

CaveDaily

APRIL / MAY 2026

Beneath the surface: A new kind of dining emerges on the coast

Set within the natural coral formations of Watamu's shoreline, The Cave offers a dining experience shaped not by design alone, but by time, tide, and terrain. Carved by the ocean over centuries, these spaces were once hidden quiet, protected, and elemental. Today, they form the setting for a restaurant that leans into that same sense of discovery. Stone, sea, and shadow come

together to create an environment that is both raw and refined. At The Cave, the experience is not imposed it is revealed. The rhythm of the waves, the coolness of the rock, and the intimacy of the space define the atmosphere as much as the food itself. This is not simply dining by the ocean. It is dining within it.



In Residence: Chef Wale at the Cave

For a brief moment this season, The Cave became home to Chef Wale whose presence brought with it a quiet shift in rhythm, energy, and expression. From Accra to Washington, D.C., and most recently at Elmina featured in the Michelin Guide 2025 he arrived with a perspective shaped across continents and some of the world's most demanding kitchens. Over the course of his residency, the kitchen moved differently. Flavours deepened, techniques sharpened, and dishes began to tell broader stories drawing from across the African diaspora while remaining firmly rooted in the coastal landscape of Watamu.

Guests experienced something that felt both immediate and layered. Familiar ingredients were reimagined, combinations pushed further, and each plate carried a sense of intention that extended beyond the table.

It was not simply a collaboration, but a convergence of place, perspective, and craft. Though the residency has now come to a close, its imprint remains in the kitchen, in the menu, and in the way The Cave continues to evolve.  @chefwale_

Watamu Redefined

Long known for its coral reefs, turquoise waters, and white-sand beaches, Watamu continues to evolve as one of the coast's most distinctive destinations.

The Cave forms part of that evolution offering something more intimate, more atmospheric, and entirely its own.



BOOKING@THECAVEWATAMU.CO.KE | 0746813812
WWW.THECAVEWATAMU.CO.KE
 THECAVEWATAMU



(LIGHT & RAW)

FRESH OYSTERS

PILI PILI MIGNONETTE, CITRUS
½ DOZEN ~ KSHS 1,200 | DOZEN KSHS ~ 2,200

THE CAVE GARDEN SALAD

MIXED GREENS, CUCUMBER, TOMATO, PICKLED ONION, FRESH HERBS, CITRUS DRESSING ~ KSHS 500

TROPICAL SALAD

MIXED GREENS, AVOCADO, ORANGE SEGMENTS, CUCUMBER, CHERRY TOMATOES, RADISH,
RED ONION, HOUSE VINEGRETTE ~ KSHS 600

ELEVATE YOUR PLATE WITH

FIRE-ROASTED PRAWNS ~ KSHS 2,500 | SEARED STEAK ~ KSHS 2,500
GRILLED HALF LOBSTER KSHS ~ 2500

(WARM STARTERS)

FRIED OYSTERS

PANKO-CRUSTED OYSTERS, JALAPEÑO TARTAR
½ DOZEN ~ KSHS 1,200 | DOZEN ~ KSHS 2,200

ONION RINGS

CRISPY ONION RINGS, HOUSE RANCH ~ KSHS 600

SPICED PLANTAIN FRITTERS

CRISP PLANTAIN, PEANUT DUST, TAMARIND GLAZE ~ KSHS 1,200

CRAB CAKES

PAN-SEARED CRAB CAKES, KACHUMBARI RELISH, LIME AIOLI ~ KSHS 2,500

FRIED CALAMARI

CRISPY CALAMARI, PILI PILI MAYO, CHARRED LEMON ~ KSHS 1,500

(SMALL PLATES)

FIRE-ROASTED HEAD-ON PRAWNS

HOUSE BUTTER, LEMON ~ KSHS 3,500

BEEF TATAKI

SEARED BEEF, CITRUS PONZU, CRISPY GARLIC AND GINGER ~ KSHS 2,000

SMOKED EGGPLANT DIP

CHARRED EGGPLANT, WARM SPICES, SERVED WITH CHAPATI ~ KSHS 2,800

(MAIN PLATES)

AMBA GLAZED LAMB CHOPS

FRAGRANT SPICES, LIGHT CITRUS FINISH ~ KSHS 3,500

YELLOW BEAN COCONUT CURRY

SLOW-STEWED YELLOW BEANS, COCONUT, COASTAL SPICES, SERVED WITH CHAPATI AND COCONUT RICE
ALTERNATIVELY, A SEASONAL VEGETABLE CURRY, PREPARED IN THE SAME STYLE ~ KSHS 2,800

