



Dinner Menu TO START...

Soup of the day (app/main) (vg/veg)	Ksh. 650/1,200
Spicy mixed nuts	700
Croquetas Ham and cheese or mushroom and cheese (veg) (5 pc)	700
Hummus with crudité and bagel chips (vg/veg)	700
Greek Hummus w/ cucumber, tomatoes, pepper, feta and olives (veg)	800
Chicken wings	900 app/1,700 platter
BBQ sauce or liquid fire, buffalo or sweet and sour	
Ugali frites With tomato basil sauce or pili pili tomato basil	650
Palak paneer samosas (veg)	650
Spiced spinach and paneer samosas with a mango, chili and lime dip	
Panko snapper finger Served with tartar sauce	950
Salt and Pepper Calamari	1,200
Salt & pepper calamari with coriander aioli, Asian sauce or tomato basil (mild or pili pili)	
Garlic and ginger prawns mild or pili pili	1,600
Or mushrooms served with bagel chips and toasted ciabatta (veg)	1,000
Baked camembert: plain (serves 2) (veg)	1,650
With honey, spiced nuts, served with toasted focaccia, ciabatta or bagel chips	
Vegetarian tapas platter	2,600 for 2 pax; 5,000 for 4
Hummus with crudité and bagel chips, mushroom croquetas, palak paneer samosas and garlic & ginger mushrooms	
Tapas platter	4,650 for 2-3 pax
Salt and pepper calamari w/ chipotle mayo, fish fingers w/ tartare sauce, Korean BBQ wings, hummus with crudites, bagel chips and ham croquetas	
Antipasto platter	2,000 for 1-2/3,900 for 2-3
Prosciutto, coppa, salami, camembert, pickled eggplant, olives and schiacciata	
Cheese board	Selection of 4 cheeses 1,600 6 cheeses 2,000
Select your preference, served with jam or honey, crackers & fresh bread	

SALADS

Balsamic or citrus vinaigrette, ranch, yogurt tahini, ginger lime or sesame/soy/ginger vin

Add to any salad: grilled chicken +350/- sautéed prawns or smoked salmon +650

Shamba salad (vg without feta/Veg)	1,200
Mixed greens, tomatoes, carrots, cucumber, beets, chickpeas, avocado, broccoli & feta	
'Nicoise' salad	2,000 with snapper or 2,500 yellowfin tuna
Mixed greens, green beans, baby potatoes, tomatoes, boiled egg with sautéed red snapper or seared rare yellowfin tuna, anchovies and red wine vinaigrette	



SALADS Cont.

Ban Mi bowl	+350 minced pork /chicken	+650 with prawns	1,300
Vietnamese rice noodles salad bowl, pickled vegetables, carrots, cucumber, red cabbage, daikon, radish, mint, coriander, spicy mixed nuts and spicy mayo			
Halloumi salad	(veg)		1,350
Greens/kale, quinoa, rst butternut, avocado, cherry tomatoes, raspberries & grilled halloumi			
Bibimbap *Korean rice Bowl	1,500 with tofu	1,800 with chicken, beef or pork mince	
Steamed rice, sautéed bok choy, carrots, mushrooms, pickled daikon, cucumber, sunny side up eggs and spicy bibimbap sauce			
Quinoa bowl	vg/veg	+400 w grilled halloumi	1,200
Quinoa w/ grilled veg, butternut, kale, avocado, beet/plain hummus & smoked paprika vin			
Roasted beetroot salad with feta			1,200
Roasted beets, mixed greens/,pears, feta, spicy mixed nuts, seeds and balsamic glaze			
	+ 350 w/chicken	+650 w/prawns	+350 breaded fried goat cheese
Burrata caprese	(veg)		1,500; 1,800
Tomatoes, burrata, basil and rocket served with schiacciata +600 with prosciutto			

VEGETARIAN (w/ options)

Zoodles	(VG/veg/GF) w/chicken +350 or w/prawns +650	1,100
Zucchini 'noodles' with sautéed vegetables and tomato basil or vegan pesto		
Ravioli: spinach and ricotta or butternut/amaretti		1,500
Mushroom and ricotta or chicken/macadamia nut		1,600
Tomato basil, creamy tomato basil or sage, brown butter, tomatoes & Parmesan		
Stir-fried Teriyaki Noodles	w/chicken +350 w/ rump steak +400 or w/prawns +650	1,350
Choice of rice noodles, udon or soba noodles with stir-fried veg, spring onions & spicy nuts		
Sweet and Sour tofu	w/chicken +350 w/ rump steak +400 or w/prawns +650 (vg, veg, gf)	1,400
Sautéed tofu w/ sweet and sour sauce, mushrooms, spring onions, bok choy, chilies & spicy mixed nuts		
Fish, shredded beef or pork, or tofu tacos		1,500
Panko crusted snapper or shredded beef or pork or fried tofu (veg) on soft tacos (flour tortillas), pickled red cabbage, salsa crude, guacamole and chipotle sour cream		
Enchilada Rojas	pulled pork or chicken + 350 or prawns +650	1,400
Corn tortillas filled with beans and cheese, red enchiladas sauce and your choice Calabacitas : Zucchini, mushroom and corn served with guacamole salsa		
Mission Burritos	+ pulled beef or pork, chicken or panko snapper +350 or prawns +650 veg	1,300
Flour tortilla with beans, rice, guacamole, salsa and your choice of calabacitas : zucchini, mushroom and corn (veg)		
Sopa Azteca	Vegetarian or Vegan w/chicken +350 or w/prawns +650	1,400
Vegetarian Mexican tortilla soup: tomato and chili broth, with calabacitas: mushrooms, zucchini and corn, tortilla chips, avocado, sour cream and dhania		

