



SMALL PLATES

VEGETARIAN

Onion Rings Served with a homemade garlic dip and spicy roasted tomato dip	10,000
Cauliflower Nuggets Spicy honey drizzle with toasted sesame and thousand island dip	10,000
Fried Cassava Chips Garlic salt, chili lemon condiment and homemade pili	10,000
Plantain Bhajia Sweet & spicy homemade tomato dip with tamarind	10,000

NON-VEGETARIAN

Crispy Fried Chicken Wings Tamarind bbq, homemade pickled crudites	25,000
Honey Pepper & Herb Chicken Wings Succulent wings served homemade pickled crudites	25,000
Bone Marrow Garlic & herb crust, toasted crostini, confit garlic & roasted vine-ripe tomato condiment	25,000
Salt & Pepper Calamari Island tartare sauce, chili lemon condiment	25,000
BBQ Lamb Meatballs Seared lamb, house bbq sauce, garlic & herb toast	30,000
Choma Boerewors Tomato & chili jam, homemade bbq crispy fried onions, cheese toasties	30,000

MISHIKAKI SELECTION

Served with swahili kachumbari and a side salad, Handcut chips or Mzuzu

Marinated Chicken Mishikaki Toasted Sweet corn with fried rosemary Homemade BBQ	35,000
Marinated Mushroom Mishikaki (v) Fried sprouts, toasted sweet corn, Tamarind BBQ	35,000
Beef Tenderloin Mishikaki Crispy fried Onion, garlic chip garnish with Pepper corn jus	40,000
Grilled Swahili Prawn Mishikaki Charred lemon wedge, Lemon Butter sauce, Fresh Herbs	50,000

Try it in our signature Makange or Changa moto styles - 5,000

Extra Sides	5,000
Ugali (Dona) Mchicha wa nazi Stir-fried Rice Herb roasted potatoes Mashed potatoes	

SHARING STARTER PLATTERS

Veggie Appetizer Platter (v) Onion rings, cauliflower nuggets, marinated mushroom mishikaki	50,000
Pocho Pocho Honey pepper chicken wings, grilled beef boerwors, salt & pepper calamari	75,000
Mishikaki Platter Beef tenderloin mishikaki, marinated chicken mishikaki, prawn mishikaki	120,000

COCO BEACH GARDEN SALAD SELECTION

Available in: a Small Bowl, For 2, Family Size

Coco Beach Beer battered Fish Served with homemade tartare sauce, tomato ketchup, and organic salad	45,000
Coco Beach Fried Chicken drumsticks Brined chicken with garlic & herb chips, thousand island sauce, and a side salad	45,000
Fried Jumbo Prawns Tempura Accompanied by Island tartare sauce and tomato jam	85,000

MAWIMBI CRAFTED BURGERS

Buttermilk Chicken Burger Crispy fried chicken, pineapple slaw, double cheddar cheese	35,000
Bravo Coco Beef Burger 180g Beef Patty, Onion Jam, Tomato, cucumber , mild cheddar	35,000
Grilled Paneer with mushroom Burger (v) Herb marinated paneer, seasoned mushrooms, pickled onion, roasted tomato & pepper salsa, mild cheddar	40,000
Crusted Catch Burger Mango tartare sauce, mixed rocket, tomato & cucumber pickle	45,000
Mawimbi Gourmet Burger 180g Beef patty, With bone marrow, crispy fried onion, rocket, roasted tomato & pepper salsa, Beef Bacon, Mild cheddar	150,000

Extra Sides -	5,000
Beef Bacon Cheese Avocado Fried Egg (Tell us how you like your eggs)	

SEAFOOD GRILL

Fresh local Indian Ocean catch, served with a choice of oriental fried rice, Creamy mash potatoes, or handcut chips with fresh market vegetables and homestyle sauce

Fresh Catch of the Day

(Check with your server what fresh catch is available)

60,000

Grilled Jumbo Prawns

Garlic & herb marinated prawns, lemon butter sauce

85,000

Marinated Calamari Steaks

Lemon & herb marinade, caramelised onions, Leeks

65,000

Char-Grilled Octopus

Soy & ginger seasoning, herb oil, fried herbs

85,000

Lobster Thermidor

Garlic & herb butter, grilled lemon, organic side salad

120,000

Enjoy this grilled OR try it in our signature Makange OR Chef's favourite Changa moto - 5,000

MAWIMBI GRILL

Served with homemade garlic & herb butter, seasonal vegetables/organic side and a choice of peppercorn or red wine jus

Grilled Half BBQ Chicken

50,000

Grilled Beef Tenderloin 300g

70,000

Lamb chops 300g

85,000

Sirloin Steak 300g

85,000

T-Bone Steak 400g

85,000

Bone-in Rib-eye 500g

95,000

Tomahawk Steak 800g

180,000

CHEF'S RECOMMENDATION

Bone Marrow

15,000

Bearnaise Sauce

5,000

Choice of side: creamy garlic & chive mash, fried plantain or potato wedges

Extra Sides

Baked Potato (Loaded with crème fraiche, cheddar & Onion)

20,000

Oriental Stir-fried rice

10,000

Steamed market vegetables

5,000

Organic side salad

5,000

Fried Egg

5,000



SHARING PLATTERS

Served with 2 sides and choice of red wine or peppercorn jus

BBQ Chicken

Marinated full chicken, glazed with homemade bbq and fried herbs

90,000

Bravo Coco BBQ Feast

Lamb chops, beef boerewors, beef fillet, grilled sirloin steak,

180,000

Mawimbi Seafood Platter

Jumbo prawns, king prawn mishikaki, grilled calamari, octopus

185,000

Surf & Turf

Grilled bone-In rib-eye steak (350g), lobster thermidor, grilled jumbo prawn

250,000

Deluxe Seafood Platter

Lobster, red snapper fillet, jumbo prawns, king prawn mishikaki, octopus, calamari

250,000

Side Dishes

5,000

Organic side salad

Seasonal market Vegetables

Roasted Potato wedges

Hand cut chips

Fried Mzuzu

Oriental Stir-fried Rice

Creamy Mashed potatoes

DESSERT MENU

Strawberry Delight

Strawberry salsa coulis, chocolate crumb, white chocolate glaze, Ice cream

25,000

Banana Caramel Treat

Banana sponge, coconut custard, banana ice cream, caramelised cashews

25,000

Seasonal Fruit Platter

Add: Ice cream - 5,000

20,000

Chocolate fudge brownie

Homemade butterscotch | Chocolate ice cream | Chocolate ganache | Caramel popcorn

30,000

Ice Cream Treat

3 scoops of your choice of ice cream, served with homemade biscotti, butterscotch and berries

20,000

Ice Cream Scoop

5,000

Mix it Up (Chef's favourite)

15,000

Vanilla | Strawberry | Chocolate | Caramel | Ice cream of the Day