

Welcome to
The Lazy Turtle



MENU

RESTAURANT - BAR

PRICES ARE IN USD

SOUPS

FRENCH ONION SOUP

12

Our creation boasts a rich, cognac-infused broth that envelops tender caramelized onions and a blanket of gratinated Gouda cheese.

ROASTED PUMPKIN SOUP

13

A velvety delight of oven-roasted pumpkin enriched with our blend of herbs and spices. Topped with grilled red pepper and sour cream.

PLANTAIN- COCONUT SOUP

14

This extraordinary dish served with a smoking grilled shrimp will take you straight to the African wilderness.

SALADS

CAESAR SALAD

16

Crisp hearts of Romain, generously tossed in our home-made Caesar dressing adorned with shaved Parmigiano and toasted croutons.

GRILLED SALMON SALAD

22

Grilled Salmon on a bed of cucumber, tomato, red and green pepper, grilled pineapple and mango tossed in a home-made passion fruit and pineapple vinaigrette. Topped with a cheese mix and roasted mixed nuts.

WALDORF SALAD

18

Refreshing combination of mixed greens, crisp apples, celery, grapes and walnuts tossed in a creamy yogurt and mayonnaise dressing.

*ADD GRILLED

- CHICKEN 6
- SHRIMP(3x) 9
- SHRIMP (6x) 15

STARTERS

BRUSCHETTA CAPRESE

12

Delightful crunch of toasted baguette, with fresh tomato and basil, drizzled with extra virgin olive oil, topped with melted mozzarella and Parmigiano Reggiano.

BEEF TATAKI

18

Grilled tenderloin with the artistry of Japanese flavors, served with a luscious oyster-Teriyaki Glaze.

ISLAND SHRIMP

18

Grilled Shrimp, marinated in a tantalizing blend of Caribbean spices. Served with grilled pineapple alongside a velvety coconut and pineapple dip.

MUSHROOM LOVE

13

Succulent fresh mushrooms baked in a home-made garlic butter sauce. Served with a soft roll.

BACON AND FETA KICKS

13

Superb pairing of creamy feta rolled in smokey bacon, oven roasted to perfection, drizzled with honey.

CEVICHE A LA TURTLE

16

White fish, fresh cilantro, mango cubes and zesty lime juice. Served with crispy fried plantain chips.

TURTLE BREAD

12

A delectable assortment of mixed baked bread served with indulgent aioli and garlic butter dip.

NO SERVICE CHARGE NOR TAXES WILL BE ADDED.

TIPS ARE VERY APPRECIATED.

EXOTIC-ECLECTIC DISHES

PAD THAI

36

The spirit of Thai street food – Bold flavors of red Thai curry, Tamarind fruit, Shrimp and Chicken stir fried with flat Thai rice noodles. Enhanced by aromas of roasted sesame oil, fresh cilantro and crunchy roasted peanuts.

KUVUTA KUKU

36

Immerse yourself in the warmth of Kenyan hospitality and the distinct flavors of the Rabai Tribe with this smoky chicken breast dish that invites you to savor the authentic tastes of Africa.

AFRICAN SMOKED FISH

36

An homage to an original Kenyan recipe that captures the essence of coastal culinary traditions. Grouper fillet, marinated in herbs and coconut, roasted to perfection in a fragrant banana leaf. Served with a herbed coconut sauce.

CAMBODIAN CHICKEN

33

Expertly seasoned, grilled Chicken breast with fresh vegetables and and noodles stir-fried in our secret sauce. Served with our home-made peanut sauce.

CARIBBEAN SHRIMP

38

Flavors of the Caribbean captured in this medley of char-grilled Shrimp and Exotic Tropical Fruits. Served with grilled pineapple and crispy garlic bread chips.

CHILI GARLIC SHRIMP

35

Fettuccini, stir-fried with shrimp, fresh vegetables and a delightful garlic-chili infusion

GARLIC CHILI CHICKEN

32

Fettuccini, stir-fried with chicken, fresh vegetables and a delightful garlic-chili infusion.

INDONESIAN CHICKEN SATÉ

29

Capture the essence of Indonesian flavors – Grilled chicken skewer, paired with a colorful medley of mixed vegetables and our home-made peanut sauce.

