

## \*Ice Cream Menu



After 8



Coconut



Coffee Buzzbuzz



Salted  
Carmello



Plain Yoghurt



Lemon



Coffee



Stracciatella



Chocolate



Strawberry



Vanilla



Passion

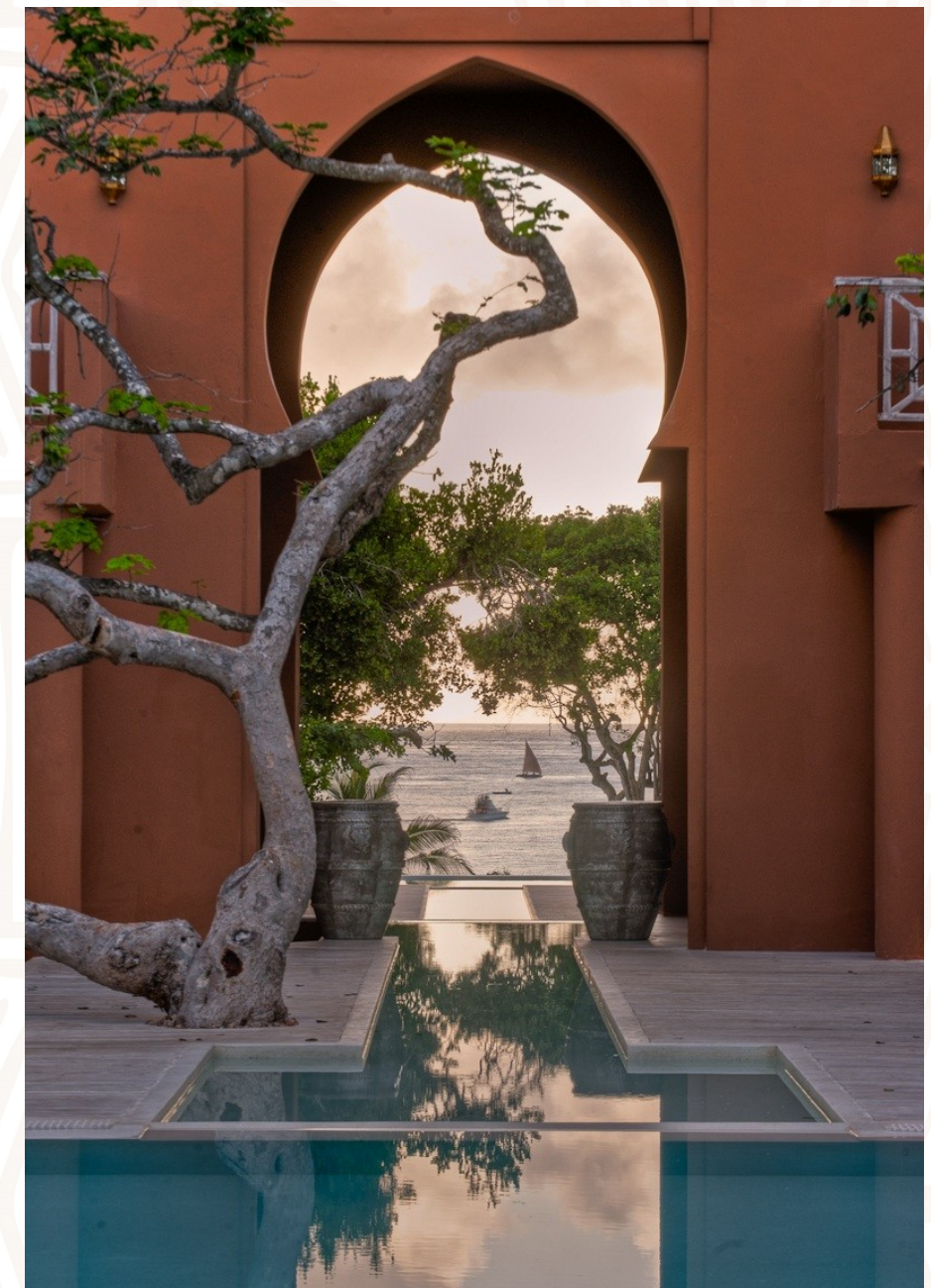


Hazelnut



Mango Sorbet

Ksh. 450 per scoop



THE AMANDINA RESTAURANT MENU

# 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

## SOUPS & VELOUTE'

### Gazpacho

*Chilled Italian Tomato Soup, Peppers, Onions and Cucumber*

Ksh. 1,000

### Light Zucchini with Mascarpone

*Black olive soil, Cream, Butter (optional)*

Ksh. 1,200

### Cream of Carrot & Ginger Soup

*Coconut cream, Coconut Shavings, Crispy Shallots, Cilantro*

Ksh. 1,200

### Chicken Noodle Soup

*Chicken broth, Rice Noodles, Assorted Vegetables*

Ksh. 1,400

## 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

 Vegetarian Option Available

CHEF’S SIGNATURE DISHES

STARTERS

Tempura Prawn

*Beer Battered Fried King Prawns, served with Sesame Soy Dip*  
Ksh. 1,800

PASTAS & SOUP

Zanzibar Seafood Soup

*Mixed seafood, Onions, Garlic, Fresh chillies, Cherry tomatoes and Coconut cream*  
*Served with Chapati*  
Ksh. 1,500

Seafood Tagliatelle

*Homemade Tagliatelle Pasta in a Lobster, Prawns, Calamari, Octopus, 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

CRAFTED

Beef Short Ribs

*24 Hrs slow cooked Beef short Ribs, Oyester Mushrooms, Butternut Squash, Baby Bokchoy*  
Ksh. 2,000

Albacore Tuna

*Crusted with Sesame, Chili Makhani Curry, pickled Thai Mango Papaya & Somtum*  
*Micro Greens and Rocket*  
Ksh. 2,000

Lamb Shank

*Crispy Roasted Baby Potatoes, Scallions, Toasted Almonds, Berry infused Red wine Sauce*  
Ksh. 2,200

Pork Ribs

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

