



BLUE MARLIN RESTAURANT

open daily 7.30 am 10.00 pm * Tuesday – closed * for reservations 0712559117
reservations@bluemarlinbeachhotel.com www.bluemarlinbeachhotel.com

SOUPS

FISHERMEN'S SOUP



600/-

FRESHLY COOKED FISH WITH VEGETABLES AND CHILLI SERVED WITH A SLICE OF TOASTED BREAD

SMOKED FISH CHOWDER

800/-

HOUSE COLD SMOKED FISH FRESHLY COOKED WITH LEEKS, ONION, CELLERY, POTATOES, MILK, CREAM SERVED WITH A SLICE OF TOASTED BREAD

LOBSTER CHOWDER



800/-

LOBSTER TAIL, CORN FLOUR, COOKING CREAM, BACON, CHILI. SERVED WITH A SLICE OF TOASTED BREAD

SALADS

AVOCADO TOMATO



550/-

AVOCADO, TOMATO, LETTUCE, ONION, CORIANDER

GREEK SALAD



600/-

TOMATOES, CUCUMBER, ONIONS, CAPSICUMS, FETA CHEES, BLACK OLIVES

QUINOA PANEER



700/-

QUINOA, PANEER CROUTONS IN QUINOA FLOUR AND EGG WHITE, BABY MARROW, CELERY

LOBSTER AVOCADO GRAPEFRUIT



850/-

BABY LOBSTER GRILLED, LETTUCE, AVOCADO, GRAPEFRUIT, YOGHURT DRESSING

CHICKEN SALAD



550/-

SLOW BAKED CHICKEN, TOMATOES, LETTUCE, ONIONS, DRESSING

RAW BAR

SAILFISH CARPACCIO



950/-

RAW SAILFISH THINLY SLICED SERVED ON A BED OF LETUCE

All prices inclusive of all taxes and fees
ALL BOARDS MEALS SERVED BETWEEN 12.00 – 2.00 / 7.00 – 9.00 PM AND DO NOT INCLUDE BEVERAGES

FOOD ALLERGIES AND INTOLERANCES –

Please speak to our staff about the ingredients in your meal, when making your order

ONE TABLE – ONE BILL



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STARTERS

APETIZERS AFRO QUARTET 900/-

SERVED WITH GARLIC BREAD

SHRIMPS PLANTAIN FRIED SHRIMPS ON TOP OF GREEN BANANAS BREAD

KATCHUMBARI TOMATOES, ONION, CORIANDER, CHILLI, DASH OF LEMON JUICE

YAJI SPICED OLIVES BLACK OLIVES SPICED WITH 10 INGREDIENTS YAJI SAUCE

OMENA DIP DRY FISH WITH BLACK OLIVES, ONION, TOMATOES, OLIVE OIL AND PARSLEY

COLD SMOKED FISH 850/-

THINLY SLICED SERVED ON LETTUCE AND RUCOLA



CAJUN PRAWNS BBQ 850/-

BREADED DEEP-FRYED SHRIMPSPS , CHILI SAUCE, VEGETABLES



CALAMARI TEMPURA 800/-

CALAMARI RINGS, WHEAT FLOUR



KING PRAWNS TEMPURA 950/-

3 PCS KING PRAWNS, WHEAT FLOUR



LOBSTER COCKTAIL 800/-

GRILLED LOBSTER MEATL, SAMBUCA, SAUCE BEARNAISSE

BAKED SMOKED FISH WITH PARMEZAN 800/-

HOUSE COLD SMOKED FISH BAKED WITH BECHAMEL SAUCE, MUSHROOMS, DILL AND PARMEZAN

SAILFISH AVOCADO CAKE 800/-

SAILFISH, AVOCADO, GARLIC, CILANTRO, WASABI, SOY SAUCE



GUINNESS STOUT BBQ CHICKEN WINGS 850/-

6 pcs, MARINATED IN GUINNESS STOUT, SPICES AND SESAME SEEDS

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SNACKS

COLD SMOKED SAILFISH BURGER SERVED WITH CHIPS AND SALAD	700/-
CHICKEN BBQ SAUCE BURGER SERVED WITH CHIPS AND SALAD	600/-
BEEF CHEESE BURGER SERVED WITH CHIPS AND SALAD	800/-
CHICKEN TACO	700/-
CEVICHE TACO	700/-
CHIPS	500/-


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SEAFOOD ASK YOUR WAITER FOR THE CATCH OF THE DAY!

