

MÖVENPICK
HOTEL & RESIDENCES
NAIROBI

THE
VIEW



The View

COLD STARTERS

Grilled Vegetable Napoleon

Grilled spinach, pesto basil, ricotta cream, beetroot jelly **C**

Ksh 900

Chilled Tomato Gazpacho

Garlic bread crostini, roquefort cheese **FC**

Ksh 900

Grilled Octopus

Eggplant mousse, red bell pepper coulis, olive oil, microgreens **A**

Ksh 1,400

Avocado and Prawn

Avocado mousse, grilled prawns, mint olive oil, orange foam **AC**

Ksh 1,900

Sweet Melon and Prosciutto Parma Ham

Dry figs, capers, rucola, gorgonzola cheese **CH**

Ksh 1,800

HOT STARTERS

Roasted Eggplant with Feta Cream Cheese

Napolitana sauce, fresh oregano **C**

Ksh 950

Mediterranean Bruschetta

Ciabatta bread, grilled vegetable macedoines, fontina cheese gratin, parsley, basil tears **FC**

Ksh 900

Grilled Calamari

Cauliflower sauce, basil, fresh olives, tomato confit **BC**

Ksh 1,300

Grilled Halloumi

Baby spinach, mint olive oil, roasted pine nuts **CD**

Ksh 1,400

Fried Crispy Camembert

Red berry house made marmalade, roasted hazelnut dust **CD**

Ksh 1,800

Pan Seared King Prawns

Saganaki, Greek feta sauce **CAG**

Ksh 2,400

Sliced Beef Tagliata

Roasted baby potatoes, rucola, parmesan flakes, olive oil **FC**

Ksh 2,200

SOUPS & SALADS

Baked Mushroom Cappuccino

Trilogy of roasted mushrooms, creamy sauce made with herbs from our garden **C**

Ksh 900

Cauliflower Velouté

Cauliflower cream, ginger and Mediterranean fresh leaves pesto, pistachio biscotti, apple panacotta **FC**

Ksh 900

Roasted Yellow Pumpkin and Quinoa Salad

Orange fillet, green peas, black sesame, feta cheese, balsamic raspberry syrup **C**

Ksh 1,300

Authentic Greek Salad

Tomato, cucumber, green bell peppers, dry red onions, feta cheese, marinated kalamata black olives **C**

Ksh 1,500

Roasted Beetroot and Walnut Salad

Goat cream cheese, mint olives, walnut dressing **CD**

Ksh 1,400

Antipasti - Mediterranean Platter

Octopus marinated with olives and toscana herbs, hummus, smoked eggplant salad, marinated black kalamata olives, halloumi cheese, pita bread **AFC**

Ksh 1,500

Mozzarella Burrata

Fresh basil pesto, fresh buffalo mozzarella **C**

Ksh 1,600

Baby Spinach and Rucola Salad

Roasted pine nuts, parmesan flakes, fresh strawberries, aged balsamic vinegar, dark chocolate dressing **CD**

Ksh 1,800

MAINS

Beef Moussaka

Potato and eggplant layers with rich tomato beef bolognaise, bechamel gratin sauce **CE**

Ksh 1,600

Lamb Shank

Slow cooked on creamy rich tomato herb sauce, mashed potatoes and sage pesto **G**

Ksh 3,200

Roasted Pork Loin with Apple and Red Bell Pepper Coulis

Green apple puree, dark chocolate, merlot wine sauce, grilled red pepper coulis, baby vegetables **CGH**

Ksh 2,400

Chicken Breast Couscous

Sauteed stuffed chicken breast, dry figs, apricots, halloumi, sage cream sauce with couscous and raisins **FC**

Ksh 1,900

Beef Cheeks Ragout

Gruyere gratin, mashed creamy potatoes, caramelized onions, orange compote **C**

Ksh 2,100

Grilled White Snapper Fillet

Bisque velouté, grilled green zucchini, creamy lemon grass sauce **CB**

Ksh 1,800

Trilogy of Seafood

Grilled king prawns, calamari, tilapia, lemon caper sauce, rice with herbs **CAB**

Ksh 2,500

Pan Fried Salmon A la Grenobloise

Sun-dried tomato and shrimp bisque sauce, parsnip puree, mashed green peas, grilled asparagus **A**

Ksh 3,000

Grilled Rack of Lamb

House cut fries, glazed carrots, snow peas

KSH 2,900

Dry Aged Prime Beef Ribeye

Grilled vegetables, mashed potatoes, chocolate and porcini mushroom sauce **C**

Ksh 3,600

PASTA / RISOTTO

Penne Primavera

Vegetables and garlic pesto sauce **FC**

Ksh 1,200

Spinach Ravioli

Stuffed with spinach and ricotta on rich creamy tomato sauce **FC**

Ksh 1,300

Spaghetti with Prawns

Zucchini, vodka, cherry tomatoes **FCAG**

Ksh 1,500

Risotto Fungi

Italian risotto with arborio rice, porcini and portobello mushrooms, green asparagus, creamy butter parmesan **C**

Ksh 1,600

SIDE DISHES

House cut fries, mashed potatoes, boiled potatoes, roasted baby potato, white rice, seasonal mixed vegetables, grilled vegetables, creamed spinach, sautéed mushrooms

Ksh 400

DESSERT

Fresh Fruit Platter

Cut seasonal fruits, Greek yogurt, honey

Ksh 750

Lemon Tart

Italian burnt meringue **CEF**

Ksh 850

Espresso Panacotta

Crispy chocolate touille, chocolate crumble, mocha parfait **CEF**

Ksh 950

Vanilla Pavlova

Vanilla meringue, fresh strawberries, custard cream, vanilla ice cream and wild berry sauce **CEF**

Ksh 900

Chocolate Mousse

Dark chocolate mousse, dulce de leche, hazelnut crumble **CDEF**

Ksh 1,100

Tiramisu

Lady fingers biscuit, mascarpone cream, Kahlua coffee liqueur, cocoa dust with fresh strawberries **CDEFG**

Ksh 1,400

A: Shellfish B: Fish C: Dairy D: Peanuts E: Eggs F: Gluten G: Alcohol H: Pork

* Prices are subject to change.

All prices are in Kenya Shillings, inclusive of VAT, service charge and catering levy