

**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

Herb Grissini, Roquefort Cheese **FC**

Ksh 900

### Grilled Octopus

Eggplant Mousse, Red Bell Pepper Coulis, Olive Oil, Microgreens **A**

Ksh 1,500

### Avocado & Prawns

Avocado Mousse, Grilled Prawns, Mint Olive Oil, Orange Foam **AC**

Ksh 2,200

### 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 1,200

### Mediterranean Bruschetta

Ciabatta Bread, Grilled Vegetable Brunoise, Fontina Cheese Gratin, Parsley, Basil Tears **FC**

Ksh 1,000

### Grilled Calamari

Cauliflower Velouté, Tomato Confit **BC**

Ksh 1,400

### Grilled Halloumi

Mesclun Leaves, Refreshing Orange Segments **CD**

Ksh 1,800

### Fried Crispy Camembert

Red Berry Marmalade, Roasted Almond Flakes **CD**

Ksh 1,600

### Pan Seared King Prawns

Greek Style Saganaki & Feta Sauce **CAG**

Ksh 2,400

### Sliced Beef Tagliata

Roasted Baby Potatoes, Rucola, Parmesan Flakes, Olive Oil & Balsamic Glaze **FC**

Ksh 2,200

## SOUPS & SALADS

### Baked Mushroom Cappuccino

Trilogy Of Roasted Mushrooms, Creamy Soup Made with Herbs from Our Garden **C** Ksh 1,100

### Cauliflower Velouté

Cauliflower Cream, Ginger and Mediterranean with 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 & Walnut Dressing **CD** Ksh 1,400

### Antipasti - Mediterranean Platter

Octopus Marinated with Toscana Herbs, Hummus, Smoked Eggplant Moutabbal, Marinated Kalamata Olives, Halloumi Cheese, Pita Bread **AFC** Ksh 2,000

### Mozzarella Burrata

Fresh Buffalo Mozzarella; Basil Pesto **C** Ksh 1,600

### Baby Spinach and Rucola Salad

Parmesan Flakes, Fresh Strawberries, Aged Balsamic & Chocolate Dressing **CD** Ksh 1,800

## MAIN DISH

### Beef Moussaka

Potato and Eggplant Layers with Rich Tomato & Beef Bolognese, Bechamel Gratin **CE** Ksh 1,800

### Lamb Shank

Slow Cooked in Rich Tomato Herb Sauce on Creamy 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 Vegetables **CGH** Ksh 2,400

### Chicken Breast Couscous

Stuffed Chicken Breast with Dry Figs, Apricots, Halloumi. Sage Cream Sauce with Herbed Couscous **FC** Ksh 1,800

**Beef Cheek Ragout**

Gruyère Gratin, Mashed Creamy Potatoes, Caramelized Onions, Orange Compote **C**

Ksh 2,100

**Grilled Red Snapper Fillet**

Grilled Green Zucchini, Creamy Lemon Grass Sauce **CB**

Ksh 1,800

**Trilogy Of Seafood**

Grilled King Prawns, Calamari, Tilapia, Lemon Caper Sauce with Veg Rice **CAB**

Ksh 2,800

**Pan Fried Salmon à La Grenobloise**

Sun-Dried Tomato and Shrimp Bisque Sauce, Parsnip Puree, Grilled Asparagus **A**

Ksh 3,200

**Grilled Rack of Lamb**

House Cut Fries, Glazed Carrots, Snow Peas **C**

Ksh 3,200

**Dry Aged Prime Beef Ribeye**

Grilled Vegetables, Creamy Mash, Pepper & Mushroom Sauce **C**

Ksh 3,600

## PASTA / RISOTTO

**Penne Primavera**

Selection of Seasonal Vegetables in a Rich Neapolitan Sauce **FC**

Ksh 1,200

**Spinach Ravioli**

Spinach and Ricotta Filled Ravioli on a Creamy Tomato Sauce **FC**

Ksh 1,900

**Spaghetti with Prawns**

Zucchini, Orange, Vodka & Cherry Tomatoes **FCAG**

Ksh 2,400

**Risotto Fungi**

Arborio Risotto, Porcini & Portobello Mushrooms, Green Asparagus, Creamy Parmesan **CA**

Ksh 2,100

## SIDE DISHES

House Cut Fries; Mashed, Boiled or Roasted Baby Potatoes; White Rice; Seasonal Mixed Vegetables; Grilled Vegetables; Creamed Spinach; Sautéed Spinach, Sautéed Mushrooms

Ksh 400

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

All Prices are in Kenya Shillings, Inclusive of VAT, Service Charge and Catering Levy

## THE VIEW DESSERT

### Fresh Fruit Platter

Cut seasonal fruits, Greek yogurt, honey

Ksh 750

### Lemon Tart

Italian burnt meringue **CEF**

Ksh 1,100

### 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 1,100

### Chocolate Mousse

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

Ksh 1,200

### Tiramisu

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

Ksh 1,400

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