



ANCHOR.
Bar & Restaurant

BREAKFAST

 FRESH FRUIT BOWL	600
<i>with Muesli, Yoghurt & Honey</i>	800
BAKED CROISSANTS	
 <i>Plain - served with butter & jam</i>	500
<i>Egg & cheese</i>	800
<i>B.E.L.T - Bacon, Egg, Lettuce & Tomato</i>	900
 ANCHOR PANCAKES OR WAFFLES	900
<i>maple syrup, banana & berries, whipped cream</i>	
 CLASSIC FRENCH TOAST	800
<i>maple syrup, banana & berries, icing sugar</i>	
TWO EGGS ANY STYLE WITH TOAST	700
ANCHOR POINT 	900
<i>smashed avocado on sourdough toast, sautéed spinach, poached eggs, chilli flakes</i>	
BREAKFAST WRAP	950
<i>chapati, omelette, red pepper, onion, spinach, avocado, salsa slaw, house ketchup</i>	
CREAMY MUSHROOMS	1000
<i>creamy garlic mushrooms on sourdough toast, two eggs, parsley, parmesan</i>	
ANCHOR FULL ENGLISH	1100
<i>two eggs, bacon, sausage (beef or chicken), grilled tomato, baked beans, choice of toast</i>	

Extras

Sausages 2 pcs (beef or chicken) or Bacon	350
Sautéed Mushrooms	250
Baked Beans, Sautéed Spinach, Avocado	200
Egg	100

SALADS

PRAWN COCKTAIL

1250

queen prawns, mixed lettuce, avocado, cucumber, cherry tomato, mango, dill & parsley, cocktail dressing

CHICKEN

1150

mixed lettuce, onion, sundried tomato, sweet corn, cucumber, black olives, honey mustard dressing

✓ ANCHOR ♥

1100

mixed lettuce, red & white cabbage, cherry tomato, French beans, onion, chickpeas, red beans, avocado, feta cheese crumble, house dressing

✓ PAPAYA ♥

1100

raw papaya, carrot, French beans, cherry tomato, mint & coriander leaves, roasted peanuts, sesame seeds, sweet chili dressing

✓ HALLOUMI

1100

mixed lettuce, cherry tomato, red pepper, cucumber, onion, black olives, avocado, toasted flaked almonds, balsamic dressing

✓ GARDEN

900

mixed lettuce, cucumber, cherry tomato, onion, carrot, green olives, apple, house dressing

SHARING PLATES

- ✔ **SOUP OF THE DAY** 700
served with toasted baguette slices
- ✔ **PANEER TIKKA ♥** 1050
Indian cottage cheese cooked in the tandoor, sautéed & served the Anchor way
- ✔ **ANCHOR BRUSCHETTA** 650
diced tomato, garlic, black olives, avocado puree, basil
- ✔ **UGALI CHEESE BALLS** 800
traditional ugali cooked the Indian way filled with cheese, served on a bed of 'masala' githeri
- ✔ **PUNJABI ALOO TIKI** 900
pan-fried potato cutlets, crispy sev, spiced chickpeas, minted yoghurt, tamarind chutney
- SAMOSAS (4pcs)** 800
- ✔ *Feta & Coriander | Beef*
- ✔ **VEGETABLE SPRING ROLLS (4pcs)** 800
- ANCHOR 'CHAPO TACO'** 1050
- ✔ *Veg | Chicken | Fish*
the perfect savoury Ken-Indian fusion tacos
- CHICKEN TIKKA (BONELESS)** 1050
boneless cubes of chicken breast marinated in yoghurt & spices, cooked to perfection in the tandoor
- FRIED CHICKEN BITES ♥** 1100
boneless cubes of chicken breast marinated & deep-fried, tossed in our poussin sauce



