

A Warm Welcome from Justin and His Family

Karibu! Welcome to Che Shale

Lots of our guests are curious about the story of Che Shale. They wonder how it all started and what it is like for us to “Live in Paradise” every day. We're thrilled to share the story of Che Shale, a place where our family has lived and loved for nearly 50 years.

Che Shale was built in 1979 by my parents, John and Vanessa Aniere. My mother's grandmother arrived in Kenya from Scotland in 1912 and my mother was born here. My father came to Kenya when he was 16; his family originated from Spain and they made the journey by ship to the port of Mombasa.

My parents spent several years in the Kenyan bush running a mobile hunting camp. My father was a professional hunter and used to take clients on week and month long safaris (those were the days!). During those hunting days, my parents set up Kiwayu Safari Village, a wild and remote lodge on a huge and wild beach, at the foot of towering sand dunes, north of Lamu. Hunting clients were taken to Kiwayu for some beach relaxation after their safari. My two sisters and I were quite young during the Kiwayu days but to this day we still have vivid memories of its wildness, immense space and sheer freedom.

During the Kiwayu days, my father would fly his little Cessna to and from Malindi to get supplies for the lodge. He would follow the coastline and this is how the long beach, where Che Shale sits, caught his attention. One day he decided to land on the beach, set out to find the chief of the closest village and enquired about this beautiful big piece of land.

A year later, the family left Kiwayu and moved to Che Shale, getting closer to civilisation with Malindi only 30 minutes away - although at the time it was a dirt road all the way to Malindi. We arrived at Che Shale with our safari tents and set up camp right on the beach. Back then this area was true bush living: no roads, no palm trees, just incredibly thick bush all the way to the water's edge. In just two months, a sand track road was cleared, the bushes trimmed and we started planting all the palm trees you see around Che Shale today.

For years Che Shale was well known for its lavish seafood lunches, wide unspoilt beach and chilled days by the sea (this hasn't changed). In the 80's we had become a bit of a jet setters' hang out with a few celebrities, such as Richard Burton, coming here to seek the ultimate seclusion and privacy.

In 1999 I took over Che Shale - after several years working in safari camps and wildlife conservation projects, I was ready to get back to the beach. Che Shale was given a complete facelift, we built new bandas and of course we introduced Kitesurfing to East Africa once we realised our beach and weather conditions were going to make Che Shale a world class Kitesurf spot.

Today, myself and my wife Gussy, and our two children Mali and Arlo, continue to call Che Shale home. We're passionate about sharing this special place with our guests and creating unforgettable experiences. Well, that is the last 45 years of Che Shale history in a nutshell. There is a lot more of course and we hope to share some more with you during your stay here with us.

We sincerely hope that here at Che Shale you've found a place where you can unplug and make long lasting memories. Have a great stay and don't hesitate to ask if there is anything we can do to make it even more special.

Justin, Gussy, Mali & Arlo

HARD SHELL MANGROVE CRAB

We are proud to serve Mangrove Crabs raised right here on site at Che Shale, from the Crabs Alive farm personally owned by Justin. This farm to plate sourcing guarantees their exceptional freshness and flavour.

Here are our favourite Mangrove Crab recipes, all served with Rice and fresh Salad.

Choose to have it cooked in one of five ways:

Vietnamese Wok-Tossed Mangrove Crab

Experience a bold and unique crab dish. Our fresh crab is cracked into four pieces, deep-fried, and then quickly tossed in a wok with a flavourful blend of Chilli, Garlic, Onion, and Oyster Sauce.

Swahili Style Mangrove Crab

Indulge in a beloved coastal favourite. The crab is cooked in a Swahili-inspired sauce made with Coconut, Tomato, Garlic, and a hint of Chilli. Garnished with Coriander, this dish is a perfect match for the crab's succulent meat.

Crab Cakes with Sweet Chilli & Ginger Dipping Sauce

Delight in our main course featuring two delectable Crab Cakes. We combine freshly cooked Crab Meat with Coriander, Lemongrass, Garlic, Lime Zest, and Breadcrumbs. Served with Rice and a side of fresh Salad, this dish is a true delight.

