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Restaurant-Lounge-Bar- Private Events  
ABC Place Nairobi Kenya

**ALL OUR FOOD IS MEANT TO BE SHARED**  
**Sharing food brings people together**  
**& makes eating more fun!**

*Seven offers a contemporary dining experience fusing classic Mediterranean flavours with explosive Asian accents.*

## From Our Raw Bar

### Wild Kilifi Rock Oysters

Dozen or Half- 1200/650

#### Classic

Fresh on ice, Lemon & Tabasco

#### 'Mignon'East

A Punchy Soy Chilli Dressing

#### Rockefeller

Flash grilled -Spinach, Pancetta, Pernod Cream

#### Benedict

Flash grilled -Lemon Hollandaise, Crispy Bacon

#### Au Gratin

Flash grilled -Parmesan, Garlic, Parsley

### Tiradito <sup>950</sup>

*A delicious Japanese/Peruvian fusion preparation for raw fish*

#### Kingfish

Jalapeno, Crispy corn, toasted coriander seed

#### Tuna

Soy, Rocket, Toasted Ginger & Sesame

## Unique "must tries"

### Seven Special Tempura

Carpaccio Zucchini with greek tzaziki dip

850

### Whole Catch Ceviche

Sevens signature preparation for classic Ceviche.  
Please ask for the selection  
of fish available- subject to availability

1250

## Creative Tapas

A selection of creative plates ideal to start your evening

### Smoked Slipper Lobster Bao

Toasted Coconut, Crispy Limri, Mustard seed  
served in a Xiaolongbao

1250

### Calamari a la Plancha Taco

delicately seared with a rich lemon garlic butter

1050

### Tempura of Octopus

tender, crispy & served with a wasabi mayo

1050

### Crab Bao

Ginger and lemon cooked crab served in a soft crab Xiaolongbao

1500

### Poached Salmon Taco

Wine poached salmon served in a soft shell taco

1500

### Fire Cracker Shrimp

with our punchy sweet & sour mayo, crispy ginger & sesame

1500

### Red Hot Chilli Peppers (V)

Blistered Chilli peppers available plain or tempura

650

Prices are inclusive of all taxes

## Today's Main Course

All of our main courses are accompanied by your choice of starch- please ask your waiter for details

### Seafood Main Courses

#### Concentina of Calamari 2350

cooked in our signature smoked paprika sauce

#### Slipper Lobster Rissotto 1950

a classic rissotto finished with delicate slipper lobster seared in garlic & finished with cream & parmesan

#### Filleted Catch of the Day 1950

Our famous filleted catch, please ask for what the Indian Ocean has provided today

#### Smokey Octopus 1950

Our signature preparation, tender and beautifully finished with a paprika & basil cream, olives & capers

#### Fish Specials of the Day 2500

Please ask your waiter for our daily selection of filleted fish specials & their preparation

### From our Grill

All our Beef is range fed, 18 month old Boran Steer- Aged 21 days

250g

#### Fillet Mignon

Served over a Potato Rosti with Ponzu jus

1600

300g

#### New York Sirloin

1950

250g

#### Rib Eye

1950

250g Lamb

#### Round Steak

1950

#### Char-Grilled Spring Chicken

with our smoked paprika & lime basting

1950

### Our Hot Stone Grills

Enjoy an interactive Culinary experience & cook at your table on a lava stone

#### Sashimi Grade Tuna 2500

In a Wasabi Soy Marinade

#### Aged Top Sirloin 1850

Dijon & Shallot Marinade with Garlic

### Our Sensational Prawns 1950

#### Pan Fried Buttered Prawns

Fragranced with Fresh Basil, Flavoured with Chili and Finished with a Splash of Pernod and Cream.

