



# MENU

## STARTERS

### SOUP DE JOUR 800

Chef's daily soup special.

### SPICY THAI STYLE PRAWNS 1200

De-shelled prawns cooked in Thai spices and herbs.

## SALADS

### PRAWN CAESAR SALAD 1300

Lettuce, battered croutons, egg, prawn and Caesar dressing.

### SEAFOOD NOODLE SALAD 1450

Mussels, prawns, snow peas, and noodles with grilled prawn, nuts, radish, cucumber, carrot, and sweet chilli dressing.

## TACOS (3 PIECES PER SERVING)

### SHRIMP TACOS 750

Seasoned shrimp with tomato, onion, cucumber salsa in a tortilla.

### OCTOPUS TACOS 750

Tender octopus tossed in ajiapanca sauce, laid on salsa in a tortilla.

### FISH TACOS 750

Seasoned fish strips, grilled and packed in a tortilla.

### VEGETABLE TACO 750

Tortilla filled with fresh greens, avocado, tomato, cucumber, and vinaigrette pepper jelly salad.

## VEGETARIAN SPECIALITY

### VEGETABLE TEMPURA 1300

Lightly seasoned, battered farm vegetables, fried to a crunch with sauce aside.

### GRILLED HALLOUMI CHEESE WRAP 1000

Grilled halloumi cheese, farm vegetables wrapped in a tortilla, with sweet potato wedges and tahini sauce aside.

## WRAPS

### GRILLED PRAWN AND HALLOUMI WRAP 1300

Grilled prawns and halloumi cheese wrapped with grilled vegetables, spinach, and sweet potato wedges, with sauce aside.

### GRILLED HALLOUMI CHEESE WRAP 850

Grilled halloumi cheese with seasoned vegetables, steamed spinach, and sweet potato wedges.

## SIDES

TUMERIC FRIES 350

LYONNAISSE POTATOES 400

STEAMED RICE 350

UGALI 350

PLANTAIN 400

ROSEMARY POTATOES  
400

## BURGERS

### TUNA BURGER 1200

Tuna Patty, well seasoned, grilled on a bed of herbs, onions, tomatoes, lettuce, fries, salad aside.

### GROPPER FISH BURGER 1200

Herb-infused grilled fish patty in a black bun with avocado, lettuce, tomatoes, onions, Asian slaw, fries, and salad aside.

### GROPPER OCTOPUS BURGER 1200

Grilled octopus in a black bun with lettuce, Asian slaw, tomatoes, onions, avocado, fries, and salad aside.

## GRILLED SPECIALITY

### GRILLED SALMON 3400

Fresh salmon grilled to perfection with fries, chef's sauce, and salsa.

### GRILLED LOBSTER 3200

Char-grilled marinated lobster tail with cumin rice and lemon capers butter sauce.

### GRILLED KING PRAWN 2050

Marinated prawns with brown garlic sauce, salad and seasoned fries.

### RED SNAPPER AL BLANJA 1650

Well-marinated snapper, seared to a tasty flavor with vegetables, fries, and sauce.

### ULTIMATE WHOLE TILAPIA FISH IN COCONUT GRAVY 2050

Grilled whole tilapia in coconut gravy with choice of sides.

### TIGER PRAWNS 1850

Marinated and grilled tiger prawns with brown garlic butter, salad, and fries.

### GRILLED OCTOPUS 1900

Grilled octopus with butter cucho sauce and ajiapanca sauce.

### GRILLED TILAPIA FILLET WITH MUSSELS 1950

Pan-seared tilapia fillet with mussels, sautéed vegetables, and butter capers lemon sauce.

### CALAMARI 1800

Skewered marinated calamari, grilled, chateau potatoes, sauce aside.

### KINGFISH 2100

Marinated with herbs, charcoal grilled, served with fries and sauce of chefs choice.

### GRILLED WHOLE TILAPIA 1950

Seasoned and grilled with the skin on, resulting in a crispy exterior and tender, moist flesh, glazed with herbs and butter and served with sauce of chefs choice.

### SESAME AND PEPPER TUNA STEAK 2100

Sesame and peppercorn encrusted tuna steak.

## FRIED SPECIALITY

### PRAWN TEMPURA 1800

Double battered butterfly prawns fried to golden color.

### SQUID TEMPURA 1700

Double battered rings fried to golden color.

### “SAME OLD” FISH AND CHIPS 1250

Traditional fish fillet battered, breaded and deep fried to golden color served with chips.

### FISH FINGERS 950

Breaded snapper fried to a crisp texture, with tartar sauce.

## PASTA AND RISOTTO

### SEAFOOD RISOTTO 2300

Calamari, octopus, prawns, peppers, mushrooms in a rich creamy coconut sauce with salsa aside.

