



THE AMANDINA RESTAURANT MENU



THE AMANDINA MIXED GRILL SEAFOOD PLATTER MENU

THE AMANDINA SUSHI MENU

Nigiri Sushi - 5 pieces per order

Maguro (Tuna) Sushi, Ebi (Prawns) Sushi, Ika (Calamari) Sushi, Tako (Octopus) Sushi, Avocado Sushi

Ksh. 1,400

Maki Sushi

Vegetarian California Maki

Avocado, Pickled Cucumber, Carrots, Sesame Seeds

Non-Vegetarian California Maki

Crab, Cucumber, Carrots, Sesame Seeds

Kappa Maki

Cucumber Roll

Futo Maki

Vegetable Tempura, Avocado, Egg, Cucumber

Avocado Maki

Avocado, Lettuce

Dynamite Maki

Prawns Tempura, Chili Mayonnaise

Tuna Maki

Fresh Tuna with Cucumber

Spicy Octopus Maki

Braised Octopus, Chili

Ksh. 1,000

Ebi Tempura (Prawns Tempura)

King Prawns deep fried in Batter served with Soy Sesame Dip

Ksh. 1,600

Vegetarian Sushi Platter

Futto Maki, California Maki, Avocado Maki, Cucumber Maki and Avocado Sushi

Ksh. 1,400

Chicken Teriyaki

Stir fried chicken with teriyaki sauce and vegetables

Ksh. 1,500

Sushi Maki Sushi Platter

Tuna Sushi, Prawns Sushi, Teriyaki Octopus, Crab California Roll, Dynamite Roll, Cucumber Maki

Ksh. 1,800

Maki Sushi and Sashimi Platter

California Maki, Avocado Maki, Spicy Octopus Maki, Tuna Maki & Tuna Sashimi

Ksh. 1,800

SUNDAY CURRY MENU

Red Lentil Soup

Spicy Lentil Soup served with Bread and Pori

Ksh. 900

Vegetable Masala

Mushroom, Sweet Corn and Peas cooked in Indian Spices tempered with Mustard Seeds

Ksh. 1,200

Dal Makhani

Lentils with Indian Spices, Ghee and Cream

Ksh. 1,300

Chicken Curry

Tender Chicken cooked in a Red Curry and Pineapple Sauce

Ksh. 1,500

Fish Tikka Masala

Fresh Red Snapper with Tikka Spices cooked in a Fennel Flavoured Masala Sauce and Spiced Roasted Cashew nuts

Ksh. 1,500

Lamb Korma

Molo Lamb slow cooked in an Almond Saffron Curry Sauce

Ksh. 1,600

Goan Prawn Curry

Fresh King Prawns in a Curry Tomato Gravy with Coconut, Brown Onions and Coriander

Ksh. 1,800

All Above served with Aromatic Basmati Rice, Rotti, Garlic Naan and Condiments

À LA CARTE MENU

STARTERS

Ugali Fries

African delight, crispy Ugali Fries with Crème Fraiche and Yellow Pepper Aioli
Ksh. 800

Bruschetta Italiana

Tomato, Garlic, Basil, Red Onion and Olive Oil
Ksh. 800

Yaki Gyoza

Japanese style Pork Dumplings with Honey Soy and Sesame
Ksh. 1,000

Red Snapper Crudo

Chamomile and Passion Fruits infused, Balsamic Pearls, Wasabi, Green Oil
Ksh. 1,200

Beef Carpaccio

Thin Layer of dry aged Beef, Togarashi seasoned, Balsamic Reduction, Parmesan, Mustard Aioli, Rucola, Olive Powder
Ksh. 1,300

Tuna Tartar

Marinated in Chili, Lime, Cilantro and Sesame, Breakfast Radish, Avocado
Ksh. 1,400

Mussels

White Wine, infused Garlic Butter served with Gremolata Bread, Butter or Pepata
Ksh. 1,600

*Tempura Prawn

Beer Battered Fried King Prawns, served with Sesame Soy Dip
Ksh. 1,600

*Cured Salmon

48hrs Beetroot and Coriander Seed cured, Pineapple and Coconut Emulsion, toasted Coconut, Raspberry Mayo
Ksh. 1,800

