



# ALI BARBOUR'S



## SOUP AND SALADS

### **SOUP OF THE DAY**

Our waiters will inform you of today's soup from our best fresh selection

650/-

### **ALI BARBOUR'S CRAB SALAD**

Dressed Crab and Apple Salad served with a Mustard Mayonnaise, Rocket and Herbs Garnish

700/-

### **POACHED KING PRAWNS WITH MANGO**

Set on crispy Mixed Lettuce and Rocket Salad, drizzled with Yogurt, Honey, Lemon and Mango Purée Dressing

750/-

## COLD APPETIZER

### **FRESH INDIAN OCEAN OYSTERS**

Kilifi's finest fresh Oysters on a bed of Ice served with Toast

600/-

### **BEEF CARPACCIO**

Thinly sliced raw marinated fillet, topped with fresh Rucola, drizzled with Olive Oil and Topped with Capers and Parmesan shavings

700/-

### **CAVE PRAWN COCKTAIL**

Prawns served with a light Cocktail Cognac Sauce

750/-

### **SMOKED SAILFISH**

Cold smoked Sailfish thinly sliced and served with Horseradish Sauce and brown Bread

850/-

### **SEAFOOD PÂTÉ**

Red Snapper, Prawn, Octopus & Crab Pâté served with warm Toast and Butter

850/-

### **SEASIDE SEAFOOD SALAD PLATTER**

A Delicious Cold Combination of Crab Salad, King Prawns, Lobster Salad, Calamari, Octopus and Coconut Salad served with a Green Goddess Sauce

1050/-

## WARM APPETIZER

### **CHAMPIGNONS PROVENÇALE**

Sliced Mushroom cooked in White Wine and Provençale Herbs, served on Toast

750/-

### **SPINACH AND FETA FALAFELS**

Spinach, Feta and Chickpeas combined with Cumin rolled into Balls with a Tsatsiki Dressing

650/-

### **TWICE BAKED GOATS CHEESE TARTLET**

Kenya's farmed Goats Cheese served with an Apple and Walnut Salad

850/-

### **ALI'S DRUNKEN PRAWNS**

Prawns soaked in a Whiskey Cream Sauce

950/-

### **JUMBO PRAWNS WITH SOFT CHEESE TORTELLINI**

Tossed in Butter, Herbs and Garlic, served with soft Cheese Tortellini and Curry Dressing

950/-

## VEGETARIAN MAIN COURSES

### **BAKED VEGETABLE SHEPPARD'S PIE,**

Filled with a variety of creamy curried vegetables topped with a cheesy mashed potato

1100/-

### **VEGETABLE TAGINE WITH ALMOND & CHICKPEA COUSCOUS**

A take on a traditional Moroccan dish

1100/-

### **SAVORY MUSHROOM CRÊPES**

Parsley Crêpes filled with creamy Mushroom and Feta Cheese sauce, drizzled with Spinach coulis

1100/-

# ALI BARBOUR'S

## FISH AND SEAFOOD

### **CATCH OF THE DAY CREOLE**

Today's Catch cooked in a Ginger, Tomato and Garlic sauce

1700/-

### **PAN GRILLED BARRACUDA FISH**

With Wasabi Mash Potato sautéed Broccoli and Green Beans with Parmesan Foam

1650/-

### **CHILI CRAB**

Crabmeat tossed in a light Cream Sauce with fresh Chilies, Garlic and Ginger

1650/-

### **GRILLED GARLIC PRAWNS**

Prawns grilled in or off their shells with a Lemon Garlic Butter

2400/-

### **TAGLIATELLE SEAFOOD BARBOUR'S STYLE**

With Sea Fish, Lobster, Prawns, Calamari and Crab in Tomato, Chili sauce or Cream sauce

2400/-

### **PIRI PIRI PRAWNS**

Prawns grilled in or off their shells with chilly Cream Tomato Sauce

2400/-

### **LOBSTER CLASSIC**

Grilled and served with Garlic Butter

3950/-

### **LOBSTER THERMIDOR**

Lobster shells are stuffed with cooked Lobster in a creamy White Wine sauce, then topped with Parmesan Cheese and grilled til golden

4150/-

### **VASCO DA GAMA SEAFOOD PLATTER**

A fine array of seasonal Hot and Cold Seafood. For 2 People

5900/-

## MEAT

### **BEEF FILLET STROGANOFF**

Thinly sliced Beef Fillet with Red Wine, Mushroom, Gherkin, and Mustard Sauce

1550/-

### **CHEESY CAVE CHICKEN**

Chicken Breast with melted Brie on a Basil Pesto Sauce

1600/-

### **MADAGASCAR STEAK**

Beef Fillet capped in Crushed Black Pepper Corns with a Red Wine Sauce

1650/-

### **LEMON CHICKEN**

Wish Sweet Onion, Baby Spinach, Garlic, Balsamic crushed Feta and Lemon Zest

1650/-

### **TOURNEDOS BÉARNAISE**

Medallions of Beef Fillet served with a Béarnaise Sauce

1800/-

### **HERBY PORK FILLET**

Pork Fillet baked with Fresh mixed Herbs and Mustard, Served on a bed of Creamed Potatoes and Green Vegetables

1800/-

### **SURF AND TURF**

One tender Medallions of Beef with Crushed Black Pepper Sauce. One succulent Lobster Tail with Béarnaise Sauce.

3200/-

With Prawns 2800/-

### **ROASTED DUCK BREAST WITH PLUM SAUCE**

Served on a Herb Potato Cake with Red Cabbage

2200/-

ALL MAIN DISHES ARE SERVED WITH SEASONAL VEGETABLES  
AND RICE OR POTATOES



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## DESSERTS

<b>MANGO SORBET</b>	600/-
<b>ASSORTED ITALIAN ICE CREAMS</b> Please ask your Waiter for our available selection	550/-
<b>BRANDY SNAPS WITH FRESH CREAM</b> Crispy Ginger Snaps filled with Cream	600/-
<b>COUPE BARBOUR</b> Two scoops Vanilla Ice Cream with Caramel Sauce and Toasted Almonds	650/-
<b>ALI BARBOUR'S CHOCOLATE ORANGE MOUSSE</b> A rich Chocolate Mousse topped with Fresh Cream	650/-
<b>LIME SEMIFREDDO CHEESECAKE</b> A Twist on the Modern Cheese Cake, makes this Frozen Lime Cheese cake a great hit	750/-
<b>MANGO AND/OR BANANA FLAMBÉED</b> These sensational Fruits flambéed at your table & served with Vanilla Ice Cream	850/-
<b>CRÊPE SUZETTE</b> Light Crêpes soaked in an Orange Liqueur, flambéed at your table. Served with Vanilla Ice cream	850/-
<b>KENYAN COFFEE OR TEA</b>	200/-
<b>HERBAL TEA</b>	250/-
<b>ESPRESSO</b>	250/-
<b>DOUBLE ESPRESSO</b>	350/-
<b>CAPPUCCINO</b>	350/-
<b>CAFFÈ LATTE</b>	450/-
<b>BOOZY COFFEES</b> Café Royale - Brandy Calypso Coffee – Tia Maria Irish Coffee – Jameson's Whiskey Mount Kenya Coffee – Kahlua	700/-
<b>DON PEDRO</b> Vanilla ice cream blended with Kahlua liqueur	650/-

\*\*Please note that all our prices are inclusive of all taxes, the taxes do reflect on your bill as we have to show the breakdown.

