



**SEVEN'S SENSATIONAL LUNCH
MENU**

SOUP OF THE DAY

Please ask your waiter for our daily soup
750/-

SOUP & SALAD COMBO

A bowl of our Soup followed by any Salad Below
1500/-

WHOLESOME, HEALTHY, HEARTY SALADS

PEARL BARLEY & ROASTED BEETROOT

with roasted Butternut in a light Lemon, Olive Oil dressing.
1,050/-

QUINOA & ROASTED RED PEPPER WITH GRILLED ZUCCHINI

finished with Roasted Tomatoes & crumbled Feta.
1,250/-

SEVEN'S NICOISE

Roasted Red Peppers, New Potatoes, Olives, Capers & French Beans in Lemon & Olive Oil
11,00/-

ADD GRILLED CATCH OF THE DAY OR GRILLED OCTOPUS

1,450/-

CHARGRILLED ASPARAGUS, COURGETTES & HALLOUMI

In a decadent Balsamic Dressing
1,100/-

SLOW ROASTED CAPRESE

Roasted Cherry Tomatoes, Mozzarella & Torn Basil, through a Balsamic Syrup, Puy Lentils & Grilled Zucchini
1,100/-

THE SEAFOOD SALAD

With Slow-Cooked Octopus, Grilled Calamari & Prawns, tossed through a Fennel, Baby Radish and Lime Salsa
1450/-

CHARGRILLED CHICKEN AND SUN-DRIED TOMATO SALAD

Tossed together with freshly blanched Broccoli, Chickpeas and Feta
1,350/-

SEVEN'S DEADLY SINS @ 750/-

SEVEN'S ORANGE CHOCOLATE SENSATION

Velvety Dark Chocolate Fondant, with a Baileys Infused Cream, and Tempered Chocolate Crisp

DEADLY BREAD & BUTTER PUDDING

Slow-baked Croissants in a Rich White Chocolate Cream Served with a Vanilla Crème Anglaise & an Almond Crisp

KEY LIME PIE

The Classic Using Our Local Limes with Fresh Cream & a Tequila Jelly – Watch out for The Worm!

FUDGE & MACADAMIA BROWNIE

Sweet, Sticky and Chocolatey and Served with a Butterscotch Semifredo

PASSIONATE POPPING CHOCOLATE TART

A Rich Smooth Chocolate Ganache Tart with a Hint of Passion Fruit that Packs a Popping Surprise

LEMON MERINGUE PARFAIT

Served with Toasted Pistachios and a Wild Berry Coulis

STEAMED STICKY SPONGE PUDDING

Served with a Butterscotch Sauce & topped with Caramelised Pineapple & Ginger, with homemade Coconut Ice Cream

Fish

MOROCCAN KING FISH SKEWERS

Kingfish basted in Harissa & grilled served over a spiced Cous-Cous with Salsa Verde
1,450/-

SEVEN'S SIGNATURE CRUNCHY FISH & CHIPS

Our Specially Battered Catch of the Day, served with a Side Salad and Tartar Sauce
1,100/-

OPEN SEAFOOD LASAGNA

An Open Lasagna of Prawns, Calamari, Cod & Octopus in a rich white wine Parmesan Cream, finished with a Garlic & Parsley Butter
1,550/-

TRADITIONAL ENGLISH FISH & CHIPS

Our Specially Beer Battered Catch of the Day, served with a Side Salad and Tartar Sauce
1,100/-

CONCERTINA OF CALAMARI

Calamari Steak Grilled in a Zesty Basting of Chilli and Basil, served with Mediterranean Rice
1,350/-

FILLETED OF CATCH OF THE DAY

please ask your waiter for our daily selection of fresh filleted fish, with your choice of preparation:
-Grilled with our signature Smoked Paprika Basting
-Grilled with a Classic Garlic Butter
-Sauted with our Caper & Lemon Beurre Blanc
1,350/-

DAILY FISH SPECIAL

Please ask your waiter for our selection of daily fish specials
POA

SEVEN'S FISH PIE

Delicate Rock Cod, Calamari & Octopus in a Garlic, Parsley & White Wine Cream, Topped with Creamy Mashed Potato and Gratinated Parmesan
1,485/-

