





## OYSTERS



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

### Oyster Celebration

Natural served with Lemon and Tabasco

3	N\$65
6	N\$130
12	N\$260

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

#### Ponzu dressing

Chilli, lime and ginger	Shallot mignonette
Red chimichurri	Sauce vierge
Honey soy and red pepper dressing	

### Let's get started with Oyster Shooters

#### Citrus

Vodka and lemon N\$40

#### Oysterback

Whiskey and pickle brine N\$45

#### Sparkle

Sparkling wine, caviar and sour cream N\$55

#### Gin

Tonic, cucumber and jalapeño N\$40

#### Tequila

Candied lemon and green onion N\$50

### Cooked Oysters

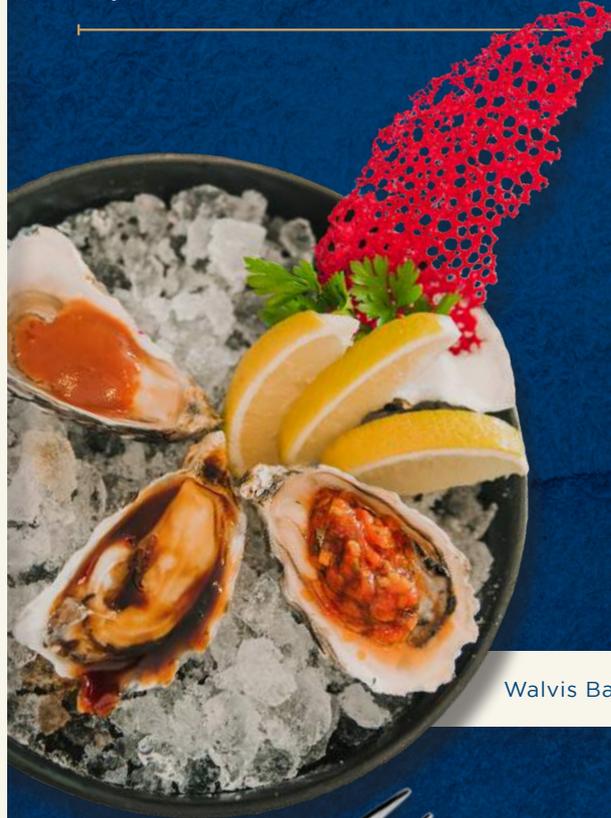
To celebrate our oysters, choose any of the sauces below for your oyster journey:

3	N\$90
6	N\$180
12	N\$260

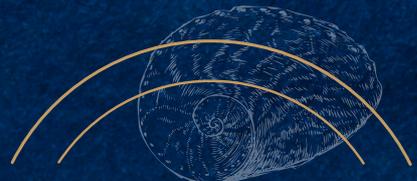
Rockefeller | Chorizo Kilpatrick | Garlic butter



Celebrating our locally grown Walvis Bay oysters, farmed off the coast and shucked to order. We now offer an exciting way to start your oyster journey with our new oyster shooter selection.



Walvis Bay Oysters



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

## Salads

Ocean Cellar Greek salad with house herb dressing

1	N\$50	2	N\$100
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Prawn and salmon sashimi salad with pickled cucumber, caviar and tartar cream	N\$165
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Crispy oyster (3pc) Caesar salad with parmesan dressing	N\$115
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Whiskey cured salmon and chili butter terrine, fried oyster and ginger dressing	N\$120
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## Abalone

Panko fried abalone slices with ponzu dressing and pineapple salsa	N\$155
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Abalone carpaccio, nikiri glaze and ginger garlic cream	N\$150
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Abalone, broccoli and crispy pork belly stir fry	N\$150
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Crispy salt and pepper abalone with ginger-soy and sweet chili dipping sauces	N\$155
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## SUSHI

### It's Raw

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

Salmon	N\$75
Tuna	N\$75
Bream - tilapia	N\$45
Trio - salmon, tuna, galjoen	N\$100
Kabeljou	N\$65
Galjoen	N\$65
Hawaiian poke - salmon or tuna cubes marinated in brewed soy sauce, toasted sesame oil, lemon juice and a hint of chilli	N\$90

