



HEMINGWAYS
WATAMU

A LA CARTE

STARTERS

Beef or Vegetable Samosas (4pcs)	750
Coriander & Feta Samosas or Crab Samosas (4pcs)	1200
Chilli BBQ Chicken Wings	1500
Chilli Lime & Ginger Prawns	1700
Thai herb & mango salad	
Crusted Lemon Squid	1400
Coriander & chilli relish	
Prawn Cocktail Salad	1750
Spicy Thai Fish Cake	1000
Tuna Carpaccio	1250
Wasabi mayo, pickled ginger & mango lemon dressing	

SUSHI

Bamara Boat	
Sushi & sashimi platter for four	7500
Tuna sashimi 6pcs, salmon sashimi 6pcs, prawn nigiri 4pcs	
California roll 4pcs, avocado nigiri 4pcs, tuna nigiri 4pcs	
& salmon nigiri 4pcs	
B's Nest Boat	
Sushi & sashimi platter for two	3500
Tuna sashimi 2pcs, salmon sashimi 2pcs, prawn nigiri 2pcs	
California roll 2pcs, avocado nigiri 2pcs, tuna nigiri 2pcs	
& salmon nigiri 2pcs	
Tuna Sashimi	1200
With wasabi, soy & pickled ginger	
Sushi & maki of the day; choice of	
Avocado: 950 Tuna: 1200 Cucumber: 950	

SOUPS

Chilled Avocado & Crab	1100
Cream of Butternut	950
Summer Seafood Bouillabaisse	1200
Lobster, fish, prawn, octopus & calamari	

SALADS

Asian Noodle Salad	C: 1350 P: 1750
Snow peas, onions, chilli & mint, sesame seeds	
Prawns or chicken	
Caesar Salad	C: 1450 P: 1650
Lettuce, bacon, shaved parmesan cheese & Caesar dressing topped with grilled chicken or prawns	
Crab & Papaya Salad	1250
Lettuce, papaya & wasabi dressing	
Hearty Healthy Organic Salad (v)	1250
Organic vegetables, lemon & honey mustard dressing	
Quinoa Salad	V: 1150 C: 1350 P: 1750
Roasted butternut, quinoa, avocado, feta cheese	
Zucchini or grilled chicken or prawn	

HEMINGWAYS' SPECIALITY

Black Pepper Chilli Singaporean Crab	2500
Served with steamed rice	
Black Pepper Seared Fillet of Kingfish	1900
With fennel salad & parsley potatoes served with hollandaise sauce	
Kamba Thermidor	3600
Rock lobster with mustard, mushrooms & shallots flamed in fine French cognac	
Fish Creole-Falusi	1900
Falusi fish fillet sautéed with peppers, garlic & chilli, enhanced with tomato coulis	
Seafood Casserole	3500
Grilled Tuna Steak	1900
Set on a salad of potatoes, tomatoes, green beans, capers, anchovies, olives, black pepper & olive oil	
Queen Prawns Masala	2850
Cooked in authentic chef spices steamed rice & chapati	
King Prawns Tempura	3000
With sesame soy sauce, lime & French fries	
Calamari a la Plancha	2800
Simply griddled calamari with French fries & salad	
Lobster in Thai Coconut Sauce	3500
Lemon grass, kaffir lime & jasmine steamed rice	
Prawns Saganaki	3750
Roasted prawns with chilli limoncello & garlic, cherry tomatoes, potatoes & crumbled feta	
Swahili Chicken with Coconut Rice	2000
Roasted chicken bubbled in spicy coconut sauce	

FROM OUR GRILL

Grilled "Catch of the Day"	1900
Jumbo Prawns 300g	3800
Lobster 600g	3500
Octopus 300g	1800
Pan-seared Fillet of Salmon	3200
Chicken Breast	1850
Pork Chops 300g	2200
Lamb Rack Chops 240g	2200
Rib Eye Steak 350g	2800
Beef Fillet	2800

Served with a choice of:
Creamed mashed potatoes, crispy onion rings, rosemary potatoes, triple cooked chips, baked potatoes, spinach filanti & baby carrots

HEMINGWAYS' SEAFOOD PLATTER

Octopus, Calamari, Fish, Prawns & Lobster	7500
With French fries & steamed rice (serves two)	

BURGERS, SANDWICHES, ROLLS & WRAPS

Classic Burger	1650
Grilled 200g beef patty, tomato, lettuce, cheese, onion & sesame bun	
Club Sandwich	1750
Toasted bread, grilled chicken & streaky bacon	
Lobster Roll	3500
Rock lobster sautéed with garlic, leek onion & mushroom enhanced with mayonnaise	
Eggplant Panini	1800
Panini bread, mozzarella cheese, grilled eggplant & pesto sauce	
Juka Princess Wrap (v)	1700
Lettuce, grilled halloumi cheese, avocado & mayonnaise	
Vegetable Burger (v)	1500
Vegetable patty, onion, tomato & lettuce	
Vegetable Enchilada (v)	1600
Mixed peppers & kidney beans	

All of the above served with a choice of salad or homemade fries or sweet potato fries

INDIAN SPECIALTY

Aloo Ghobi Masala (v)	1350
Mild spicy potato & cauliflower combination	
Chicken Palak	1850
Chicken with fresh grounded spinach perfectly tossed in Indian spices	
Classic Kenyan Matoke (v)	1350
Authentic combinations of local plantain & tomato sauce chapati & umbrella rice	
Lamb Vindaloo	2250
A hot spicy mutton curry with potatoes	
Paneer Makhanwala (v, n)	1350
Cottage cheese with cashewnut gravy served with buttered rice & mango chutney	
Spicy Indian ½ Baby Chicken Tandoori	2250
Chapati, rice & Swahili salad	

PIZZA & PASTA

Mozzarella & Tomato Pizza	1250
Add: Octopus, chicken, beef, ham, garlic, prawns & calamari each @350	
Add: Red bell peppers, capers, onions, pineapple & olives each @200	
Penne Con Verdure di Stagione (v)	1500
Penne with seasonal vegetables, pesto & parmesan	
Prawns Linguine	2850
Ravioli di Spinach Ricotta (v)	1800
Ravioli filled with spinach & ricotta in a roasted tomato & basil sauce	
Spaghetti Puttanesca (v)	1500
Tomato concase, black olives, parmesan, anchovies & capers	

- Gluten-free pastas available

ALLERGENS

A - Alcohol | N - Nuts | P - Pork | V - Vegetarian | G - Gluten | D - Dairy

All meals are completely dictated by seasonality and therefore can change according to market availability. All prices are inclusive of government taxes, catering levy and service charge.