



A TASTE OF PARADISE

(Available at our Amandina Restaurant and Garden Pool)

**All our dishes are made to order utilizing fresh locally sourced ingredients.
Please allow between 25 and 45 minutes for preparation.**

The Journey: Within a few miles of Medina Palms lies the ancient city of Gede, one of the most important archaeological sites on the coast of Africa. In the ruins of the Sultan's Palace, small clues have been found that shine a light on the trading routes of that early civilization. Ceramics from Spain, glass fragments from Venice, artifacts from North Africa and even Ming Dynasty vases from China. Many of our dishes have been inspired by the places visited, on this remarkable journey.

The Style: Our Moorish style has been described as a "Heady blend of Arabic and Mediterranean dishes that offer warm spices and tasty sauces, slow cooked earthy stews and delicate flavourings " These principles are founded on wonderful traditions which explore exotic flavours all based on our finest local ingredients.

The Locations: We offer seven locations where you can dine or be refreshed....all are unique.

Amandina Restaurant: Our signature restaurant with Mediterranean, Moroccan and North African dishes created using the finest local vegetables, fruits and seafood straight from the neighbouring ocean.

Long Bar: This is the main meeting place for all our Medina community, a perfect place for a cooling drink or to enjoy delicious tapas. Our tapas are an imaginative array of tasty bites to eat. The perfect way to enjoy relaxed dining with friends.

Star Lounge: High above the palm trees, there are sunset views towards Mida Creek. Sip cocktails or sample shisha, as you unwind after a long day in the sun.

Coffee Garden: Set amongst indigenous rainforest trees, this garden terrace lets you to enjoy a shaded space, sipping Kenya's finest coffee. Try a basket of fresh pastries for breakfast or have afternoon tea or an artisan ice cream.

Private Dining: For those times when you want the privacy of your own place, please consult our home dining menu or book the services of one of our Private Chefs.

Poolside Service: When you want to stay by the pool but want a little 'biting', as we say in Kenya, why not call for our coffee garden menu. The menu is designed for easy eating, a great way for you to relax and snack.

Beach by Moonlight: Lit by lanterns, you can book a private dining table. This romantic experience is located within our own private beach area close to the Ocean. Service is subject to advance booking, weather conditions and a surcharge.

Medina Palms allows you to customize your dining and refreshment options, to create a more personalized hospitality experience.

THE AMANDINA MENU

STARTERS

Freshly made Soup of the Day

Freshly prepared homemade soup, served with freshly baked bread
KSH 600

Zanzibar Seafood Soup

Fresh Indian Ocean seafood soup flavored with coastal spices, coconut and coriander
KSH 1000

Chilled Gazpacho

Fresh from Medina Palms' own garden! A delicious soup made from sweet, ripe tomatoes, peppers, onions and cucumber
KSH 700

Tuna Tartar

*Fresh tuna fish with avocado marinated in soy sauce and wasabi
(subject to availability)*
KSH 800

Prawns Tempura

King prawns fried in batter served with sesame soy dip
KSH 850

Crab Tortelloni

Homemade tortelloni filled with crab dressed with ginger and lemon, served with roasted cherry tomato sauce
KSH 850

Stuffed Baby Calamari

Baby Calamari stuffed with boiled eggs, sherry braised onions and garlic. Drizzled with caper and basil butter sauce
KSH 850

SALADS

Beetroot and Feta Salad

Roasted beetroot, mixed salad leaves, butternut from our organic garden, mange tout, feta cheese served with lemon, olive oil and mustard dressing
KSH 600

Chickpeas Salad

Chickpeas, roasted bell peppers, celery, onions and fresh herbs tossed in an olive oil vinaigrette
KSH 750

Pesto Chicken*

Braised chicken dressed with pesto mayonnaise, cherry tomatoes, grapes and cashew nuts
KSH 800

Mangrove Crab Salad

Handpicked crab meat, avocado, mango, celery and salad greens with citrus dressing
KSH 800

Caesar Salad

Fresh mixed salad leaves, topped with crunchy croutons and shaved parmesan cheese with a creamy Caesar dressing on the side. Optional topping of marinated tender chicken fingers or Queen prawns
KSH 800

Antipasto Salad

Salami, prosciutto, bresaola, pancetta, olives, tomato, parmesan, pickled artichokes, roasted peppers, fresh basil, lettuce leaves and sticky balsamic
KSH 1000

Catalan Lobster Salad

Lobster poached in white wine, tossed with olives, celery, cherry tomatoes, red radish and salad
KSH 1000