SHORT RIB PAPPARDELLE

PAPPARDELLE, PULLED SHORT RIB RAGÙ, PARMESAN, HERBS ~ KSHS 3,200

RIBEYE STEAK

GRILLED RIBEYE, HOUSE BUTTER, DAWA DAWA CHIMICHURRI ~ KSHS 3,500

WHOLE GRILLED LOBSTER

GARLIC HERB BUTTER, LEMON ~ KSHS 5,500

(BIG PLATES)

HALF GRILLED COCONUT-CHILLI CHICKEN

MARINATED IN COCONUT CREAM AND CHILLI, FLAME GRILLED ~ KSHS 3,000

SEAFOOD PILAU

FRAGRANT PILAU RICE, PRAWNS, CALAMARI, COASTAL SPICES ~ KSHS 5,500

FISH OF THE DAY

WHOLE FRIED CATCH OF THE DAY, KACHUMBARI, NORMANDY SAUCE ~ KSHS 5,500

(SHARED)

FIRE AND SEA PLATTER (FOR TWO)

CHAR -GRILLED LINE FISH, GRILLED LOBSTER TAIL, FIRE ROASTED PRAWNS, FRIED CALAMARI,
GARLIC HERB BUTTER, HARISSA ~ KSHS 8,000

(SIDES)

GARDEN SALAD. KSHS 500
CHARRED GREENS KSHS600
CHIPS KSHS 650
PILAU KSHS 650
COCONUT RICE KSHS 650
CRISPY POLENTA KSHS 650

(DESSERT)

STICKY DATE PUDDING

TOFFEE SAUCE, VANILLA ICE CREAM KSHS 1300

MANGO SORBET & COCONUT STICKY RICE

LIGHT AND TROPICAL KSHS 1300

BAOBAB PANNA COTTA

BAOBAB CREAM, SEASONAL FRUIT KSHS 1300

(THE CAVE BEVARAGES)

(SOFT DRINKS)

SODA KSHS 300
STILL WATER 750ML KSHS 300
SPARKLING WATER 750ML KSHS 350
RED BULL KSHS 500

(JUICES)

ASK YOUR SERVER FOR TODAY'S FRESH JUICES
KSHS ~ 400.00

(COFFEE & TEA)

ESPRESSO | RISTRETTO KSHS 350
AMERICANO KSHS 350
CAPPUCCINO KSHS 350
LATTE KSHS 350
HOT CHOCOLATE KSHS 350
ICED COFFEE KSHS 300
SPICED MASALA CHAI KSHS 350
BLACK TEA KSHS 300
ICED TEA KSHS 350

(COCKTAILS)

CLASSICS

MOJITO KSHS ~ 1,100.00

MARGARITA KSHS ~ 1,100.00

CAIPIRINHA KSHS ~ 1,100.00

NEGRONI ~ KSHS ~ 1,300.00

APEROL SPRITZ KSHS ~ 1,300.00

MARTINIS

ESPRESSO | PORNSTAR | DRY ~ KSHS 1,300

(SIGNATURES)

SWAHILI STORM

VODKA, TAMARIND, GINGER BEER,
MINT KSHS ~ 1,200.00

THE STILL POOL

VODKA, CUCUMBER, LIME, SODA
KSHS ~ 1,200.00

MONSOON MARTINI

DRY GIN, LYCHEE, ELDERFLOWER
KSHS ~ 1,400.00

CAVE TREASURE

DARK RUM, PASSION FRUIT, PROSECCO
KSHS ~ 1,400.00

GOLDEN EMBER

DARK RUM, HONEY, LEMON, CLOVE & ORANGE PEEL
KSHS ~ 1,400.00

TE AMOR ("TEEE AMOR")

DRY GIN, LIME, BEETROOT SYRUP, FOAMER
KSHS ~ 1,400.00

GRAPEFRUIT MAGARITA

TEQUILA, FRESH LIME, TRIPLE SEC AND HOUSE
GRAPEFRUIT SYRUP KSHS ~ 1400

THE CAVE OLD FASHIONED

JOHNNIE WALKER BLACK LABEL, BROWN SUGAR,
ANGOSTURA, ORANGE OLEO
KSHS ~ 1,500.00

THE CAVE - VIRGINS

CHARRED PINEAPPLE & FRESH LIME
SEA SALT, SODA
KSHS ~ 1,000.00

APPLE BASIL MULE
KSHS ~ 1,000.00

(WINE)