#### Garlic Prawn Indulgence

Drenched with a creamy garlic & white wine sauce with a hint of green chilli

#### Masala Prawns

The chefs traditional family recipe- A Gujarati Masala with fresh dhanian & served with Pooris

#### Tiger Giants POA

Sensational monsters, butterflied & grilled with your choice of basting

# Our Innovative & Delicious Vegetarian plates- Ideal to Share

## BBq'd Teryaki Cabbage

with toasted peanuts, crispy ginger  
& scallions  
450

## Roasted Cauliflower

over a rocket & cashew pesto with  
toasted seeds  
450

## Char-Grilled Broccoli

over a butterbean puree with roasted garlic  
450

## Butternut Steak

Butternut steak, with roasted pearl onions,  
Toasted seeds and salsa Verde  
550

## Blistered Anaheim Chillis

seared and garnished  
with crispy scallions served over a mint Raita  
450

## Wilted Terere

with seared garlic over a split lentil hummus  
450

## Seven's Special Tempura

carpaccio of Aubergine & Zucchini 'tempura'd'  
and served with *our home-made* thick Greek Tzatziki  
850

## Seven's Signature Dishes

### Seven's Whole Grilled Catch 380/100gms

Please ask your waiter for our selection of Fresh Indian Ocean fish from our display. Whole, or butterflied and simply grilled in our secret paprika basting. (subject to availability) Grunter, Rock Cod, Snapper, Parrot Fish, Bream

### The Seven Ocean Platter For Two To Share 8500

The ultimate combination of Spiny Lobster, Slipper Lobster, Catch of the day, Grilled Calamari, Grilled Octopus & Queen Prawns

### Seven's Crab - WE ONLY SERVE LIVE CRAB 3500

A Selection of our Finest Indian Ocean Mangrove Crab, served complete with its own mallet!

#### Masala Crab Pot

Freshly cracked in a traditional Gujarati Masala served with fresh Pooris

#### Ginger Crab Pot

Freshly cracked drenched in our signature buttery Ginger & Scallion Sauce

#### Steamed Crab Pot

Steamed crab with melted garlic butter

### Indian Ocean Spiny Lobster 1200/100gms

Classic Thermidore

Grilled with our signature  
Smokey Basting

Simply Grilled with  
Garlic Butter

### Sides 200 per additional

Fries, Chunky chips, Mediterranean rice, Kassava Chips, Polenta, House Salad

## Dessert @ Ksh 750

### Seven's Chocolate Orange Fondant

Velvety Dark Chocolate Fondant, with a touch of Orange & a Tempered Chocolate Crisp.

### Deep Fried Whatever

A famous chocolate bar deep fried and served with our homemade icecream, the surprise is if you can guess which chocolate we've used.

### Key Lime Pie

Traditional Key Lime Pie made using Lamu limes on a crispy biscuit base  
Strawberry Caramel Basket.

### Sticky Pineapple & Golden Syrup Pudding

Steamed Pineapple with Macadamia and Vanilla Icecream

### Seven's Double Chocolate and Macadamia Fudge Brownie

A Dark Chocolate Brownie laced with molten white chocolate, served warm with our homemade Vanilla Icecream

### Seven's Home Made Icecream @ 250

Home made using our unique cryo techniques, ask your waiters for today's flavors

### Seven's Dessert Sampler @ 950

For those who can't decide a taste of our Key lime pie, Passionate popping tartlet and brownie with our home made icecream.

## Seven's Ice Cream Cocktails @ 750

Blended with Creamy Vanilla Icecream to create a decadent treat

### Rum Don Pedro

Bacardi Oro, Nutmeg, Pistachio & Vanilla Icecream

### Strawberry Shortcake

Fresh Strawberries, Amaretto And Ice Cream

### Coffee & Cream

Amarula, Kahlua, Vodka And Ice Cream

## Teas, Coffees & Special Coffees

House Coffee	Ksh. 200
Espresso	Ksh. 180
Cafe Latte	Ksh. 250
Cappuccino	Ksh. 250
7's Selection Of Teas (Please ask your waiter for details)	Ksh. 200
Caribbean Coffee - With Dark Rum	Ksh. 650
French Coffee - With Grand-Marnier	Ksh. 650
Kenyan - With Kenyan Coffee Liquor	Ksh. 650
American Coffee - With Jack Daniels	Ksh. 650
Irish Coffee - With Jameson	Ksh. 650