SHARING PLATES

CHICKEN WINGS	1100
<i>BBQ Honey-garlic-pepper</i>	
FISH BHAJIAS	950
<i>cubed fillet of fish battered and deep-fried the 'Indian' way with chickpea flour & spices</i>	
CRAB CLAWS	1050
<i>marinated, bread crumbed & fried, mango salsa, lemon garlic butter, curry mayo</i>	
TEMPURA PRAWNS	1250
<i>potato strings, soy chilli</i>	
SALT & PEPPER SQUID ♥	1050
<i>charred cherry tomato, curry mayo</i>	
BEEF MSHKAKI	1100
<i>marinated tender beef cubes, cooked in the tandoor</i>	
LAMB SHEEKH KEBABS	1150
<i>minced lamb mixed with spices & herbs, cooked succulently in the tandoor</i>	
KILIFI OYSTERS 1 DOZ.	
<i>Fresh - chilli oil, lemon wedges</i>	1000
<i>Baked - cauliflower puree, parmesan</i>	1200

Side Orders

<i>plain chips, sweet potato fries,</i>	500	<i>sautéed seasonal vegetables</i>	500
<i>roasted potato wedges, mashed potato</i>		<i>plain or coconut rice</i>	300
<i>masala or poussin chips</i>	700	<i>chapatti, naan (plain or garlic)</i>	300
<i>maru bhajias</i>	800		

PIZZA

-  **ANCHOR MARGHERITA** 1200
tomato sauce, mozzarella, fresh basil
-  **BOGA-TARIAN** 1300
tomato sauce, mozzarella, sweet corn, onion, green olives, mushroom, pepper, green chilli
- CHICKEN TIKKA PILLI PILLI** ♥ 1500
tomato sauce, mozzarella, chicken tikka, pepper, onion, mushroom, green chilli, fresh coriander
- ANCHOR BBQ** 1500
tomato sauce, mozzarella, BBQ chicken strips, onion, mushroom, garlic
- BAHARINI** 1650
tomato sauce, mozzarella, prawn, fish, calamari, onion, cherry tomato, black olives, garlic, fresh basil

PASTA

-  **PENNE POMODORO / ARRABIATA** 1200
olive oil, onion, tomato, garlic, black olives, basil, parmesan
-  **SPAGHETTI AGLIO E OLIO** 1200
olive oil, garlic, sundried tomato, chilli flakes, parsley, parmesan
- LOBSTER MAC N' CHEESE** ♥ 1700
an Anchor signature, served with a mix leaf salad
-  **CREAMY CHEESY PENNE** 1400
sauteed onion, garlic, mushroom, red pepper, zucchini tossed in a creamy cheese sauce, parsley, parmesan
- Add Chicken +400 | Queen Prawns +600**

SANDWICHES, WRAPS & BURGERS

served with plain chips & side salad

ANCHOR CHAPATI WRAP 1250

✓ *Paneer | Chicken*

sautéed onion, tomato, pepper, mushroom, house coleslaw, mint sauce, house chill

✓ **CHEESE 'TOASTY'** 900

cheddar cheese, sautéed onion, tomato, pepper, 'toasted' until crisp in a buttered pan (with or without chillies)

BEEF BURGER ❤️ 1400

beef patty, lettuce, tomato, caramelized onion, gherkin, bacon, cheddar cheese, mustard mayo

CHICKEN BURGER 1300

grilled chicken breast, lettuce, tomato, caramelized onion & red pepper, house ketchup

✓ **HALLOUMI & ROASTED RED PEPPER BURGER** 1200

grilled halloumi, roasted red pepper, lettuce, tomato, caramelized onion, spicy salsa

ANCHOR LOBSTER ROLL 1700

cooked lobster chunks, lettuce, diced tomato, spring onion, mustard, mayo, coriander, parmesan.

ANCHOR CLUB SANDWICH 1300

sautéed chicken strips, bacon, onion, mushroom, lettuce, tomato, cheddar cheese

PHILLY CHEESE STEAK SANDWICH 1500

sautéed beef strips, onion, mushroom, green chillies, mustard, cheddar & mozzarella mix

MAINS

**served with choice of chapatti, naan, plain or coconut rice*

ANCHOR BUTTER CHICKEN* ♥ 1600

boneless cubes of chicken breast marinated overnight in yoghurt & spices, cooked in the tandoor, tossed in a rich & creamy savoury sauce

COCONUT PRAWN CURRY* 1700

pan-fried prawns cooked in a velvety coconut cream sauce

ANCHOR MASALA FISH* 1600

pan-seared fillet of red snapper finished with our secret 'masala' recipe, charred lemon wedge

