

## Seven's Oysters

Wild Kilifi Oysters in Their Half Shell

### Traditional

Served Fresh on Ice with Tabasco & Lemon

### Mignon-East

With a Punchy Chilli, Coriander, Shallot & Rice Wine Vinaigrette

### Au Gratin

Lightly grilled with Parsley, parmesan & garlic

### Rockefeller

Baked with a Spinach Pancetta and Pernod Cream

Half Dozen @ 550    Full Dozen @ 1,050

## Starters

### Chunky Crab Cake

Light on the cake and heavy on the plump tender Crab, served with a zingy Cocktail Sauce

850

### Chicken Liver Pate

Fragranced with Port and Basil, and served With Cranberry Jelly, Sage and Pickles

600

### Ceviche of Kingfish

Loin Of Kingfish in a Classic Peruvian Marinade of Lime, Red Onion and Green Chili, with Fresh Dhanian & Finished with Toasted Sesame

750

### French Onion Soup

The Classic, with Caramelized Onions Delicately Finished with Bubbling Cheddar Cheese & Parsley.  
*Ask for Our Vegetarian Version*

650

### Carpaccio of Ox-tongue

Slow Cooked and Beautifully Tender, Served with A Parmesan Taco, Rocket, Lemon & Horseradish

600

### Firecracker Shrimp

A Twist on the Classic Prawn Cocktail, Irresistible Crunchy Prawns in Our Punchy Secret Cocktail Sauce

850

### Tart of Oven Roasted Tomatoes (V)

With Crumbled Stilton and Red Onion Jam

550

### Mexican Steak Tartar

The Classic with A Mexican Twist. Hand Cut Fillet Flavoured with Jalapenos and Fresh Corriander Served with Warm Nachos. Have with or without a quails egg, please ask your waiter.

550

### Calamari a-la Plancha

Tender Calamari Delicately Charred on Our Flattop Grill & Finished with a Rich Garlic, Parsley Butter & a Touch of Red Chilli.

800