



## Function Menu Options

### Hors D'oeuvre Platters

#### **Tapas Platter (serves 4): 6,200/-**

*Fried calamari with dynamite sauces, Panko fish fingers  
BBQ or Korean BBQ wings,  
hummus with crudité and bagel chips and  
Ham, mushroom or truffled potato croquettas*

#### **Vegetarian platter #1 (Serves 4) 5,000/-**

*Hummus with crudité and bagel chips,  
palak paneer samosas,  
garlic & ginger mushrooms  
Mushroom or truffled potato croquettas*

#### **Vegetarian Platter #2 (serves 4): 5,000/-**

*Vietnamese summer rolls with sweet chili sauce  
Palak paneer samosas  
Beetroot hummus and crudité  
Roasted eggplant dip (bhurta) with pita*

#### **Vegan Platter (serves 4): 5,000/-**

*Falafel with mint chutney  
Beetroot hummus and crudité  
Roasted eggplant dip (bhurta) with pita  
Vegetable kebabs*

#### **Samosa Platter 4,200**

**(30 samosas appetizer size)**

*Palak paneer, nyama, or Moroccan lamb*

#### **Nyama or Chicken Skewer Platter 5,500**

*10 lg or (20 cocktail) beef or chicken skewers or  
5 of each (10 each cocktail size) served with Thai peanut sauce  
Served with chips and kachumbari*

#### **Slider Platters 4,500**

*Beef, lamb or vegetarian sliders*

#### **Chicken Wing Platter 4,500**

*BBQ, Korean BBQ, liquid fire, Carolina BBQ or lemon pepper  
Please choose which sauce, or a selection of all four*

#### **Cheese Boards 800 per person**

*Selection of cheeses, served with jam, honey or chutney,  
crackers and fresh bread*

#### **Antipasto platter 2,000 for 1-2/3,900 for 2-3**

*Prosciutto, coppa, salami, camembert, pickled onion, olives and schiacciata*



### **Build your Own Tapas Platter**

Selection of 5 tapas per platter 6,200/-, (5,200 all veg)

Selection of 6 tapas per platter 6,400/- (5,500 all veg)

### **Non-veg**

*Beef or chicken satay  
with Thai peanut sauce*

*Beef samosas*

*Ham/cheese croquetas*

*Chicken wings: BBQ, Carolina BBQ, lemon pepper, liquid fire or Korean BBQ*

*Hoisin Pulled Pork steam buns*

*Moroccan lamb samosas*

*Vietnamese summer rolls*

*with chicken or prawns (+800)*

*Fried calamari with dynamite sauce*

*Mini panko snapper with tartare sauce*

*\*Crab cakes (when available) with chipotle mayo (+800)*

### **Vegetarian**

*Spicy mixed nuts*

*Mushroom or truffle potato croquetas*

*Palak paneer samosas*

*Bruschetta*

*Beetroot hummus w/ bagel chips*

*Ugali fritters with tomato basil*

*Vietnamese summer rolls*

*Vegetarian samosas*

*sweet potato fries with aiolisauce*

*Garlic and ginger mushrooms in phyllo*

*Hoisin tofu steam buns*



**MAIN COURSE/PLATTER OPTIONS**

**up to 30 pax; above 30 pax is a buffet**

**Platters on this page serve 4 pax and come with your choice of starch and choice of vegetables or a salad**

**BBQ Platter** serves 4

**7,500** with rump steak; **7,800** with sirloin steak

Rump steak or sirloin steak

Pork chop or chili/garlic beef or chicken skewers

German sausage: beef, pork or pork and or cheese krainger

**Shamba Nyama Platter** serves 4

**7,500** with rump steak; **7,800** with sirloin steak

Rump steak or sirloin steak

Lamb chops or baby back ribs

Chili garlic beef or chicken skewers or chicken wings

**Pork Platter** serves 4 **7,500**

Pork chop, baby back ribs, pork or pork and cheese sausages

**Chicken Platter** serves 4 **7,500**

BBQ chicken

Chicken wings: please select a sauce)

(BBQ, Korean BBQ, Carolina BBQ, lemon pepper or liquid fire)  
or chili garlic chicken skewers