✓ MIXED VEGETABLE & PANEER MAKHNI* 1500

tender seasonal vegetables and cubes of paneer cooked in an Indian tomato curry

BIRIYANI served with Raita

✓ Veg - 1200 | Chicken - 1500 | Seafood - 1700

KHEEMA PAU 1400

spiced minced lamb & peas served with toasted buttered buns

✓ PUNJABI 'CHOLE BHATURE' 1400

traditional chickpea dish cooked the Anchor way served with fried Indian flatbread

✓ BUTTERNUT SQUASH MAKHNI 1500

oven roasted butternut squash, charred to perfection, in a rich 'Makhni' sauce, crumbled paneer, cassava crisp, served with choice of plain or coconut rice

BEER BATTERED FISH & CHIPS 1600

crispy battered red snapper, minted mushy peas, curry mayo, brown vinegar

CHILLI GINGER GARLIC CRAB (with or without shell) ♥ 1700

locally caught crab, slow cooked in Chef's special sauce, served with sautéed vegetables and choice of plain or coconut rice

TANDOORI KING PRAWN MASALA 2100

Indian Ocean king prawns marinated in yoghurt & spices, cooked in the tandoor, tossed in our secret 'masala', served with cumin rice & mango salsa

GRILLED SPECIALITIES

BLACK STEER & CO IMPORTED PREMIUM SOUTH AFRICAN BEEF FILLET	3000
RIBEYE SIRLOIN	3500
<i>mashed potato, sautéed broccoli & mushroom, butter floret, creamy black pepper sauce</i>	
"MAKE IT" SURF N' TURF – crab claws & grilled king prawns	+1000
BLACK STEER & CO LAMB LOIN CHOPS	2800
<i>spiced potato croquettes, buttered minted peas, honey-glazed carrot, mint sauce</i>	
SUPREME OF CHICKEN	1900
<i>sous-vide chicken breast, roasted potato wedges, carrot & fennel purée, sautéed garlic French beans, crispy leeks</i>	
CATCH OF THE DAY ♥	1900
<i>buttered herbed baby potatoes, warm red pepper coulis, cherry tomato, toasted almond flakes, charred lemon wedge</i>	
MOMBASA JUMBO PRAWNS*	2900
<i>Indian Ocean jumbo prawns, sweet potato fries, avocado puree, sautéed white & red cabbage, lemon garlic butter, charred lemon wedge</i>	
INDIAN OCEAN LOBSTER* ♥	3500
<i>marinated char-grilled lobster, served with our baked thermidor' au gratin and mixed salad</i>	
✓ MEDITERRANEAN MIXED VEGETABLES	1600
<i>char-grilled halloumi, mushroom, pepper, onion, zucchini, cherry tomato & broccoli marinated in Mediterranean flavours, served with a warm herbed rice, mint sauce</i>	
✓ CAULIFLOWER 'STEAK'	1600
<i>pan-seared cauliflower, cauliflower puree, chimichurri, grilled halloumi, charred onion</i>	
ANCHOR SEAFOOD PLATTER FOR TWO* ♥	7000
<i>lobster, prawns, fish, calamari, crab & 1/2dz. baked oysters served with choice of two sides and trio of our sauces</i>	

** Subject to seasonal availability*

DESSERTS

DECONSTRUCTED LEMON TART 900

biscuit crumble with lemon curd & Italian meringue, served with berries

CHOCOLATE GATEAUX 900

rich chocolate cake layered with chocolate ganache, served with your choice of ice cream

ANCHOR TIRAMISU (contains alcohol) ♥ 1000

mascarpone cream layered with lady finger biscuits soaked in coffee infused liqueur & garnished with chocolate shavings

APPLE CRUMBLE 900

warm cinnamon apples, served with either custard or choice of ice cream

CREME BRÛLÉE 900

velvety vanilla custard with a shattering sugar top

CLASSIC BANANA SPLIT 800

trio of chocolate, strawberry and vanilla ice cream, served with warm caramelized bananas

ANCHOR CHEESECAKE 900

please ask your server for the 'cheesecake flavour' of the day

ANCHOR CHOCOLATE DECADENCE ♥ 900

chocolate, vanilla and salted caramel ice cream with warm brownies, whipped cream & chocolate sauce

