



Food Menu

Welcome to Blue Coconut Beach Bistro



We are thrilled to have you here and offer you an unforgettable culinary experience.

Should you have any dietary restrictions and/or food allergies, please let your server know and ask them to check with the kitchen whether your request can be accommodated. Please be aware that we cannot guarantee the absence of allergens in our kitchen, our foods or in the products we use.

Outside food and/or drinks are strictly not permitted.
Corkage may be considered upon request.

Our prices include all applicable taxes. No service charge is included, and tipping is at your discretion. We regret we do not allow staff tips to be paid via our Mpesa Till or Card Payment.

For take aways and room service orders, we charge for take away containers.
For health and safety reasons, containers from outside are not permitted.
No restaurant glassware/crockery/cutlery may be taken out of our premises.

Menu items which are marked with a  are our signature specials. Items marked with a  are vegetarian dishes. Items marked with a  are hot (spicy) dishes. Items marked with a  are dishes that include nuts.

All our dishes are prepared fresh so please allow for sufficient preparation time.

Bon appétit!

*We accept M-Pesa, Visa/Mastercard/Maestro/Union Pay for payments.
All our menu prices are inclusive of 16% VAT and 2% Tourism Levy.*



SOUPS

Tomato Soup (V) 650

Ripe juicy tomatoes and aromatics combine to create this classic soup, finished off with a touch of cream.

Leek & Potato (V) 650

A classic blend of leek and potato for a comforting and hearty soup.

Vegetable Soup (V) 650

A rich and velvety soup made from a medley of vegetables.

Chicken Soup 750

Wholesome and delicious, our chicken soup is made with tender chicken, celery, and aromatic herbs. Choice of clear or cream soup.

Beef Broth 750

A rich and flavourful beef broth perfect to warm you up and especially great after that big night out.

All soups are served with a fresh baked roll

BITINGS

Samosas (V) 450

Pastry filled with a choice of beef, chicken or paneer. Served with lemon wedges. Portion Size - 3 pieces.

Veg Spring Rolls (V) 450

Pastry filled with a medley of vegetables. Served with a sweet and sour sauce. Portion Size - 4 pieces.

Paneer Skewers (V) 650

Cottage Cheese marinated in spices and grilled on a skewer with onions, carrots and green pepper. Served with a mint yoghurt and tamarind sauce.

Maru Bhajia (V) 600

Potato fritters in batter and fried golden. Served with a tomato chutney. An all time favorite.

Chicken Wings ★ 650

Choose from our delectable flavors:
Peri Dusted, BBQ Sauce, HOT, Sweet Chilli, Oriental

Chicken Skewers 700

Tender chicken breast, grilled with vegetable garnishes on a skewer. Served with a mint yoghurt and tamarind sauce.

Lamb Kebabs 750

Lightly spiced kebabs, grilled on skewers. Served with a mint yoghurt and tamarind sauce.

Fish Fingers 750

Breaded red snapper served with a tartar sauce.

SALADS

Swahili Kachumbari (V) 250

Tomatoes and onions sliced and mixed together with a dash of lime. Add chillies for some heat.

Garden Salad (V) 400

Sliced tomatoes, onions, cucumber and carrots on a bed of lettuce. Served with lemons.

Classic Chicken Salad 1050

Juicy chicken in a refreshing mix of cucumber, onions, bell peppers, pineapple and lettuce in a mayo based dressing.

Nicoise Salad 1150

Seared Tuna, Boiled Eggs, Tomatoes, French Beans, Lettuce, Potatoes all combine with a lemon dressing for the perfect summer salad.

Seafood Salad 1350

A mix of fresh calamari and prawns tossed with juicy grilled peppers, onions, celery and served with a thousand island dressing.

All salads are served with a garlic roll

ALL DAY BREAKFAST

The Full Monty 1800

Fresh seasonal fruit, 3 Eggs done your way, Two Sausages, Bacon, Beef/Chicken Patty, Baked Beans, Hashbrown Potatoes, Grilled Tomato, Plain/Toasted Bread.