WIND & SAIL

Light Zucchini with Mascarpone

Scented with Black Truffle, Olive Soil, Baby Bok Choy
Ksh. 1,000

Gazpacho

Chilled Italian Tomato Soup, Peppers, Onions and Cucumber
Ksh. 1,000

Chicken Broth

Simmered Chicken with Cayenne from our Medina Garden
Ksh. 1,000

Zuppa Di Pesce

Shell Fish Chowder, Calamari, Shrimps, Clams, roasted Red Peppers, Ciabatta Croutons
Ksh. 1,400



Ice Cream Menu



Pistachio



Coconut



Coffee Buzzbuzz



Salted Carmello



Plain Yoghurt



Lemon



Coffee



Stracciatella



Chocolate



Strawberry



Vanilla



Passion



Hazelnut



Mango Sorbet



After 8

Ksh. 400 per scoop



SPECIALTY COFFEE

Arabica Espresso (Classic, Chili or Biscuit)

Perfectly balanced with a golden crema, this intense espresso has a caramel like aroma, velvety body, earthy flavour and a bittersweet finish

Ksh. 250

Macchiato

All the aroma and flavour of our signature espresso with a dollop of milk and foam

Ksh. 300

Cappuccino (Classic or Baobab Flavour)

A freshly pulled shot of espresso layered with steamed whole milk and thick rich foam to offer a luxurious velvety texture and complex aroma

Ksh. 400

Americano

Freshly pulled shots of espresso combined with hot water

Ksh. 400

Cafetière

Freshly made filtered Kenyan medium roast AA coffee served in a cafetière with hot or cold milk

Ksh. 400

Café Latte

Freshly pulled shots of espresso with steamed milk and topped with thick foam

Ksh. 400

Mocha Latte

Freshly pulled shots of espresso with chocolate flakes, steamed non-fat milk and topped with thick foam

Ksh. 400

ICED COFFEE DRINKS

Iced Coffee

Our specially brewed coffee served over ice for a refreshing and bold coffee taste

Ksh. 400

Iced Latte

Freshly pulled shots of espresso and whole milk served over ice

Ksh. 400

Iced Mocha Latte

Freshly pulled shots of espresso with chocolate flakes and non-fat milk over ice

Ksh. 400

All prices are inclusive of all Government Taxes and 7% staff service charge

CRAFTED

Beef Short Ribs

24 Hrs slow cooked Beef short Ribs, forest Mushrooms, Orange & Butternut Squash, Potato Pomme

Ksh. 1,600

Stuffed Spring Chicken

Wild Mushroom, Puree of Carrot and Ginger, homemade Buttermilk

caramelized Baby Carrots, Micro Greens

Ksh. 1,400

Sea Bass

Grilled Herb crusted Sea Bass, Garlic and Tomato Confit, Pimento, Saffron iodized Sauce

Ksh. 2,000

*Lamb Shank

Braised Lamb Shank Moroccan Tagine Style, Couscous Apricots, Dates, Almonds, Truffle Pea Velouté

Ksh. 2,000

*Pork Ribs

Bomber Balsamic BBQ Baby Back Ribs, Cajun rubbed, Red Pepper Splash and Sour Berry

Ksh. 2,200

Prawns Pili Pili

Swahili spiced Coconut Ginger and Garlic Prawns served with Coconut Rice

Ksh. 1,600

*Albacore Tuna

Crusted with Sesame, Chili Makhani Curry, pickled Thai Mango Papaya & Somtum

Micro Greens and Rocket

Ksh. 1,800

Beef Fillet Tagliata

Pan fried sliced Beef with Garlic, Rosemary, Chilies,

Parmesan Shavings and Olive Oil served with hand cut Fries

Ksh. 1,800

Ossobuco Milanese

Braised Beef Shin on Bone Italian Style, Saffron Risotto

Ksh. 1,800

*Grilled Salmon

Pan seared Fillet of Norwegian Salmon, Asparagus, Lemon and Butter Crème, Blistered Garden Peas

Ksh. 1,800

SALADS

Garden Salad

Green Leaves, roasted Peppers, sweet Corn, Rocket Leaves, Avocado, Red Radish, Baby Beetroot, Balsamic Vinaigrette

