Tamarind Brasserie

2,350/=

STARTERS

Onion velouté Creamy white onion soup, chec	1,050/= ese croute, truffle oil	
Tamarind fish soup An Indian Ocean bouillabaisse	1,750/=	
Roast plum tomato soup Jersey cream	1,050/=	
Carrot Soup Miso and ginger	1,050/=	
Crispy eggplant fingers Ginger, garlic, lime, sweet soy a	1,050/= and toasted sesame	
Mangrove oysters:	n i 4 000/ ni 4 450/	
Fresh on ice	Plate: 1,090/= Platter: 1,450/=	
Mambrui	Plate: 1,250/= Platter: 1,750/=	
Grilled with garlic butter, soya and coconut		

Grilled octopus and calamari 1.950/= Charred octopus, baby calamari, green papaya and mango salad, chimichuri and red pepper salsa

Tuna poke bowl **Starter:** 1,900/= **Main:** 2,750/= With sushi rice, spring onions, cucumber, avocado, edamame, soy sesame dressing

Parmesan crumbed seafood pancake 2,250/= Prawns, calamari, fish and crab meat with thermidor sauce

Crab tempura 2,550/= With palm heart, cucumber and mango salad, harissa mayo

Chicken wings: 1,350/=

- Crispy wings with garlic, paprika and chilli powder
- Baked wings with onion and coriander
- Lemon and herb

S A L A D S

Crispy Thai chicken salad Seasonal leaf, roast red pepper, red onions, goats cheese, sweet chilli, sesame seeds	1,350/=
Caesar salad Lettuce, paprika chicken, avocado, bacon, croutons, parmesan shavings, cashew dressing	1,550/=
Garden salad	1.350/=

Seasonal leaf, cucumber, avocado, pickled carrot, cherry tomatoes, air dried pineapple, blueberries,

MEATS

Chicken masala

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

GRILLS

Pork chops • Served with french fries, salad	l, smokey BBQ sauce	3,550/=
Sirloin Beef fillet steak Ribeye steak on bone T-Bone steak on bone	250g: 3,150/= 250g: 2,450/=	350g: 3,950/= 350g: 3,050/= 350g: 3,500/= 500g: 4,150/=
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

This cut is from the shoulder region and known for rich beefy flavour	
f Denver steak A lesser known cut from the under-bla known for good marbling and tendern	

250g: 2,350/= 350g: 2,850/= Beef skirt A long thin cut from underside near the ribs, known for intense beef flavour.

SEA FOOD 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 gueen King 4,600/= 4,950/= Jumbo

Crab: (on or off shell) On: 4,850/= Off: 4,350/=

• Chilli with ginger and coriander

• Ginger with garlic and soya

Lobster: (min 500g) 1,150/=

• **Grilled** with lemon caper butter per 100g

• Classic thermidor

• Swahili style

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 ___ D A Y

Lake fish 2,700/= Sea fish 2,650/= Salmon 5,050/=

Grilled fillet with fennel, cucumber and mango salad, lemon butter sauce, blackened leek aioli with crushed new potatoes

KENYAN CORNER

Fried Homabay whole tilapia	2,450/=
(Wet/ dry), ugali, Homabay sauce	

Kienyeji chicken 2,650/=

Braised road runner chicken, onion, coriander, hint of chilli

Starter: 950/= **Main:** 1.650/=

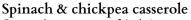
BURGERS

Fully loaded Bacon, onion, peppers, mushrooms, cheese	2,090/=
Cheezy dribbler	1,650/=
Melted cheese	1.450/
Tamburger Plain beef burger	1,450/=
Served with kale, red cabbage slaw and french fries	

1,650/=

PLANT-BASED ——

1,650/=



Camembert samosa, fried rice, papadum, with peanut curry sauce

Each: 700/=

Beef chuck

Vegetarian poke bowl

250g: 2,350/= 350g: 2,850/=

Sushi rice, cucumber, avocado, red cabbage, edamame, carrots, tofu, soy sesame dressing

Herb crusted zucchini

Chickpea falafel, aubergine ragout, roasted cherry tomatoes, puttanesca

Reservations:

reservations.brasserie@tamarind.co.ke

Contacts:

• 0719 346346

• 0719 346349



dukkah crumble

Extra sides: Creamed spinach/ french fries/ fresh garden salad mashed potatoes/ mixed vegetables/ local greens/ root mash/ ugali

