





THE AMANDINA MIXED GRILL SEAFOOD PLATTER MENU





# SUNDAY CURRY MENU

# Egg Curry

Hard boiled Eggs in Tomato Onion Gravy, whole and blend of ground spices Ksh. 1,300

# Chana Masala

Chickpeas cooked with a thick Gravy of fresh Onion and Tomatoes infused with a mix of traditional Indian spices and herbs

Ksh. 1,400

# Dal Makhani

Black Lentils with Red Kidney Beans in a rich aromatic spiced sauce, Tomato Butter and Cream with aromas of Fenugreek

Ksh. 1,500

# Chicken Tikka Masala

Char grilled boneless Chicken cooked in a spiced creamy Tomato Gravy

Ksh. 1,800

# Kashmiri Lamb

Braised Lamb Shank in onion-based Gravy, hand picked Masala Ksh. 2,000

# \*Goan Prawn's Curry

Mildly sweet, spicy and tangy Curry, flavoured with Coconut
Curry Leaves and Tamarind

Ksh. 2,000

# \*Tandoori Prawns

Tandoori style marinated Jumbo Prawns in blend of aromatic spices in thick Yogurt

Ksh. 4,500

All Above served with Rice, Naan, Papadum, Condiments Green Chutney

Vegetarian Option Available | \*Not included in Half Board & Full Board Packages

# À LA CARTE MENU

# **STARTERS**

Ugali Fries

African delight, crispy Ugali Fries with Crème Fraiche and Yellow Pepper Aioli Ksh. 1,000

## Bruschetta Italiana

Tomato, Garlic, Basil, Red Onion and Olive Oil Ksh. 1,000

Yaki Gyoza

Japanese style Pork Dumplings with Honey Soy and Sesame Ksh. 1,200

Bone Marrow

Gratinated Red Onions, Parsley, Parmigiano, Mushrooms, Leeks Ksh. 1,200

Red Snapper Crudo

Chamomile and Passion Fruits infused, Balsamic Pearls, Wasabi, Green Oil Ksh. 1,400

Beef Carpaccio

Thin Layer of dry aged Beef, Togarashi seasoned, Balsamic Reduction, Parmesan, Mustard Aioli, Rucola, Olive Powder Ksh. 1,500

Tuna Tartar

Marinated in Chili, Lime, Cilantro and Sesame, Breakfast Radish, Avocado Ksh. 1,600

Mussels

White Wine, infused Garlic Butter served with Gremolata Bread, Butter or Pepata Ksh. 1,900

\*Tempura Prawn

Beer Battered Fried King Prawns, served with Sesame Soy Dip 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. 450 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. 2,000

### Prawns Pili Pili

Swahili spiced Coconut Ginger and Garlic Prawns served with Coconut Rice Ksh. 2,000

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#### \*Albacore Tuna

Crusted with Sesame, Chili Makhani Curry, pickled Thai Mango Papaya & Somtum Micro Greens and Rocket

Ksh. 2,000

#### Beef Fillet Tagliata

Pan fried sliced Beef with Garlic, Rosemary, Chilies, Parmesan Shavings and Olive Oil served with hand cut Fries Ksh. 2,200

# Ossobuco Milanese

Braised Beef Shin on Bone Italian Style, Saffron Risotto Ksh. 2,200

### Catch of the Day

Grilled Herb crusted Fish, 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. 2,200

# \*Pork Ribs

Bomber Balsamic BBQ Baby Back Ribs, Cajun rubbed, Red Pepper Splash and Sour Berry Ksh. 2,200

#### \*Grilled Salmon

Pan seared Fillet of Norwegian Salmon, Asparagus, Lemon and Butter Crème, Blistered Garden Peas Ksh. 3,500

#### **SALADS**

### Garden Salad

Green Leaves, roasted Peppers, sweet Corn, Rocket Leaves, Avocado, Red Radish, Baby Beetroot, Balsamic Vinaigrette
Ksh. 1,000

## Caesar Salad

Fresh Leaves, Ciabatta Croutons, Flakey Parmesan, creamy Caesar dressing, toppings of your choice (Chicken, Prawns)

Ksh. 1,400

#### Grilled Octopus

Marinated Watamu Octopus Salad, Lemongrass Vinaigrette, roasted Peppers blistered Tomato, shaved Asparagus Ksh. 1,500

Vegetarian Option Available | \*Not included in Half Board & Full Board Packages

# ASSORTED MEDINA PLATTER

Arabic Mezze

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

Ksh. 2,000

#### \*Tomahawk Steak

Flame grilled Tomahawk 800gms, Asparagus, Béarnaise, Peppercorn Sauce, Hand Cut Fries, Market Vegetables Ksh. 5,000

#### \*Seafood Platter

Grilled Prawns, Calamari, Line Fish, Lobster, Octopus with Lemon Butter Sauce Ksh. 6,500

# **VEGETARIAN**

Thai Green Curry

Coconut and Galangal spiced Broth, Broccoli Stems, Mushrooms, Bamboo Shoots, Basil, served with Rice Ksh. 1,200

# Beetroot Carpaccio

Red Wine balsamic glazed, Burrata, green Pesto, toasted Nuts, Rucola Ksh. 1,400

# Coconut Lentil Curry

Bombay Style Yellow Lentils in Coconut spiced Broth served with Rice and Condiments Ksh. 1,600

# Ricotta and Spinach Ravioli

Homemade baked Ricotta and Spinach Ravioli, served with fresh Tomato or Butter and Sage Sauce Ksh. 1,800

#### Paneer Butter Masala

Old Delhi style creamy Onion and Tomato Gravy, Hand picked Spices, served with Rice and Condiments Ksh. 1,800

#### FLAME AND GRILL

Side Dishes

Potato Puree, Gratin Millefeuille, Sweet Potato Fries, Classic Fries, Ugali, Rice, Broccoli, Sauteed Mushrooms Creamed Spinach, Market 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. 1,800

Grilled Lamb Chops 300gm Ksh. 2,000

New York Strip Loin 250gm Ksh. 2,200

Peri peri Chicken 900gm Ksh. 2,000

Beef Tenderloin 250gm Ksh. 2,400

Ribeye Steak 300gm Ksh. 2,600

\*Fresh Grilled Jumbo Prawns 300gm Ksh. 4,500

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

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## **PASTAS**

# Ricotta and Spinach Ravioli

Homemade baked Ricotta and Spinach Ravioli, served with fresh Tomato or Butter and Sage Sauce
Ksh. 1,800

# Penne pesto

Penne tossed with fresh Basil Pesto from our Medina Garden

Ksh. 1,600

# Paccheri Gorgonzola Speck e Noci

Paccheri Pasta tossed in a creamy Gorgonzola and Parmesan Cheese with Walnuts and Speck Ksh. 2,000

# Pappardelle Pasta with Wild Mushrooms

Homemade Pappardelle Pasta tossed with Porcini Mushrooms and Cherry Tomatoes

Ksh. 1,800

## Spaghetti Vongole

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

Ksh. 2,000

# \*Seafood Tagliatelle

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

Ksh. 2,900

# \*Spaghetti Lobster

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

Ksh. 2,900

#### **DESSERTS**

Organic Fruit Slices

Ksh. 800

Warm Chocolate Fondant served with Vanilla Ice-cream

Ksh. 1,500

Deconstructed Lime Cheesecake

Ksh. 1,500

Oreo Cheesecake with Blueberry

Ksh. 1,500

Tiramisu

Ksh. 1,500

Crème Brulé

Vanila Flavoured Creme, Caramelised Sugar

Ksh. 1,500

# 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

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