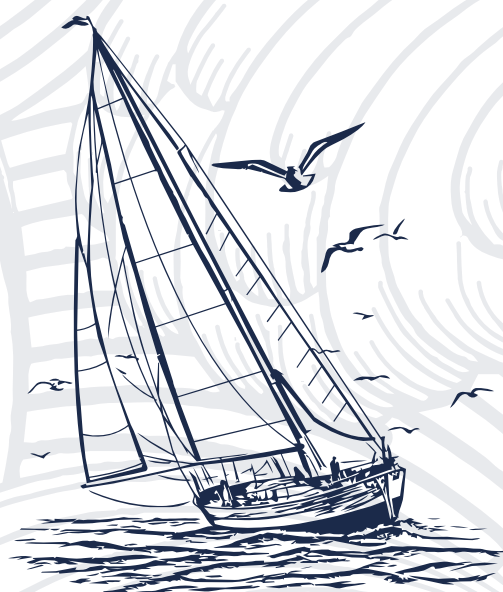


Nauvinti

À LA CARTE · DINNER MENU



THE LEGEND OF THE WAVE

/weɪv/ • noun: mawimbi



On the ancient shores of Kenya's Coast, the legend of the Great Wave is told the most. A tide of flavour sweeping through the Capital City, bringing only the freshest from the Indian Ocean, and the greenest from the rich brown earth. Wining and dining, grilling and chilling, a delectable feast for your senses.



BEGINNINGS

CRAB BISQUE

1,650

Creamy seafood soup, cheesy crab toast, chives, herb oil



CRISPY CALAMARI

1,850

Lightly fried calamari, baby marrow, lemon, charcoal-garlic aioli



GRILLED OCTOPUS

2,650

Herbed baby potato, roasted tomato, lemon, smoked paprika oil



COCONUT PRAWNS

2,150

Crispy prawns, coconut-chili mayo, lime



PAN SEARED SCALLOPS

2,950

Coconut-cassava purée, crispy shaved vegetables, chili jam



Allergens - Draft

Shellfish Dairy Gluten Mollusc Egg



RAWS

SALMON POKE BOWL

2,250

Sushi rice, edamame, pickled ginger, carrot, cucumber, pickled wakame, sweet sesame dressing



TUNA TARTARE

2,350

Malindi tuna, avocado, cucumber, sesame, rice cracker, ponzu-soy dressing



RED SNAPPER CARPACCIO

2,150

Mango-coconut sauce, cucumber-chili salsa, micro coriander



SALADS

BASIL BURRATA

2,100

Fresh garden tomatoes, crunchy garlic croutons, basil oil



POMELO SALAD

1,650

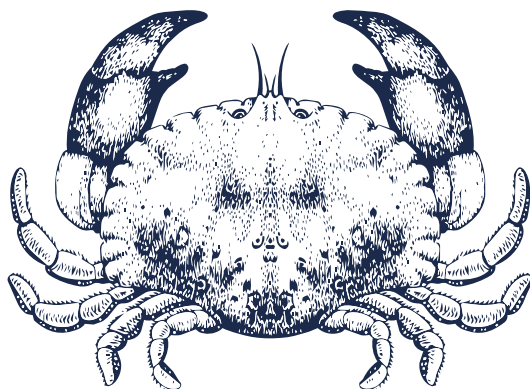
Mixed leaves, sugar peas, cherry tomato, asparagus, mint dressing

ADD POACHED SHRIMPS

None listed

Allergens - Draft

Fish Sesame Soy Dairy Gluten



C R A B

The Queen

CRAB TIAN 2,450

Avocado mousse, cucumber, sriracha mayo, crispy cracker, lime dressing

🦀 🥚 🌾

CRAB CAKES 2,650

🦀 🌾 🥚

CHEESY CRAB SHELL 2,850

Crab meat baked in creamy cheese, herbs & chili, toasted sourdough

🦀 🧀 🌾

WOK-FRIED CRAB 4,800

Blue crab, garlic, ginger, spring onion, tamarind-black pepper sauce

🦀

Allergens - Draft

🦀 Shellfish 🥚 Egg 🌾 Gluten 🧀 Dairy



LOBSTER

The King

LOBSTER CAESAR 3,900

*Romaine lettuce, Watamu lobster, anchovies,
Parmigiano Reggiano, garlic croutons*

🦞 🐟 🧀 🌿 🥚

LOBSTER LINGUINE 5,400

*Crustacean nage, lobster tail, tomato
concassé, basil, parmesan chips, green oil*

🦞 🌿 🧀

LOBSTER THERMIDOR 8,900

*Whole roasted lobster, classic Thermidor
sauce, parmesan and fresh herbs*

🦞 🧀 🥚 🍷

SURF & TURF 9,800

*Whole grilled lobster, prime beef
tenderloin, lemon-herb beurre blanc*

🦞 🧀

Allergens · Draft

🦞 Shellfish 🐟 Fish 🧀 Dairy 🌿 Gluten 🥚 Egg 🍷 Mustard



SEA MAINS

Served with a bowl of jasmine rice or French fries

TUNA STEAK

3,150

Yuzu salad, sesame mayo, honey glaze

🐟 🌿 🥚

PAN SEARED SALMON

3,650

Herby potatoes, charred greens, dill beurre blanc

🐟 🥚

CONFIT JUMBO PRAWNS

3,850

Grilled asparagus, crustacean-pepper sauce, charred lime

🦞

CHARRED GROUPE FILLET

3,250

Sautéed kale, pickled fennel, Cape Malay sauce

🐟

CARIBBEAN SEAFOOD STEW

3,450

Pan seared coastal seafood, coconut bisque, crispy ginger

🦞 🐟 🍤

Allergens · Draft

🐟 Fish 🌿 Sesame 🥚 Egg 🥛 Dairy 🦞 Shellfish 🍤 Mollusc



PASTA & RISOTTO

MUSHROOM TAGLIATELLE

2,150

Forest mushrooms, truffle cream, Parmigiano Reggiano, chives

🌿 🥛 🥚

SEAFOOD RISOTTO

3,250

Carnaroli rice, mussels, prawns, squid, octopus, micro greens, herb oil

🌿 🐚 🦐 🦑



LAND MAINS

Served with creamy mashed potatoes and sautéed vegetables

CORN-FED CHICKEN

2,650

Chicken jus

🥛

PRIME BEEF TENDERLOIN

4,200

Green peppercorn sauce

🥛

Allergens - Draft

🌿 Gluten 🥛 Dairy 🥚 Egg 🦐 Shellfish 🐚 Mollusc

Please tell your server about any allergy.



Prices in Kenya shillings

WWW.MAWIMBIRESTAURANT.COM