### PASTA OF CLIENTS CHOICE 1800

(Penne-gluten free available, Fusili, Spaghetti, Tagliatelle). All with seafood: octopus, prawns, calamari, mussels, mushrooms and vegetables. Flamed in wine and buttered ajipanga.

### VEGETABLE TACO 750

Tortilla filled with fresh greens, avocado, tomato, cucumber, and vinaigrette pepper jelly salad.

## TASTE OF INDIAN

### PRAWN MASALA 2000

Prawns in a tomato-based sauce with seven Indian spices, ginger, and coriander.

### MALABAR FISH CURRY 1800

Sea fish in a coconut milk curry with chili, coriander, and sunflower seeds.

### HOMEMADE BIRYANI 2400

Flavored with Indian spices and fresh herbs. Prawns or red snapper.

## TASTE OF NIKKEI EXPERIENCE

### PERUVIAN CEVICHE 1000

Red snapper fillet cured in citrus juice, milk tiger, onion, avocado, sweet potatoes, coriander leaves.

### MORI CEVICHE 1500

Mixed seafood (octopus, prawns, snapper, tuna) with red milk tiger, julienne onions, sriracha.

### GROPPER CEVICHE PLATTER 3800

Includes Peruvian Ceviche, Tuna Nikkei Ceviche, Mori Ceviche, mango Ceviche, and Octopus Tiradito.

## SHAREABLE/PLATTER

### TASTE OF SEAFOOD 4500

Marinated Queen prawns, snapper fillet, octopus, calamari, charcoal grilled.

### MEDLEY OF PRAWN 4800

Jumbo, king, tiger, and queen prawns, marinated and grilled.

### SEAFOOD BOIL 5500

Mussels, oysters, snapper, prawns, lobster, octopus, boiled with vegetables (broccoli, corn, cherry tomatoes, cauliflower, baby potatoes, garden peas, baby carrots, zucchini), boiled egg, coriander.

Prawn Tempura



Fish Tacos



## SIDES

TUMERIC FRIES 350

LYONNAISSE POTATOES 400

STEAMED RICE 350

UGALI 350

PLANTAIN 400

ROSEMARY POTATOES

400

# DRINKS

WHITE WINE	GLASS	BOTTLE	WHISKY	SHOT	BOTTLE
CLEAR WATER COVE SAVIGNON BLANC (NEW ZEALAND)	1000	4500	TALISKER STORM		13000
PARKER FAVORITE SON CHARDONNAY (AUSTRALIA)	1000	4500	GLENLIVET 15	600	12000
BRUCE JACK CHENIN BLANC (SOUTH AFRICA)	850	4000	GLENLIVET 12	400	9900
YEALANDS PINOT GRIS (NEW ZEALAND)	1000	4500	SINGLETON 15	550	9900
PEQUENA VASIJA SAVIGNON BLANC (ARGENTINA)		4000	SINGLETON 12	400	7000
BELLA VINO SWEET (SOUTH AFRICA)	650	3000	BLENDED	SHOT	BOTTLE
			CHIVAS REGAL 12	400	7500
RED WINE	GLASS	BOTTLE	JOHNNY WALKER BLACK	300	6000
TRUMPETER RUTINI MALBEC (ARGENTINA)		5500	IRISH	SHOT	BOTTLE
HESKETH EBENEZER SHIRAZ (AUSTRALIA)		4000	JAMESON	300	6000
BRUCE JACK MERLOT (SOUTH AFRICA)	850	4000	GIN	SHOT	BOTTLE
SAN FELIPE CABERNET SAUVIGNON (ARGENTINA)		4000	TANQURAY	350	7000
BELLA VINO SWEET (SOUTH AFRICA)	650	3000	HENDRICKS	350	7000
ROSE WINE	GLASS	BOTTLE	BEEFEATER PINK	350	5500
BRUCE JACK SAUVIGNON BLUSH ROSE (SOUTH AFRICA)	850	4800	VODKA	SHOT	BOTTLE
SAN FELIPE ROSE (ARGENTINA)	850	4000	CIROC	400	7000
SPARKLING WINE		BOTTLE	ABSOLUTE	350	5500
FANTINEL ONE AND ONLY PROSECCO VINTAGE BRUT (ITALY)		5500	RUM	SHOT	BOTTLE
INDEPENDENT ROSE BRUT (ITALY)		5000	CAPTAIN MORGAN GOLD	300	4500
SAN FELIPE EXTRA BRUT (ARGENTINA)		4500	BACARDI CARTA ORO	300	4000
CHAMPAGNE		BOTTLE	NON ALCOHOLIC		BOTTLE
TAITTINGER BRUT		25000	SODA		200
MOET AND CHANDON IMPERIAL BRUT		22000	STILL WATER 1 LITRE		250
OTHER DRINKS		BOTTLE	SPARKLING WATER 1 LITRE		300
BEERS		400			
SAVANNA		500			