FRUIT CUP 800

assorted fruits served with 2 scoops of ice cream or sorbet

ICE CREAM & SORBET (per scoop) 300

- vanilla
- chocolate
- salted caramel
- coconut
- strawberry
- mango
- passionfruit
- lemon

HOT DRINKS

ESPRESSO	250
ESPRESSO MACCHIATO	300
AMERICANO	300
LATTE	350
CAPPUCCINO	350
MOCHA	400
ANCHOR DAWA	350
HERBAL INFUSIONS	350
HOT CHOCOLATE	350
ENGLISH TEA	300
MIXED KENYAN TEA	300 ☕ 400
MASALA TEA	350 ☕ 500
SPECIALITY ICED TEA & COFFEE	400
<i>(please ask your waiter)</i>	
*EXTRA SHOT OF ESPRESSO	50

COLD DRINKS

SMOOTHIES - <i>(natural or vanilla yoghurt)</i>	600
<i>strawberry banana mango avocado</i>	
LASSI <i>sweet or salted</i>	500
FALOODA <i>kulfi, rose syrup, basil seeds, flaked almonds</i>	550
MILKSHAKE <i>vanilla strawberry chocolate espresso</i>	600
FRESHLY SQUEEZED JUICES <i>selection of fruits in season</i>	400
SODA <i>regular diet</i>	300
WATER	
<i>still 330ml</i>	250
<i>still 750ml</i>	350
<i>sparkling 750ml</i>	400

SIGNATURE COCKTAILS

ULTIMATE DAWA	800	MAI TAI	950
<i>Smirnoff vodka, honey, lime wedges (soda water optional)</i>		<i>Captain Morgan spiced rum, Bacardi rum, triple sec, orange juice, pineapple juice, lime juice, grenadine syrup</i>	
ANCHOR MARTINI SURPRISE	900	STRAWBERRY DAIQUIRI	950
<i>CLASSIC or ESPRESSO with vodka or gin</i>		<i>Bacardi rum, lime juice, caster sugar, strawberries</i>	
PASSION MARGARITA	900	ANCHOR-O-LADA	950
<i>Tequila, triple sec, passion juice, lime juice, sugar syrup</i>		<i>Bacardi rum, Malibu, blue curacao, coconut cream, pineapple juice</i>	
CLASSIC MOJITO	900	NEGRONI	900
<i>Bacardi Rum, triple sec, brown sugar, lime juice, soda water, sugar syrup, mint leaves, lime wedges</i>		<i>Gilbey's gin, Campari, vermouth rosso, orange wedge</i>	
PINK LADY	900	ANCHOR 75	900
<i>Smirnoff Vodka, cointreau, cranberry juice, lime juice, sugar syrup, grenadine syrup</i>		<i>Gilbey's gin, sparkling wine, lemon juice, sugar syrup</i>	
ANCHOR OLD FASHIONED	950	APEROL SPRITZ	1000
<i>Jameson whisky, lime juice, sugar syrup, angostura bitters, orange wedge</i>		<i>Aperol, sparkling wine, soda water, orange wedges</i>	
BLUE SUNRISE	900	ANCHOR ISLAND TEA	1200
<i>Jose Cuervo tequila, triple sec, blue curacao, lime juice, sugar syrup, orange juice</i>		<i>Smirnoff vodka, Bacardi rum, Gilbey's gin, Jose Cuervo tequila, blue curacao, sprite, cranberry juice</i>	
OCEAN BREEZE	900	IRISH COFFEE	1000
<i>Gilbey's gin, cointreau, blue curacao, lime juice, sugar syrup, pineapple juice</i>		<i>Jameson whisky, espresso shot, brown sugar, whipped cream</i>	

BEERS

KENYAN BEERS 500

White Cap, Tusker - Lager | Malt | Lite

IMPORTED BEERS & CIDER 700

Heineken, Guinness Stout, Hunters Dry Cider

SPIRITS 30ML

JAMESON WHISKY	500	MALIBU	400
JOHNNIE WALKER BLACK	600	GILBEYS DRY GIN	400
GLEN SINGLE MALT	850	BOMBAY SAPPGIRE GIN	600
SMIRNOFF VODKA	400	TANQUERAY GIN	550
ABSOLUT VODKA	500	JOSE CUERVO TEQUILA	600
CIROC VODKA	700	VICEROY BRANDY	400
BACARDI RUM	500	HENNESSY VS COGNAC	850
CAPT MORGAN SPICE RUM	550	BAILEYS	450
		CAMPARI	450

