

OYSTERS

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

FRESH WALVIS BAY OYSTERS SF GF LF

Served naturally with Tabasco, lemon and black pepper.

3	N\$140
6	N\$250
12	N\$450

LET'S GET STARTED WITH OYSTER AND ABALONE SHOOTERS

Citrus SF GF LF N\$80

Vodka and lemon

Oysterback SF GF LF N\$90

Whiskey and pickle brine

Sparkle SF GF N\$110

Sparkling wine, caviar and sour cream

Gin SF GF LF N\$90

Tonic, cucumber and jalapeño

Tequila SF GF LF N\$100

Candied lemon and green onion

Sake SF GF LF N\$100

Oyster with quail egg, sake and ponzu

Abalone SF GF LF N\$120

Abalone essence, marinated cucumber and plum wine

OYSTER SHOOTERS

FRESH WALVIS BAY OYSTERS

Begin your oyster journey with our new selection of oyster shooters.



Celebrating our locally grown Walvis Bay oysters, farmed off the coast and shucked to order.



WORLD OYSTER JOURNEY

EMBARK ON AN OYSTER JOURNEY THROUGH CITIES OF THE WORLD

3 Walvis Bay oysters served with a condiment inspired by a world city.

Tokyo - Japan SF N LF N\$140

Ponzu - citrus, soy and sesame oil

Bangkok - Thailand GF SF LF N\$130

Chilli, lime and ginger

Barcelona - Spain GF SF LF N\$130

Roasted red pepper and honey

Paris - France GF SF LF N\$130

Sauce vierge - chopped tomatoes, onions, parsley and red wine vinegar

Buenos Aires - Argentina GF SF LF N\$135

Red chimichurri - chopped red peppers, chilli, onions, red wine vinegar and oregano

Venice - Italy GF SF LF N\$130

Shallot mignonette - chopped shallots, olive oil and white wine vinegar

Select any oysters from the above world cities

6	N\$240
12	N\$490



NAMIBIAN OYSTER EXPERIENCE

3 Walvis Bay oysters served with a Namibian-inspired condiment.

Skeleton Coast GF SF LF N\$125

Chopped olives, cocktail tomatoes and parsley

Namib Desert GF SF LF N\$130

Marinated Swakopmund asparagus, lemon zest and olive oil

Damaraland GF SF LF N\$130

Diced biltong and red onion dressing

One of each Namibian destination (3) N\$130

COOKED OYSTERS SF

Choose any of the sauces below to enhance your oyster experience.

3	N\$140
6	N\$270
12	N\$450

Rockefeller | Chorizo Kilpatrick | Garlic butter



ABALONE STIR FRY

ABALONE AWABI
(SUSHI SPECIALITY)



Small gastropod mollusks, as they are known, are now grown and harvested just outside Walvis Bay - another truly Namibian product that is not yet well known to our guests. The inspiration behind these dishes is to showcase the versatility of abalone while creating innovative Namibian flavours.

ABALONE

Panko-fried abalone slices **SF** N\$245

With ponzu dressing and pineapple salsa

Abalone carpaccio **SF** **GF** N\$240

With nikiri glaze and ginger-garlic cream

Abalone stir-fry **SF** **LF** N\$300

With crispy pork belly and broccoli

Crispy salt and pepper abalone **SF** **LF** N\$250

With ginger-soy and sweet chilli dipping sauces

Abalone risotto **GF** **SF** N\$275

Sliced abalone served in an abalone jus with button mushrooms, onions and cream with dill



SALMON AND
TUNA SASHIMI

SUSHI

IT'S RAW

Our market fish selection, served with dipping sauces. Choose either soy dipping sauce or Korean spicy sauce. The selection below can also be spiced with togarashi.

