

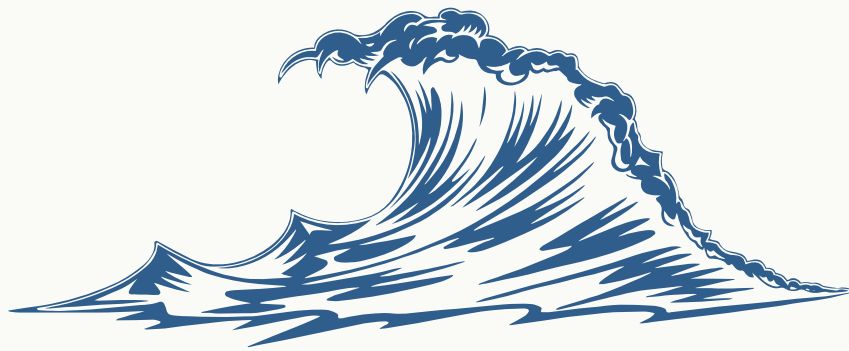
Nauvini

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.

I BEGINNINGS



CRAB BISQUE

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

🦀 🥛 🌿

1,650

CRISPY CALAMARI

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

🦑 🌿 🥚

1,850

GRILLED OCTOPUS

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

🦑

2,650

COCONUT PRAWNS

Crispy prawns, coconut-chili mayo, lime

🦀 🌿 🥚

2,150

PAN SEARED SCALLOPS

Coconut-cassava purée, crispy shaved vegetables, chili jam

🦑

2,950

Allergens - Draft

🦀 Shellfish 🥛 Dairy 🌿 Gluten 🦑 Mollusc 🥚 Egg

II

RAW S



SALMON POKE BOWL

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



2,250

TUNA TARTARE

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



2,350

RED SNAPPER CARPACCIO

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



2,150

III

SALADS



BASIL BURRATA

Fresh garden tomatoes, crunchy garlic croutons, basil oil



2,100

POMELO SALAD

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

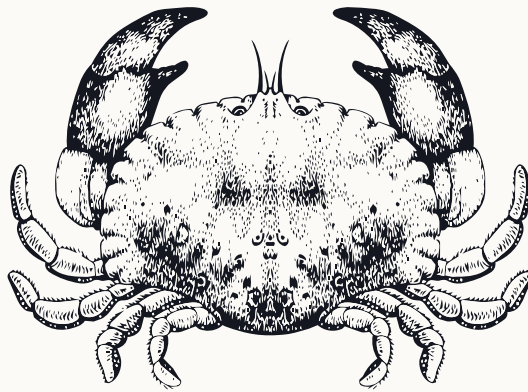
ADD POACHED SHRIMPS

None listed

1,650

Allergens · Draft

Fish Sesame Soy Dairy Gluten



IV

C R A B

The Queen

CRAB TIAN

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

🦀 🥚 🌾

2,450

CRAB CAKES

🦀 🌾 🥚

2,650

CHEESY CRAB SHELL

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

🦀 🧀 🌾

2,850

WOK-FRIED CRAB

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

🦀

4,800

Allergens - Draft

🦀 Shellfish 🥚 Egg 🌾 Gluten 🧀 Dairy



V

LOBSTER

The King

LOBSTER CAESAR

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

🦞 🐟 🥛 🌾 🥚

3,900

LOBSTER LINGUINE

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

🦞 🌾 🥛

5,400

LOBSTER THERMIDOR

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

🦞 🥛 🥚 🧄

8,900

SURF & TURF

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

🦞 🥛

9,800

Allergens · Draft

🦞 Shellfish 🐟 Fish 🥛 Dairy 🌾 Gluten 🥚 Egg 🧄 Mustard

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VI

SEA MAINS



Served with a bowl of jasmine rice or French fries

TUNA STEAK

Yuzu salad, sesame mayo, honey glaze

🐟 🌿 🥚

3,150

PAN SEARED SALMON

Herby potatoes, charred greens, dill beurre blanc

🐟 🥚

3,650

CONFIT JUMBO PRAWNS

Grilled asparagus, crustacean-pepper sauce, charred lime

🦐

3,850

CHARRED GROUPER FILLET

Sautéed kale, pickled fennel, Cape Malay sauce

🐟

3,250

CARIBBEAN SEAFOOD STEW

Pan seared coastal seafood, coconut bisque, crispy ginger

🦐 🐟 🍤

3,450

Allergens · Draft

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

VII

PASTA & RISOTTO



MUSHROOM TAGLIATELLE

Forest mushrooms, truffle cream, Parmigiano Reggiano, chives

🌾 🥛 🥚

2,150

SEAFOOD RISOTTO

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

🌾 🍤 🥚

3,250

VIII

LAND MAINS



Served with creamy mashed potatoes and sautéed vegetables

CORN-FED CHICKEN

Chicken jus

🥛

2,650

PRIME BEEF TENDERLOIN

Green peppercorn sauce

🥛

4,200

Allergens · Draft

🌾 Gluten 🥛 Dairy 🥚 Egg 🍤 Shellfish 🍆 Mollusc

Please tell your server about any allergy.



Prices in Kenya shillings