

MEDITERRANEO MENU

SOUPS

MEDITERRANEAN CHICKPEAS & SPINACH SOUP (V)

KSH 1050/-

A cumin and saffron-scented soup with paprika, chickpeas, chunky onions, garlic, and spinach.

MEDITERRANEAN FISH SOUP (SF, C)

KSH 1250/-

A flavorful Mediterranean fish soup with tomatoes, celery, garlic, basil, and bell peppers.

PASTA & RISOTTO

AGLIO, OLIO & PEPERONCINO (V, SP, D)

KSH 1600/-

Spaghetti tossed with garlic, olive oil, and chili for a simple yet flavorful dish.

PASTA AL POMODORO (V, C, D)

KSH 1600/-

Classic spaghetti with a light and fresh tomato sauce.

PENNE PESTO (V, C, N, D)

KSH 2000/-

Penne pasta with a rich pesto sauce made from fresh basil, garlic, parmesan cheese, peanuts, and cashew nuts.

SPINACH & RICOTTA RAVIOLI (D, C)

KSH 2100/-

Homemade ravioli stuffed with spinach and ricotta, served with sage butter and tomato sauce.

LINGUINE AL GRANCHIO (SF, SP, A, D)

KSH 3200/-

Linguine with fresh crab meat in a creamy citrus pepper and white wine sauce.

SEAFOOD LINGUINE (SF, C, A, D)

KSH 3800/-

Linguine pasta with fresh seafood, cooked in a delicate tomato sauce.

SPAGHETTI BOLOGNESE (C, D)

KSH 2200/-

A hearty dish of spaghetti with a rich tomato and minced beef sauce.

BUTTERNUT SQUASH RISOTTO (V, D, A)

KSH 2000/-

Creamy risotto cooked with butternut squash, white wine, and parmesan.

(Please allow 20 minutes)

SEAFOOD RISOTTO (SF, D, A)

KSH 3800/-

A decadent risotto with half lobster, prawns, calamari, fish, and octopus, cooked in white wine and finished with parmesan.

(Please allow 20 minutes)

STARTERS

PAN CON TOMATE (V)

Toasted rustic bread topped with fresh tomatoes, garlic, and a drizzle of olive oil.

KSH 950/-

ZESTY MANGROVE CRAB CAKE (SF, SP)

Panko-crusted lemon zesty crab cakes served with citron saffron aioli, chili mayo, and a side salad.

KSH 2200/-

BEETROOT HUMMUS BIL LAHME (N)

A blend of chickpeas, beetroot, and tahini, topped with tossed lamb, rucola, feta, and pine nuts.

KSH 1800/-

RED SNAPPER CEVICHE (SF)

Freshly caught red snapper, marinated in passion fruit and lime, with shallots, avocado, and cilantro, served with plantain crisps.

KSH 1500/-

SALADS

HALLOUMI & RUCOLA SALAD (V, D, N)

Grilled halloumi cheese with rucola, cherry tomatoes, pomegranate seeds, and citrus cashew nuts.

KSH 1250/-

FATTOUSH SALAD (V, D)

A refreshing mix of cucumber, tomatoes, onions, bell peppers, olives, and radish, dressed with lemon sumac vinaigrette and crispy pita.

KSH 1600/-

PRAWN & AVOCADO SALAD (SF, A, D)

Succulent prawns marinated in a gin and lime dressing, paired with creamy avocado.

KSH 2500/-

FROM THE CHARCOAL GRILL

(All served with a choice of sides below.)

CALAMARI FLORETS (SF, D, A)

Grilled calamari tossed in a creamy garlic and white wine sauce with fresh herbs

KSH 2500/-

CATCH OF THE DAY (SF, D)

Charcoal-grilled fresh fish fillet with green pea purée, braised bok choy, tomato caper salsa, and crispy beetroot.

KSH 2200/-

CAJUN OCTOPUS (SF, N, C)

Butter-poached and grilled octopus with purple cabbage purée, cherry tomatoes, and chimichurri sauce.

KSH 2300/-

TANA RIVER TIGER PRAWNS (SF, SP, D)

Fresh prawns from Tana River, tossed in a chili garlic butter sauce.

KSH 3500/-

(Subject to availability)

GRILLED TUNA (SF, D)

Char-grilled tuna served with an orange butter sauce, sautéed spinach, and a carrot-orange cherry tomato stew.

KSH 2200/-

STEAMED CRAB (SF, SP)

Whole crab tossed with onion, chili, garlic, and chimichurri sauce.