BURGERS

Supreme Moo Burger ★ 1200

Double Beef patties topped with barbecue sauce, fried egg, bacon (beef/pork), cheddar cheese. Caramelised onions, lettuce, tomato.

Cheese Burger 1000

Beef Patty topped with cheddar cheese and barbecue sauce. Onions, lettuce, tomato.

Molo Lamb Burger ★ 1050

Juicy Double Molo Lamb patties with pepper sauce. Caramelised onions and lettuce.

Chicken Mayo Burger 1100

Double Chicken patties with mayonnaise, onions, lettuce, tomato.

Chicken Fillet Burger 1000

Choice of a grilled or fried Chicken Breast, topped with cheddar cheese, Lettuce, Tomato, Onions, Mayonnaise.

Cheesy Vegetable Burger (V) 900

Patty of a medley of vegetables with a tomato salsa, fresh onions and lettuce.

All burgers are served with a side of chips.

PANINIS & WRAPS

Classic C.T.O Panini (V) 900

Cheese, Tomato, Onion, Mustard.

Barbecue Chicken Panini 1200

Grilled Chicken, Barbecue Sauce, Cheddar Cheese, Tomato, Caramelised Onions.

Steak & Cheese Panini 1100

Tender Beef, Cheddar Cheese, Onions, Garlic Aioli.

Veggie Melt Panini (V) 950

Cheddar Cheese, Onions, Carrots, Bell Peppers, Zucchini.

Chicken Mexicana Wrap 1100

Diced Chicken Thighs, Red Sauce, Onions, Lettuce, Tomato, Cucumber.

Pampas Beef Wrap 1150

Tender Beef Strips, Chimichurri Sauce, Onions, Green Pepper, Lettuce, Tomato, Cucumber.

Lamb Kofta Wrap 1150

Lamb Kebabs, Mint Yoghurt Dressing, Onions, Lettuce, Tomato, Cucumber.

Cottage Cheese Wrap (V) 1100

Paneer Cubes, Mint Yoghurt Dressing, Onions, Lettuce, Tomato, Cucumber.

All paninis & wraps are served with a side of chips.

PIZZAS

Classic Margherita (V) 950

Mozzarella, Tomato, Fresh Basil

Veggies Love (V) 1050

Mozzarella, Bell Peppers, Onions, Zucchini

Hawaiian 1200

Mozzarella, Beef Ham, Pineapple, Onions

Beef Mincer 1300

Mozzarella, Beef Ragu, Green Bell Pepper, Onions

Pepperoni 1300

Mozzarella, Beef Pepperoni, Onions

El Pollo Loco 1350

Mozzarella, Grilled Chicken, Bell Peppers, Onions

The Chilli Porker 1400

Mozzarella, Pork Bacon, Pork Sausage, Green Chilli

Ham & Mushroom 1450

Mozzarella, Beef Ham, Mushroom, Onions

Nyama Deluxe 1650

Mozzarella, Beef Sausage, Beef Ham, Tender Steak, Onions

Gamberi e Calamari ★ 1900

Mozzarella, Calamari, Prawns, Minced Garlic

PIZZA TOPPINGS

Extra Cheese - 300kes
Extra Mushrooms - 300kes
Extra Meats - 300kes each
Extra Seafood - 500kes each
Extra Veg - 100kes each



VEGETARIAN

Veggie Enchiladas (V) 1100

A vibrant mix of onions, carrots, bell peppers in a red enchilada sauce rolled in a tortilla, topped with cheese and baked in the oven. Served with Exotic Rice and Guacamole.

Aloo Chole and Naan (V) 1000

Chickpeas and Potatoes curried in a mild sauce. Served with your choice of naan or steamed rice.

Chilli Paneer (V) 1050

Cubed cottage cheese cooked with onions and green peppers in gravy. Can be made mild on request. Served with a choice of naan or steamed rice.

Oriental Stir-Fry (V) 1000

A colorful mix of vegetables marinated in aromatics, stir-fried in the pan with our oriental sauce and served with steamed rice.

Colombo Veg Curry (V) 1000

Mixed vegetables in a coconut-milk based curry sauce, served with naan or steamed rice.