Che Shale Signature Mangrove Crab in Ginger

For those seeking a milder flavour profile, our Signature Mangrove Crab in Ginger is an excellent choice. The crab is cracked and then steamed in a fragrant blend of Soy Sauce, Garlic, and fresh Ginger.

Boiled Mangrove Crab (Served Hot or Cold)

Savour the delicate flavour of our delicious crabs with our Boiled Mangrove Crab option. The crab is boiled in seawater to preserve its natural taste, cracked for your convenience, and served with a side of Mayonnaise and Melted Garlic Butter. Enjoy it hot or cold, according to your preference.

3,500 Per Dish

*All items are subject to availability
Prices include 16% VAT, 2% Catering Levy
Please let the waiter know if you have any allergies*



SOFT SHELL CRAB

At Che Shale, we are proud to serve Soft Shell Crabs, a true delicacy, which come from the Crabs Alive farm - the only soft shell crab farm in East Africa. Soft Shell Crabs are mangrove crabs that have moulted, undergoing a natural process necessary for their growth. During this phase, the crabs emerge from their shells entirely soft, making them delectable and edible in their entirety. The taste of Soft Shell Crabs is both sweet and delicate, offering a unique culinary experience.

Choose to have it cooked in one of three ways:

Golden Crispy Soft Shell Crab

Enjoy the delicate and crunchy texture of a Soft Shell Crab deep-fried in a light batter. Served with Rice and Mango Kachumbari - a flavourful combination of thinly sliced Mangoes, Tomatoes, Onions, Chilli, and Lime - this dish is a true delight.

Coconut Breadcrumbs Soft Shell Crab

Delight in a Soft Shell Crab coated in Coconut Breadcrumbs. Served with Rice and accompanied by a Sweet Chilli and Ginger Dipping Sauce, this dish offers a fusion of flavours that perfectly complement the delicate taste of the Soft Shell Crab.

Soft Shell Crab Burger

Experience the perfect harmony of flavours with our Soft Shell Crab Burger. A medium sized Soft Shell Crab is deep fried to perfection and served on a homemade Bun. Topped with Aioli Mayonnaise, Asian Coleslaw, and accompanied by Chips, this burger is a treat for your taste buds.

3,500 Per Dish

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SALADS

Garden Salad (VG) 800

Mixed Greens with Onion, Carrot and Tomato

Mediterranean Salad (V) 1,200

Roasted Vegetables and Couscous on Garden Greens, served with Halloumi. Drizzled in an Olive Oil, Lemon, Garlic, and Mint Dressing
(Can be prepared Vegan; please ask your server)

Crab Salad 2,500

Freshly Picked Crab Meat with Avocado and Mango on Garden Greens

STARTERS

Che Shale Crispy Seaweed (VG) 500

Served with Soy and Ginger Dipping Sauce

Samosas 750

Three pieces with your choice of filling: Meat / Feta / Vegetable / Crab. Served with our signature Chilli Dipping Sauce

Assorted Swahili Starters 1,250

A platter featuring Crispy Seaweed, two Samosas (Feta, Meat, Vegetable, or Crab), Manda Cuts, and Vegetable Bhajis. Served with a Mild Chilli Dipping Sauce

Prawns in Tempura 1,600

Prawns in a Crispy Tempura Batter served with a Sweet Chilli and Ginger Dipping Sauce

Swahili Seafood Soup 1,800

A light and fragrant Soup with Garlic, Ginger, Turmeric, Coriander and Seafood of the Day

Soft Shell Crab in Tempura 2,500

A small Soft Shell Crab in a Crispy Tempura Batter served with a Sweet Chilli and Ginger Dipping Sauce

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PASTA

A bowl of fresh Pasta. Choose between Penne or Linguini with a sauce of your choice:

Classic Tomato Sauce (VG) 850

Simple and fresh tomato sauce

Spaghetti Vongole 1,500

Vongole cooked in a light sauce of Olive Oil and Garlic

Crab Meat 2,200

Freshly handpicked Crab Meat in a lemon butter sauce with Garlic and White Wine

WRAPS

A Homemade Chapati Wrap filled with your choice of filling. Wraps are served with a side of Coleslaw and Chips.