FLAME AND GRILL

Black Steer Ribeye 280gm  
Ksh. 3,400

Black Steer Ribeye 350gm  
Ksh. 4,300

Black Steer Lamb Chops 200gm  
Ksh. 2,200

Black Steer Lamb Chops 250gm  
Ksh. 2,700

Grilled Jumbo Prawns 300gm  
Ksh. 4,500

Chateaubriand 700g (To share)  
*Served with Bearnaise Sauce*  
Ksh. 5,000

Sea Food Platter

*Grilled prawns, Calamari, Line Fish, Lobster, Octopus, Chimichurri Sauce & Sation Iodized Sauce*  
Ksh. 6,500

*(All the above (Flame and Grill) are served with one preferred Side – Extra Side Ksh. 600)*

Not included in Half Board & Full Board Package

CRAFTED

Prawns Thai Green Curry

*Coconut and Galangal Spiced Broth, Broccoli Stems, Mushroom, Bamboo Shoots, Basil, Prawns, Served with Rice or Chapati*  
Ksh 2000

Prawns Pili Pili

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

Catch of the Day

*Grilled Herb crusted Fish, Garlic and Tomato Confit, Pimento, Saffron iodized Sauce*  
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

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

VEGETARIAN

 Thai Green Curry

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

 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, 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

Lamb Chops 300gm

Ksh. 2,000

Peri peri Chicken (Baby Chicken) 900gm

Ksh. 2,000

New York Striploin 250gm

Ksh. 2,200

*(All the above (Flame and Grill) are served with one preferred Side – Extra Side Ksh. 600)*

 Vegetarian Option Available

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

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

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 Brûlé

*Vanila Flavoured Creme, Caramelised Sugar*  
Ksh. 1,500

 Vegetarian Option Available