SWAHILI FISH    SLIGHTLY GRILLED AND FINISHED IN THE OVEN FISH FILLET WITH FRESH VEGETABLES, COCONUT CREAM AND CORIANDER. OUR SIGNATURE DISH IS SERVED STEAMED RICE **1000/-**

MEDITERRANEAN FISH   TO RECREATE THE TASTE OF THE MEDITERRANEAN CUISINE WE CHOOSE AND MARINATE A NICE FISH FILLET AND BAKE IT SLOWLY IN THE OVEN WITH PESTO, FENNEL, CHERRY TOMATOES, BLACK OLIVES AND BUTTER. FOLLOW OUR RECOMMENDATION OF COCONUT RICE AS A SIDE DISH **1000/-**

FISH FILLET SALSA BAKED    THE FRESHNESS OF THE FISH MEETS THE FLAVOUR OF TOMATO SALSA WITH BLACK OLIVES AND CORIANDER IN A SLOW BAKING. WE DO RECOMMEND AS YOUR SIDE DISH ROASTED POTATOES WITH ROSEMARY **1000/-**

THAI FISH   WITH THIS DISH WE HONOUR ANOTHER GREAT CUISINE AND FOLLOWING THE THAI STYLE WE PANFRIED THE FISH FILLET FINGERS VERY FAST IN HOISIN SAUCE AND SESAME SEEDS. DON'T MISS THE STEAMED RICE AND FRESH VEGETABLES SIDEDISH **1000/-**

SESAME SEEDS CRUSTED SAILFISH    THE BOUQUET OF NUTRITION RICH SESAME SEEDS, FRESH LEMON, SOY SAUCE, GREEN PEPPER AND FRESH CORIANDER ARE GIVING THIS PANFRIED INDIAN OCEAN FISH A FULL AND SATISFYING TASTE. THE SIDE DISH OF FRENCH BEANS WITH DILL ARE JUST FRAMING THE PICTURE. **1200/-**

FISH AND CHIPS   WE DO RESPECT YOUR CLASSIC TASTE AND CHOICE AND WE WILL DO OUR BEST TO DEEP FRY THE FISH FILLET BATTERED IN WHEAT AND CORN FLOUR. CHIPS IS A MUST. **1000/-**

BABY LOBSTER MOMBASA    WE DON'T KNOW WHO INVENTED THIS RECIPE, BUT FOR SURE IT WAS SOMEBODY FROM THE KENYAN SOUTH COAST. THE WAY THE RICH FLAVOURS OF COCONUT, TOMATOES AND CORIANDER MATCHING THE TENDERNESS OF THE LOBSTER IS THE WAY YOU FEEL THE BREEZE AND THE OCEAN. THE BEST WAY TO HAVE IS DEFINITELY WITH COCONUT RICE. **1000/-**

COASTAL SURF AND TURF INFLUENCED FROM THE TRADITION OF THE WEST AFRICA CUISINE THIS DISH COMBINES MEAT AND SEAFOOD – TENDER BEEF CHUNKS COOKED WITH FISH, KING PRAWN, MUSHROOMS AND TYPICAL FOR THE KENYAN SOUTH COAST **MCHICHA** **850/-**

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OKRA STEW WITH PRAWNS AND LOBSTER THERE ARE SO MANY INGREDIENTS IN THIS BELOVED IN AFRICA OKRA STEW (ONION, GARLIC, GINGER, TOMATO, PRAWNS, FISH, CALAMARI AND LOBSTER MEAT) THAT YOU CAN FEEL CROSSROAD OF TRADITIONS AND CUISINES. **950/-**

KING PRAWNS PILI PILI  PILI-PILI MEANS "HOT, HOT". WE REALLY PANFRY THEM HOT AND SPICY WITH OLIVE OIL, BUTTER, LEMON AND GARLIC. BALANCED WITH STEAMED VEGETABLES AS A SIDE DISH **1600/-**

LOBSTER MOMBASA  JUST READ OUR INTRO ABOVE AND KEEP IN MIND THAT SIZE MATTERS **600/- PER 100 g**

LOBSTER THERMIDOR THIS FAMOUS FRENCH CUISINE DISH IS AS RICH AND LUXURIOUS AS IT SOUNDS. PREPARED IN SEVERAL STEPS THE TENDER LOBSTER MEAT WILL BE SERVED TO YOU BAKED IN LIGHT BECHAMEL SAUCE WITH SHERRY, BUTTER, CREAM, WINE AND PARMESAN CHEESE. **600/- PER 100 g**

