fish Tuna biryani - 1050
- ▶ Prawns biryani - 1200
- ▶ Prawns stir fry rice - 1400

SEA FOOD PLATTER



- ▶ Mixed Sea food platter - 7,500 1/2- 4,000
(Octopus, Calamari, tuna fillet, lobster, king prawns served with garlic butter sauce and variety of dips)
- ▶ Lobster Thermidor - 3500
(Lobster thermidor is a french dish consisting of a creamy mixture of cooked lobster meat and mushroom stuffed into lobster shell then oven browned cheddar cheese crust)
- ▶ Jumbo periperi prawns - 2,500
(Jumbo prawns marinated in spicy periperi sauce and grilled served with garlic butter sauce)

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SIDES



▶ White rice plate 250

▶ Ugali 150

▶ Plain chips 250

▶ chips masala 300

▶ Garlic chips 300

▶ periperi chips 300

▶ Pausine Chips 300

▶ Mchicha wa nazi 250

▶ Sukuma wiki 200

▶ Chapati 100

▶ Rotti 150 (5 pcs)

▶ Plain Naan 100

▶ Buttered Naan 130

▶ Garlic Buttered naan 150

▶ Mahamri 100 (4pcs)



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PIZZA

- ▶ Mixed sea food pizza 1400
(Mixed sea food, Mozzarella)
- ▶ Prawns Tikka masala 1300
(prawns with spices, mozerella)



PASTAS

- ▶ Tagliatelle seafood 1500
(Tagliatelle pasta with mixed seafood tossed in red sauce garnished with parmesan sharings)
- ▶ Spaghetti al Gamberi 1400
(Prawns with spaghetti, garlic and in red sauce)
- ▶ Penne Linguine 1400
(Prawns, Penne, olive oil fresh celery)

GRILLED CORNER

- ▶ Grilled calamari 1400
Grilled calamari with garlic sauce served with french fries
- ▶ Grilled octopus 1200
Grilled octopus with garlic sauce served with french fries
- ▶ Grilled Fish - 1/2KG 1100
Grilled fish tikka, served with chips and fresh salad
- ▶ Grilled fish fillet 1400
Grilled fish filler tuna with traditional spices served with white rice and veges
- ▶ Grilled Lobster thermido 2500
- ▶ Grilled Jumbo 2500



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BEVERAGES

HOT COFFEE

	Single	Double
►Espresso	200	250
►Americano	230	270
►Long Black	230	270
►Cappucino	280	300
►Latte	300	320
►Spanish Late	330	350
►Café Mocha	320	340
►Caramel Machito	280	300
►Flat white	280	
►Cortado	250	
►Hot chocolate	300	
►Machiato -	250	
►Lungo -	240	
►Ristretto	230	

HOT TEA

►Chai Latte -	270
►Milk Tea -	230
►Flavoured milk tea	250
(masala, Ginger, Cardamom)	
►Black Tea -	150
►Hot dawa -	270
►Herbal Tea -	150
(Hibiscus, Green tea, Jasmine, Earl Grey)	

(For extra flavours; vanilla, caramel, hazelnut, coconut, honey 100/-)

ICED COFFEE

Iced Espresso -	250
Iced Americano -	270
Iced Cappucino -	200
Iced Latte -	300
Iced spanish	350
Iced Mocha	350
Affogato -	330
Iced Chocolate	230

ICED TEA

Arnold Palmer	200
Iced Dawa	290



MILK SHAKES



- | | | | |
|---------------------|-----|------------------|-----|
| ▶ Vanilla Shake | 380 | ▶ Caramel Shake | 420 |
| ▶ Chocolate Shake | 380 | ▶ Date Shake | 420 |
| ▶ Straw berry Shake | 380 | ▶ Tropical Shake | 420 |
| ▶ Blueberry Shake | 380 | | |
| ▶ Fudge shake | 380 | | |
| ▶ Mint Shake | 420 | | |
| ▶ Oreo Shake | 420 | | |
| ▶ Coffee shake | 420 | | |

SLUSH

- | | |
|--|-----|
| ▶ Passion, Mango,
Strawberry, Blue berry,
Tropical | 350 |
|--|-----|



SMOOTHIES

- | | |
|--------------|-----|
| ▶ Mango | 380 |
| ▶ Strawberry | 380 |
| ▶ Banana | 380 |
| ▶ Tropical | 420 |

FRAPPES

- | | |
|--------------|-----|
| ▶ Chocolate | 480 |
| ▶ Caramel | 480 |
| ▶ Mint | 480 |
| ▶ Strawberry | 480 |

FREAK SHAKE

- | | |
|-------------------|-----|
| ▶ Kitkat Freak | 700 |
| ▶ Loaded nuts | 650 |
| ▶ Oreo Freak | 650 |
| ▶ Chocolate freak | |



FALOODA

- | | |
|---|-----|
| ▶ Avocado | 480 |
| ▶ Milk shake | 480 |
| ▶ Tropical
(Avocado mixed with
milkshake) | 480 |

DESSERTS

- | | |
|---------------------------------------|-----|
| ▶ Sundaes | 450 |
| Strawberry,choc biscuit, | |
| ▶ Ice cream scoops | 150 |
| Strawberry,vanilla,
chocolate,mint | |

JUICES

- ▶ Carrot 350
- ▶ Apple 400
- ▶ Betroot 350
- ▶ Orange 300
- ▶ Water melon 300
- ▶ Pineapple 350
- ▶ Tamarind 300

(Freshly squeezed juices)

MOCKTAILS

- ▶ Lemonade 330
- ▶ Strawberry lemonade 430
- ▶ Strawberry Daquiri 430
- ▶ Mojito 480
strawberry,apple,kiwi,green mint,cucumber
- ▶ Classic mojito 450
- ▶ Pine & mint 430
- ▶ Pina colada 450
- ▶ Lemon & Mint 430
- ▶ Blue lagoon 480
- ▶ Arizona sunset 500
- ▶ Beach water 500

SOFT DRINKS

- ▶ Keringeti 500 ml 100
- ▶ Keringeti 1L 200
- ▶ Sparkling 500 ml 150
- ▶ Canned soda 200
- ▶ Bottled soda 150
- ▶ Red bull 350



DETOX DRINKS

► Green Apple and Celery Juice 400

For a detox drink that is both filling and light, blend green apple, celery and cucumber with lemon juice. This juice is rich in fiber and antioxidants, aiding detoxification and improving digestion. It is tangy, refreshing, and perfect if you want a more substantial reset drink. Pair it with salad or sprouts for a wholesome post-festive lunch and food

INGREDIENTS

Blended green apple, celery, and cucumber with lemon juice, it is rich in fiber and antioxidants, aiding detoxification and improving digestion.

► Cucumber-Mint Cooler 400

This hydrating and refreshing drink combines the cooling effects of cucumber and mint, Supporting digestion and help reducing bloating while keeping you hydrated.

INGREDIENTS

Blend peeled cucumber and fresh mint leaves with cold water and a splash of lemon juice.

Tropical Pineapple & Ginger 400

The natural sweetness of tropical fruits makes this a refreshing drink, while key ingredients aid digestion, reduce bloating ,immune support and energy boost.

INGREDIENTS

1 cup frozen pineapple chunks.
1/2 banana.
1 cup spinach.
1/2 inch fresh ginger, grated .
coconut water