PASTA

CHOOSE YOUR PASTA

Match any of the delicious sauces with your choice of Penne or Spaghetti

Arrabbiata (V) 950

A spicy tomato based sauce flavoured with garlic and herbs for a bold taste.

Aglio e Olio (V) 950

A simple dish that is full of flavour. Al Dente pasta tossed in garlic-infused olive oil with a hint of chilli.

Creamy Mushroom (V) 1200

Al Dente pasta in a creamy white sauce with mushrooms.

Lasagne (V) 1200

Lasagne sheets layered with white and red sauce, freshly baked with cheese. Choice of a meat or vegetable lasagne.

Bolognese 1200

A classic tomato-based sauce with minced beef, infused with herbs and a touch of red wine.

Chicken Alfredo 1200

Creamy white sauce pasta crowned with a tender pan-fried chicken breast.

Carbonara 1250

Our creamy carbonara pasta is made with bacon, parmesan cheese, eggs, and cracked black pepper.

Seafood 1400

Succulent seafood medley tossed with al dente pasta in a light white sauce.

CHICKEN

Half Chicken Capon

Choose a flavor of your choice. Served with Potato Wedges.

Grilled/Fried 1400

Fried Poussin Sauce 1400

Portuguese Style 1400

Lemon & Herb 1400

Chicken Cordon Bleu ★ 1350

Tender chicken breast filled with ham and cheese, breaded and pan-fried to golden perfection.

Chicken Kiev 1350

Juicy chicken breast infused with herbed garlic butter, breaded and pan-fried to a golden brown.

Chicken Schnitzel 1350

Pounded chicken breast coated in breadcrumbs and fried to perfection. Served with a cheese sauce, vegetables and chips.

Chicken Enchiladas 1250

Chicken stir fried in a red sauce with sweet peppers, rolled in a tortilla, topped with cheese and baked in the oven. Served with guacamole and exotic rice.

Oriental Chicken 1250

Tender chicken strips and vegetables in an oriental marinade, stir fried and served with steamed rice.

Chicken Curry 1250

Juicy chicken in a mildly spiced curry, served with Steamed Rice or naan.

Chicken Wet Fry 1600

Succulent chicken on-the-bone cooked in a savory blend of tomatoes, onions, and spices full of bold Kenyan flavours. Served with Ugali.



RED MEATS

Grilled Goat Chops 1650

1/2 kg Goat chops charcoal grilled and served with ugali.

Goat Curry 1450

Tender goat cubes in a bold curry sauce. Served with steamed rice or ugali.

Molo Lamb 1650

Molo lamb chops (300g) grilled till tender. Served with our pepper sauce, vegetables and chips.

Mint Infused Lamb Chops ★ 1650

Tender lamb chops infused with fresh mint and pan seared. Served with vegetables and chips.

Blue Coconut Sauces

Pick from our delicious selection to customise your meal. Substitution is Free!

Pepper Sauce
Mushroom Sauce
Garlic Sauce
Chimichurri Sauce
Babaz Peri Sauce
Barbecue Sauce
Mustard Cream Sauce
Cheese Sauce
Zenj Coconut Sauce
Garlic Butter

Extra Sauces - 150KES each

BEEF

Beef Stew 1050

Slow cooked beef simmered with potatoes and carrots for a hearty stew. Served with ugali.

Stir-Fry Beef 1150

Beef strips stir fried in a savory sauce with onions, bell peppers, and carrots. Served with rice.

Beef Enchiladas 1250

Beef strips sauteed in a red sauce with onions and bell peppers, filled in a tortilla, topped with cheese and baked in the oven. Served with exotic rice.

Steak Egg & Chips 1600

Beef fillet with a fried egg on top and served with chips. A classic.

Pepper Steak ★ 1600

Tender beef fillet covered with our house special black peppercorn sauce. Served with chips.

Rib-Eye Steak 1950

Juicy 300g Rib-Eye steak pan-seared to your liking with a sauce and side of your choice.
Sauce suggestion: Chimichurri Sauce

T-Bone Steak ★ 2900

500g T-Bone Porterhouse charcoal grilled to perfection with a sauce of your choice.
Sauce Suggestion: Mushroom Sauce.