GRILL

MARINATED IN OLIVE OIL, GARLIC AND LEMON, SERVED WITH CHIPS AND GREEN SALAD



CALAMARI GRILLED **1000/-**

OCTOPUS GRILLED **1100/-**

FISH FILLET GRILLED **1200/-**

KING PRAWNS GRILLED **1700/-**

MIXED SEAFOOD GRILL BABY LOBSTER 2PCS, CALAMARI, OCTOPUS, KING PRAWNS 2PCS, FISH **3800/-**
LOBSTER **600/- PER 100 g**

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ALTERNATIVES TO SEAFOOD

- PEPPER STEAK** SEASONED WITH SALT AND PEPPER THIS ANGUS BEEF FILLED WILL BE COOKED UP TO THE LEVEL YOU LIKE IT – RARE, MEDIUM OR WELL DONE. SERVED WITH THE CLASSIC COMBINATION OF CHIPS AND VEGETABLES **1000/-**
- BEAUF STROGANOFF** ANGUS BEEF FILLET STRIPS sautéed IN BUTTER, WINE, ONION AND MUSHROOMS AND, FINISHED IN CREAM SAUCE WITH GHERKINS. SERVED WITH RICE. **1000/-**
- KOFTA KEBAB** BEEF MINCE MEAT PREPARED WITH ONION, GARLIC AND HERBS. GRILLED AND SERVED WITH ROSEMARY BABY POTATOES, KACHUMBARI AND SAUCE TZATSIKI. **850/-**
- CHICKEN OVEN ROASTED** HALF CHICKEN CAPON, MARINATED AND ROASTED WITH HERBS AND SERVED WITH STEAMED VEGETABLES. **900/-**
- PORK BELLY RIBS** PORK BELLY RIBS SLOWLY COOKED IN A BOUQUE OF SPICES, MARINATED IN HONEY, MUSSTARD, KETCHUP AND GRILLED. SERVED WITH BUTTER AND ROSEMARY SEARED BABY POTATOES AND KACHUMBARI. **1000/-**
- BEEF FRIED WITH VEGETABLES** THIS BEEF ON BONE IS FRIED AFTER LONG PRE-PREPARATION TO BECOME TENDER AND FULL OF TASTE. **½ kg- 600 /- 1kg – 1000 /-**
- CHICKEN FRIED** CHICKEN SEASONED, SLOWLY PRE-COOKED AND FRIED WITH VEGETABLES. **½ kg – 600/- 1kg – 1000 /-**
- BEEF PILAU** THIS SIMPLE VARIATION OF FAMOUS INDIANS PREPARED WITH TENDER BEEF MEAT, PISHORI RICE, PILAU MASALA AND FRESH CORIANDER. SERVED WITH KACHUMBARI AND YELLOW BANANAS. **600/-**
- CHICKEN BIRYANI** BIRYANI IS ONE OF THE TRADITIONAL COASTAL DISHES. THE COMBINATION OF SPICES, YOGURT, FRESH TOMATOS, POTATOES AND RICE IS GIVING THE CHICKEN A UNIQUE TASTE. **700/-**
- MATOKE STEW** WE CALL IT BANANA, BUT IS NOT EVEN CLOSE. PLANTAIN (OR MATOKE IN KISWAHILI) IS A COMMON INGREDIENT IN THE AFRICAN CUISINE. IN THIS DISH, MATOKE IS COOKED WITH TOMATO, GARLIC, ONION AND FRESH CORIANDER AND IS SERVED WITH MATOKE BREAD. **600/-**

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PASTA

LINGUINE HALOUMI AND PESTO LINQUINE PASTA, HALOUMI, TOMATOES, PESTO..	750/-
SPINACH LASAGNE SPINACH. MOZZARELLA, BECHAMEL SAUCE, PARMESAN. OVEN BAKED	800/-
PENNE ARABIATA  PENNE RIGATE, GARLIC, TOMTOES, CHILE, BASIL	600/-
SPAGHETTI DI MARE SPAGHETTI WITH TOMATO, BASIL AND SHRIMPS	800/-
SPAGHETTI AGLIO E OLIO  THINLY SLICED GARLIC IN OLIVE OIL, BASIL, SPAGHETTI	600/-
SMOKED FISH TAGLIATELLE RICH AND DOMINATING TASTE OF COLD SMOKED FISH, DILL.	850/-
TAGLIATELLE BOLOGNESE BEEF MINCCE, TOMATO, GARLIC, ONION, OREGANO, NUTMEG SAUCE. SLOWLY COOKED, GARNISHED WITH PARMESAN AND BASIL	800/-
CHICKEN EGG NOODLE CHICKEN BREAST, SEASONING, CRUSHED CASHU NUTS	800/-
FETTUCCINE ALFREDO WE HAVE TO WARN YOU – THIS DSH IS NOT FOR THE HEALTH CONSIIOUS! PASTA, CREAM, COGNAC, GARLIC, PARMESAAN CHEESE.	900/-


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DESSERTS

BANANA SPLIT BANANA, PASSION FRUIT, CREAM, SUGAR, ICE CREAM	500/-
PINEAPPLE TANDOORI PINEAPPLE, BUTTER, CHAAT MASALA, SUGAR	500/-
BANANA FOSTER PANCAKES STUFFED WITH BANANA, PASSION FRUITS, RUM, NUTES, CINAMON AND RUM. TOPPED WITH CREAM	600/-
CHEESE CAKE CREAM CHEESE, BISQUITS, BUTTER, CREAM, SUGAR, GELATIN	600/-
BROWNIE CHOCOLATE, EGGS, WHEAT FLOUR, SUGAR	600/-
CRÈME CARAMEL CREAM, MILK, VANILLA, EGGS, SUGAR	600/-
FRUIT SALAD  A BOWL OF SEASONAL FRUITS	500/-
ICE CREAM	300/- per scoop

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