

## OYSTERS

### THE PERFECT START TO YOUR LUNCH

Oysters shucked are to order, served fresh or baked. Available as a Dozen or Half  
1200/ 650

## HEARTY WHOLESOME SALADS

### PEARL BARLEY & ROASTED BEETROOT

with roasted butternut in a light olive oil & lemon dressing  
1150

### QUINOA & GRILLED ZUCCHINI WITH ROASTED RED PEPPER

finished with crumbled feta & oven roasted cherry tomatoes  
1250

### SEVEN'S NICOISE

Roasted Red Peppers, Free Range Egg, New Potatoes, French Beans, Olives,  
Capers over Baby Spinach in a Lemon & Olive oil dressing  
1150

Add grilled Catch of the day 450

Add grilled Octopus 450

### CHAR-GRILLED ASPARAGUS & HALLOUMI SALAD

With carpaccio of Zucchini, toasted sun flower seeds tossed through a  
balsamic vinaigrette  
1250

### CHAR-GRILLED CHICKEN & SUN DRIED TOMATO

Tossed together with fresh Broccoli, Chickpeas and Feta  
1450

### THE SEAFOOD SALAD

With Slow-Cooked Octopus, Grilled Calamari & Prawn  
Baby Radish and Lime Salsa.  
1550

## SIDES

House Fries | Grilled Polenta | Chunky Chips | Mediterranean Rice  
Onion Rings | Roasted Garlic Mash | Chunky Chips  
250

## DELICIOUS VEGETABLE SIDES

Steamed Tender Stem Broccoli | Grilled Highland Cabbage | Seared Pok Choy  
Mixed Seasonal Veg | Roasted Butternut | Satueed French Beans  
250

## GOURMET SANDWICHES & BURGERS

all served with fries and signature coleslaw

### THE CLASSIC SALT BEEF ON RYE

This will take you straight to a New York Deli, the classic Salt Beef  
on Rye. We make the salt beef in house a process that takes 10 days.  
21 day aged Beef Brisket is cured then slow cooked and is utterly delicious.  
We slice a huge mound of it, serve it on toasted Rye Bread with Sauerkraut, molten  
cheese, American mustard and a homemade pickle.  
1450

### SLOW-COOKED BBQ GOAT IN PITA

We slow cook goat leg for 24 hours, yes 24 hours!! We then gently  
pull it, season it with our soy marinade and serve it on a freshly  
grilled pita bread with fresh sesame, coriander and mint. This is melt in  
your mouth delicious!  
1250

### SEVEN'S 'HAND-CRUSHED' GOURMET BURGER

6oz of Prime 21 day aged Top rump, blended with our secret "smoked suet" and grilled  
to create a flavour profile that will take you straight to a BBQ! Served in our  
brioche sesame bun with a sweet pickle relish, Dijon mayo and onion rings.  
Additional toppings @ 250:  
Mozzarella, Cheddar, \*Bacon, Onion Marmalade, Rocket, Mushrooms  
1195

### FLAT IRON ON FOCACCIA

The ultimate steak sandwich! Tender Skirt steak, flash grilled and served  
on house made toasted focaccia with mustard mayo, onion marmalade  
and char grilled jalapeno.  
1250

### MEDITERRANEAN VEG PANINI (V)

A delicious combination of grilled aubergine, zucchini & peppers in a basil mayo  
topped with molten mozzarella.  
1150

## SIGNATURE CREPES

Homemade delicious herb crepes with our unique fillings, served with your choice of side

### CRAB & SNAPPER

Hand picked steamed Lamu Crab & Emperor Snapper in a  
white wine, cream & dill sauce.  
1550

### SPINACH & ROASTED BUTTERNUT (V)

Delicate creamed spinach, with sweet roasted butternut, finished  
with toasted pumpkin seeds and a hint of nutmeg cream.  
1150



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Restaurant- Bar-Private Events  
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## YUMMY LOBSTERS- BIG CRABS – GIANT PRAWNS

in a variety of our famous recipes are available on request. Please ask your waiter for availability and preparation.  
P.O.A

## OUR DELICIOUS SIGNATURE SAUCY PRAWNS

We use queen prawns from the North Kenyan coast. They are delicate and packed with flavour. Served with your choice of side.