**Goat Platter** serves 4 **7,500**

Wet fry, dry fry or BBQ or a combination of all three

**Mixed Grill Platter** serves 4 **9,000**

Pork chops, chicken, beef, goat or lamb chops

**Sausage Sampler Platter** **2,300**

Sampler Choose 4: Pork, pork and cheese or beef

**Starch:**

*Chips, potato wedges, irio, ugali*

**Vegetable or Salad**

*Sautéed vegetables, spinach or mixed Green Salad*



## Salad Platters

### **Shamba Salad Platter (serves 4): 3,600/-**

Mixed greens, tomatoes, carrots, cucumbers, beets  
Roasted chickpeas, broccoli and feta

Dressing: balsamic vinaigrette, lemon vinaigrette, ranch dressing or  
yoghurt tahini

### **Ban Mi bowl**

4,800 veg, 6,000 with minced pork /chicken

Vietnamese rice noodles salad bowl, pickled vegetables, carrots, cucumber, red,  
cabbage, daikon, radish, mint, coriander, spicy mixed nuts and spicy mayo

### **Vietnamese summer noodle salad**

4,800; 6,000 with chicken or minced pork

Rice noodles with greens, cucumber, carrots, snow peas, red radish, sprouts,  
green papaya, ginger lime and sesame dressing (vg/veg/gf) or nam prik:  
lime, fish sauce, garlic and spicy mixed nuts

### **Quinoa bowl**

vg/veg 4,800; 6,000 with chicken

Quinoa with grilled vegetables, butternut, kale, avocado,  
hummus & smoked paprika vinaigrette

### **Roasted beetroot salad with feta 4,500**

Roasted beets, mixed greens/, pears, feta, spicy mixed nuts,  
salad seeds and balsamic glaze

5,200 w/chicken      6,200 w/prawns      5,400 breaded fried goat cheese

### **'Nicoise' salad**

6,000 with snapper or 6,400 yellowfin tuna

Mixed greens, green beans, baby potatoes, tomatoes, boiled egg with sautéed  
red snapper or seared rare yellowfin tuna, anchovies & red wine vinaigrette

### **Shamba Salad Sampler platter (serves 4): 3,800/-**

Mixed greens with choice of 3 salads:

Vegetable quinoa salad

Asian chopped Salad

Oriental cucumber salad

Carrot coconut salad

Vegetable couscous salad

Apple Slaw Salad

Vietnamese summer noodle salad

Tabouli salad

Moroccan grilled vegetable salad



## **BBQ Buffets**

Kshs 3,750/per person  
choice of 3 proteins, 2 starches and 2 veg/salads  
4,000 choice of 4 proteins, 3 starches and 3 veg/salad  
4,500/per person choice of 5 proteins

**(served with BBQ sauce, ketchup and chili sauce)**

*Rump steak or sirloin steak with kachumbari  
Chicken with BBQ sauce or chicken skewers  
Lamb chops or roast goat  
BBQ baby back ribs or pork chops  
Sausages (Beef, pork and/or pork & cheese)*

*Served with your choice of chips or chili lime chips, ugali, irio or rice  
And served with sauteed vegetables, spinach, kachumbari or a side salad*

*Paneer skewers-platter (if there are vegetarians)*

*Shamba Salad Platter with assorted dressings  
Garlic bread*

*Fruit Platters  
Mini Dessert Platters*

*Morendat aged beef is also available.*

## **Mbuzi BBQ Ksh 40,000 (serves 25)**

*15 kg whole roast goat  
Choice of wet fry, dry fry, choma and soup*

*Choice of chips or chili lime chips, ugali, irio or potato wedges  
Vegetables and Spinach  
Kachumbari or Mixed green salad*



## **COCKTAIL/BITINGS/ HORS D'OEUVRES OPTIONS**

### **Minimum 15 pax**

#### **Option One: Kshs 2,800 per person**

*Nyama choma skewers with kachumbari or sliders  
Chicken satay with Thai peanut sauce  
Palak paneer, beef or Moroccan Lamb samosas  
Ham and cheese, mushroom or truffled potato croquetas  
Ugali Fritters with tomato basil sauce  
Vietnamese summer rolls with sweet chili sauce, hoisin and nam prik  
Mini bagel chips with Greek, salsa or beet hummus  
Pizzas with assorted toppings*

