# tatu

**LUNCH 12:00PM - 3:00PM | DINNER 6:00 PM – 10:00 PM**

## APPETIZER

**TOWER OF OYSTERS 12 PCS** (R) **6,000**
Fresh oysters, tempura oyster, lemon, mignonette sauce

**LOBSTER & COCONUT MILK CEVICHE** (B) **5,500**
Lobster tail, avocado, red onion, bell peppers, pumpkin seeds, coconut, Lime, cilantro juice

**BUTTERED SCALLOPS** (R) **3,500**
Seared butter poached diver scallops, candied lemon, romesco sauce, mustard hollandaise, squid ink coral

**CHARCUTERIE PLATTER** (P) **3,500**
Bresaola, prosciutto, soppressata, pickled onions, whole grain mustard, marinated olives, toasted baguette

**DUCK TACOS** (C) **2,500**
Pulled duck, avocado mousse, pickled onions, aioli, infused orange chili oil

**SPICY COCONUT & SHRIMP SOUP** (B,C) **2,700**
Shrimp, coconut milk, lemongrass, pring onion, chilli flakes

**SASHIMI** (F)
**TUNA** **2,800**
**SALMON** **3,000**
Ponzu sauce, wasabi, pickled ginger

**GRILLED CALAMARI** (R) **2,500**
Togarashi, lemon, olive oil

**BEEF TARTARE** (C,X) **2,500**
Fillet, pickles, aji Amarillo, egg, garlic crostini

**CHICKEN SATAY** (C,N) **2,300**
Pickled cucumber, spicy peanut sauce, herb dust

## SEA-FOOD GRILL

**TATU SEA PLATTER SERVES 2** (F,B,R) **15,000**
Calamari, prawns, red snapper, lobster, octopus, mussels, garlic lemon butter

**MOMBASA LOBSTER** (B,N) **10,000**
Grilled lobster, chili garlic butter, cassava, caramelized hazelnuts

**SALMON** (F) **5,000**
Bok choy, lime zest oil, anticuchera sauce

**SWAHILI GARLIC PRAWNS** (P,B) **8,500**
Jumbo prawns, parmesan polenta, periperi sauce

**PILI PILI PRAWNS** (B) **8,500**
Jumbo prawns, pili pili spices, herb salad

**RED SNAPPER** (F) **3,500**
Lemon butter sauce, roasted cherry tomato, creamy sweet potato mash

**SEABASS** (F) **3,500**
Pan-fried fillet, green papaya & mango salad, pickled ginger, beurre blanc

## VEGETERIAN

### APPETIZERS

**TOMATO TARTARE** (G,D) **2,100**
Confit tomatoes, pickles, crushed burrata, avocado mousse, crostini

**ROASTED PEAR SALAD** (N,GF) **2,100**
Cornbread crouton, caramelized walnuts, baby spinach, blue cheese, balsamic vinaigrette

**ROASTED CARROT & PUMPKIN SOUP** (GF) **1,500**
Toasted pepitas, avocado oil, and sweet potato bread

### MAINS

**VEGETABLE FAJITAS** (G) **2,500**
Onion, bell pepper, cauliflower, asparagus, tortilla, guacamole and sour cream

**WILD MUSHROOM & AJI PANCA RISOTTO** (C) **3,000**
Creamy risotto, infused aji panca, sautéed shiitake, oyster mushroom and flaked parmesan

**CRISPY EGGPLANT LOMO SALTADO** **2,500**
Caramelized onion, cherry tomatoes served with quinoa rice

(V) Suitable for vegetarians (P) Includes pork (A) contains alcohol (DF) Dairy free (GF) Gluten free (C) Contains Chilli. (E) Eggs (G) Cereals (B) Crustaceans (F) Fish (N) peanuts (Y) soybean (N) Nuts(D) Milk (CL) celery (M) mustard (S) Sesame seeds (O)Sulphur dioxide and sulphites (L)Lupin (R) Molluscs(PB)Plant Based (X)Contains beef product

Consumer advisory: consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of illness

All items are sourced, stored and prepared per local legislation. Our menu features locally and sustainably sourced meats and seafood.

