

# Tangezi



*Seafood & beyond*



# Tangezi

## COLD APPETIZERS

(All soups are served with a selection of warm breads and selection of butters)

### OUR FARMER'S TASTING PLATE (V) Ksh 900

A careful selection of the days freshest assorted salad leaves topped with ripe tomatoes, sliced cucumber, Kenyan avocado, shredded carrots and diced mango. Accompanied by blue cheese vinaigrette

### HOUSE CURED OCTOPUS CARPACCIO Ksh 950

With pickled beets, granny smith slaw with lemon and smoked garlic reduction

### RED SNAPPER CEVICHE Ksh 950

Thinly sliced fresh red snapper cured in lemon garlic reduction, seasoned with sea salt layered between slivers of roasted pineapple

## WARM APPETIZERS

### KING PRAWNS BROCHETTE Ksh 1500

Simply grilled then coated in a spicy garlic lemon butter sauce

### LOBSTER TORTELLINI Ksh 1400

Homemade pasta parcels poached in a rich lobster reduction and a touch of fresh basil and smoked garlic

### PLANTAIN FRITTERS (V) Ksh 1200

Mashed plantain rolled around dates, cashew nuts and spring onions, smothered in shredded coconut, deep-fried and set on a ginger-tomato sauce

### TANGEZI VEGETARIAN TRIO (V) Ksh 1200

Grilled halloumi cheese, set on avocado and mango tartare accompanied with a side salad



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## SOUPS

### GOLDEN BUTTERNUT AND COCONUT

Ksh 950

Roasted butternut blended with fresh coconut cream flavoured with cayenne pepper and a touch of fresh basil

### WILD FOREST MUSHROOMS (Vegetarian)

Ksh 950

This soup is a sensual, silky, delight of oyster and button mushrooms that have been stirred through with smoked garlic

### TANGEZI SEAFOOD BISQUE

Ksh 1,200

Traditionally rich, it's creamy and flambéed with cognac

### TOM YUM GOONG

Ksh 1,200

A clear, hot and sour prawn broth flavoured with lemongrass and coriander. (a Tangezi all-time favourite)

## TANGEZI ALL TIME FAVOURITES

### MIXED SEAFOOD PLATTER (for Two)

Ksh 9,000

A selection of fresh seafood \*lobster, prawns, crab claw, calamari and fish fillet\* with dips and sauces, served with your choice of starch and a medley of local vegetables

### GRILLED JUMBO PRAWNS

Ksh 5,500

A Tangezi signature dish, simply grilled with garlic butter, sweet paprika, lime juice, and fresh coriander, served with saffron rice and a medley of local vegetables

### GRILLED LOBSTER

Ksh 6,000

Spiny rock lobster, flambéed in cognac, served with lemon butter, choice of starch and a medley of local vegetables

### CHILLI CRAB

Ksh 2,500

Not as hot as the name implies! a spicy and slightly sweet Indonesian dish that is truly sensational! Served with coconut rice and a medley of local vegetables



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## FISH AND SEAFOOD

### BAKED FILLET OF RED SNAPPER

Ksh 1,600

Coated with black Poppy seed, arugula pesto, preserved Lemon and olive oil emulsion served with steamed potatoes and a medley of local vegetables

### FILLET OF KING FISH

Ksh 1,600

Baked in the oven then topped with a slices of Dawa butter and a medley of local vegetables

### PAN-SEARED BARRACUDA

Ksh 1,600

Well-seasoned, sealed in a red hot skillet and presented on a bed of soft lentils. Finished with a swirl of citrus sauce

### LOBSTER SWAHILI

Ksh 7,500

Lobster meat, tomatoes, garlic, saffron, fresh coriander, coconut cream, saffron rice

### PRAWNS PIRIPIRI

Ksh 5,500

Either 'Swahili' -style: Simmered in coconut milk and garam masala, or grilled, with garlic butter

### LOBSTER THERMIDOR

Ksh 6,500

The French classic -Tender tail meat sautéed with cream, mustard and cognac, gratinated with parmesan and served in its own shell

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## POULTRY & RED MEAT

### ROAST BABY CHICKEN

Ksh 1,400

Half baby chicken crumbed with robust fresh herbs, served  
With coconut and peri peri sauce

### PRIME BEEF FILLET

Ksh 1,800

With a spicy cognac infusion and caramelized baby onions, sautéed local button mushrooms,  
complimented with Tangezi homemade chips and a medley of local vegetables

### RACK OF LAMB

Ksh 1,800

Tender oven-roasted rack of lamb, seasoned with rosemary, thyme, garlic, salt and  
freshly ground black pepper, and slathered with olive oil. And a touch fresh mint sauce

## VEGETARIAN

### VEGETABLE AND SAFFRON RISOTTO

Ksh 1,200

Creamy Italian arborio rice simmered softly with vegetables in a saffron infused stock,  
and finished with parmesan cheese

### MUSHROOM AND BASIL RAVIOLI

Ksh 1,200

Poached pillows of pasta stuffed with mushroom and fresh basil presented in pool of  
tomato-fresh coriander sauce

### GINOCCHI & BUTTERNUT

Ksh 1,200

Gnocchi, butternut squash, kale and almonds are all tossed together in the yummiest sage brown  
butter sauce.

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## DESSERTS

### COCONUT AND WHITE CHOCOLATE DELICE

Ksh 1,500

Creamy frozen coconut parfait coated with white chocolate ganache  
Complimented with cashew nuts biscotti

### FAMOUS TANGEZI TRIO

Ksh 1,500

Indulge in a pot of velvety crème brûlée gently touched with the flavour of ripe banana,  
a rich chocolate parfait and a slice of warm apple crumble topped with wild berry  
compote

### WARM CHOCOLATE LAVA

Ksh 1,500

Treat yourself to a rich, dark chocolate fondant, with melting chocolate molten lava topped with  
vanilla ice cream

### SELECTION OF ICE-CREAM

Ksh 1,500

Vanilla, strawberry, chocolate, with mixed nut tuille and sugar net

### SEASONAL FRUITS

Ksh 950

A refreshing and healthy platter of sliced fresh tropical fruits accompanied by your  
choice of ice cream