#### **Option Two; Kshs 3,200 per person**

*Nyama choma skewers with kachumbari or sliders  
Chicken satay with Thai peanut sauce  
Palak paneer, beef or Moroccan Lamb samosas  
Vietnamese summer rolls with sweet chili sauce, hoisin and nam prik  
Ham and cheese, mushroom or truffled potato croquetas  
German sausages (beef, port or pork & cheese) with mustard  
Smoked tilapia canapés  
Pizzas with assorted toppings*

#### **Option Three; Kshs 3,600 per person**

*Nyama choma skewers with kachumbari or sliders  
Palak paneer, beef or Moroccan Lamb samosas  
Palak paneer or meat samosas  
Ugali Fritters with tomato basil sauce  
Crab cakes with chipotle mayo \*when available or fried calamari  
Garlic and ginger prawns  
Ham and cheese, mushroom or truffled potato croquetas  
Pizzas with assorted toppings*



## **2-Course or 3-Course Lunch or Dinner Menu 2,800/3,500**

**(Tues-Fri only, not available on weekends or holidays)**

**2-Course: choose a starter and main or a main and dessert**

### **Starters**

**Soup of the day** served with focaccia

**Croquetas** Ham and cheese or mushroom and cheese (veg) (5 pc )

**Chicken wings** BBQ sauce or liquid fire, Korean BBQ or honey mustard sauce

**Ugali frites** With tomato basil sauce

**Fried calamari** Breaded & fried or sautéed calamari with chipotle mayo, dynamite sauce or tomato basil (pilipili)

**Palak paneer samosas** Spiced spinach and paneer samosas

**Shamba Salad** Mixed greens, tomatoes, carrots, cucumbers and beets

Veggie: chickpeas, broccoli and feta or with grilled chicken

**Vietnamese summer rolls** (veg/vg) Rice paper filled with vermicelli noodles, carrots, cucumber, avocado and mango served with hoisin and sweet chili sauce

### **MAINS**

Served with chips or chili lime chips, irio mash or rice;  
sautéed veg or a side salad

**Steak Fritte** Sirloin steak served with chimichurri sauce

**Herb Roast Spring Chicken** with roasted herb jus

**Red Snapper** Swahili sauce: tomato, ginger, garlic and coconut sauce  
or With a herb and mustard crust served with lemon butter sauce

**Beef Fillet** Grilled to order and served with pepper sauce

**Grilled lamb chops** Lamb loin chops grilled , served with mint pesto

**Roasted pork loin chop** Grilled with apple compote & creamy mushroom herb sauce

**Sweet chili tofu (vegan or with chicken)** Sautéed tofu with sweet chili sauce, aubergine, mushrooms & veg served with rice or vegetable fried udon or soba noodles

### **DESSERTS**

**Affogato** Scoop of vanilla, chocolate or caramel ice cream w an espresso shot

**Brownie Sundae** Warm chocolate brownie, vanilla ice cream & chocolate sauce

**Vegan Brownie Sundae** Warm eggless brownie with chocolate sorbet

**Financier** Buttery almond cake with raspberries with a scoop of vanilla ice cream

**Sticky Toffee Pudding** Caramel sauce and choice of homemade ice cream

**Homemade Ice Cream** (2 scoops) Vanilla, chocolate, caramel, cookies and cream or honey cinnamon

**Homemade Sorbet** (2 scoops) Passion, pineapple mint, tree tomato, lime/ginger or chocolate



## Light lunch menu

### 2-course Lunch Menu 2,000/person

#### **Vietnamese summer noodle salad**

Rice noodles with greens, kale, ginger lime and sesame dressing and spicy mixed nuts. Vegetarian or with grilled chicken

#### **Quinoa bowl**

Quinoa with grilled vegetables, butternut, kale, hummus & smoked paprika vinaigrette Vegetarian or with grilled chicken +250/-

#### **Burrata caprese**

Tomatoes, burrata, basil and rocket served with schiacciata

#### **Shamba Burger**

Two all beef patties, special sauce, lettuce, cheese, pickles on a sesame seed bun... with sauteed onions and peppers