### Nigiri (2pcs)

Prawn	N\$40
Salmon	N\$50
Tuna	N\$50
Bream - tilapia	N\$25
Kabeljou	N\$40
Galjoen	N\$30



Abalone, broccoli and  
crispy pork belly stir fry

## Sushi specialties

<b>Rainbow</b> (4pcs)	N\$100
Salmon, cucumber, avocado, caviar and Kewpee mayonnaise	
<b>Inverted tuna roll</b> (4pcs)	N\$100
Tuna, avocado and green onion	
<b>Salmon roses</b> (3pcs)	N\$75
Sushi rice wrapped with salmon with Kewpee mayonnaise and caviar	
<b>Tuna Crunch</b> (8 pcs)	N\$115
Seared tuna, avocado and crispy batter	
<b>Kalimbo Roll</b> Fried (10 pcs)	N\$130
Crab, tuna, avocado and crumbed prawns	
<b>Hand Roll</b> (1 pcs)	N\$75
Salmon or Tuna	
<b>Green Dragon</b> (8 pcs)	N\$115
Tuna, avocado, crispy fried onions and wasabi	
<b>Crazy Kasakoka</b> (4 pcs)	N\$80
Seared salmon, caviar, spring onions and kewpee mayonnaise	

## Maki (6pcs)

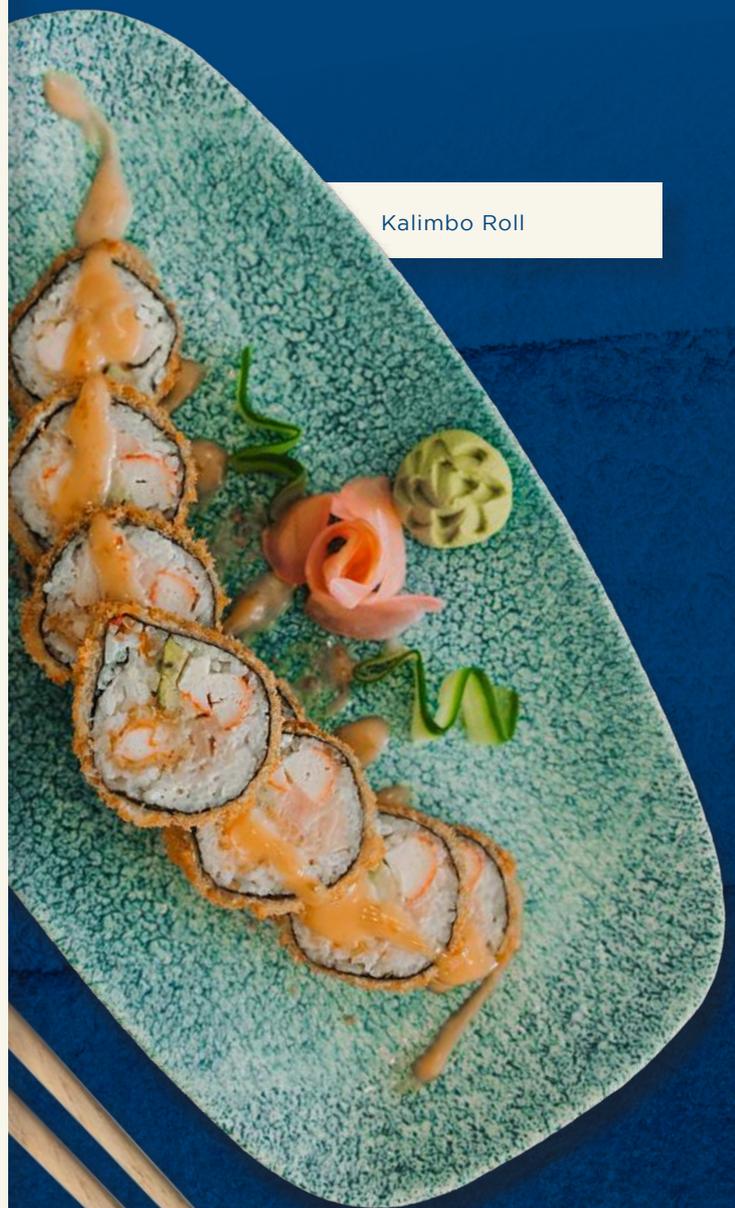
Crab	N\$40
Avocado	N\$45
Cucumber	N\$35
Prawn	N\$50
Salmon	N\$50
Tuna	N\$50
Spiced Kingklip	N\$50