GRILLED MASTERPIECES

Filet Mignon 6oz 	39
<i>A succulent beef tenderloin. Paired with crisp mixed vegetables, the Chef's signature Merlot herb butter and caramelized onions. Served with your choice of mushroom or peppercorn sauce.</i>	
RIB-EYE STEAK 12oz 	54
<i>An exquisite beef cut. Complemented by the Chef's signature Merlot herb butter, a colorful array of mixed vegetables, and adorned with crispy bacon for an added layer of smokiness.</i>	
SURF AND TURF 	48
<i>6 oz beef tenderloin paired with seasoned grilled shrimp. Complemented by the Chef's signature Merlot herb, mixed vegetables, butter and caramelized onions. Served with your choice of mushroom or peppercorn sauce.</i>	
MUSHROOM CHEDDAR BURGER	24
<i>Crafted with premium grilled Black Angus beef, sautéed mushrooms, cheddar cheese and caramelized onions. Topped with our signature burger sauce, crisp lettuce, pickles and tomato. Served with golden fries.</i>	
BBQ BACON CHEDDAR BURGER	24
<i>Crafted with premium grilled Black Angus beef, layered with cheddar cheese, onions and our famous home-made BBQ sauce. Topped with crisp lettuce, pickles and tomato. Served with golden fries.</i>	
BEEF SKEWER 	35
<i>Grilled tenderloin intertwined with onions, red and green peppers. Basted with the Chef's signature Merlot herb butter and served with your choice of mushroom or peppercorn sauce.</i>	
BBQ RIBS	34
<i>Slow-cooked ribs, marinated in a tangy barbecue sauce. Finished with the Chef's homemade honey-bourbon glaze and accompanied by your choice of side dish.</i>	

NO SERVICE CHARGE NOR TAXES WILL BE ADDED.

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TREASURES FROM THE SEA

CATCH OF THE DAY

33

The day's finest selection, pan-seared or grilled to perfection. Basted with a luxurious herb butter glaze and your choice of lemon butter caper, coconut sauce or spicy tropical salsa.

TROPICAL GROUPER

27

White fish pan-seared perfection. Served with a medley of crisp mixed vegetables and a luxurious herb butter glaze. Your choice of lemon butter caper, coconut sauce or spicy tropical salsa.

SHRIMP SKEWER

35

Grilled shrimp intertwined with tasty onions and vibrant red & green peppers. Served with a medley of crisp mixed vegetables and a luxurious herb butter glaze.

SEA AND SEA

39

White fish pan-seared or grilled to perfection combined with expertly grilled shrimps. Served with a medley of crisp mixed vegetables and your choice of lemon butter caper, coconut sauce or spicy tropical salsa.

SALMON FILET

38

Grilled and oven-roasted with a garlic herb glaze served over crisp mixed vegetables, and your choice of lemon butter caper, coconut sauce or spicy tropical salsa.

SIDE DISHES

All main dishes are served with stir-fried mixed vegetables and your choice of
ONE FREE SIDE DISH.

- White rice
- Fried rice
- French Fries
- Mashed potatoes
- Home style potatoes
- Baked potato

Extra side orders 7

DELECTABLE PASTA CREATIONS

BEEF STROGANOFF

Tender cuts of tenderloin, harmoniously combined with sautéed mushrooms, green peppers and penne pasta in a creamy red wine sauce.

35

SPAGHETTI BOLOGNAISE

Authentic recipe where flavors of ground beef, tomatoes and aromatic fresh herbs meld together with perfectly cooked spaghetti. Served with a crown of grated parmesan cheese.

29

CHICKEN CARBONARA ALA TURTLE

A surprising twist on this classic dish with 3-color fusilli and crispy bacon. Served in a creamy white wine and pomodoro sauce adorned with shaved Parmigiano.

29

SHRIMP ALFREDO

Grilled shrimps served over Fettuccini lusciously coated with our home-made rich and creamy traditional Parmigiano Alfredo sauce.

35

CHICKEN ALFREDO

Grilled chicken served over Fettuccini lusciously coated with our home-made rich and creamy traditional Parmigiano Alfredo sauce.

29

CHICKEN PARMIGIANA

Classic Italian-American breaded chicken breast topped with marinara sauce and melted mozzarella & parmesan cheese served over a bed of Fettuccini pomodoro.

29

CHILI GARLIC SHRIMP

Fettuccini, stir-fried with shrimp, fresh vegetables and a delightful garlic-chili infusion.

35

GARLIC CHILI CHICKEN

Fettuccini, stir-fried with chicken, fresh vegetables and a delightful garlic-chili infusion.

32

● **NOTE:** All pasta dishes can be prepared gluten free with our rice fettuccini.

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GARDEN PARADISE

KUVUTA TOFU

29

Immerse yourself in the warmth of Kenyan hospitality and the distinct flavors of the Rabai Tribe with this unique dish that invites you to savor the authentic tastes of Africa.

PAD THAI TOFU

29

The spirit of Thai street food – delectable tofu with flat Thai rice noodles, bathed in a symphony of tamarind and red Thai curry. Complemented by fresh cilantro & crunchy peanuts

VEGETABLES & TOFU

29

Grilled & Wok stir-fried vegetables with signature herbed tofu cubes.

PASTA PRIMAVERA

29

Fresh grilled vegetables sautéed with Penne.

FETTUCINI VEGGIE ALFREDO

29

Grilled & stir-fried vegetables served over pasta lusciously coated our home-made rich and creamy traditional Parmigiano Alfredo sauce.



VEGAN

KIDS

SPAGHETTI

13

In a tomato sauce

HOTDOG

13

Served with fries

BURGER SLIDER

13

Cheddar cheese and fries

CHICKEN TENDERS

13

Served with fries

CHICKEN PARM

13

Served on spaghetti in a tomato sauce

HEALTHY KIDS

16

Grilled chicken breast, mashed potatoes, apple and veggies.