PASTAS

Linguini Carbonara

Linguini pasta in a creamy bacon sauce

KSH 1000

Spaghetti Bolognese

Spaghetti pasta tossed in homemade beef ragù

KSH 1000

Penne Pesto*

Penne pasta tossed with pesto of fresh basil from our organic Medina garden

KSH 1000

Ricotta and Spinach Ravioli

Homemade baked ricotta and spinach ravioli, served with fresh tomato or butter and sage sauce

KSH 1000

Porcini Mushroom Risotto

A wonderful wild mushroom porcini risotto with white wine, saffron and parmesan cheese

KSH 1100

Spicy Oyster Tagliatelle

Fresh oysters fried with chilli, garlic and fennel in a tomato and capers sauce with homemade tagliatelle

KSH 1200

Homemade Gnocchi with King Prawns

Homemade minted sweet potato gnocchi served with a seafood velouté and pan-fried prawns

KSH 1400

MAIN COURSES

Fresh Grilled Jumbo Prawns

Paprika and garlic basted fresh jumbo prawns served with seasonal vegetables and ginger honey BBQ sauce

KSH 1800

Baked Red Snapper with Harissa Sauce

Baked fresh Red Snapper basted with a spicy harissa sauce, topped with grilled Jumbo prawn

served with garden vegetables

KSH 1600

Fresh catch of the day

Your choice of grilled or baked fish of the day served with smoked paprika sweet potato purée and salsa verde

KSH 1400

Goujons of Fish and Chips

Beer battered strips of freshly caught Red Snapper, deep fried and accompanied by hand cut fries.

Served with tartar sauce and salad

KSH 1400

Sesame Seared Tuna

Freshly caught Watamu tuna, coated with sesame seeds and cooked rare with honey and soy glazed

vegetables & bok choy (Subject to availability)

KSH 1400

Swahili Prawns Pilipili

Fresh prawns sautéed with garlic, chili, coconut, dhania and coastal herbs served with coconut rice

KSH 1600

Stuffed Chicken Breast

Chicken breast stuffed with fresh ricotta and spinach served with green beans and roasted

cherry tomato sauce

KSH 1600

Thai Green Chicken Curry

Chicken sautéed in garlic, chilli, green curry paste and coconut, served with basmati rice, naan bread and mango chutney

KSH 1500

Moroccan Spiced Steak

Sirloin of beef marinated in Moroccan spices cooked to your liking, served with braised chickpeas and spinach

KSH 1600

Beef Tenderloin

Fillet of Kenyan highland beef cooked to your liking served with garlic mashed potatoes and a brandy

and peppercorn sauce

KSH 1700

Herbed Stuffed Pork

Slow oven roasted pork, served with whipped sweet potato puree, sautéed spinach, honey & mustard sauce

KSH 1600

Gourmet Medina Burger

220g of minced prime beef, grilled to your taste. Served on an organic Kaiser bun with your choice of bacon,

cheese or mushroom topping. Served with French fries and salad

KSH 1400

Paneer Tikka Masala

Fried paneer cheese simmered in a rich coriander masala sauce served with roti

KSH 1200

Mushroom and Spinach Zucchini Cannelloni

Baked zucchini cannelloni filled with sautéed mushroom and spinach, served with roasted cherry tomato sauce

KSH 1000

Eggplant Parmiggiana

From Medina's own vegetable garden. Fried aubergines, mozzarella, spinach, cherry tomato sauce and parmesan

KSH 1000

Coconut Lentil Curry

Lentils sautéed in garlic, chilli, Indian spices and coconut served with basmati rice, naan & mango chutney

KSH 1000

Swahili Dish of The Day

Ask your server for today's dish

KSH 1100

EXTRA SIDE DISHES

Spiced cauliflower with fresh chillies and coriander

Marinated grilled vegetables with herbs

Pan baked broccoli, sautéed sukumawiki, spiced potatoes, hand cut fries, coconut rice

Each at KSH 300

DESSERTS

Citrus Cake with Mango Coulis

Zesty lemon sponge cake accompanied with local mango sauce

Tiramisu

Espresso and rum soaked lady fingers with mascarpone cream and mocha

Baked Chocolate

Rich and smooth, served warm with vanilla ice cream

Blueberry Cheese Cake

Blueberry flavoured cheese cake with ginger snap crust

Mint After Eight

Chilled mint flavoured semifreddo with chocolate cover and mint coulis

KSH 600

Artisan Italian Ice Cream

A selection of artisan ice creams with assorted flavours

Ksh. 350 for two scoops

Fresh Cut Fruits

Fresh cut fruits in season

KSH 500

All prices are inclusive of all Government Taxes and 5% staff service charge

Seasonal Menu

***Contains Nuts**