Sammy's Chicken 1,350

Chicken with Avocado, Garden Greens and Mayonnaise

Crab Meat 1,900

Freshly handpicked Crab Meat with Aioli and Garden Greens

SIDES

Chips 400 | Swahili Rice 400 |

Plain Rice 400 | Coconut Rice 400 | Roasted Vegetables 400

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SEAFOOD MAINS

Fish of the Day 1,700

Choose between simply Grilled or Breaded Fish

(Please ask your waiter what is available today)

Grilled Octopus 1,850

Octopus marinated in Garlic, Onion, Olive Oil, Lemon and Coriander

Grilled Calamari 1,950

Two Skewers marinated in Garlic, Olive Oil and Lemon

Grilled Prawns 2,200

Fresh Prawn Skewers served with Garlic Butter

Prawns Piri-Piri 2,200

Peeled Prawns Cooked in a Mild Chilli Flavoured Sauce with Onion, Garlic, Ginger and Tomato

Crab & Mango Stack 2,400

Crab Meat on a bed of diced Mango and Chilli Pepper

Lobster 3,800

A whole Boiled or Grilled Lobster, served with Mango Kachumbari (thinly sliced Mangoes, Tomatoes, Onions, Chilli and Lime) and Mayonnaise and Garlic Butter

(Subject to availability)

MEAT MAINS

Che Shale Burger 1,500

Homemade Beef Patty and Bun, topped with Cheese, our famous Chilli Jam and Garden Greens, served with Crispy Chips

Chef Sammy's Grilled Chicken

Quarter Chicken 1,500 or Half Chicken 1,900

Marinated in Orange Zest, Ginger and Soy Sauce

(Please allow 45 minutes to cook)

Che Shale Grilled Beef Fillet 2,000

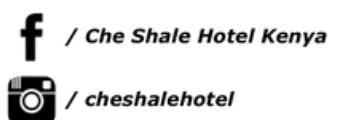
Beef Fillet Marinated in Olive Oil and Provençal Herb Mix

Main courses are served with Coleslaw and your choice of Chips or Plain Rice or Swahili Rice

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VEGETARIAN & VEGAN MAINS

Veggie Skewers 1,000

Grilled Veggie Skewers drizzled in an Olive Oil, Lemon, Garlic and Mint Dressing

Che Shale Veggie Burger 1,200

Homemade Veggie Burger Patty and Bun, topped with our famous Chilli Jam and Garden Greens, served with Crispy Chips

Buddha Bowl 1,300

Choose between Couscous or Rice, topped with Falafel, seasonal Vegetables and Fruit, and Garden Greens. Served with either a Tahini or Green Goddess Dressing

Vegetable Curry 1,300

Seasonal Vegetables cooked in a Masala Sauce, served with Rice and Chapati

CHE SHALE SEAFOOD PLATTER

A Fresh Selection of the Catch of the Day:

A whole home grown medium sized Boiled and Cracked Mangrove Crab, Grilled Fish, Prawns & Octopus

Your Seafood Platter is served with the following:

Che Shale Crispy Seaweed, Swahili Rice and Assorted Dipping Sauces: Garlic Butter, Sweet Chilli and Ginger Dipping Sauce

Including a Sweet Crepe & Kenyan Tea or Coffee

4,500 Per Person

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DESSERTS

Chocolate, Coconut Crepe

Sweet Crepe with Drizzled Chocolate Sauce and Freshly Grated Coconut

Tropical Fruit Skewers

Seasonal Tropical Fruit Skewers lightly drizzled with Rich Chocolate Sauce

Tropical Fresh Fruit Plate

Seasonal Tropical Fruit

500 Per Dish

TOTO MENU

Under 12 Years

Chicken Tenders

Fish Goujons

Grilled Fillet of Fish

Beef Burger

Sausage

Fish Cake

Vegetable Burger

All above dishes are served with a choice of:
Rice / Mashed Potatoes / Chips / Grilled Vegetables

Tomato Pasta

800 Per Dish

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