





## OYSTERS

All of our oysters are shucked to order and are sourced directly from the local farmers.

### FRESH WALVIS BAY OYSTERS

Served naturally with lemon and tabasco

3	N\$120
6	N\$230
12	N\$400

### LET'S GET STARTED WITH OYSTER AND ABALONE SHOOTERS

#### Citrus N\$75

Vodka and lemon

#### Oysterback N85

Whiskey and pickle brine

#### Sparkle N\$110

Sparkling wine, caviar and sour cream

#### Gin N\$85

Tonic, cucumber and jalapeño

#### Tequila N\$95

Candied lemon and green onion

#### Sake N\$95

Oyster with quail egg, sake and ponzu

#### Abalone N\$115

Abalone essence, marinated cucumber and plum wine



FRESH WALVIS BAY OYSTERS

*Start your oyster journey with our new oyster shooter selection:*



OYSTER SHOOTERS



*Celebrating our locally grown Walvis Bay oysters, farmed off the coast and shucked to order.*



## WORLD OYSTER JOURNEY

### EMBARK ON AN OYSTER JOURNEY THROUGH CITIES OF THE WORLD

3 Walvis Bay oysters served with a condiment inspired by a World city.

#### Tokyo - Japan

N\$125

Ponzu - citrus, soy and sesame oil

#### Bangkok - Thailand

N\$125

Chilli, lime and ginger

#### Barcelona - Spain

N\$125

Roasted red pepper and honey

#### Paris - France

N\$125

Sauce vierge - chopped tomatoes, onions, parsley and red wine vinegar

#### Buenos Aires - Argentina

N\$125

Red chimichurri - chopped red peppers, chilli, onions, red wine vinegar and origanum

#### Venice - Italy

N\$125

Shallot mignonette - chopped shallots, olive oil and white wine vinegar

Select any oysters from the above world cities:

6	N\$230
12	N\$465



### NAMIBIAN OYSTER EXPERIENCE

3 Walvis Bay oysters served with a Namibian inspired condiment.

#### Skeleton Coast

N\$120

Chopped olives, cocktail tomatoes, parsley

#### Namib Desert

N\$120

Marinated Swakopmund asparagus, lemon zest, olive oil

#### Damaraland

N\$120

Diced biltong and red onion dressing

One of each Namibian destination (3) N\$120

### COOKED OYSTERS

To celebrate our oysters, choose any of the sauces below for your oyster journey:

3	N\$120
6	N\$235
12	N\$435

Rockefeller | Chorizo Kilpatrick | Garlic butter



ABALONE STIR FRY

ABALONE AWABI  
(SUSHI SPECIALITY)



*Small gastropod molluscs, as they are known, are now grown and harvested just outside Walvis Bay, another truly Namibian product that is not well known to our consumers. The inspiration behind these dishes is to showcase the flexibility of abalone. Creating innovative Namibian dishes.*

## ABALONE

**Panko fried abalone slices** N\$245  
With ponzu dressing and pineapple salsa

**Abalone carpaccio** N\$230  
With nikiri glaze and ginger garlic cream

**Abalone stir fry** N\$285  
With crispy pork belly and broccoli

**Crispy salt and pepper abalone** N\$250  
with ginger soy and sweet chilli dipping sauces

**Abalone Risotto** N\$275  
Abalone slices, abalone jus, button mushrooms, onions and cream with dill

## SUSHI

### IT'S RAW

Our market fish selection presented with dipping sauces. Choose either soy dipping sauce or Korean spicy sauce - selection below can also be togarashi spiced.

