



Menu

DE NUESTRO MERCADO DE VERDURAS (VEGETARIAN)

BOTANAS Y APERITIVOS (APPETIZERS)

Roasted Pear Salad (v) (n) - 1,950
Cornbread crouton, caramelized walnuts, baby spinach, blue cheese, balsamic vinaigrette

Roasted Carrot & Pumpkin Soup (v) - 1,750
Toasted pepitas, avocado oil

Mushroom & Roasted Bell Peppers Ceviche (c) - 2,550
Grilled jalapenos, crispy onion, tiger milk

DE LA TIERRA (MAIN COURSE)

One Pan Quinoa (c) - 3,050
Quinoa, black beans, corn, onion, bell pepper, tomato, avocado, lime, cilantro

Vegetable Fajitas - 2,750
Onion, bell peppers, cauliflower, asparagus, tortilla, pico de gallo, guacamole, sour cream

Mushroom Carnitas Tacos (c) - 2,750
Button & oyster mushrooms, tortilla, guacamole, jalapenos, mango & pumpkin salsa

DE LA PESCADERIA (FISH MARKET)

BOTANAS Y APERITIVOS (APPETIZERS)

Fresh Oysters (c) - 6pcs (based on availability) - 1,850
Lemon, spicy sauce

Causa De Atun (c) - 2,550
Tuna, potato puree, aji amarillo, avocado, boiled egg, tomato

Lobster & Coconut Milk Ceviche - 5,250
Lobster tail, avocado, red onion, bell peppers, pumpkin seeds, coconut, lime, cilantro juice

Seared Spanish Octopus (p) - 2,750
Tender octopus tentacle, potato & beetroot puree, chorizo, lemon vinaigrette,

Salmon Tiradito Nikkei (c) - 2,750
Nikkei sauce, radish, wasabi mayo, sesame oil, sesame seeds

PLATOS FUERTES (MAIN COURSE)

Red Snapper - 3,250
Squid ink, roasted cherry tomato, roasted potatoes

Scallops & Salmon (c) - 5,550
Fresh herbs, lime zest oil, anticuchera sauce

Lobster - 8,000
Grilled Lobster, chilli garlic butter, cassava, caramelized Hazelnuts

Garlic Prawns (p) - 7,500
Jumbo Prawns, Parmesan Polenta, Salsa Verde, Chorizo

MERCADO DE CARNES Y GRILL (STEAKS & GRILL)

BOTANAS Y APERITIVOS (APPETIZERS)

Carpaccio - 2,500
Razor thin sliced beef, shaved parmesan cheese, balsamic figs and young rucola leaves

Pork Belly in Anticuchera Sauce (c) - 2,750

PLATOS FUERTES (MAIN COURSE)

Beef Tenderloin (240 grams) - 4,450

Rib Eye Steak Bone in (350 grams) - 4,850

Strip Loin (280 grams) - 4,550

Rack of Lamb - 4,250
Mango chutney, quinoa & sautéed vegetables

Sous Vide Lamb Shank - 3,750
Mashed potato, cancha corn, crispy garlic chips

Peruvian Lomo Saltado (c) - 4,250
Strip loin steaks, onion, bell peppers, tomato, potatoes

Chicken - 3,250
Half grilled free range chicken with lime-chilli crust

A UN LADO (SIDE DISHES)

Grilled Peruvian Asparagus - 1,050
Mixed Salad, Lettuce, Onion, Tomatoes - 1,050

Avocado Salad - 1,050

Sautéed Spinach - 1,050

Steamed Rice - 1,050

Quinoa & Sautéed Vegetables - 1,050

Polenta - 1,050

Sweet Potato Fries - 1,050

Cassava Fries - 1,050

Home Made Steak Fries - 1,050

Mash Potato - 1,050

Sautéed Potatoes - 1,050

DULCE MOMENTO (DESSERTS)

Chocolate Terrine (n) (gf) - 2,050
Coffee cream sauce, almond tuile

Suspiro De Limena (a) (gf) - 1,550
Creamy custard topped with meringue, berry compote

Spiced Apple & Date Crumble - 1,750
Salted caramel ice cream, vanilla custard

Tatu Signature Ice cream - 1,550
Pistachio, salted caramel, raspberry, hazelnuts

(v) Suitable for vegetarians (p) Includes pork ingredients (a) Contains alcohol (n) Contains nuts (df) Dairy free (gf) Gluten free (c) Contains Chilli
All prices are in Kenyan shillings, inclusive of taxes of 16% VAT 2 % catering levy & 9 % service charge

