

# Tamarind BRASSERIE

## STARTERS

<b>Onion velouté</b> Creamy white onion soup, cheese croute, truffle oil	1,050/=
<b>Tamarind fish soup</b> An Indian Ocean bouillabaisse	1,750/=
<b>Roast plum tomato soup</b> Jersey cream	1,050/=
<b>Carrot Soup</b> Miso and ginger	1,050/=
<b>Crispy eggplant fingers</b> Ginger, garlic, lime, sweet soy and toasted sesame	1,050/=
<b>Mangrove oysters:</b> <b>Fresh on ice</b> <b>Mambrui</b> Grilled with garlic butter, soya and coconut	<b>Plate:</b> 1,090/= <b>Platter:</b> 1,450/= <b>Plate:</b> 1,250/= <b>Platter:</b> 1,750/=
<b>Grilled octopus and calamari</b> Charred octopus, baby calamari, green papaya and mango salad, chimichuri and red pepper salsa	1,950/=
<b>Tuna poke bowl</b> With sushi rice, spring onions, cucumber, avocado, edamame, soy sesame dressing	<b>Starter:</b> 1,900/= <b>Main:</b> 2,750/=
<b>Parmesan crumbed seafood pancake</b> Prawns, calamari, fish and crab meat with thermidor sauce	2,250/=
<b>Crab tempura</b> With palm heart, cucumber and mango salad, harissa mayo	2,550/=
<b>Chicken wings:</b> <ul style="list-style-type: none"><li>Crispy wings with garlic, paprika and chilli powder</li><li>Baked wings with onion and coriander</li><li>Lemon and herb</li></ul>	1,350/=

## SALADS

<b>Crispy Thai chicken salad</b> Seasonal leaf, roast red pepper, red onions, goats cheese, sweet chilli, sesame seeds	1,350/=
<b>Caesar salad</b> Lettuce, paprika chicken, avocado, bacon, croutons, parmesan shavings, cashew dressing	1,550/=
<b>Garden salad</b> Seasonal leaf, cucumber, avocado, pickled carrot, cherry tomatoes, air dried pineapple, blueberries, dukkah crumble	1,350/=

## MEATS

<b>Chicken masala</b> Boneless in a classic masala sauce, rice, chapati, chutney and condiments	2,350/=
<b>Duck</b> Roasted duck breast, confit leg bonbon, pomme Anna, leafy spinach, peach, raspberry, balsamic glaze	3,250/=
<b>NdogoNdogo</b> Whole spring chicken, BBQ sauce and french fries	2,650/=
<b>Braised Beef</b> Braised beef chuck, beef rib, lemongrass, hint of chilli, leafy spinach, carrot and potato	2,600/=
<b>Tamarind meat platter</b> Topside beef medallion, pork ribs, BBQ chicken, beef sausages, grilled goat, beef mshikaki with french fries	500g: 3,700/=
<b>Pork Spare Ribs</b> Sauteéd in garlic, ginger, lime, soy sauce & honey, kachumbari and chips	500g: 3,350/=

## GRILLS

<b>Pork chops</b> <ul style="list-style-type: none"><li>Served with french fries, salad, smokey BBQ sauce</li></ul>	3,550/=
<b>Sirloin</b> 250g: 3,150/=	350g: 3,950/=
<b>Beef fillet steak</b> 250g: 2,450/=	350g: 3,050/=
<b>Ribeye steak on bone</b>	350g: 3,500/=
<b>T-Bone steak on bone</b>	500g: 4,150/=
<ul style="list-style-type: none"><li>All the steaks are served with chimichurri, salad garnish and fries.</li><li>Choice of sauce: Pepper sauce or bone marrow red wine jus</li></ul>	

## NEW STEAK MENU

<b>Beef chuck</b> This cut is from the shoulder region and known for rich beefy flavour	250g: 2,350/=	350g: 2,850/=
<b>Denver steak</b> A lesser known cut from the under-blade section of the shoulder, known for good marbling and tenderness	250g: 2,700/=	350g: 3,600/=
<b>Beef skirt</b> A long thin cut from underside near the ribs, known for intense beef flavour.	250g: 2,350/=	350g: 2,850/=

## PLANT - BASED

<b>Spinach &amp; chickpea casserole</b> Camembert samosa, fried rice, papadum, with peanut curry sauce	1,650/=	<b>Vegetarian poke bowl</b> Sushi rice, cucumber, avocado, red cabbage, edamame, carrots, tofu, soy sesame dressing	<b>Starter:</b> 950/= <b>Main:</b> 1,650/=
<b>Extra sides:</b> Creamed spinach/ french fries/ fresh garden salad mashed potatoes/ mixed vegetables/ local greens/ root mash/ ugali	<b>Each:</b> 700/=	<b>Herb crusted zucchini</b> Chickpea falafel, aubergine ragout, roasted cherry tomatoes, puttanesca	1,650/=

## SEAFOOD

### Prawns:

- 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
  - Special queen 3,850/=
  - King 4,600/=
  - Jumbo 4,950/=

### Crab: (on or off shell)

- Chilli** with ginger and coriander
- Ginger** with garlic and soya

**On:** 4,850/= **Off:** 4,350/=

### Lobster: (min 500g)

- Grilled** with lemon caper butter per 100g
- Classic thermidor**
- Swahili style**

1,150/=

### Tamarind seafood laksa

4,600/=

Lobster, prawns, crab, octopus, calamari, fish in a coconut ginger, galangal, lime broth, coconut rice

### Seafood platter

**For 1:** 7,600/= **For 2:** 12,600/=

Lobster, prawns, calamari with roasted pepper salsa, grilled fish, octopus chermoula, oyster Mambrui, salmon and crab cake, served with coconut rice, dips and sauces

## FISH OF THE DAY

<b>Lake fish</b>	2,700/=
<b>Sea fish</b>	2,650/=
<b>Salmon</b>	5,050/=
Grilled fillet with fennel, cucumber and mango salad, lemon butter sauce, blackened leek aioli with crushed new potatoes	

## KENYAN CORNER

<b>Fried Homabay whole tilapia</b> (Wet/ dry), ugali, Homabay sauce	2,450/=
<b>Kienyeji chicken</b> Braised road runner chicken, onion, coriander, hint of chilli	2,650/=

## BURGERS

<b>Fully loaded</b> Bacon, onion, peppers, mushrooms, cheese	2,090/=
<b>Cheezy dribbler</b> Melted cheese	1,650/=
<b>Tamburger</b> Plain beef burger Served with kale, red cabbage slaw and french fries	1,450/=



### Reservations:

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### Contacts:

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