Salmon	N\$125
Tuna	N\$100
Trio - salmon, tuna, galjoen	N\$120
Kabeljou	N\$65
Hawaiian poke	N\$90
- salmon or tuna cubes marinated in brewed soy sauce, toasted sesame oil, lemon juice and a hint of chilli	

### NIGIRI (2PCS)

Prawn	N\$125
Salmon	N\$110
Tuna	N\$85
Kabeljou	N\$60
Abalone nigiri	N\$115
- Steamed abalone slices and wasabi	

### MAKI (6PCS)

Crab	N\$60
Avocado	N\$55
Cucumber	N\$60
Prawn	N\$85
Salmon	N\$115
Tuna	N\$85
Spiced kingklip	N\$75

SALMON AND  
TUNA SASHIMI



## SUSHI SPECIALTIES

**Rainbow (4pcs)** N\$175

Salmon, cucumber, avocado, caviar and Kewpee mayonnaise

**Inverted tuna roll (4pcs)** N\$125

Tuna, avocado and green onion

**Salmon roses (3pcs)** N\$125

Sushi rice wrapped with salmon, Kewpee mayonnaise and caviar

**Tuna Crunch (8pcs)** N\$195

Seared tuna, avocado and crispy batter

**Kalimbo Roll Fried (10 pcs)** N\$220

Crab, tuna, avocado and crumbed prawns

**Hand Roll (1 pcs)** N\$95

Salmon or tuna

**Green Dragon (8 pcs)** N\$180

Tuna, avocado, crispy fried onions and wasabi

**Crazy Kasakoka (4 pcs)** N\$200

Seared salmon, caviar, spring onions and Kewpee mayonnaise

**Abalone Awabi (3 pcs)** N\$225

Steamed abalone dice, Kewpee mayo, togarashi spice, caviar on sushi rice wrapped in inari curd pouches

## CALIFORNIA ROLLS (4PCS)

Crab N\$65

Vegetable N\$65

Prawn N\$95

Salmon N\$140

Tuna N\$100

Spiced kingklip N\$130

Smoked salmon & avocado N\$135

## FASHION SANDWICHES (2PCS)

Crab N\$55

Vegetable N\$50

Prawn N\$85

Salmon N\$115

Spiced salmon N\$125

Tuna N\$85

Spiced tuna N\$90

Smoked salmon & avocado N\$115

## SALMON COMBO N\$500

Sashimi (3)

California (4)

Maki (6)

Nigiri (2)

## MIXED COMBO N\$495

Rainbow roll (4)

Prawn nigiri (2)

Tuna California (4)

Salmon maki (6)

## MEGA SUSHI COMBO N\$730

Kalimbo roll (10)

Prawn California (4)

Salmon california (4)

Spiced tuna nigiri (4)

Fashion sandwich (4)

Salmon roses (3)



KALIMBO ROLL



LATIN AMERICAN  
SEAFOOD CEVICHE



## OCEANIC BITES TO START

**Latin American seafood ceviché** N\$110  
Mixed seafood marinated in citrus  
juices and a hint of chilli

**Herb marinated smoked catfish** N\$110  
Onion garlic crème fresh,  
burnt onion and avocado cream



*Locally line caught catfish is delivered fresh and is then filleted and marinated, in our herb marinade, in preparation for our house smoker. Another innovative approach to local produce combining soft and crispy elements.*

**Beer battered chilli, parmesan hake bites** N\$115  
With sticky rice and wasabi aioli

**Fried calamari** N\$115  
With lemon and marinara tartar

**Grilled calamari** N\$110  
With pickled cucumber, smoked paprika and saffron aioli

**Mussels** N\$125  
Cooked in a chorizo and white wine cream served with home-made bread to dip

**Butter poached ½ crayfish tail** N\$215  
With baby marrow ribbons and brandied crayfish bisque



*Local hand caught crayfish sometimes by our own head chef as he shares his story with you. The meat is saved for the dish, while the shells are cooked old-school bisque style, flambéed with brandy to enrich the sauce. Our Namibian interpretation of this classic dish.*

## SOUP

**Cioppino style seafood soup** N\$115  
With fennel, pernod and stewed tomatoes

**Tom yum soup** N\$130  
With wonton and grilled tiger prawns

## SALADS

Ocean Cellar Greek salad with house herb dressing

1	N\$55	2	N\$110
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**Prawn and salmon sashimi salad** N\$195  
with pickled cucumber, caviar and tartar cream

**Crispy oyster (3pc) Caesar salad** N\$140  
with parmesan dressing

**Whisky cured salmon slices,** N\$145  
crispy fried oyster and ginger dressing



PRAWNS PASTA



SEASONAL VEGETABLES

PAN-SEARED SALMON







## MAINS / GRILLS

Fish cooked your way: pan-seared, grilled, steamed or poached.

