



Tangezi

Seafood & Beyond

COLD APPETIZERS

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

OUR FARMER’S TASTING PLATE (V)

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

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

RED SNAPPER CEVICHE

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

SMOKED SAILFISH TART

Tender cubes of sail fish bound in a soft velouté, nested on a golden pastry case with a Rocket salad and sweet balsamic dressing

WARM APPETIZERS

KING PRAWNS BROCHETTE

Simply grilled then coated in a spicy garlic lemon butter sauce

LOBSTER TORTELLINI

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

PLANTAIN FRITTERS (V)

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

TANGEZI VEGETARIAN TRIO (V)

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

SOUPS

GOLDEN BUTTERNUT AND COCONUT (V)

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

WILD FOREST MUSHROOMS (V)

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

TANGEZI SEAFOOD BISQUE

Traditionally rich, it’s creamy and flambéed with cognac

TOM YUM GOONG

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)

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

GRILLED JUMBO PRAWNS

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

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

CHILLI CRAB

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

KSH 900

KSH 950

KSH 950

KSH 1200

KSH 1500

KSH 1400

KSH 1200

KSH 1200

KSH 800

KSH 800

KSH 850

KSH 900

KSH 6500

KSH 3500

KSH 3700

KSH 2200

FISH AND SEAFOOD

BAKED FILLET OF RED SNAPPER

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

KSH 1500

FILLET OF KING FISH

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

KSH 1600

PAN-SEARED BARRACUDA

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

KSH 1500

LOBSTER SWAHILI

Lobster meat topped with onions, tomatoes, garlic, saffron, fresh coriander, coconut cream served with saffron rice

KSH 3700

PRAWNS PIRIPIRI

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

KSH 3500

LOBSTER THERMIDOR

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

KSH 3700

POULTRY & RED MEAT

ROAST BABY CHICKEN

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

KSH 1400

GLAZED DUCK BREAST

Basted with butter and its own spitting-hot fat nested on pickled red cabbage topped with stewed dates and accompanied by a tangy plum sauce

KSH 1800

HONEY GLAZED PORK CHOPS

Browned, set on a courgette ribbons and slivers of smoked bacon then finished off under a high heat, drizzled with Smokey BBQ sauce

KSH 1600

PRIME BEEF FILLET

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

KSH 1800

RACK OF LAMB

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

KSH 1800

VEGETARIAN

VEGETABLE AND SAFFRON RISOTTO (V)

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

KSH 950

MUSHROOM AND BASIL RAVIOLI (V)

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

KSH 950

GINOCCHI & BUTTERNUT (V)

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

KSH 950

DESSERTS

COCONUT AND WHITE CHOCOLATE DELICE

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

KSH 850

FAMOUS TANGEZI TRIO

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

KSH 750

WARM CHOCOLATE LAVA

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

KSH 750

SELECTION OF ICE-CREAM

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

KSH 750

SEASONAL FRUITS

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

KSH 750