Allow us to fulfill your needs. Please let one of our staff know if you have any dietary requirements, food allergies or food intolerance

All our prices are in KSH and include all applicable government taxes G service charge

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# THE STEAK EXPERIENCE

Experience the art of steak at its finest. Each cut of meat is carefully selected, aged to perfection, and expertly grilled using our Josper charcoal oven, at temperatures of up to 500°C. This intense heat, combined with natural ember infusion, sears the outside to a distinct smoky char while locking in the meat's rich and succulent juices, resulting in unmatched flavor and texture.

**DRY-AGED EXCELLENCE**
Sourced from the lush highlands of Laikipia and Mount Kenya, our pasture-raised beef is aged on the bone for up to 40 days in a meticulously controlled environment. This traditional aging method allows natural enzymes to gently break down muscle fibers while moisture evaporates, concentrating the flavor into bold, earthy and nutty notes with an exceptional mouthfeel.

**WET-AGED PERFECTION**
For a smoother, more delicate profile, the wet-aged beef is sourced from grass fed A-grade Bonsmara cattle in South Africa's Orange Free State. This beef is aged in vacuum-sealed packaging for 14 to 21 days. This process preserves the beef's natural juices, serving a clean, buttery flavor with a smooth, velvety finish.

Each steak is finished with precision and served with your choice of house-crafted sauces and refined accompaniments. From the primal intensity of a bone-in Tomahawk to the velvety tenderness of a Filet Mignon, every dish is more than a meal—it's a celebration of fire, flavor, and finesse.

**WING RIB FOR TWO 900 GRAMS** 9,500
Dry aged

**TATU SIGNATURE TOMAHAWK 1 KG FOR TWO** 12,000
Dry aged

**TATU SIGNATURE TOMAHAWK 500 G** 7,000
Dry aged

**CHATEAUBRIAND 600 GRAMS** 8,500
Wet aged

**RIB EYE 350 GRAMS- (NO BONE)**
Dry aged 5,000
Wet aged 6,500

**T-BONE 400 GRAMS**
Dry aged 6,000

**SIRLOIN 300 GRAMS**
Dry aged 5,500
Wet aged 6,000

**FILLET MIGNON (250 GRAMS)**
Dry aged 5,000
Wet aged 6,500

**RACK OF LAMB** (N) 4,500
Mango chutney, quinoa & sautéed vegetables.

**SOUS VIDE LAMB SHANK** 4,000
Mashed potato, corn, crispy garlic chips

**CRISPY PORK BELLY** (P) 3,500
Grilled apple and pineapple &mustard sauce, rémoulade.

**CHICKEN** (PL) 3,500
Half-grilled free-range chicken with lime-chili crust

**SAUCES** 350
Béarnaise (D)
Green pepper corn sauce (X)
Mushroom sauce (X)
Red wine jus. (A)
Café de Paris butter (F,D)
Mint Sauce

**SIDES** 650
Grilled Peruvian asparagus
Home-made steak fries
Whipped mashed potato
Truffle parmesan fries
Seasonal vegetables
Sweet potato fries
Buttered broccoli
Vegetable fried rice
Sauté wild mushrooms, truffle oil G parsley
Avocado salad, mix lettuce, cherry tomato
Sautéed spinach, garlic G shallots

**SWEET**

**CHOCOLATE TERRINE** (N,GF) 2,200
Coffee cream sauce, almond tuile

**SPICED APPLE & DATE CRUMBLE** (D) 2,000
Salted caramel ice cream, vanilla custard

**TATU SIGNATURE ICE CREAM** (N,D) 1,500
Pistachio, salted caramel, raspberry, hazelnuts

**SUSPIRO DE LIMENA** 1,500
Creamy custard topped with meringue, berry compote

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