MOCKTAILS

PASSION MOJITO 500

passion juice, brown sugar, lime juice, soda water, mint leaves, lime wedges

TROPICANA 500

orange juice, pineapple juice, passion juice, grenadine syrup, pineapple wedge

SHIRLEY TEMPLE 500

ginger ale, soda water, grenadine syrup, orange wedge

STRAWBERRY SLUSHY 600

fresh strawberries, cranberry juice, lime juice, caster sugar

ANCHOR COOLER 600

watermelon juice, cucumber, lime juice & wedges, soda water, sugar syrup, mint leaves

WHITE WINE

	Glass	Bottle
HOUSE SWEET WHITE	700	3000
UNDURRAGA CLASSIC SAUVIGNON BLANC (CL) <i>pale, aromas of grapefruit, lime zest, and fresh herbs. Crisp, zesty and refreshing, mineral finish.</i>	750	3400
VONDELING CHENIN BLANC (SA) <i>tropical aromas of guava, passion fruit and melon. White peach, kiwi fruit and pink lady apple. Full and fresh!</i>	900	4000
HESKETH PINOT GRIGIO (AU) <i>fresh, crisp and clean. Citrus flavours integrated with richer tropical fruits and spice, vibrant finish.</i>	900	4000
DECANAL CHARDONNAY (ITL) <i>dry, elegant and lush with a profound bouquet, complex palate and long, harmonious finish.</i>	1000	4500
CLEARWATER COVE SAUVIGNON BLANC (NZ) <i>Fresh with notes of passionfruit and grapefruit, acidic</i>	1000	4500
LOUIS LATOUR CHARDONNAY DE ARDECHE (FR) <i>notes of guava and passion fruit, while its citrus fruit aromas bring a lot of freshness and minerals.</i>		6000

ROSE & BUBBLY

HOUSE ROSE	800	3600
L'OPALINE LA DEMOISELLE ROSE (FR) <i>refined, dry, fruity flavors. Aromas of strawberry, citrus zest, and floral honey. Fresh, featuring peach and grapefruit notes, crisp & acidic.</i>		5000
HOUSE SPARKLING	900	4000
PROSECCO (ITL)		6500

RED WINE

	Glass	Bottle
HOUSE SWEET RED	700	3000
SPIER MERLOT (SA) <i>medium-bodied, rich and smooth. Aromas of ripe plums, pomegranate, red berries, and hints of spice, cedar, and earth.</i>	850	3800
HESKETH PINOT NOIR (AU) <i>vibrant ripe cherry fruit, acid structure. Notes of spice with hints of vanilla</i>	900	4000
WILD HOUSE CABERNET SAUVIGNON (SA) <i>aromas of cassis with cedar and just a hint of menthol. Black fruit which lingers on the palate, fresh.</i>	900	4000
LA ESCONDIDA RESERVE MALBEC (ARG) <i>full-bodied and intense. Ripe red berries and fleshy plums with a touch of vanilla.</i>	900	4000
BRUCE JACK RESERVE PINOTAGE (SA) <i>bold flavour. Nose of black cherry, plum, dark chocolate, and spice. bursting with black forest fruit, framed by chocolatey, toasty oak.</i>	1000	4500
N.V FELIX SOLIS KINGPIN (ESP) <i>aromatic and elegant profile, ripe black fruit, scrubland, and balsamic notes. fruity, mineral notes and subtle hints of cocoa.</i>		5500
TORMARESCA NEPRICA PRIMITIVO (ITL) <i>aromas of red fruits like cherries and berries, along with hints of licorice and sweet spices. Fresh finish.</i>		7000



Seareenity Villa, Kivulini, Diani Beach
Reservations: 0708903732

ANCHOR.
Bar & Restaurant

Strictly No Sales of Alcohol to Persons Under 18 Years

All prices are inclusive of 16% VAT and 2% catering levy

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