

# Kaya Imani Menu

We offer a healthy coastal cuisine filled with fresh, local ingredients and enough vibrant colors to make a rainbow blush!

Our menu is pescatarian, (veg, fish and seafood, but no meat).

All the fish and seafood is freshly caught and delivered to our doorstep by our local fishermen.

Each day, we prepare a selection based on the freshest available ingredients.

Lunch and dinner have **two options each** and include vegetarian and seafood dishes.

Rather than a full à la carte menu, meals are served from these **four daily selections**.

## Menu icons

 Vegan

 Dairy

 Gluten

 Nuts

 Egg

 Fish

 Shellfish

 Spicy

*Please let us know about any allergies or dietary needs.  
Our kitchen handles nuts, gluten & dairy.*



# Lunch

## Beetroot & Coconut Soup

Smooth, earthy and lightly sweet, served with warm focaccia

1,200 Kes



## Sesame Colour Plate

A vibrant mix of sweet potato, masala chickpeas, fresh veggies & creamy tahini

1,350 Kes



## Asian Noodle Salad

Crunchy vegetables and peanuts tossed in a rich hoisin dressing

1,350 Kes



## Vegetable Korma

A mild, creamy Indian curry served with warm naan

1,300 Kes



## Power Grain Halloumi Salad

Sorghum, dates, fresh veggies, seeds & cashews with golden grilled halloumi

1,400 Kes



## Mezzeh Platter

A little bit of everything. Hummus, millet tabbouleh, veggies, olives & feta

1,300 Kes



## Ocean Fish Chowder

Hearty, comforting and full of flavour, served with olive bread & garlic butter

1,400 Kes



## Spinach & Beetroot Salad

Sweet caramelised beetroot, feta & green grams, with warm olive bread

1,300 Kes



### **Chickpea Crêpes**

Filled with mchicha (local leafy green), masala sweet potatoes & chickpeas,  
plus kachumbari & yoghurt dressing

**1,300 Kes**



### **Loaded Nachos**

Spiced kidney beans, fresh kachumbari & melted cheese,  
with salsa & yoghurt on the side

**1,200 Kes**



### **Tropical Pesto Pasta Salad**

Fusilli with grilled pineapple, kidney beans, paneer & cashews

**1,300 Kes**



### **Butternut Soup**

Creamy and comforting with roasted groundnuts & pita

**1,200 Kes**



### **Beetroot Falafels**

Crispy, colourful and served with Shirazi salad, pita & mint raita

**1,350 Kes**



### **Karim's Coconut Curry**

A rich, comforting curry with mushrooms, veggies & rice

**1,300 Kes**



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# Dinner

## Teriyaki Fish

Pan-seared and served with brown rice & sesame green beans

**1,800 Kes**



## Black Bean Quesadillas

Golden and cheesy, with mango salsa & guacamole

**1,500 Kes**



## Swahili Tapas Plate

A mix of pilau, samosas, mchicha (local, spinach)  
& spicy mango sauce

**1,500 Kes**



## Prawn Linguine

Light, fresh and full of flavour with zucchini, cherry tomatoes & herbs

**2,300 Kes**



## Vegetable Lasagne

Classic comfort food, served with a simple garden salad

**1,550 Kes**



## Oven-Baked Lemon Butter Fish

Served with jacket potatoes & roasted veggies

**1,800 Kes**



## Pulled Jackfruit Wrap

Smoky, saucy and filling, with arrowroot fries & a herby yoghurt dip

**1,500 Kes**



## Fish Tacos

Crispy, fresh and loaded with slaw, guac & sweet potato fries

**1,800 Kes**



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### **Palak Paneer**

Creamy spinach curry with paneer (fried cheese),  
served with rice or naan & mango chutney

**1,500 Kes**



### **Swahili Coconut Fish**

Wrapped and steamed in banana leaf, served with coconut rice,  
kale & a rich curry sauce

**1,800 Kes**



### **Vegetable Ramen**

Asian comforting broth with noodles, mushrooms, veggies  
& a soy-marinated soft egg

**1,500 Kes**



### **Creamy Prawn Masala**

Rich, spiced and satisfying, served with mchicha (local, spinach)  
& rice or chapati

**2,300 Kes**



## **Barbecue Night**

### **Chimichurri-Marinated Veggie Skewers**

**1,550 Kes**



### **Chimichurri-Marinated Whole Fish**


**1,800 Kes**



### **Tamarind-Marinated Calamari Skewers**

**2,100 Kes**



*All served with vegetable couscous, seasoned black beans & tzatziki* 

### **Grilled Lobster *On request (minimum 2 people):***

Vegetable couscous, aubergine & pesto-yoghurt sauce

**2,900 Kes**



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# Dessert

## Chocolate-Dipped Pineapple

With coconut flakes

300 Kes



## Date Helwa



Sweet, nutty and satisfying

350 Kes

## Coconut Lime Frozen Treat

Light, zesty and refreshing

300 Kes



## Beetroot Chia Pudding

With fresh passionfruit

350 Kes



## Crème Brûlée

Classic, creamy and perfectly caramelised

450 Kes



## Mango or Passionfruit Posset

Silky, tangy and topped with fresh fruit

400 Kes



## Carrot Bliss Balls

Naturally sweet, crunchy and full of goodness

350 Kes