Ksh. 800

Caesar Salad

Fresh Leaves, Ciabatta Croutons, Flakey Parmesan, creamy Caesar dressing, toppings of your choice

(Chicken, Prawns)

Ksh. 1,200

Grilled Octopus

Marinated Watamu Octopus Salad, Lemongrass Vinaigrette, roasted Peppers blistered Tomato, shaved Asparagus

Ksh. 1,200

ASSORTED MEDINA PLATTER FOR TWO

Arabic Mezze

Hummus, Tabouleh, Babaganoush, Labneh, Falafel, marinated Olives, Pickles served with Pita Bread and Lebanese Garlic Sauce

Ksh. 1,000

*Tomahawk Steak

Flame grilled Tomahawk 800gms, Asparagus, Béarnaise, Triple Mustard, Peppercorn Sauce, Hand Cut Fries, Market Vegetables

Ksh. 5,000

*Seafood Platter

Grilled Prawns, Calamari, Line Fish, Lobster, Octopus with Lemon Butter Sauce and Shot of Bouillabaisse

Ksh. 6,000

VEGETARIAN

Beetroot Carpaccio

Quinoa Tabbouleh, Hummus, Balsamic Orange and Vanilla Dressing, leafy Salad

Ksh. 800

Thai Green Curry

Coconut and Galangal spiced Broth, Broccoli Stems, Mushrooms, Bamboo Shoots, Tofu, Basil, served with Rice

Ksh. 800

Coconut Lentil Curry

Bombay Style Yellow Lentils in Coconut spiced Broth served with Rice and Condiments

Ksh. 1,600

FLAME AND GRILL

Side Dishes

Potato Puree, Gratin Millefeuille, Baked Potato, Bacon, Scallions, Sour Cream, Sweet Potato Fries, Classic Fries

Ugali, Rice, Broccoli, Sautéed Long Beans, Creamed Spinach, Mushroom Vegetables

Sauces

Peppercorn, Red Wine Jus, Blue Cheese, Mushroom Sauce, Chimichurri and Béarnaise

Gourmet Medina Burger

With your choice of Bacon, Eggs, Cheese or Mushroom Topping

Ksh. 1,600

Grilled Lamb Chops

Ksh. 1,600

New York Strip Loin

Ksh. 1,800

Beef Tenderloin

Ksh. 1,800

*T-bone Steak

Ksh. 2,200

*Fresh Grilled Jumbo Prawns

Ksh. 4,500

(All the above are served with one preferred Side - Extra Side Ksh. 600)

PASTAS

*Seafood Tagliatelle

Homemade Tagliatelle Pasta in a Lobster, Prawns, Mussels, Cherry Tomato Sauce with White Wine and fresh Basil

Ksh. 2,400

*Spaghetti Lobster

Spaghetti Pasta tossed with Olive Oil, Garlic and a dash of Chilli, Fresh Lobster and Tomato

Ksh. 2,400

Paccheri Gorgonzola Speck e Noci

Paccheri Pasta tossed in a creamy Gorgonzola and Parmesan Cheese with Walnuts and Speck

Ksh. 1,800

Ricotta and Spinach Ravioli

Homemade baked Ricotta and Spinach Ravioli, served with fresh Tomato or Butter and Sage Sauce

Ksh. 1,600

Spaghetti Vongole

Spaghetti with Clams tossed in Olive Oil, Garlic, Chillis and White Wine

Ksh. 2,000

DESSERTS

Organic Fruit Slices

Ksh. 800

Warm Chocolate Fondant served with Vanilla Ice-cream

Ksh. 1,200

Deconstructed Lime Cheesecake

Ksh. 1,200

Oreo Cheesecake with Blueberry

Ksh. 1,400

Tiramisu

Ksh. 1,400

KIDS MENU

Pasta

Served with Bolognese or Tomato Sauce

Ksh. 1,200

Chicken Nuggets

Breaded Chicken served with French Fries and steam Vegetables

Ksh. 1,400

Burger

Mini Burger served with French Fries

Ksh. 1,400

Fish Goujons

4 Pcs crispy fried Fish served with Fries or mashed Potato

Ksh. 1,400