Salmon GF LF	N\$130
Tuna GF LF	N\$105
Trio - salmon, tuna, galjoen GF LF	N\$80
Kabeljou GF LF	N\$65
Hawaiian poke	N\$90
- Salmon or tuna cubes marinated in brewed soy sauce, toasted sesame oil, lemon juice and a hint of chilli N LF	

NIGIRI (2PCS) GF LF

Salmon	N\$115
Tuna	N\$90
Kabeljou	N\$60
Abalone nigiri SF	N\$115
- Steamed abalone slices and wasabi	

MAKI (6PCS) GF LF

Crab SF	N\$70
Avocado V VG	N\$55
Cucumber V VG	N\$70
Salmon	N\$120
Tuna	N\$85
Spiced kingklip	N\$90

SUSHI SPECIALTIES

Rainbow roll (4 pcs) **GF** N\$190

Salmon, cucumber, avocado, caviar
and Kewpie mayonnaise

Inverted tuna roll (4 pcs) **GF** **LF** N\$125

Tuna, avocado and green onion

Salmon roses (3 pcs) **GF** N\$135

Sushi rice wrapped with salmon,
Kewpie mayonnaise and caviar

Tuna crunch roll (8 pcs) N\$205

Seared tuna, avocado and crispy batter

Fried Kalimbo roll (10 pcs) **SF** N\$235

Crab, tuna, avocado and crumbed prawns

Hand roll (1 pc) **GF** **LF** N\$110

Salmon or tuna

Crazy Kasakoka (4 pcs) **GF** N\$210

Seared salmon, caviar, spring onions
and Kewpie mayonnaise

Abalone Awabi (3 pcs) **GF** **SF** N\$245

Steamed abalone dice, Kewpie mayonnaise,
togarashi spice, caviar on sushi rice
wrapped in inari curd pouches

CALIFORNIA ROLLS (4 pcs) **GF**

Crab **SF** N\$65

Vegetable **V** **VG** N\$75

Prawn **SF** N\$95

Salmon N\$150

Tuna N\$115

Smoked salmon and avocado N\$145

FASHION SANDWICHES (2 pcs) **GF**

Vegetable **V** **VG** N\$70

Prawn **SF** N\$110

SALMON COMBO **GF** **SF** **LF** N\$540

Sashimi (3)

California (4)

Maki (6)

Nigiri (2)

MIXED COMBO **GF** **SF** **LF** N\$535

Rainbow roll (4)

Prawn nigiri (2)

Tuna California (4)

Salmon maki (6)

MEGA SUSHI COMBO **SF** N\$795

Kalimbo roll (10)

Prawn California (4)

Salmon California (4)

Spiced tuna nigiri (4)

Fashion sandwich (4)

Salmon roses (3)

KALIMBO ROLL

OCEANIC BITES TO START

Latin American seafood ceviché **GF** **LF** N\$115

Mixed seafood marinated in citrus juices and a hint of chilli

Herb-marinated smoked catfish **GF** N\$125

Onion-garlic crème fraîche, charred onion and avocado cream



Locally line-caught catfish is delivered fresh, then filleted and marinated in our herb-infused marinade before being prepared for our house smoker. This innovative approach combines the freshness of local produce with a balance of soft and crispy elements.

Beer-battered chilli, Parmesan hake bites N\$120

With sticky rice and wasabi aioli

Fried calamari **SF** N\$118

With lemon and marinara sauce

Grilled calamari **GF** **LF** **SF** N\$115

With pickled cucumber, smoked paprika and saffron aioli

Mussels **SF** N\$150

Cooked in a chorizo and white wine cream, served with homemade bread to dip

Butter-poached crayfish tail **SF** N\$250

With baby marrow ribbons and brandied crayfish bisque

Locally hand-caught crayfish, sometimes sourced by our very own head chef, who shares his story with you. The succulent meat is reserved for the dish, while the shells are prepared in a traditional bisque style, flambéed with brandy to enhance the sauce. A Namibian interpretation of this classic dish.