PORK SELECTION

All pork items are prepared and cooked separately from other meats

BBQ Sauce Pork Ribs 1700

400g of succulent pork ribs grilled to perfection and tossed in our house special bbq sauce. Served with vegetables and chips.

Sticky Pork Ribs ★ 1700

400g of pork ribs grilled and coated in our secret sticky sauce, guaranteed to be finger licking good. Served with vegetables and chips.

Grilled Pork Chops 1900

Flavourful pork loin chops (400g) grilled and served with a mustard cream sauce. Served with vegetables and mashed potatoes.

Pork Schnitzel 1450

Boneless pork fillet coated in breadcrumbs and fried golden. Served with our pepper sauce, vegetables and chips.

CALAMARI

Zesty Herb Calamari 1700

Fresh calamari grilled with a zesty lemon and herb coating. Served with chips.

Calamari Peri 🌶️ 1700

Calamari grilled and tossed in a spicy Portuguese Peri sauce, served with lemon wedges and chips.

Fried Calamari 1700

Fresh calamari battered and fried, served with chips and a tartar sauce.

Grilled Calamari 1700

Tender calamari char-grilled to perfection, served with lemon wedges and chips.



LOBSTER

Grilled Rock Lobster 850/100g

Charcoal grilled. Served with lemon wedges and chips.

Rock Lobster Thermidor ★ 950/100g

A rich creamy mushroom sauce with gratinated cheese. Served with mashed potatoes and vegetables.

Rock Lobster Masala 950/100g

Coated in a flavorful masala sauce. Served with Exotic Rice.

Rock Lobster Garlic Butter 950/100g

Flavored with a herby garlic butter infusion. Served with mashed potatoes and vegetables.

Blue Coconut Sauces

Pick from our delicious selection to customise your meal. Substitution is Free!

Pepper Sauce
Mushroom Sauce
Garlic Sauce
Chimichurri Sauce
Babaz Peri Sauce
Barbecue Sauce
Mustard Cream Sauce
Cheese Sauce
Zenj Coconut Sauce
Garlic Butter

Extra Sauces - 150KES each

CRAB & PRAWNS

Singapore Chilli Crab ★ 800/100g

Crab cooked in an exotic, spicy, tangy sauce, served with naan.

Pwani Coconut Crab 800/100g

Fresh Crab cooked in a coastal coconut gravy. Served with naan or steamed rice.

Zanzibar Spice Crab 800/100g

Crab meat sauteed in fragrant aromatics and spices. Served with creamed spinach and mashed potatoes

Crab au Gratin 800/100g

Crab meat baked in a creamy sauce with gratinated cheese. Served with mashed potatoes.

Swahili Prawns Curry 1600

Queen Prawns in coconut sauce. Served with steamed rice.

Queen Prawns Masala 1600

Queen prawns in a full-bodied masala gravy. Served with steamed rice.

King Prawns

Fresh King prawns done in a choice of style, with a side of your choice.

Grilled 2600

Peri Peri 2600

Garlic Butter 2600

Pepper Sauce 2600

FISH

Red Snapper Fillet

Fresh red snapper fillet in a choice of style with your choice of side.

Grilled/Pan Fried 1650

Coriander Sauce 1650

Lemon Butter Sauce 1650

Coconut Sauce 1650

Samaki Mzima

Seasonal whole ocean fish in a choice of style with a side of your choice.

Chake Chake Style 1650

Poussin Sauce 1650

★ **Tamarind Sauce 1650**

Pub Style Fish & Chips 1650

Fresh Red Snapper fillet in a crispy batter. Served with chips, lemon wedges and a tartar sauce.

Fish Curry 1500

Tender fish fillet simmered in a rich, spiced curry sauce, served with steamed rice or naan.

Grilled Tuna 1500

Fresh Tuna grilled and served with vegetables, creamed spinach, chips and a garlic butter sauce.

Tilapia Done 3 Ways 1300

Your choice of grilled tilapia, tilapia dry fry, tilapia wet fry. Served with ugali.