SEAFOOD FETTUCCINE

Delicate Rock Cod, Calamari & Octopus in a sauce of Tomato, Chilli and torn Basil finished with a touch of Cream
1,485/-

Extra Sides @ 200

House Fries | Grilled Polenta | Chunky Chips | Mediterranean Rice | Onion Rings
Roasted Garlic Mash | Kasava Chips | Fresh Vegetables | Grilled Asparagus | Corn on the Cob

SIGNATURE SHELLFISH

Served with your choice of side dish

Choose from our **Smoky Paprika Basting**, our **Coriander & Lime Basting** or **Garlic Butter**

GRILLED PRAWN SKEWERS 1,800/-

Delicious prawn kebabs with succulent Calamari Tentacles, served your choice of basting

TIGER GIANT PRAWNS

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

Market Price (Please ask your waiter)

SPINY LOBSTER

Commonly known as Indian Ocean Lobster. Sweet, Succulent and Tender Butterflied and Served with a Lemon Beurre Blanc

Priced per 100g @ 1,200/-

OUR SAUCY PRAWNS @ 1,950/-

Served with your choice of side dish

PANFRIED BUTTERED PRAWNS

Fragranced with fresh Basil, flavored with Chilli and finished with a splash of Pernod & Cream

MASALA PRAWNS

Family Recipe of Queen Prawns in a traditional tich Gujarati Masala, Served with Fresh Puris

SEVEN'S INDULGENT GARLIC PRAWNS

A nest of Queen Prawns on a tower of House Fries, drenched in a Garlic and White Wine Cream

FROM THE GRILL

Served with your choice of side dish

CHAR GRILLED CHICKEN BREAST

with Smoked Paprika & Lime Basting
1,250/-

CONFIT OF NAIVASHA DUCK

Garlic Mash, Port Berry Jus
1,850/-

FILLET MIGNON

250g Prime Fillet Steak over a Hash Brown with a Ponzu Jus
1,600/-

SEVEN'S GOURMET SANDWICHES & BURGERS

Served with House Fries

SEVEN'S CLASSIC BURGER WITH CHEESE

6oz of Prime Chuck, Cooked to your liking with our Roasted Garlic Aioli and Molten Mozzarella

980/-

SEVEN'S SERIOUS MEXICAN BURGER

6oz of Prime Chuck, Cooked to your liking with Sliced Jalapeno, Cheddar Cheese, Guacamole, Salsa, Sour Cream & finished with a pile of Nachos

1,150/-

SEVEN'S STARS & STRIPES BURGER

6oz of Prime Chuck, Cooked to your liking with American cheese, Bacon, a stack of beer battered Onion Rings, all basted with Honey BBQ sauce

1,150/-

CHARGRILLED FISH BURGER

Seared Catch of the Day with our Smokey Paprika Basting finished with a Caper & Basil Salsa and Garlic Aioli

1,150/-

CHARGRILLED CHICKEN BURGER

Perfectly grilled Breast of Chicken finished with a touch of Paprika and finished with a Herb Salsa

1,150/-

MEDITERRANEAN VEGETABLE PANINI

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

950/-

CLASSIC PHILLY WITH CHEESE

Thinly shaved Brisket sauteed with Onions and Peppers, seasoned with our secret spice and finished with molten Mozzarella.

1100/-

LIGHT LUNCHES

All Served with a Side Salad

CRAB & SNAPPER CREPES

Hand-picked Steamed Lamu Crab & sauteed Snapper, with a white wine, cream & dill sauce folded into a light herb crepe.

1,495/-

MEDITERRANEAN CHICKEN CREPES

Seared Chicken lightly spiced and served with Taboulleh & Hummus, then folded into a light herb crepe.

1,395/-

CREAMED SPINACH & ROASTED PUMPKIN CREPES

with toasted pumpkin seeds and a hint of nutmeg cream

1,295/-

QUICHES- WITH OUR HOME-MADE HERB CRUST

SEVENS OVEN DRIED TOMATOE, BASIL & CHEDDAR QUICHE

finished with a herb gremolata

1250/-

OYSTER MUSHROOM, ASPARAGUS & BLUE CHEESE QUICHE

Finished with Crispy Onions and Parsley

1250/-