

THE LEGEND OF THE WAVE

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noun:

mawimbi

On the ancient shores of Kenya's Coast, the legend of the Great Wave is told the most. A tide of flavour sweeping through the Capital City, bringing only the freshest from the Indian Ocean, and the greenest from the rich brown earth. Wining and dining, grilling and chilling, a delectable feast for your senses.



STARTERS



Calamari Tempura bestseller

2,300



Calamari coated in a tempura batter and lightly fried till golden. Served with tartar sauce.

Cheesy Crab bestseller

2,200



Succulent crab meat baked with rich Béchamel sauce, topped with gooey dairy mozzarella and a hint of pepper.

Fried Sardines bestseller

2,500

Crispy fried sardines served with lemon and sea salt.

SOUPS

Supu ya Pweza bestseller

1,200



Best octopus soup ever! Slow-cooked broth with peanut.

Soup of the Day Vegetarian

1,200



Creamy carrot ginger soup with a sweet-spicy kick.

SALAD

RA Salad Vegetarian

900



Arugula, beetroot, cherry tomato, moringa, blueberry, baobab leaves, okra, red cabbage, and avocado. Pumpkin seeds with light vinaigrette.

SNACKS

Dumplings

(3 Pcs)



Beef Dumplings: Juicy beef dumplings wrapped in delicate folds — rich, savory, unforgettable. **675**

Vegetable Dumplings: Fresh garden vegetables sealed in silk-thin dough — light, vibrant, satisfying. **525**

Crab Samosas ■ **1,200**

(2 Pcs)



Golden samosas filled with delicately spiced minced crab, leeks, carrots, garlic, chili, and fresh coriander — a bold bite of coastal elegance.

Crab & Avocado ☆ bestseller **1,150**



A healthy, gluten-free, paleo-friendly, fresh and tasty salad with avocado and steamed deep-sea crab.

Chicken Wings ☆ bestseller **1,250**



Baked wings glazed with soy and honey, a delicate balance of sweet and savory.

CRUDO



Fresh Oysters

1,950



Served on ice with lemon and mignonette, pure, briny elegance from sea to shell.

Sailfish Carpaccio

1,900

Indulge in our sailfish carpaccio, thinly sliced and cured with lemon and olive oil, then finished with capers, herbs, and a hint of chili for a clean, elegant bite.

Tuna Tartare bestseller

2,000



Savor our fresh tuna tartar, delicately diced and dressed with citrus, soy, and sesame, then topped with avocado and herbs for a light yet vibrant burst of flavor.

Crudo Platter Sashimi bestseller

7,250



Assorted sashimi platter: salmon, tuna, raw oyster, lobster, white snapper, and avocado. (serves two people)

MAINS

SEAFOOD



Catch of the Day

3,000

Grilled fish fillet with grilled vegetables. Enjoy a surprise selection of the finest ocean fish in every bite.

Kadai Fish



3,250

Grilled fish on assorted veggies and baby potatoes in a delicious fish cream.

Samaki wa Nazi bestseller



3,400

Samaki wa nazi is Kiswahili for fish curry with coconut, served with creamed spinach. This East African whole fish dish is very popular along the coast and in Zanzibar.

SEAFOOD



Lobster Thermidor

4,600



Classic French dish of lobster cooked in a rich mushroom and white wine sauce, enhanced with a touch of cognac and cheese.

Grilled Lobster

4,150



Fresh lobster, grilled over charcoal, served with garlic butter sauce, garden salad and garlic bread.

Garlic Prawns & Calamari

3,700



Prawns pan-fried with garlic and chilli flakes in butter and lime juice. Served with coated deep-fried calamari and tartar sauce.

Caribbean Mixed Seafood bestseller

3,500



Caribbean seafood stew with marinated fish, calamari, octopus and shrimp. Infused with spices and herbs and finished with coconut cream.

MEATS

Rosemary Chicken

2,800



Charcoal-grilled chicken with rosemary marinade, served with fries, a creamy rosemary sauce and seasonal veggies.

Pepper Steak (300g)

4,200



Garlic mashed potatoes, mushroom-pepper sauce, wok-sautéed seasonal vegetables.

Mawimbi Tuna bestseller

3,400



Fresh tuna grilled over charcoal and served with RA salad.

PLATTERS

Poseidon

8,250



Josper-grilled lobster, seasonal prawns, catch of the day, octopus, calamari, oysters, and garden salad. (serves two people)

Tsunami

16,500



Tsunami Platter: Enjoy grilled fish, grilled prawns, glazed butter shrimps, seafood skewers, calamari tempura, sautéed clams, cheesy baked crab and grilled octopus. Perfect for seafood lovers!

PASTA



Seafood Tagliatelle

3,000



Relish in our house-made pasta, prepared in a rich tomato sauce with seafood and accented with fresh herbs.

Penne Arrabbiata

2,800



Relish in our house-made pasta, prepared in a special chef's sauce accented with fresh herbs, parmesan, basil, and parsley.

Vegetable Curry

1,200



Experience a vibrant vegetable curry, with chickpeas and mixed seasonal vegetables simmered in a spicy coconut sauce, enhanced with a lemongrass infusion and served with fragrant cumin rice.

SIDES

(500 each)

Skinny Fries

Salad

Potato Wedges


Sautéed Veggies

Garlic & Ginger Rice
Extra Butter (350/-)

Creamy Spinach 



Chili Oil Jar (200g)   (700/-)

 All our sides are vegetarian

Dairy:  Gluten/Wheat:  Shellfish:  Nuts:  Sesame:  Soy:  Tree Nuts:  Eggs:  Spicy: 

ONLY IN MAWIMBI

Upon availability or with reservation



Crab Pineapple Tartare

2,000



Fresh crab meat and juicy pineapple, finely diced and lightly seasoned for a bright, tropical twist on a classic tartar. Refreshing, vibrant, and full of flavor.

Deep Sea Crab

16,000

Strictly by reservation





Crispy deep-fried crab with your choice of in-house sauce. Garlic Chili, Garlic Butter, or Black Pepper. Bold, golden, and irresistibly indulgent.


Black Marlin

3,500


Grilled or seared blue and black marlin, a rare and flavorful catch, served with your choice of in-house sauce. Clean, firm, and full of character.

 All our sides are vegetarian

Dairy: 

Gluten/Wheat: 


Shellfish: 

Nuts: 

Sesame: 

Soy: 

Tree Nuts: 

Eggs: 

Spicy: 

DESSERT



Chocolate Fondant

1,250



Chocolate molten soufflé, almond crumble, roasted pistachio gelato, berries and mint.

Sticky Toffee Pudding

1,250



Light and moist sponge with dates, toffee sauce and a scoop of house-made vanilla gelato. Served warm.

CHEESE EXPERIENCE

Artisan Cheese Board

1,600



Indulge in our Artisan Cheese Board, a perfect balance of rich cheeses, fresh fruits, and handcrafted accompaniments.

Artisan Full Cheese Board

7,500



A curated selection of fine cheeses paired with crackers, dried fruits, fresh grapes, and honey.

 All our desserts are vegetarian.

Dairy:  Gluten/Wheat:  Shellfish:  Nuts:  Sesame:  Soy:  Tree Nuts:  Eggs:  Spicy: 



"Crave the Wave"