



A TASTE OF PARADISE

(Available at our Amandina Restaurant and Garden Pool)

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

Please ask your server for today's choice
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

SALADS

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

Pumpkin Ravioli

Homemade baked pumpkin with cumin ravioli, served with fresh tomato or butter and sage sauce
KSH 1000

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 Medina organic garden
KSH 1000

Porcini Mushroom Risotto

A wonderful wild mushroom porcini risotto with white wine, saffron and parmesan cheese
KSH 1100

Homemade Seafood Tagliatelle

Fresh Ocean lobster, prawns, calamari, fish & octopus, fried with chili, garlic and fennel in a tomato and caper sauce
KSH 1400

Homemade Gnocchi with King Prawns

Homemade minted sweet potato gnocchi served with a seafood velouté and pan fried prawns
KSH 1400

MAIN COURSES

Fresh catch of the day

Your choice of grilled or baked fish of the day served smoked paprika sweet potato puree 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

Beef Tenderloin

*Fillet of Kenyan highland beef cooked to your liking served with roasted garlic potatoes and a brandy
and peppercorn sauce*
KSH 1700

Fresh Grilled Jumbo Prawns

Paprika and garlic basted fresh jumbo prawns served with seasonal vegetables and ginger honey BBQ sauce
KSH 1800

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

Braised and Roasted Pork

Citrus and sage slow braised and then roasted pork belly, served with garlic sweet potato chips and ginger honey mustard sauce
KSH 1600

Gourmet Medina Burger

*220g of prime angus 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

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

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**