LATIN AMERICAN SEAFOOD CEVICHE



SOUP

Cioppino-style seafood soup **SF** N\$125
With fennel, Pernod and stewed tomatoes

Tom yum soup **SF** N\$135
With wonton and grilled tiger prawns

SALADS

Ocean Cellar Greek salad **GF**
With house herb dressing

1	N\$55	2	N\$115
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Prawn and salmon sashimi salad **SF** **GF** N\$205
With pickled cucumber, caviar and creamy tartar sauce

Crispy oysters (3 pcs) Caesar salad N\$140
With Parmesan dressing

Whiskey-cured salmon slices N\$155
With crispy fried oysters and ginger dressing

Tofu poke bowl **N** **V** **VG** N\$195
With sushi rice, avocado, broccoli, mushrooms and pickled slaw

Asian cucumber salad **N** **V** **VG** N\$85
Sliced cucumber ribbons seasoned with soy sauce, rice wine vinegar, garlic, green onions, sesame seeds and chilli oil



PRAWN PASTA



SEASONAL VEGETABLES

PAN-SEARED SALMON



MAINS / GRILLS

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

Salmon	N\$335
Tuna	N\$300
Kingklip	N\$280
Namibian hake fillet	N\$175
Kabeljou fillet	N\$200

Look out for our black board specials

PRAWNS GF LF SF

Marinated in lemon and garlic or peri-peri

3 Prawns	N\$195
6 Prawns	N\$345
12 Prawns	N\$680

Add basmati rice with lemon butter sauce N\$50

Seafood platter for 1 SF N\$445

3 prawns, calamari, seared line fish, 5 steamed mussels in a lemon butter sauce and beer-battered hake loin, served with peri-peri sauce, lemon butter sauce and rustic fries

Seafood platter for 2 SF N\$735

6 prawns, calamari, 2 seared line fish, 10 steamed mussels in a lemon butter sauce and 2 beer-battered hake loins served with peri-peri sauce, lemon butter sauce and rustic fries

Local fishermen moor their boats next to the hotel in the early hours of the morning, fishing for their daily livelihood. To support our local fishermen, we celebrate this iconic dish inspired by their traditions. For generations, fishermen have brought home part of their catch to prepare a meal for their families—a true testament to their craft and heritage.

SIDES V VG

Rustic fries, chilli and rosemary salt	N\$50
Steamed basmati rice GF LF	N\$40
Seasonal vegetables GF LF	N\$40
Broccoli and toasted pumpkin seeds GF LF N	N\$40
Mini Greek salad GF	N\$48

SAUCES

Lemon butter	N\$40
Garlic cream	N\$40
Peri-peri	N\$35
Tartar	N\$30
Red chimichurri	N\$30

LOCALS CORNER

Posh fish 'n chips N\$200
With mushy peas, rustic fries and tartar sauce

Prawn pasta SF N\$300
Homemade pasta with prawn meat, onions and basil in a light prawn cream sauce topped with a grilled prawn

Monk fish pasta N\$210
Homemade pasta with monkfish medallions, cocktail tomatoes and capers in a white cream sauce, topped with Parmesan cheese

Swakopmunder fish curry N\$190
Catch of the day in homemade curry sauce, served with pilaf rice

Swakopmunder prawn and calamari curry SF N\$225
With homemade curry sauce and pilaf rice

Pan-fried sole N N\$300
Topped with smoked almond butter, served with creamed potatoes

NON-PESCATARIAN

Asian-style beef fillet **GF**

N\$320

Brushed with a honey-ginger glaze, finished with black garlic tarragon butter, served with a side dish

Chicken supreme **GF**

N\$230

Oven-roasted with button mushroom ragout, served in herb sauce and a side dish of your choice

VEGETARIAN

Root vegetables with coconut curry **N**

N\$150

Butternut slices, roasted sweet potatoes and broccoli florets in an Indian coconut curry sauce, served with steamed basmati rice

Vegetable pasta

N\$160

Homemade pasta with olives, mushrooms, capers and garlic in a herb cream sauce



BEEF FILLET

SWEET

Signature crème brûlée N\$110

Mixed berry vacherin N\$89
With seasonal market fruit selection in jelly form

Our homemade chocolate mousse N\$89
With Florentine biscuit

Citrus meringue tart N\$89
With raspberry coulis and matcha macaroon crumble

Champagne poached pear on a brandy pecan tart N\$110
With sweet basil and passion fruit coulis

Chocolate brownie spring roll N\$89
With thyme-infused lime gelato and smoked berry coulis



CHOCOLATE MOUSSE
WITH FLORENTINE BISCUIT

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