## California rolls (4pcs)

Crab	N\$40
Vegetable	N\$40
Prawn	N\$50
Salmon	N\$60
Tuna	N\$60
Spiced Kingklip	N\$50
Smoked Salmon and avocado	N\$60

## Fashion sandwiches (2pcs)

Crab	N\$40
Vegetable	N\$40
Prawn	N\$50
Salmon	N\$50
Spiced salmon	N\$65
Tuna	N\$65
Spiced tuna	N\$65
Smoked Salmon and avocado	N\$65



Kalimbo Roll



Salmon and Pink Tuna sashimi

**Salmon Combo** N\$225

Sashimi (3)	California (4)
Maki (6)	Nigiri (2)

**Mixed Combo** N\$240

Rainbow roll (4)	Prawn Nigiri (2)
Tuna California (4)	Salmon Maki (6)

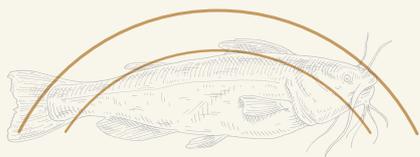
**Mega Sushi Combo** N\$390

Kalimbo roll (10)	Prawn California (4)
Salmon California (4)	Spiced tuna Nigiri (4)
Smoked salmon and avocado Fashion Sandwich (4)	
	Salmon roses (3)

**OCEANIC BITES TO START**

**Latin American seafood ceviche** N\$85  
mixed seafood marinated in citrus juices and a hint of chili

**Herb marinated smoked catfish** N\$80  
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.



Latin American Seafood Cevichè

**Beer battered chili, parmesan hake bites** N\$80  
with sticky rice and wasabi aioli

**Fried Calamari** N\$80  
with lemon and marinara tartar

**Grilled Calamari** N\$80  
with pickled cucumber, smoked paprika and saffron aioli

**Mussels** N\$85  
cooked in a chorizo and white wine cream served with home-made bread to dip

**Butter poached crayfish tail** N\$135  
with baby marrow ribbons and brandied crayfish bisque

**2 grilled prawns** N\$150  
with cucumber spaghetti, pumpkin seed pesto and prawn cream



Local, hand caught crayfish, sometimes by our own head chef (let him share 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\$110  
with fennel, pernod and stewed tomatoes

**Tom yum soup** with fish wontons N\$85



## MAINS/GRILLS



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

Salmon	N\$170
Sesame crusted tuna	N\$165
Kingklip	N\$150
Namibian hake loin	N\$110
Kabeljou	N\$105
Whole Galjoen	N\$200
250g Crayfish	N\$215

Look out for our black board specials

### Prawns

Marinated in lemon and garlic or peri peri

3 Prawns	N\$100
6 Prawns	N\$200
12 Prawns	N\$400

Add rice with lemon butter sauce N\$45

### Seafood platter for 1 N\$255

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\$510

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

### Sides

Rustic fries, chili and rosemary salt	N\$25
Steamed basmati rice	N\$25
Seasonal vegetables	N\$30
Broccoli and toasted pumpkin seeds	N\$25
Mini Greek salad	N\$40



### Sauces

Lemon butter sauce	N\$25
Garlic cream sauce	N\$25
Peri-peri sauce	N\$20
Tartar sauce	N\$20
Red chimichurri	N\$20

### Locals corner

**Posh fish 'n chips** N\$135  
with mushy peas, rustic fries and tartar sauce

**Swakopmunder fish curry** N\$145  
local kabeljou, homemade curry sauce and pilaf



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.

**Swakopmunder Prawn and Calamari curry** N\$165  
with homemade curry sauce and pilaf

Seasonal vegetables



Pan-Seared Salmon



## SWEET



Signature crème brûlée  
with crispy topping N\$45

Mixed berry vacherin with  
seasonal market fruit selection  
in jelly form N\$40

Our house made chocolate mousse  
with Florentine biscuit N\$35

Chocolate Mousse  
with Florentine Biscuit



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