

DINNER



MONIKOS


Kitchen

SOUP

Oven Roasted Tomato & Red Pepper Soup 
Shs. 450

Soup of the Day, see board for daily specials
Shs. 450


APPETIZERS/TAPAS


Crispy Zucchini, Six Pieces 
Half: Shs. 350
Full: Shs. 600


Calamari Rings
Golden fried and served with a spicy aioli sauce
Half: Shs. 380
Full: Shs. 650

Pick of Samosas, Four Pieces
Choose any of our four samosas varieties to make a platter:
Camembert & Bacon; Chicken & Mushrooms; Feta &
Coriander and Spicy Bolognese Served with a small salad
and your choice of mango chutney or sweet chilli sauce
Half: Shs. 400
Full: Shs. 750


Tropical Tuna
Yellow fin tuna marinated overnight in a blend of herbs and
spices, pan seared served over sprigs of arugula, topped with
a tropical salsa and drizzled with a refreshing wasabi citrus
sauce
Shs. 750


Artichoke Bruschetta, 4 pieces 
Slices of fresh baguette slightly toasted and topped with
Moniko's artichoke mix and drizzled with a sweet balsamic
reduction
Shs. 500

Nachos 
Nachos topped with melted cheese and served with spicy
guacamole salsa sour cream
Shs. 500

Moniko's Chicken Wings 
Overnight-marinated chicken wings, twice cooked served
Mild, Medium or "HOT" with sweet chilli sauce
Shs. 750


SALADS

Spicy Calamari 
Assorted lettuce with a touch of mint and basil, tossed with
refreshing fennel, grapefruit segments, sweet sautéed cherry
tomatoes and sautéed chilli calamari served with a fresh
tangy grapefruit vinaigrette
Shs. 750


Grilled Halloumi & Peppers *(Warm)* 
Assorted lettuce with a touch of mint and basil, tossed with
juicy watermelon, oven baked mixed peppers, butternut
squash and caramelised onions, finished with grilled
halloumi and a basil mint reduction with a hint of sweet
balsamic sauce
Shs. 950

Crispy Honey Mustard Chicken Salad
Assorted lettuce with a hint of basil and mint tossed with
marinated tender chicken breast strips, dill cumber slices,
cherry tomatoes, fresh strawberries & toasted almond slivers
served with a Moniko's homemade honey mustard dressing
Shs. 950

PASTA

Tomato & Basil 
Tagliatelle pasta tossed in a fresh tomato and basil based
sauce
Shs. 690

Chicken, Bacon & Cream
Tagliatelle pasta tossed with chicken and bacon strips
(optional) in a creamy white wine sauce
Shs. 850

Mushroom, Pesto & Cream 
Tagliatelle pasta tossed with asparagus tips and button
mushrooms in a creamy white wine-basil-pesto sauce
Shs. 850


Mushroom, Chicken & Cream
Farfalle pasta tossed with fresh button mushrooms and strips
of chicken breast in a creamy white wine sauce
Shs. 880


Salmon, Asparagus & Cream
Penne pasta tossed with Norwegian smoked salmon and
asparagus tips in a white wine cream sauce
Shs. 980

Chicken Gorgonzola
Penne pasta tossed with button mushrooms & strips of
chicken breast in a white wine Gorgonzola sauce
Shs. 880

Spaghetti Bolognese
Spaghetti pasta tossed with a traditional, classic meat
(Bolognese) sauce
Shs. 850

MAINS

Thai Red Beef Curry *(Spiced to Your Liking)* 
Moniko's red curry: strips of beef fillet, sugar snaps, button
mushrooms, baby spinach and sweet succulent cherry
tomatoes finished with torn basil leaves in a red curry
coconut sauce and served with rice
Shs. 950

Thai Yellow Chicken Curry *(Spiced to Your Liking)* 
Moniko's 'play' on a curry: strips of chicken breast, French
beans, button mushrooms and sweet succulent cherry
tomatoes finished with torn basil leaves in a yellow curry
coconut sauce and served with rice
Shs. 950

'Beef Rydberg' *(Beef Moniko's)*
A Moniko's favourite, this Swedish dish pairs chunks of
prime beef fillet cooked medium (or to your liking) with
pan fried potato cubes, chopped gherkins and beetroots with
a béarnaise sauce, topped with an egg yolk (optional – egg
fried to your liking)
Shs. 1,200

