

-----The Butcher’s Block-----
all our Steaks are from 21 day aged, range fed Boran/Angus

*all served with your choice of sauce and a potato spiral . Sides charged for separately		
NY Cut Sirloin (250g) The perfect combo of lean tender meat with a marble cap for maximum flavour. 2295	Mr “ T ” (500g) The T-Bone. The best of both worlds. Sirloin, and fillet on the bone. This is Steak Nirvana. 3500	Rib–Eye Chop 400g) A Prime cut, 28 day aged Rib-eye on the bone. This steak has verygood marbling. 3295
Flat Iron Steak (300g) This cut is from the flank of the animal and as good as any sirloin, packed with flavour and texture. 1450	Dry Aged Rump Steak (350g) Beautifully aged, thick cut rump, Lean, meaty, tender and delicious. This is the head-chefs favorite cut! 1990	Fillet Mignon (200g) Prime fillet grilled and served to your liking. 1700
Steak Sauces: The famous Cafe de Paris Butter/ Argentinian Chimichurri / Smoked Red Chilli / Garlic Aioli/ Dijonaise Sauce/ Classic Pepper Sauce		

-----Low & Slow-----
slow cooked meats made with a lot of love and packed with flavour

Slow–Cooked Beef Short Rib Cooked for 24 hours!! This is melt in your mouth deliciousness. Served on the bone & finished with a sweet and sticky honey & soy jus. 1350	Slow roasted leg of Goat with harissa Prime young goat, marinated in our secret harissa, and slow roasted until it is falling off the bone. Served in a rich jus finished with olives capers. 1550	Hot-Smoked Spring Chicken Gently smoked over Loquat wood. Finished with our sticky BBQ sauce & served with our signature ‘slaw. Welcome to flavour town! 1650
*all served with your choice of side and a potato spiral		

-----From our Fishmonger-----

Slipper Lobster Risotto Pan seared in garlic, then tossed through a delicate risotto fragrancd with capers & parsley and finished with cream. 2250	Hand Made Crab Tortellini Hand picked Crab, infused with a basil gremolata, wrapped in our homemade pasta. Tossed through a parmesan cream sauce & finished with a hint of basil. 2250	Grilled Salmon Rockefeller The finest imported Salmon, pan seared to create a deliciously crispy skin. Served over “Rockefeller” Spinach with a Chardonnay Beurre Blanc. 2500
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Stuffed Squid Tender tubes of Squid, stuffed with shrimp & smoked snapper, finished with a garlic & cracked pepper butter, over wilted spinach. 1950	DAILY FILLETED FISH SPECIALS Our specials vary daily, both in variety and preparation, please refer to our specials menu & ask your waiter for details. P.O.A	Seafood Paella A classic Paella with seared Calamari, Snapper, Octopus & Prawns in a fragrant saffron infused rice finished with our giant stuffed clams 2500
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-----Vegetarian-----

Wild Mushroom Risotto With Shaved Parmesan and Basil Cream 1450	Open Ravioli A combination of roasted butternut & creamed spinach in a rich Sage cream 1450	Sun Dried Tomato Crepe Ricotta, grilled Zucchini & Sun-dried tomato in a light herb crepe with a sauce napolitana 1450
Daily Vegetarian Specials We LOVE our vegetables, and if you are looking here, so do you! Please check with your waiter for our daily creative specials tailored for the love of the humble vegetable. P.O.A		
Prices Inclusive of VAT		

-----Shellfish-----
A mouth-watering array of the finest Indian Ocean Shellfish available

Masala Prawns A secret family recipe of Queen Prawns in a traditional Gujarati masala, served with fresh pooris. 2500	Buttered Prawns Fragrancd with fresh Basil, flavoured with chilli and finished with a pplash of Pernod and cream. 2500	Garlic Prawn Indulgence An extravagant array of Grilled Queen Prawns, drenched in a creamy garlic & white wine sauce with a hint of green chilli. 2500
Grilled Spiny Lobster Commonly known as Indian Ocean Lobster. Sweet, succulent and tender. 1200 Ksh/ 100gms	Tiger Giant Prawns 3 true Giants, meaty and delicious Indian Ocean Tiger Prawns. With your choice of basting. 1600 Ksh/100gms	Lobster Thermidore Classically prepared fresh Indian Ocean Spiny Lobster deliciously finished with gratinated Parmesan. 1200 Ksh/ 100gms
*Choice of Basting: Signature Smokey Paprika / Garlic Butter / Lime & Coriander Butter		

-----Crabs-----
our crabs are all prepared to order and the freshest in Nairobi. We are very particular about the quality, as such they are subject to availability. We only serve them on the shell

Masala Freshly cracked in a traditional Gujarati Masala, Served with Fresh Pooris.	Ginger Seared with our signature buttery ginger and scallion dressing. *our crab is sold by weight: 800g to 1kg = 3500 1kg to 1.2kg = 4500	Chilli Straight from the streets of Singapore, sweet, sour and smokey with a hint of fresh basil & spring onion.
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-----Platters to Share-----

all our platters are designed for 2 people to share and are served with your choice of 3 sides		
Ocean Platter The ultimate combination of Slipper Lobster, Spiny Lobster, Catch of the Day, Grilled Calamari, Smokey Octopus and Queen Prawns. 8500	The “Unique Cuts” STEAK Platter 4 of the lesser-known cuts, that are simply fantastic. This is a must try! “Picanha” , “ Bavette” , “Pave Rump” & Short-Rib. Cooked to your liking! 4500	Meat Platter A meat lovers dream. Grilled Flat Iron Steak, Slow Cooked Pulled Goat, Smoked Chicken and Slow Cooked Beef Short- Rib 4250

