

Tamarind BRASSERIE

STARTERS

Onion velouté Creamy white onion soup, cheese croute, truffle oil	950/=
Tamarind fish soup An Indian Ocean bouillabaisse	1,650/=
Roast plum tomato soup Jersey cream	950/=
Carrot Soup Miso and ginger	950/=
Crispy eggplant fingers Ginger, garlic, lime, sweet soy and toasted sesame	950/=
Mangrove oysters:	
Fresh on ice	Plate: 990/= Platter: 1,350/=
Mambroi	Plate: 1,150/= Platter: 1,650/=
Grilled with garlic butter, soya and coconut	
Grilled octopus and calamari Charred octopus, baby calamari, green papaya and mango salad, chimichuri and red pepper salsa	1,850/=
Tuna poke bowl With sushi rice, spring onions, cucumber, avocado, edamame, soy sesame dressing	Starter: 1,800/= Main: 2,650/=
Parmesan crumbed seafood pancake Prawns, calamari, fish and crab meat with thermidor sauce	2,150/=
Crab tempura With palm heart, cucumber and mango salad, harissa mayo	2,450/=
Chicken wings:	1,150/=
<ul style="list-style-type: none"> Crispy wings with garlic, paprika and chilli powder Baked wings with onion and coriander Lemon and herb 	

SALADS

Crispy Thai chicken salad Seasonal leaf, roast red pepper, red onions, goats cheese, sweet chilli, sesame seeds	1,250/=
Caesar salad Lettuce, paprika chicken, avocado, bacon, croutons, parmesan shavings, cashew dressing	1,450/=
Garden salad Seasonal leaf, cucumber, avocado, pickled carrot, cherry tomatoes, air dried pineapple, blueberries, dukkah crumble	1,250/=

PLANT - BASED

Spinach & chickpea casserole Camembert samosa, fried rice, papadum, with peanut curry sauce	1,550/=
Extra sides: Creamed spinach/ french fries/ fresh garden salad mashed potatoes/ mixed vegetables/ local greens/ root mash/ ugali	Each: 600/=

Vegetarian poke bowl Sushi rice, cucumber, avocado, red cabbage, edamame, carrots, tofu, soy sesame dressing	Starter: 850/= Main: 1,550/=
Herb crusted zucchini Chickpea falafel, aubergine ragout, roasted cherry tomatoes, puttanesca	1,550/=

DESSERTS

Mascarpone Cheesecake with kulfi ice cream.	950/=	Brasserie fudge brownie with vanilla ice cream	950/=
Blueberry Dome mascarpone, blueberry cream, tree tomato Sorbet, flaky puff ring	1,250/=	Ginger pudding vanilla ice cream and butterscotch sauce	950/=
Apple sticky toffee pudding with amarula ice cream	950/=	Fresh fruit salad with vanilla ice cream	950/=
Ice cream (3 scoops): choice of vanilla/ amarula/ milk/ chocolate/ strawberry	850/=	Affogato	850/=
Sorbet (3 scoops): choice of passion fruit tea/ sparkling wine/ orange and lemon/ tree tomato/ mango and ginger	850/=	(add a shot of: Baileys: 350/= Amarula: 350/= Kahlua: 250/=)	

SEAFOOD

Prawns:	
<ul style="list-style-type: none"> Piripiri grilled with garlic butter, chilli, paprika, and fresh coriander Garlic beach pan fried with garlic, basil, white wine and butter Masala served with masala sauce, chapati, condiments <ul style="list-style-type: none"> Special queen 3,750/= King 4,500/= Jumbo 4,850/= 	
Crab: (on or off shell)	On: 4,850/= Off: 4,250/=
<ul style="list-style-type: none"> Chilli with ginger and coriander Ginger with garlic and soya 	
Lobster: (min 500g)	1,050/= per 100g
<ul style="list-style-type: none"> Grilled with lemon caper butter Classic thermidor Swahili style 	
Tamarind seafood laksa	4,500/=
Lobster, prawns, crab, octopus, calamari, fish in a coconut ginger, galangal, lime broth, coconut rice	
Seafood platter	For 1: 7,500/= For 2: 12,500/=
Lobster, prawns, calamari with roasted pepper salsa, grilled fish, octopus chermoula, oyster Mambroi, salmon and crab cake, served with coconut rice, dips and sauces	

FISH OF THE DAY

Lake fish	2,500/=
Sea fish	2,450/=
Salmon	4,950/=
Grilled fillet with fennel, cucumber and mango salad, lemon butter sauce, blackened leek aioli with crushed new potatoes	

KENYAN CORNER

Fried Homabay whole tilapia (Wet/ dry), ugali, Homabay sauce	2,250/=
Kienyeji chicken Braised road runner chicken, onion, coriander, hint of chilli	2,550/=

MEATS

Chicken masala Boneless in a classic masala sauce, rice, chapati, chutney and condiments	2,250/=
Duck Roasted duck breast, confit leg bonbon, pomme Anna, leafy spinach, peach, raspberry, balsamic glaze	3,150/=
NdogoNdogo Whole spring chicken, BBQ sauce and french fries	2,450/=
Braised Beef Braised beef chuck, beef rib, lemongrass, hint of chilli, leafy spinach, carrot and potato	2,500/=
Tamarind meat platter Topside beef medallion, pork ribs, BBQ chicken, beef sausages, grilled goat, beef mshikaki with french fries	500g: 3,500/=
Pork Spare Ribs Sauteed in garlic, ginger, lime, soy sauce & honey, kachumbari and chips	500g: 3,150/=

GRILLS

Pork chops Served with french fries, salad, smokey BBQ sauce	3,350/=
Sirloin	250g: 2,350/= 350g: 3,300/=
Beef fillet steak	250g: 2,250/= 350g: 2,850/=
Ribeye steak on bone	350g: 3,300/=
T-Bone steak on bone	500g: 3,950/=
<ul style="list-style-type: none"> All the steaks are served with chimichurri, salad garnish and fries. Choice of sauce: Pepper sauce or bone marrow red wine jus 	

NEW STEAK MENU

Beef chuck This cut is from the shoulder region and known for rich beefy flavour	250g: 1,800/= 350g: 2,500/=
Denver steak A lesser known cut from the under-blade section of the shoulder, known for good marbling and tenderness	250g: 2,500/= 350g: 3,400/=
Beef skirt A long thin cut from underside near the ribs, known for intense beef flavour.	250g: 2,000/= 350g: 2,500/=

BURGERS

Fully loaded	- bacon, onion, peppers, mushrooms, cheese	1,990/=
Cheezy dribbler	- melted cheese	1,550/=
Tamburger	- plain beef burger	1,350/=
Served with kale, red cabbage slaw and french fries		



Reservations:
reservations.brasserie@tamarind.co.ke

Contacts:
• 0719 346346
• 0719 346349