**BUTTERED PRAWNS:** our Chefs signature recipe, and one of a kind! Fragranced with basil, smoked chilli, pernod & a splash of cream.

**MASALA PRAWNS :** our home made traditional Gujarati masala, with fresh Puris. One of the Directors brought his mother in to make sure this recipe is the original.

**INDULGENT GARLIC:** drenched in a rich garlic & white wine cream, a classic that you just cannot go wrong with. Prawns, garlic and cream were meant for each other.

*Market Price- Please ask your waiter*

## DELICIOUSNESS FROM THE SEA

Served with your choice of side.

### DAILY FISH SPECIALS

Our specials vary daily, both in variety and preparation, please refer to our specials menu and ask your waiter for details.  
P.O.A

### HAND MADE CRAB TORTELLINI

Hand picked steamed Lamu Crab, infused with a basil gremolata and wrapped in our homemade pasta. Tossed through a parmesan cream sauce & finished with a hint of basil.  
1450

### CONCERTINA CALAMARI

One of our classics. Succulent calamari, grilled in a zesty basting of chilli & basil, finished with lemon butter.  
1550

### VERY, VERY SLOW COOKED OCTOPUS

The beauty is in the simplicity. Slow cooked for 6 hours, so it melts in your mouth - then flash grilled and served with a fresh and zesty olive & caper beurre noisette. Finished with lemon and parsley.  
1450

### SEVEN'S SIGNATURE CRUNCHY FISH & CHIPS

Our signature super crunchy Fish & Chips, using our secret recipe. This has been on our menu since we opened and is a must have at Seven!  
1250

### TRADITIONAL BEER BATTERED FISH & CHIPS

Our catch of the day, in a traditional beer batter that is light and crunchy & served with homemade Tartar sauce.  
1295

## OUR SENSATIONAL STEAKS

all served with a potatoe spiral and signature coleslaw. Sides charged for seperately

### NY CUT SIRLOIN (2500G)

21 day aged sirloin, from grass fed Angus/Boran cross. We recommend this is cooked no more than medium. Served with your choice of sauce.  
2295

### FLAT IRON STEAK (2000G)

21 day aged skirt steak, from grass fed Angus/Boran cross. Flash Grilled to ensure it melts in your mouth. This cut is from the flank of the animal and as good as any sirloin, packed with flavour. Served with your choice of sauce.  
1450

### RIB-EYE “CHOP” (4000G)

The KING of Steaks. A prime bone-in, thick cut, 28 day aged Rib-eye on the bone from grass fed Angus/Boran. We advise not to have this rare, and it takes 35 minutes to cook- but its worth waiting for!! Served with your choice of sauce.  
3295

### BEEF WELLINGTON

Prime fillet cooked to your liking and wrapped in home made short-crust pastry. Served over steamed spinach. Served with your choice of sauce.  
1850

#### Steak Sauces

The famous [Cafe de Paris Butter](#), Argentinian Chimichurri, [Smoked Red Chilli](#), Garlic Aioli, [Dijonaise Sauce](#), Classic Pepper Sauce

## LOW 'N' SLOW

slow cooked meats made with a lot of love and packed with flavour, all served with a potatoe spiral and signature coleslaw. Served with your choice of side.

### SLOW-COOKED BEEF SHORT RIB

Cooked for 24 hours!! This is melt in your mouth deliciousness. Served on the bone and finished with a sweet and sticky honey and 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 chickpeas, olives and capers.  
1550

### HOT-SMOKED SPRING CHICKEN

We brine our spring chickens for 12 hours, then gently smoke them over Kyuna valley Loquat wood. This is then finished in a hot oven with our sticky BBQ sauce and served with our signature ‘slaw. Welcome to flavour town!  
1650