PLATTERS TO SHARE

	Regular <u>(1 to 2 pax)</u>	Large <u>(3 to 4 pax)</u>	Mega <u>(6 to 8 pax)</u>
Meat Lovers	3900	7400	14200
Grilled Chicken, Goat Chops, Sausages, Potato Wedges, Exotic Rice, Kachumbari, Spinach, Assorted Sauces and Condiments			
The Real Carnivore	3900	7400	14200
Beef Fillet, Pork Ribs, Lamb Kofta Kebabs, Potato Wedges, Exotic Rice, Kachumbari, Spinach, Assorted Sauces and Condiments			
Chicken Galore	3900	7400	14200
Grilled Chicken, Chicken Wings, Chicken Nuggets, Potato Wedges, Exotic Rice, Kachumbari, Spinach, Assorted Sauces and Condiments			
Epic Surf & Turf	6900		
Beef Fillet, Grilled Chicken, King Prawns, Calamari, Potato Wedges, Exotic Rice, Kachumbari, Spinach, Assorted Sauces and Condiments			
Ocean Treasures	8900		
Rock Lobster, King Prawns, Calamari, Whole Fish, Potato Wedges, Exotic Rice, Kachumbari, Spinach, Assorted Sauces and Condiments			

All platters are made fresh to order
Please allow a minimum of 45 minutes cooking time



EXTRA SIDES

Plain Chips	400
Peri Peri Chips	450
Poussin Chips	450
Masala Chips	450
Sauté Potatoes	450
Roasted Potatoes	450
Potato Wedges	450
Spiced Wedges	450
Mashed Potatoes	500
Exotic Vegetable Rice	400
Steamed Rice	250
Grilled Vegetables	300
Ugali	200
Naan (2pcs)	250
Spinach	200
Creamed Spinach	300

DESSERTS

Brownie a la Mode ★	550
A warm and fudgy chocolate brownie topped with a scoop of vanilla ice-cream and a drizzle of fudge and chocolate sauce	
Boozie Brownie	700
A warm and fudgy chocolate brownie soaked in Baileys and served with a scoop of vanilla ice-cream.	
Apple Crumble	600
Succulent apple baked in a sweet crunchy crumble, with warm custard or a scoop of vanilla ice-cream.	
Banana Split Sundae 🍌	600
A trio of vanilla, chocolate, and strawberry ice cream nestled between a fresh banana, topped with, chocolate sauce, crushed peanuts, and a wafer.	
Blue Coconut Sundae 🍌	600
House-special Blue Coconut Ice-cream and Vanilla Ice-cream topped with blueberry sauce, toasted nuts, and a wafer.	
Mocha Mint Oreo Sundae 🍌	600
Mint Chip and Mocha ice-cream topped with chocolate sauce, crushed Oreos, toasted nuts and a wafer.	
Halwa & Saffron Gold	500
A famous coastal delight. A rich, gelatinous treat infused with flavors of saffron and cardamom. Served with a a scoop of saffron gold ice-cream.	
Fresh Fruit Bowl	550
A refreshing medley of seasonal fruits - juicy mango, pineapple, watermelon, and banana.	
Fruit Custard	550
A vibrant mix of fresh fruits topped with a luscious, velvety custard.	

ICE-CREAMS

	<u>Single Scoop</u>	<u>Double Scoop</u>
Chocolate	200	300
Strawberry	200	300
Vanilla	200	300
Mango	200	300
Pistachio	200	300
Mint Chip	250	400
Mocha	250	400
Salted Caramel	250	400
Saffron Gold	250	400
Soothing Blue Coconut	250	400
Add a Delicious Syrup		50
Blueberry, Chocolate, Fudge, Strawberry		Per Syrup

AFTER-DINNER DRINKS

Black Coffee (Pot)	300
White Coffee (Pot)	400
Espresso (Single)	200
Cappuccino (Cup)	300
Hot Chocolate (Cup)	250
Hot Mocha (Cup)	300
Cardamom Tea (Pot)	400
Mixed Tea (Pot)	500
Masala Tea (Pot)	500



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Enjoy the Blue Coconut Experience

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