PIZZA +50/- with rocket

Schiacciata Thin crisp pizza base with olive oil, oregano, salt & pepper.	Ksh 500/-
+With mushrooms, oregano and truffle oil 550	+ garlic and green chilies 500
Margherita tomato sauce, mozzarella and fresh tomatoes	1,100
Vegetarian Mushrooms, grilled zucchini, peppers and onions	1,250
Meat lovers salami, Italian sausage and onions	1,400
Meat lovers (pork free) pepperoni, boerwors and onions	1,400
Piri Piri chicken spicy chicken and spinach	1,400
Al Diavola salami, black olive and chilies; also delish with a bit of blue cheese	1,400
Salsicha Italian sausage and caramelized onions	1,400
Hawaiian Pizza with ham and pineapple	1,300
Spinach and Feta Tomato, mozzarella, feta, sautéed spinach and garlic	1,300
Build your Own:	
Salami, pepperoni, Italian sausage, boerwors or chicken	Veg & meat 1,500
Mushrooms, grilled zucchini, peppers, onions, olives, garlic or chilies	Veg only 1,300
Vegan Pizza Thin pizza base, tomato sauce, vegan cheese & choice of veg	1,350
Gluten Free Pizza Bases (please order GF in advance)	+ 350
Brown Rice flour, potato starch, whole grain millet flour, whole grain sorghum flour, tapioca flour, potato flour, cane sugar, xanthan and guar gum, sea salt and yeast	

MAINS

Served with chips, chili lime chips (mild or hot), irio mashed potatoes or rice
Sautéed veg or a side salad

Steak Fritte 350 gr sirloin steak served with chimichurri sauce	2,200
Beef Fillet 300 gr grilled to order and served with pepper sauce	2,200
Feta & coriander stuffed Chicken breast with grainy mustard/mushroom sauce	2,000
Herb Roast Spring Chicken with roasted herb jus	2,200
Swahili snapper curry W. coconut rice, chapati & sautéed veg +650 with prawns	2,000
Red Snapper +650 with prawns	2,000 or Salmon 2,800
with a herb and mustard crust and lemon, butter and herb sauce or pan seared w/ Swahili sauce or Mediterranean w/ lemon, capers, tomatoes & olive oil	
Grilled lamb chops Lamb loin chops grilled, served with arugula pesto	2,400
Roasted pork loin chops Grilled w/ apple compote & creamy mushroom sauce	2,200
Pork Fillet Milanese Breaded pork filet, creamy tomato basil sauce or salsa verde	2,200
Breaded pork filet, roasted garlic tomato sauce or salsa verde	
BBQ Spare Ribs BBQ spare ribs with BBQ, Carolina BBQ or Korean BBQ sauce	2,400
Fajitas Chili lime steak or chicken 2,100 or Prawn fajitas 2,600	
Grilled rump steak, chicken or prawns in chili lime rub (mild or spicy), onions & peppers, served with grated cheese, guacamole, salsa & sour cream & flour tortillas	

Prices include 16% vat, 2% catering levy and 5 % service charge



DESSERTS

Dessert Sampler	For Two 1,700; for Four 3,000
A selection of our dessert list served with ice cream or sorbet	
Marjolaine	800
Layers of nuts meringue with chocolate ganache, praline and cream served with chocolate and caramel sauce	
Tiramisu	800
Layers of espresso and Kahlua laced ladyfingers & mascarpone cream	
Crème Brûlée	800
A classic...baked vanilla custard with caramelized sugar	
Molten chocolate cake	800
served with orange segments, chocolate sauce and vanilla ice cream (please allow 10 minutes)	
Brownie Sundae	750
Served warm w/ vanilla, caramel or espresso chip ice cream & chocolate sauce	
Vegan Brownie Sundae	700
Warm eggless brownie with chocolate sorbet	
Financier	800
Buttery almond cake w raspberries and a scoop of vanilla or caramel ice cream	
Apple Crumb Tart	800
Served warm with a scoop of honey cinnamon, caramel or vanilla ice cream	
Sticky Toffee Pudding	800
caramel sauce and choice of homemade ice cream.	
Chocolate Marzipan Tart	800
Chocolate pastry, almond frangipane, milk chocolate and marzipan served with choice of homemade ice cream	
Affogato	600
Scoop of vanilla, chocolate, brownie or caramel ice cream with an espresso shot	
Homemade Ice Cream (2 scoops)	650
Vanilla, chocolate, caramel, brownie, espresso/chip or honey cinnamon ice cream or hazelnut gelato	
Homemade Sorbet (2 scoops)	600
Passion, pineapple mint, tree tomato, piña colada, lime/ginger or chocolate (vegan)	

Boozy Coffees/Warming Cocktails

Warm Rum or Brandy Dawa	Angostura Rum, honey, lemon & ginger	900
Irish coffee or Boozy Coffee/Double Espresso with whipped cream	w/ Jameson 900 w/Cointreau w/Khalua 850 w/Bailey's 900 w/Amarula 850	900
Hot toddy	Lemon, honey and Famous Grouse	900