'Pytt-i-Panna' *(Put in the Pot)*
Beef fillet and chicken cut into small cubes and pan fried
with potato, finished with bacon sprinkles and served with
beetroots, pickles and a béarnaise sauce topped with a fried
egg (to your liking)
Shs. 1,100

Feta Stuffed Chicken Breast
Farm raised chicken breast lightly seasoned and stuffed with
herbed feta cheese and dill coriander spinach, twice cooked
and served over parmesan cauliflower puree with a garlic
rosemary tomato sauce
Shs. 1,200


FROM THE GRILL

Moniko's Classic Burger
200g ground beef seasoned with our house blend of herbs,
stuffed with crispy bacon, Marsala mushrooms and cheese
for a robust and creamy taste, chargrilled to your liking
Shs. 1,050

Classic Beef Burger
200g ground beef seasoned in our blend of herbs and spices
and chargrilled to your liking
Shs. 900

Classic Chicken Burger
180g chicken breast marinated overnight in our blend of
house herbs and chargrilled
Shs. 850

Classic Salmon Burger
180g Norwegian salmon steak with a blend of herbs and
spices, chargrilled to your liking and served with a sesame
mayonnaise dressing
Shs. 1,450

Vegetarian Burger 
180g blend of vegetables and grains, seasoned with herbs
and spices and chargrilled
Shs. 650

**Be a chef for a minute and make it your own burger by
adding any of below toppings:**

Bacon or Sherry Mushrooms
Shs. 100

Guacamole, Crispy Onion Ring, Egg or Cheese
Shs. 50

*Classic beef burger, chicken and vegetarian burgers are
served with Moniko's homemade burger dressing.*

*All burgers served with chunky chips and a side coleslaw
salad (substitute for a house salad)*

Beef Fillet Béarnaise
250g Prime Beef Fillet seasoned in a house blend char-
grilled served with herby baked baby potatoes, a broccoli
puree and an avocado béarnaise sauce
Shs. 1,300

Herb Crusted Loin Lamb Chops
250g overnight-marinated herb crusted lamb loin chops
char-grilled and served over a minted green pea puree with a
chunky tomato basil chilli sauce
Shs. 1,250

Pork Spare Ribs
Overnight marinated and twice cooked spare ribs served
with a traditional Louisiana barbeque sauce and oyster
broccoli
Shs. 1,200

FROM THE SEA

Catch of the Day Piccata
Fish fillet seasoned in our house blend of herbs, flat grilled
and served over a bed of sautéed spinach with a light lemon,
capers and garlic sauce
Shs. 1,200

Norwegian Salmon
Norwegian salmon seasoned in our house blend and grill-
baked, served over a refreshing cucumber salsa with a lemon
garlic and tarragon sauce
Shs. 1,950

Swahili Catch Of The Day
Lightly seasoned and flat grilled fish fillet served in a Swahili
coconut sauce with a chilli coriander salsa
Shs. 1,200

Moniko's Herb Crusted Salmon
Norwegian salmon seasoned in our house blend of herbs,
twice cooked and finished with an oregano parmesan crumbe
crust, served over sautéed sweet dill spinach with a lemon
brandy sauce
Shs. 1,950

*All entries served with your choice of: creamy mashed
potatoes, Moniko's chunky chips, buttered rice, sautéed
vegetables or mixed green salad*

DESSERTS

Sticky Toffee Pudding
Served warm over a puddle of toffee sauce with a scoop
of chocolate chip ice cream and drizzled off with warm
chocolate sauce
Shs. 800

Apple Crumble
A Moniko's house favourite, made from fresh succulent
green apples served warm and topped with vanilla ice cream
Shs. 600


White Chocolate Crème Brûlée
Some of the finest burnt cream with a touch of white creamy
chocolate and a hint of vanilla
Shs. 600

Chocolate Brownie
Here's a treat for you chocolate lovers: rich chocolate on top
of chocolate served warm over a drizzle of chocolate sauce,
topped with vanilla ice cream and finished of with warm
chocolate
Shs. 600

Carrot Cake
Served with a dollop of fresh soured cream cheese
Shs. 500

Chocolate Chip Cookies
Shs. 150

Venus Cookies
Shs. 150

 Contains Nuts

 Vegetarian

 Spicy

 Very Spicy