Salmon	N\$320
Tuna	N\$285
Kingklip	N\$265
Namibian hake fillet	N\$165
Kabeljou fillet	N\$180

Look out for our black board specials.

### PRAWNS

Marinated in lemon and garlic or peri peri

3 Prawns	N\$185
6 Prawns	N\$320
12 Prawns	N\$650

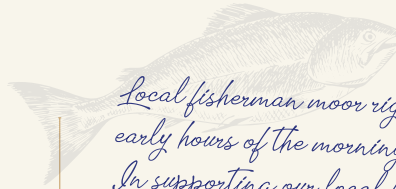
Add rice with lemon butter sauce N\$45

Seafood platter for 1 N\$420

3 prawns, calamari, seared line fish, 5 steamed mussels, beer battered hake loin served with peri-peri sauce, lemon butter sauce and rustic fries

Seafood platter for 2 N\$700

6 prawns, calamari, 2 seared line fish, 10 steamed mussels, 2 beer battered hake loins served with peri-peri sauce, lemon butter sauce and rustic fries



*Local fisherman moor right next to the hotel in the early hours of the morning to fish for their daily wages. In supporting our local fisherman, we decided to celebrate this dish with them as, for generations, the fisherman would take home some of their catch and prepare this iconic dish for their families.*

### SIDES

Rustic fries, chilli & rosemary salt	N\$45
Steamed basmati rice	N\$30
Seasonal vegetables	N\$35
Broccoli and toasted pumpkin seeds	N\$35
Mini Greek salad	N\$45

### SAUCES

Lemon butter sauce	N\$40
Garlic cream sauce	N\$40
Peri-peri sauce	N\$35
Tartar sauce	N\$30
Red chimichurri	N\$30

### LOCALS CORNER

**Posh Fish 'n Chips** N\$170  
With mushy peas, rustic fries and tartar sauce

**Prawns Pasta** N\$295  
Prawn meat, onions, basil in a light prawn cream, house-made pasta, served with a grilled prawn.

**Monk Fish Pasta** N\$198  
Monk medallions, cocktail tomatoes, capers in a white wine cream, house-made pasta topped with parmesan cheese.

**Swakopmunder fish curry** N\$180  
Local kabeljou, homemade curry sauce and pilaf

**Swakopmunder prawn and calamari curry** N\$195  
With homemade curry sauce and pilaf

**Pan fried sole** N\$285  
Topped with smoked almond butter served with creamed potatoes

## NON-PESCATARIAN

### Beef Fillet

Grilled and finished with a black garlic tarragon butter and a side of your choice

N\$320

### Chicken Supreme

Oven roasted, with a mushroom ragout - shiitake and button mushrooms in a herb cream, with a side of your choice

N\$220

## VEGETARIAN

### Root Vegetables with coconut curry

Butternut slices, roast sweet potato and broccoli florets with an Indian coconut curry sauce

N\$145

### Vegetable Pasta

Olives, mushrooms, capers and garlic in a herb cream with house-made pasta

N\$155



BEEF FILLET



## SWEET

- Signature crème brûlée** N\$105  
With crispy topping
- Mixed berry vacherin** N\$85  
With seasonal market fruit selection  
in jelly form
- Our house-made chocolate mousse** N\$85  
with Florentine biscuit
- Citrus meringue tart** N\$85  
With raspberry coulis and  
macha macaroon crumble
- Champagne poached pear** N\$105  
**on a brandy pecan tart**  
with sweet basil & passion fruit coulis
- Chocolate brownie spring roll** N\$85  
With a lime lelato infused with thyme  
and smoked berry coulis



CHOCOLATE MOUSSE  
WITH FLORENTINE BISCUIT

follow us on



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