BY THE GLASS

ASK YOUR SERVER FOR TODAY'S WINE SELECTION
KSHS 800.00

(BUBBLES)

MARQUÈS DE LA CONCORDIA CAVA BRUT, SPAIN
KSHS ~ 6,500.00

FANTINEL PROSECCO EXTRA DRY, ITALY
KSHS ~ 6,500.00

RUFFINO PROSECCO ROSÉ, ITALY
KSHS ~ 7,500.00

MOËT & CHANDON IMPERIAL BRUT, FRANCE
KSHS ~ 25,000.00

MOËT & CHANDON IMPERIAL ROSÉ, FRANCE
KSHS ~ 28,000.00

VEUVE CLICQUOT BRUT, FRANCE
KSHS ~ 28,000.00

DOM PÉRIGNON, FRANCE
KSHS ~ 75,000.00

(ROSÉ)

GÉRARD BERTRAND GRIS BLANC, FRANCE
KSHS ~ 6,500.00

CÔTES DE ROSES ROSÉ, FRANCE
KSHS ~ 7,500.00

(WHITE)

CLEARWATER COVE SAUVIGNON BLANC, NEW
ZEALAND KSHS ~ 6,000.00

HAUTE CABRIERE CHARDONNAY PINOT NOIR
KSHS ~ 6,000.00

STELLENBOSCH CHENIN BLANC, SOUTH AFRICA
KSHS ~ 7000

SUNGODESS PINOT GRIGIO RAMATO,
FRIULI DOC, ITALY KSHS ~ 8,500.00

FANTINEL TENUTA SANT'HELENA
PINOT BIANCO, ITALY KSHS ~ 10,500.00

(RED)

LOUIS LATOUR PINOT NOIR, DOMAINE DE
VALMOISSINE, FRANCE KHS 7,900

VERGELEGEN CABERNET SAUVIGNON-MERLOT,
SOUTH AFRICA KHS 6,500

VERGELEGEN RESERVE MERLOT, SOUTH AFRICA
KHS 10,000

VILLA ANTINORI CHIANTI CLASSICO RISERVA, ITALY
KHS 13,000

(SPIRITS)

SINGLE MALT WHISKY

GLENFIDDICH 15 YRS – KSHS 1,000
GLENLIVET 12 YRS – KSHS 700
MACALLAN 12 YRS DOUBLE CASK
KSHS 1,500 | BOTTLE KSHS 30,000

BLENDED & BOURBON WHISKY

JACK DANIEL'S NO.7 – KSHS 500
JOHNNIE WALKER BLACK LABEL – KSHS 600

COGNAC

HENNESSY VSOP – KSHS 1,000
MARTELL BLUE SWIFT – KSHS 950

RUM

CAPTAIN MORGAN SPICED GOLD – KSHS 450
MALIBU – KSHS 400

VODKA

KETEL ONE – KSHS 600

GIN

BOMBAY SAPPHIRE – KSHS 500
GORDON'S – KSHS 400
HENDRICK'S – KSHS 800
FOUR PILLAR OLIVE LEAF GIN – KSHS 950

TEQUILA

CLASE AZUL REPOSAD KSHS 103,000
DON JULIO BLANCO | REPOSADO
KSHS 1,000 | BOTTLE KSHS 15,000
DON JULIO 1942. KSHS 72,000
JOSE CUERVO GOLD | SILVER
KSHS 500 | BOTTLE KSHS 7,500

(APERITIFS & VERMOUTH)

APEROL – KSHS 500
CAMPARI – KSHS 500
MARTINI ROSSO – KSHS 400
MARTINI BIANCO – KSHS 400

(LIQUEURS & DIGESTIFS)

AMARULA – KSHS 500
JÄGERMEISTER – KSHS 500
LIMONCELLO – KSHS 500

(BEERS & CIDERS)

LOCAL BEERS

TUSKER LITE | TUSKER LAGER | TUSKER MALT |
WHITE CAP | GUINNESS
KSHS 500

IMPORTED BEERS

HEINEKEN | HEINEKEN 0.0 – KSHS 600
CORONA – KSHS 700

CIDERS

SAVANNA | TUSKER CIDER
KSHS 500