**Spinach and Feta Pizza** Tomato, mozzarella, feta, sautéed spinach and garlic

### ***Dessert***

#### **Tiramisu**

Layers of espresso and Kahlua laced ladyfingers & mascarpone cream

#### **Brownie Sundae**

Warm chocolate brownie, vanilla ice cream and chocolate sauce

**Vegan Brownie Sundae** Warm eggless brownie with chocolate sorbet

#### **Financier**

Buttery almond cake with raspberries served with a scoop of vanilla ice cream

#### **Sticky Toffee Pudding**

Served with caramel sauce and choice of homemade ice cream

#### **Affogato**

Scoop of vanilla, chocolate or caramel ice cream with an espresso shot

#### **Homemade Ice Cream** (2 scoops)

Vanilla, chocolate, caramel, brownie or honey cinnamon ice cream or hazelnut

#### **Homemade Sorbet** (2 scoops)

Passion, pineapple mint, tree tomato, lime/ginger or chocolate (vegan)





## Pizza Menu

+50/- with rocket

**Schiacciata** Thin crisp pizza base with olive oil, oregano, salt & pepper Ksh 450/-  
+ 100 garlic, green chilies and parmesan  
+ 100 with parmesan and truffle oil

**Margherita** tomato sauce, mozzarella and fresh tomatoes 1,100

**Vegetarian** Mushrooms, grilled zucchini, peppers and onions 1,200

**Meat lovers** salami, Italian sausage and onions 1,350

**Meat lovers (pork free)** pepperoni, boerwors and onions 1,350

**Piri Piri chicken** spicy chicken and spinach 1,350

**Al Diavola** salami, black olive and chilies; also delish with a bit of blue cheese 1,350

**Salsicha** Italian sausage and caramelized onions 1,350

**Hawaiian Pizza** with ham and pineapple 1,250

**Spinach and Feta** Tomato, mozzarella, feta, sautéed spinach & garlic 1,250

### Build your Own:

Salami, pepperoni, Italian sausage, boerwors or chicken **Veg & meat** 1,400

Mushrooms, grilled zucchini, peppers, onions, olives, garlic or chilies **Veg only** 1,250

**Vegan Pizza** 1,200

Thin pizza base, tomato sauce, vegan cheese and your choice of veg

**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



### **KIDS MENU OPTIONS**

#### **Kids platter (Serves 4-6) 3,800**

Pork or chicken sausages  
Chicken nuggets with bbq sauce  
Kids sliders (with or without cheese) or veggie sliders  
Chips

#### **Kids beef slider platter (20 pc) 3,800 or Veggies sliders (20 pc) 3,800**

With or without cheese and Chips

#### **Kids Vegetarian Platter (serves 4-6) 3,800**

Palak paneer samosas, chickpea fritters  
Veggie sliders and chips

#### **Kids Bbq Platters(serves 4-6) 4,200**

Sausages skewers cocktail, chicken wings bbq, beef skewers cocktail  
grilled sweet corn and chips

#### **Macaroni and Cheese (Serves 4-6) 2,400**

#### **Build Your Own Pizza**

**1,000 Veg; 1,200 mix of veg and nonveg**

Kids can create their own individual pizzas

#### ***Build your own Brownie, banana split and ice cream sundae bar 750/per child***

*Brownies, bananas  
Vanilla or chocolate ice cream  
Chocolate, caramel and strawberry sauce  
Brownie bits and chocolate chip cookie crumbs  
Chocolate and rainbow sprinkles  
Whipped Cream*

#### ***Kids desserts Platters***

*Fruits skewers, Milk chocolate strawberries with white choc.*

#### **Kids Party Favors**

Assorted mini potted herbs 300/- (please order a week in advance so the herbs can be established)



### **BREAKFAST/BRUNCH OPTIONS**

#### **Bread Plates (serves 4): 2,400/-**

*Sticky buns, Mini bagels, Pain au raisin or chocolate/almond croissants, scones and banana muffins*

#### **Bomboloni** Platter of 6 or 12

Tuscan doughnuts filled with vanilla or chocolate cream

**900 for 6; 1650 for 12**

#### **Shamba Breakfast Platter (serves 4): 4,200/-**

*Scrambled eggs*

*Bacon, Chicken or pork sausages, or sautéed mushrooms*

*Sautéed breakfast potatoes or hash browns*

*Grilled tomatoes*

*Brown or white toast*

*+550 with paleo bread*

#### **Vegan Breakfast Platter (serves 4): 4,000/-**

*Sautéed mushrooms, spinach and tomato*

*Sautéed breakfast potatoes or hash browns*

*+550 with paleo bread*

#### **Fruit Salad (serves 4): 2,000/-**

*Pineapple, Mango, Sweet melon, Passion fruit, Tree tomato*

### **BREAKFAST/BRUNCH BUFFET 3,000**

#### **Fresh fruit salad**

Mangoes, papaya, melon, pineapple, passion and berries

#### **Bread Platters**

Assortment of orange/currant scones, banana muffins, mini mahamri, mini pain au raisin and chocolate almond croissants

