


BUTCHER CORNER

- LAMB CHOPS** 2450
Lamb chops slow-cooked and smothered in birria sauce served on a bed of vegetables and mashed potatoes
- FIRE FLAMED RIB EYE TEQUILA STEAK** 2950
Grilled to your likeness and finished off with a shot of tequila served with sautéed veg & chips
- GRILLED MEXICAN FILLET STEAK** 2500
This healthy **Grilled Mexican Flat Iron Steak** with Rainbow Carrots recipe comes together quickly and is loaded with fabulous flavor! served with Mexican rice
- SPATCH COCK CHICKEN ¼** 850
The term “spatchcock” is rumored to be a 17th-century shorthand for “dispatching the cock”, meaning to open a chicken carcass in order to cook it, served with Veggies & chips.
- CHICKEN PASILLA** 1950
Everyone loves these crave-worthy **Mexican-inspired chicken recipes**, served with chips

BURGER LOVER

<p style="text-align: center;">NASHVILLE CHICKEN 1900</p> <p>Hot Chicken Burgers are buttermilk chicken breast marinated in a hot Nashville sauce covered in a mature cheddar cheese all inside a brioche bun topped with a coleslaw</p>	<p style="text-align: center;">TEX-MEX BURGER 1650</p> <p>Juicy, big. This Tex-Mex burger is mouthwatering. It has everything you would expect and love from a Mexican dish, but all in the form of a burger. What's not to love about that?</p>	<p style="text-align: center;">MIGHTY BURGER 1750</p> <p>Double ground beef, Dallas Style, topped with a slice of cheese, lettuce, tomato, onion, gherkin, ketchup, and mayonnaise then seared in a cast iron skillet.</p> <div style="text-align: center;">  </div>
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EXTRA SIDE ORDER

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| CHIPS | 400 | CHILLI CHIPS | 450 |
| MEXICAN RICE | 400 | SAUTÉED VEGETABLE | 450 |
| RE-FRY BEAN | 300 | HALLOUMI CHEESE FRY. | 1500 |

SEAFOOD HARBOUR

Direct from Watamu Fisherman. daily sea product.

FISH & CHIPS 1500

Fish and chips is an English dish of deep-fried battered fish, served with pieces of Deep-fried potato is an all-time favorite.

GRILLED WHOLE FISH 1200

Whole grilled fish is one of my favorite ways to eat fish because you get a nice smokey flavor, crispy skin, and moist and tender pieces of fish that you can customize based on your preference, served with chips sautéed vegetables, or Mexican rice.

SNAPPER A LA TALA 1700

The fish fillets are dusted with a rub made from spices, brown sugar, and salt and then sautéed in olive oil. The A La Talla is a classic adobo, a spiced and saucy marinade; whilst the fish is typically cooked over a fire directly on the beach.

TUNA TATAKI 1250

Yellow fine tuna coated with black and white sesame seeds, slightly seared served with a spicy ginger soy sauce and mango salsa.



CASA TEX MEX'S FAMOUS SEAFOOD COMBOS

Our crowning glory eats with your fingers



PRAWNS (Queens) & CALAMARI 2350

PRAWNS (Queens) & SNAPPER 2400

SNAPPER & CALAMARI 1850

Combos are served with 1 your choice of Mexican rice, chips, or grilled vegetables

SEAFOOD PLATTER 3850

for I, treat yourself, it's holiday time

Prawns, Calamari rings, and Fish Fillet served with the side order of your choice; chips, Mexican rice or vegetables

SWAHILI DELIGHT

- SWAHILI COCONUT PRAWN CURRY** 1600
Swahili coconut shrimp **curry** (Kamba wa nazi). This dish highlights the trade between the coast of Africa, Oman, and India served with coconut rice
- WHOLE FISH IN COCONUT SAUCE** 1750
Samaki wa Kupaka is a Swahili recipe for grilled fish in coconut sauce. This recipe is packed with flavor and uses ingredients that are blended to a paste and then used to marinate and cook the fish with rice.
- SWAHILI CHICKEN CURRY** 1200
This dish is called “Kuku Nazi” in Swahili, which means chicken coconut. A blend of Arab and Indian spices with coconuts from the Tanzanian coastline served with Wali wa Nazi (rice). It is a popular holiday dish served at Christmas

MEXICAN SPECIALITIES



- ALBONDIGAS** 1100
Meatballs served in a spicy tomato broth topped with queso fresco served on a bed of Mexican rice
- MEXICAN CHICKEN ADOBO** 115
Delicious earthy **Mexican Chicken Adobo** is an authentic recipe loaded with traditional Mexican flavors.
- CHILLI CON CARNE** 1300
Authentic dish, chili peppers, beans, tomatoes, seasonings, and spices served with white rice and 2 tortillas. ground beef,
- MEXICAN CHICKEN BOWL** 1750
Packed with fresh veggies, rice, juicy seared **chicken**, and creamy cilantro ranch.
- MEXICAN VEG BOWL** 1450
This delicious Vegetarian Burrito Bowl is loaded with seasoned black beans, corn, brown rice, baby gherkin, red, yellow, green pepper, red onion, guacamole, lettuce, and mozzarella Served with Sour cream, and Pico de Gallo.