KSH 3500/-

MEDITERRANEAN GRILLED CHICKEN

Grilled half-chicken served with bell pepper piri piri sauce, couscous, and zesty nuts.

KSH 2300/-

BEEF Tournedos (D)

Char-grilled beef patty with lettuce, tomato, onion, bacon, guacamole, and Emmental cheese.

KSH 3200/-

THE MAJLIS BURGER (C, M, S)

Char-grilled beef patty with lettuce, tomato, onion, bacon, guacamole, and Emmental cheese

KSH 2100/-

LAMB MISHKAKI (M)

Arabian-style marinated lamb skewers served with tomato, bell peppers, and parsley salad.

KSH 3000/-

MAJLIS FISHERMAN PLATTER (SF, M, S, D)

A seafood feast with whole grilled lobster, calamari, fresh fish fillet, octopus, and tiger prawns.

KSH 7000/-

SIDES

Green Salad (H)

KSH 250/-

Grilled Vegetables

KSH 250/-

French Fries / Mashed Potato

KSH 300/-

Cajun Potato Medallions

KSH 300/-

Butter Rice with Herbs

KSH 250/-

KIDS SELECTION

BANGERS & MASH (D)

Two pieces of chicken or beef sausages served with mashed potatoes.

KSH 800/-

CHICKEN GOUJONS

Tender chicken nuggets, crumbed and fried, served with tomato mayo and homemade chips.

KSH 1200/-

MAC & CHEESE (V, D)

Macaroni in a rich, buttery, creamy cheese sauce.

KSH 1500/-

PIZZAS

MARINARA Tomato sauce, oregano & garlic	KSH 1000/-
MARGHERITA Tomato sauce, mozzarella & basil	KSH 1200/-
FUNGI Tomato sauce, mozzarella & mushrooms	KSH 1200/-
VEGETARIANA Tomato sauce, mozzarella & grilled vegetables	KSH 1200/-
TROPICAL Tomato sauce, mozzarella & Fresh Ananas.	KSH 1200/-
NAPOLI Tomato sauce, mozzarella, anchovies & capers	KSH 1300/-
PROSCIUTTO Tomato sauce, mozzarella & ham.	KSH 1800/-
DIAVOLA Tomato sauce, mozzarella, chilli salami & Olive oil	KSH 1800/-
CAPRICCIOSA Tomato sauce, mozzarella, ham, artichokes & olives	KSH 1300/-
TONNO E CIPOLLE Tomato sauce, mozzarella, tuna & red onion.	KSH 1800/-
CHICKEN PIZZA Tomato sauce, mozzarella & Cubed chicken breast.	KSH 1800/-
FRUTTI DI MARE Tomato sauce, mozzarella & mixed seafood	KSH 2000/-
EXTRA TOPPINGS Vegetarian (Extra Kshs 500 Each) Mozzarella, fruit & vegetables	Meat (Extra Kshs 500 Each) Chicken, ham & sausage

WHITE PIZZAS

FOCACCIA ROSEMARINO Sea salt and rosemary	KSH 900/-
PATATE Potatoes, mozzarella and rosemary.	KSH 1000/-
SPINACHI & CARCIOFI Spinach, artichoke, mozzarella & chilli flakes	KSH 1200/-
GORGONZOLA (N) Blue cheese, mozzarella & walnuts	KSH 1500/-

DESSERTS

SORBET

Passion fruit, mango, pineapple, lime, and ginger sorbet.

KSH **450 per scoop**

GELATO

Vanilla, chocolate, coconut, hazelnut, and pistachio matcha flavors.

KSH **600 per scoop**

SIGNATURE

Majlis mocha cake with butterscotch sauce.

KSH **1200/-**

NANASI

Cinnamon and ginger-spiced grilled pineapple, served with vanilla ice cream.

KSH **1000/-**

TIRAMISU (A)

Coffee-soaked ladyfingers layered with whipped mascarpone and cocoa powder.

KSH **1200/-**

TORTA CAPRESE RICETTA

Almond and chocolate cake topped with macaroons, salted caramel, chocolate crumbs, and whipped cream

KSH **1200/-**

CHOCOLATE FONDANT

Warm chocolate cake with a molten chocolate center, served with vanilla ice cream

KSH **1200/-**

TROPICAL FRUIT PLATTER

A selection of freshly cut tropical fruits.

KSH **1000/-**

DIETARY SYMBOLS

- H – HEALTHY
- D – DAIRY
- V – VEGETARIAN
- N – NUTS
- P – PORK
- C – CELERY
- E – EGG
- M – MUSTARD
- SP – SPICED
- S – SOYA
- A – ALCOHOL
- SF – SEAFOOD