



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

Ugali (Dona) | Mchicha wa nazi | Stir-fried Rice

Herb roasted potatoes | Mashed potatoes

5,000

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 -

Beef Bacon | Cheese | Avocado | Fried Egg

(Tell us how you like your eggs)

5,000



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 Changamoto - 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 fraîche, 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

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 glace, 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

Mix it Up (Chef's favourite)

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

5,000

15,000