* for the seafood platters please specify your preferred choice of basting for the shellfish

-----Our Famous Whole Catch-----

Price by weight- Please clarify with your waiter
Whole grilled catch of the day straight out of the Indian Ocean. These vary in both size and species so please consult your waiter for details. Deliciously grilled over Charcoal and served on the bone for maximum flavour. Choose from 3 preparations:

Greek The purists choice. Simply seasoned with salt, pepper, then basted with extra virgin olive oil and finished with lemon. Served with a lemon butter	Paprika & Lime Basted with our signature smokey paprika and lime basting and served with lemon butter	Asian Lightly scored and coated in our secret flour recipe, then flash fried in hot canola oil and served with a punchy soy marinade. This is crunchy on the outside an moist in the middle
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-----Sides-----
250

Delicious Vegetables Steamed Tender Stem Broccoli Grilled Highland Cabbage Seared Pok Choy Mixed Seasonal Veg Roasted Butternut Satueed French Beans	Starches House Fries Grilled Polenta Chunky Chips Mediterranean Rice Onion Rings Roasted Garlic Mash Chunky Chips
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Desserts

850

Dangerous Chocolate Orange Fondant

Velvety dark chocolate fondant with a touch of orange & a tempered chocolate crisp

Classic Key Lime Pie

Made with Lamu limes, on a crispybiscuit base finished with a tequila jelly

“Banana Bread” & Butter Pudding

A twist on a classic with homemade fresh banana bread, toasted coconut icecream & a salted caramel sauce

Double Chocolate & Macadamia Fudge Brownie

A dark chocolate brownie, laced with molten white chocolate, served warm with our homemade vanilla icecream

Sticky Pineapple & Golden Syrup Pudding

Delectable steamed pudding soaked in syrup, balanced with sweet pineapple & served with icecream

Lemon Meringue Parfait

Our frozen, velvety cream parfait, served with toasted pistachios & wild berry coulis

Our Dessert Sampler

For those who can’t decide. A taste of our Brownie, Key Lime Pie & Parfait on one plate

950

Dangerous Ice Cream Cocktails

Blended with Creamy Vanilla Icecream to create a decadent treat

850

Rum Don Pedro

Bacardi Oro & toasted Pistachio nuts, blended with Vanilla Icecream and finished with grated nutmeg

Strawberry Shortcake

Fresh Strawberries, Amaretto & Vanilla Bean Ice Cream

Coffee & Cream

Amarula, Khalua and Vodka blended through coconut icecream with a shot of espresso

Tea’s & C’s

French Press

250

Espresso

180

Cafe Latte

250

Cappuccino

250

7’s Selection of Tea

(Please ask your waiter for details)

200

Boozey Coffee

850

the Caribbean

with Dark Rum & cream

the Irish

with Jameson & cream

the American

with Bourboun & cream

the French

with Gran Marnier & cream

“Seven offers a contemporary dining experience fusing classic Mediterranean flavours with explosive Asian accents”



STARTERS

Raw Bar

OYSTERS

1200/650

Classic

Lemon & Tabasco

Mignon–East

Soy, lime, ginger & sesame

Baked

Garlic, parsely & parmesan

Kingfish Tiradito

A delicious Peruvian preparation, thinly sliced & cured in our secret marinade. Finished with Jalapeno, toasted coriander & lime.

950

Yellowfin Tuna “Sashimi”

Marinated in a soy, sesame and toasted ginger marinade. Finished with green mango, cilantro and toasted sesame seeds, dhania & lime.

1050

House–Cured Salmon

The finest Salmon, cured with our secret recipe. Served thinly sliced with a dill & dijon marinade & finished with puffed brown rice.

1350

Hot Starters

Pan–Grilled Duck

Tender caramelised Duck breast with an orange confit over a star anise & cauliflower mousseline.

1395

Lobster Cappuccino

A rich creamy chowder, topped with a punchy lobster bisque foam & finished with a slipper lobster brochette

950

Seared Ginger Shrimp

Crispy & Gingery !! Wrapped in our potato string, fried & then drenched in toasted ginger butter, with crispy ginger.

1550

Crumbled Octopus

Slow cooked, then finished on our charcoal grill, with a toasted garlic & almond crumble over a sweet onion confit.

1150

Kasava & Coconut 2 ways (v)

Kasava poached in a swahili coconut sauce, finished with toasted coconut, roasted cauliflower & limri leaf.

850

Carpaccio of Ox–tongue

Slow cooked and beautifully tender, sliced extremely thinly & served with a parmesan taco, rocket, lemon & horseradish.

950

Our Famous Bao

a unique twist on these fluffy steamed Asian buns with our innovative stuffings

Crab & Ginger

Hand picked Lamu Crab seared in a spring onion & ginger butter, finished with fresh coriander & lemon.

1500

Slow Cooked Goat

Slow cooked, pulled goat, seasoned with a teriyaki marinade & finished with fresh sesame, coriander and mint.

1150

Smoked Slipper Lobster

Lightly smoked, then seared in garlic butter & finished with toasted coconut, crispy liimri & mustard seed.

1250

Chilli Prawn

Queen Prawns, tossed in a mild chilli & garlic butter finished with a fennel & radish salad, toasted cumin & ginger.

1250

Terriyaki Mushroom (v)

Oyster Mushrooms, seared in teriyaki sauce, finished with toasted sesame, fresh cucumber, mint & bean shoots

8 50

Calamari a la Plancha

Flash grilled & tossed through smoked poblano peppers, finished with capers, garlic & lemon butter.

995