



HEMINGWAYS
NAIROBI

SEAFOOD FRIDAYS

PRICES KES

STARTERS

Tom Yum Soup	1200
Spicy and sour seafood soup flavored with citronelle	
Deconstructed Nicoise Salad	1700
Yellow fin tuna tataki in sesame crust, haricot vert Kalamata, olives and mesclun	
Peruvian Ceviche	1700
Snapper, avocado, and chili tiger milk	

MAINS

Grilled Baby Octopus	2500
Creamy gojuchang pea risotto	
Mussels Provençal	3000
Sautéed onion, garlic confit, butter, white wine Chopped parsley and cherry tomatoes	
Poached Sea Bream	3000
Marinated with miso paste and sake wilted spinach Mushrooms and chateaux potatoes	
Thai Red Prawns Curry	3000
Coconut red bean rice and raw papaya salad	
Hearty Seafood Cioppino	3500
Red snapper, mussels, calamari, and prawns Simmered in a pernod, tomato sauce, parmesan cheese and focaccia bread	

WINE OF THE DAY

Ai Galli Sauvignon Blanc, Italian 12.5%	
Bottle	6400
Glass	1400

ALLERGENS

A - Alcohol | N - Nuts | G - Gluten | D - Dairy

Kindly be aware that food prepared in our kitchen may contain allergens, including shellfish, dairy, eggs, onion, garlic, gluten, peanuts and tree nuts. For any allergens kindly inform your server.

Our menu celebrates the finest seasonal harvests, each dish reflecting our dedication to sustainable sourcing and authentic culinary excellence. All prices are inclusive of government taxes, catering levy and service charge.