MEXICAN PIZZA



It is trendy in *Mexico*

BEEF PIZZA

1350

Mexican pizza recipe layers my specially seasoned beef strips and refried beans puree between two crisp tortillas. Top with salsa, mozzarella, green pepper tomatoes, and avocado dice for incredible flavor in every bite!
Sour cream, sweet corn

CHICKEN PIZZA

1250

A crust of flour tortillas and a filling of refried beans shredded rotisserie **chicken**, and salsa. Top it off with a little, red pepper, tomato paste,
Diced avocado, sour cream, and sweet corn.

SEAFOOD PIZZA

1550

For something different, try these **seafood pizza** recipes! From prawns to Calamari, fish, there are so many delicious toppings to try, mozzarella,
Diced avocado, and sweet corn. Sour cream with lime

VEGETARIAN PIZZA

MEXICAN PIZZA MIX VEGETABLES

1200

Refried beans between two Mexican Pizza shells cheese, tomatoes, scallions, and cheese, Mushrooms, Green, yellow, red pepper, Sweet corn, Red onion, diced avocado, with garlic served with sour cream.

PALAK PANEER

1300

Filled with tasty and nutritious spinach, onion, and cheese. Perfect easy weeknight dinner or healthy lunch.

TACOS



The perfect **starter** on your journey into Mexican heaven

3 soft tortillas with your choice of filling served with shredded lettuce, Pico de Gallo,
and pickled onions relish

CHICKEN TACO

800

A tender chicken breast strips marinated in our in-house marinade and grilled to perfection.

CHILLI CON CARNE TACO

850

Give it a try and it'll be your new go-to for taco night too!

BEEF TACO

850

Ground Beef Tacos are one of my favorite weeknight family meals.

SEAFOOD TACO

950

Battered fish topped with coleslaw and Pico de Gallo

SHRIMP TACO

950

Battered shrimp topped with zesty lime slaw and salsa Pico de Gallo

VEGETARIAN TACO

MUSHROOMS & SPINACH

950

These healthy mushroom tacos are delicious. You'll love how soft, moist, and flavorful these are.

SWEET CORN & PEPPERS

900

These hearty summer tacos feature lime-marinated fresh corn with red, yellow, and Green Pepper with Black beans makes these complete!

MIX VEGETABLES

850

Filled with, roasted vegetables, ranging from zucchini, Carrot, cauliflower, and beans,
and a delicious creamy avocado tomatillo sauce.

BURRITOSSSSSS!!!



A **burrito** is a dish in Tex-Mex cuisine that took form in Ciudad Juárez, consisting of a flour tortilla wrapped into a sealed cylindrical shape around various ingredients. The tortilla is lightly grilled

Burrito means "little donkey" in Spanish, the diminutive form of burro. The name *burrito*, as applied to the dish, possibly derives from the tendency for burritos to be able to carry a lot of different things

SHREDDED CHICKEN 1300

Tender pulled chicken breast cooked in Mexican marinade and white onions

CHILLY CON CARNE 1200

Ground beef cooked with beans and an in-house chili con carne sauce resulting in a heavenly taste

BEEF 1450

Super tasty everyday **beef burritos** made with a homemade beef mince filling (beef strips), rice

SEAFOOD 1300

A combination of different Calamari, Snapper, and Prawns grilled to perfection

PRAWNS 1500

A blend of mixed peppers and prawns with fajita spice and smoked Mexican paprika
I know it's a bold statement, but it's true. My parents would make them about once a week, and nobody ever complained because they're just sooo... good!

VEGETARIAN BURRITOS

MUSHROOMS & SPINACH 1250

They are so flavorful that it will make you forget about the meat using some of my grandmother's recipes.

SWEET CORN & PEPPERS 1200

I love corn, bell peppers, and black beans. Nothing needs to be added, Only 237 calories each!!

MIX VEGETABLES 1350

A mix of bell peppers, poblano pepper, carrot, zucchini, Broccoli, and red onion create a sweet and savory veggie lineup