**Pancakes and waffles** served with mango pineapple syrup

#### **Scrambled eggs**

**Crispy bacon, pork or chicken sausage**

**Baked beans**

**Hash browns and breakfast potatoes**

#### **Vegan Brunch**

Sautéed mushrooms, sweet potato, spinach & tomatoes

**Filter coffee, tea and herbal tea**



## DESSERT AND CAKE OPTIONS

**Fruit Salad (serves 4-6): 2,000/-** (seasonal fruits)

*Pineapple, Mango, Sweet melon, Passion fruit or Tree tomato*

**Cookies and Brownie Platter: Serves 10-12 4,000/kg (please select 4)**

*Chocolate chip, peanut butter, ugali, oatmeal/raisin, ricciarrelli, brownies*

**Tarts and Mini Desserts 3,500/- Serves 4-6**

*Passion fruit tarts, apple crumb tarts, financier, mini brownies*

**Shamba Dessert Sampler Platter 700/person**

*Selection of Shamba desserts with ice cream and sorbet*

## CAKES

<b>1,000 mini cake</b>	<b>serves 2</b>
<b>2,000 half kilo cake</b>	<b>serves 4</b>
<b>3,500 one kilo/8" cake</b>	<b>Serves 10-12</b>
<b>4,500 1 ½ kg/10" cake</b>	<b>Serves 15-18</b>
<b>6,000 1 ¾ kg/12" cake</b>	<b>Serves 18-26</b>
<b>7,000 2 kg cake</b>	<b>Serves 26-30</b>
<b>10,000 3 Kg cake</b>	<b>Serves 32+</b>
<b>5,000 per KG</b>	<b>with fondant icing</b>

### **Cake Flavors:**

*Double Chocolate Cake*

*Chocolate Caramel*

*Vanilla*

*Vanilla with berries*

*Red Velvet with vanilla frosting*

*Carrot with cream cheese frosting*

*Financier with raspberries*

*Flourless Chocolate Almond Torte with whipped cream*

*Sypro Gyra: chocolate cake, chocolate ganache and praline buttercream*

*Vegan vanilla cake with vanilla frosting*

*Vegan chocolate cake with chocolate frosting*

*Specialty cakes and wedding cakes are also available.,*

*please show us a design of what you have in mind*

*Please inquire.*



## FUNCTION CHARGES

### Event Charges

Covers event management, additional staffing, set up and breakdown. Breakages and separate bar if necessary and gratuity.

Ksh 6,000	3,000 + 3,000 gratuity	15-19 pax	Ksh 50,000	30,000 + 20,000 gratuity	85-100 pax
Ksh 15,000	10,000 + 5,000 gratuity	20-44 pax	Ksh 75,000	50,000 + 25,000 gratuity	100-150 pax
Ksh 25,000	15,000+10,000 gratuity	45-64 pax	Ksh 120,000	80,000 + 40,000 gratuity	250-350
Ksh 35,000	20,000 +15,000 gratuity	65-80 pax	Ksh 180,000	Craft Festival	350+pax

### Cake 'Corkage'

<b>4-8</b>	Ksh 1,000	<b>20+</b>	2,500
<b>10-14</b>	1,500	<b>30+</b>	3,500
<b>16-20</b>	2,000	<b>40+</b>	4,500

### Corkage

Wine	750 ml 2,500; 1.5 ml 5,000
Champagne	3,500

### Rentals, Flowers and Special Decorations

Rentals of tents, lighting, tables, chairs, glassware, crockery and cutlery  
Flowers or special decorations quoted separately

We can refer animators, decorators and kids activities: painting, young engineers and decoupage, etc...

Bouncing castle electricity charge: 5,000/2 hours.

### Photoshoots 5,000+ VAT per hour. ½ day 30,000, full day 55,000

No food or beverage from outside.

### Minimum Spend 2,250 per person on weekends

Please don't hesitate to call us to discuss the details of your event and your menu preferences.

**Deposit** Please make a deposit of 50% to confirm your event by direct deposit, mpesa. Mpesa buy goods: 773330, cheque or cash.

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