



## SALADS

### Seven's Nicoise Salad 800

With Roasted Red Peppers, New Potatoes, Olives, Capers and French Beans, Tossed in Lemon and Olive Oil

### Add Grilled Catch of the Day 1,100

### Chargrilled Asparagus, Courgette & Halloumi Salad 850

In a Light Balsamic Dressing

### Char-Grilled Chicken & Sun-Dried Tomato Salad 1,150

Tossed Together with Tender Broccoli, Chickpeas & Feta

### Blackened Prawn Caesar Salad 1,350

Cajun Prawns Seared and Tossed Through a Classic Caesar Salad with Shaved Parmesan

### The Seafood Salad 1,350

With Slow-Cooked Octopus, Grilled Calamari and Prawns tossed in a Fennel, Baby Radish & Lime Salsa.

## SEVEN'S GOURMET PIES

Home Made Short Crust Pastry Freshly Baked with Our Delicious Fillings, served with Salad & Fries

### Steak & Ale 900

Braised Top Rump Slow Cooked in Dark Ale and Finished with Fresh Thyme

### Brisket & Mushroom 900

Slow Cooked "Pulled" Brisket Finished with Mushrooms and a touch of Garlic Cream

### Butternut & Spinach 750

Roasted Butternut & Creamed Spinach Finished with Feta Cheese and Cooked to Perfection

### Fish Pie 900

Delicate Rock Cod, Calamari & Octopus in a Garlic, Parsley & White Wine Cream, Topped with Creamy Mashed Potato and Gratinated Parmesan

## MAINS

Served with Your Choice of Side

### Fish & Chips 980

Sevens Famous Crunchy Fish with Homemade Tartar Sauce & Malt Vinegar

### Classic Chicken Kiev 1,600

Free range Chicken Breast carefully stuffed with our roasted Garlic Butter, fragranced with a touch of fresh Basil

### Chargrilled Catch of the Day 1,050

Filleted Catch of the Day with a light paprika basting served with lemon butter.

### Grilled Salmon Rockefeller 2,250

With a Lemon Beurre Blanc

### Calamari a-la Planca 1,250

Tender calamari delicately charred on our flattop grill, finished with a rich garlic & parsley butter

### Scampi & Chips 1,350

Delicate Queen Prawns In Our Secret Crunchy Coating Flash Fried To Crispy Perfection, Served With Home Made Tartar Sauce

### Marinated Thick Cut Lamb Steak 1,600

A Beautifully Marinated Lamb Steak Rubbed With Rosemary and Roasted Garlic and Grilled to Perfection

### Crab Cakes 1,295

Hand-picked Steamed Lamu Crab lightly dressed, wrapped in a Wafer Thin Pastry & Fried to Crispy Perfection, served with Coleslaw & your choice of side

## EXTRA SIDES

- Thick Cut Chips
- Matchstick Fries
- Garlic & Chive Mash
- Ugali Chips
- Mediterranean Spiced Rice @ 200 Kshs

## SANDWICHES & BURGERS

All of our Sandwiches are Served with House Fries

### Gourmet Lamb Burger 980

8oz prime lamb over a fresh cut foccacia with feta cheese, served with raita

### The Seven Burger 980

8oz Prime Aged Rump over a Gourmet Bun with Stilton, Red onion jam & tender butter lettuce

### Beer Battered Cod Burger 980

Traditionally Battered Fillet of Rock Cod with our Homemade Tangy Tartare Sauce

### Chargrilled Fish Burger 980

Seared Catch of the Day with a Caper & Basil Salsa and Garlic Aioli

### French Dip 1150

Slow Cooked 'Pulled' Brisket with mushrooms in a soft Ciabatta with Gruyere Cheese and a French Onion Dipping Soup

### Steak & Cheese 1150

Open Sandwich of tender Skirt Steak seared with Roasted Peppers, Onions and finished with Melted Mozzarella

### Tuna & Wasabi Burger 1100

Hand Chopped Line caught Tuna with Wasabi Mayo & Topped with Crispy Ginger

### Mediterranean Vegetable Panini 750

Delicious Combination of Grilled Aubergine, Zucchini and Peppers over Basil Mayo Topped, with Melted Mozzarella

## SIGNATURE SHELLFISH

Our Shellfish is Simply Grilled with Seven's Smokey Paprika Basting, Garlic Butter or Our Coriander & Lime Basting

### Grilled Prawn Skewers 1,800

Delicious prawn kebabs with succulent calamari tentacles & your choice of basting.

### Tiger Giant Prawns

Market Price

(Please ask you waiter)

True Giants- Succulent & Huge. 3 per portion, or can be sold by the piece.

### Spiny Lobster

Priced per 100g @ 750

Commonly known as Indian Ocean Lobster. Sweet, Succulent and Tender

## THE STEAKS

All Our Steaks are 21 Day Aged & Served with A Chimichurri Butter

### 200g Sirloin 1,600

### 250g Rib Eye 1,995

### 250g Centre Cut Prime Rump 1,995

**HUNGRY??!! please request a Handcut Steak of your choice in weight from our Butchers Block, priced @ 800Ksh per 100g**

## SAUCES @ 150 kshs

- Classic Béarnaise
- Very Garlicky, Garlic Aioli
- Madagascar Green Peppercorn
- Dijonaise sauce
- Chimichuri
- Whiskey and Mushroom