



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)



SWAHILI STYLE



- Samaki wa kupaka - 1/2kg- 900 1kg- 1,700
(Grilled Fish with coconut sauce served with white rice, chapati or naan)
- Baked Fish 1/2kg - 900 1Kg - 1700
(Baked fish of choice with tomato onions and mixed bell peppers 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
- Lobster wa Nazi 2700
(Grilled lobster with homemade coconut sauce served with white rice, chapati or naan)

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
Fresh lobster meat in creamy mixture of sauce and mushrooms stuffed in shell, oven browned with cheddar cheese crust
- Jumbo periperi prawns - 2,500
(Jumbo prawns marinated in spicy periperi sauce and grilled served with garlic butter sauce)
- Crab Thermidor- 3500
Fresh Crab Meat, Onions, Mushrooms, Garlic, Mustard, Cheddar Cheese, Coconut Rice

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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)
- ▶ Parsley potatoes 250
- ▶ Mashed potatoes 300
- ▶ Coconut rice 350
- ▶ Veg rice 450





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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 King fish -1400
- Grilled Lobster thermido 2500
- Grilled Jumbo Prawns 2500
(Served with garlic sauce and french fries)
- Grilled Whole Fish
(Price depends with size of fishServed with fresh salad)



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BEVERAGES

HOT COFFEE

| | Single | Double |
|-------------------|--------|--------|
| ► Espresso | 200 | 250 |
| ► Americano | 230 | 270 |
| ► Long Black | 230 | 270 |
| ► Cappuccino | 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 Cappuccino - | 300 |
| Iced Latte - | 300 |
| Iced spanish | 350 |
| Iced Mocha | 350 |
| Affogato - | 350 |
| Iced Chocolate | 250 |

ICED TEA

| | |
|---------------|-----|
| Arnold Palmer | 200 |
| Iced Dawa | 290 |



MILK SHAKES

| | | | |
|---------------------|-----|------------------|-----|
| ► Vanilla Shake | 400 | ► Caramel Shake | 450 |
| ► Chocolate Shake | 400 | ► Date Shake | 450 |
| ► Straw berry Shake | 400 | ► Tropical Shake | 450 |
| ► Blueberry Shake | 400 | | |
| ► Fudge shake | 400 | | |
| ► Mint Shake | 450 | | |
| ► Oreo Shake | 450 | | |
| ► Coffee shake | 450 | | |

SLUSH

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

SMOOTHIES

| | |
|--------------|-----|
| ► Mango | 400 |
| ► Strawberry | 400 |
| ► Banana | 400 |
| ► Tropical | 450 |

FRAPPES

| | |
|--------------|-----|
| ► Chocolate | 500 |
| ► Caramel | 500 |
| ► Mint | 500 |
| ► Strawberry | 500 |

FREAK SHAKE

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

FALOODA

| | |
|--------------------------------|-----|
| ► Avocado | 500 |
| ► Milk shake | 500 |
| ► Tropical | 500 |
| (Avocado mixed with milkshake) | |

DESSERTS

| | |
|---------------------------------------------------------------------|-----|
| ► Sundaes | 450 |
| Strawberry, choc biscuit, | |
| ► Ice cream scoops | 150 |
| Strawberry, vanilla, chocolate, mint. | |
| ► Mixed fruits | 250 |
| (Mango, banana, apple, watermelon and grapes) | |
| ► Mixed fruit with ice cream | 350 |
| (Mango, banana, apple, watermelon, grapes and 1 scoop of ice cream) | |

JUICES

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

(Freshly squeezed juices)

MOCKTAILS

- Lemonade 350
- Strawberry lemonade 450
- Strawberry Daquiri 450
- Mojito 500
strawberry, apple, kiwi, greenmint, cucumber
- Classic mojito 450
- Pine & mint 450
- Pina colada 450
- Lemon & Mint 450
- 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