

**LUNCH MENU To Start...**

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

<b>Shamba salad</b> (vg without feta/Veg)	1,200
Mixed greens, tomatoes, carrots, cucumbers, beets, chick peas, avocado, broccoli & feta	
<b>'Nicoise' salad</b>	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	
<b>Ban mi bowl</b>	+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	
<b>Halloumi salad</b> (veg)	1,350
Greens/kale, quinoa, rst butternut, avocado, cherry tomatoes, raspberries & grilled halloumi	
<b>Bibimbap *Korean rice Bowl</b>	1,500 with tofu 1,800 with Chicken,beef or Pork mince
Steamed rice, sautéed bok choy, carrots, mushrooms and pickled daikon and cucumber and sunny side up eggs and spicy bibimbap sauce	
<b>Quinoa bowl</b> vg/veg	+400 w grilled Halloumi 1,200
Quinoa w/ grilled veg, butternut, kale, avocado, beet/plain hummus & smoked paprika vin	
<b>Roasted beetroot salad with feta</b>	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	
<b>Burrata caprese</b> (veg)	half 1,500/full 1,800
Tomatoes, burrata, basil and rocket served with schiacciata +600 with prosciutto	

## SANDWICHES/BURGERS

Sandwiches and burgers served with choice of chips (plain, chili lime mild or hot), a side salad or kachumbari

<b>Toasted bagel</b> (plain, sesame or poppy)		
with cream cheese, tomato, onion and cucumber (veg)		Ksh 950
with cream cheese and smoked salmon and capers		1,400
<b>Ciabatta "club"</b>		1,400
Grilled chicken, bacon, avocado and grilled vegetables on toasted ciabatta		
<b>BLT</b> Toasted ciabatta, crispy bacon, lettuce & tomato with mayo or piri piri mayo		1,400
Avocado or grilled zucchini optional		
<b>BBQ pulled pork or beef on baguette</b>		1,500
Slow cooked pork shoulder or beef brisket w/ caramelized onions, bbq sauce & rocket		
<b>Korean steak sandwich</b>		1,600
with jalapeño garlic mayo, sweet chili sauce, red and yellow peppers, onions and everyday cheese on ciabatta, focaccia or a baguette served with chips		
<b>Leo's Original</b> Mozzarella, fresh tomatoes & green sauce	<b>h. vegetarian</b>	1,100
Served on a baguette	+ prosciutto	1,400
<b>Campagnolo</b> Spiced cheese, spiced olives, marinated eggplant, cheddar cheese & sundried tomatoes	vegetarian	1,100
	+ prosciutto or salami	1,400
<b>Lonza</b> Baguette with spiced cheese, spiced olives, grilled zucchini, cheddar cheese, sundried tomatoes and green sauce	vegetarian	1,100
	+ Coppa	1,400
<b>Shamba burger</b>		1,350
Two all beef patties, special sauce, lettuce, cheese, pickles on a sesame seed bun...		
Add bacon +250 blue cheese +200 onions & peppers +150 fried egg + 100 guac +150		
<b>Hawaiian chicken burger</b>	+300 with bacon +250 w/ sautéed mushrooms	1,300
Grilled chicken breast with grilled pineapple, onions and peppers, cheese & ranch dressing		
<b>Sweet potato and spinach burger</b> (veg/vegan/gf without bread)		1,200
On rosemary focaccia with guacamole, lettuce, tomato and onions		
<b>VEGETARIAN (w/ options)</b>		
<b>Zoodles</b> (VG/veg/GF) w/chicken +350 or w/prawns +650		1,100
Zucchini 'noodles' with sautéed vegetables and tomato basil or vegan pesto		
<b>Ravioli: spinach and ricotta or butternut/amaretti</b>		1,500
<b>Mushroom and ricotta or chicken/macadamia nut</b>		1,600
Tomato basil, creamy tomato basil or sage, brown butter, tomatoes & Parmesan		
<b>Stir-fried teriyaki noodles</b>		1,350
w/chicken +350 w/ rump steak +400 or w/prawns +650		
Choice of rice noodles, udon or soba noodles with stir-fried veg, spring onions & spicy nuts		
<b>Sweet and sour tofu</b> 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, pak choy, chilies & spicy mixed nuts		
<b>Fish, shredded beef or pork, or tofu tacos</b>		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		
<b>Enchilada rojas</b>	pulled pork or chicken + 350 or prawns +650	1,400
Corn tortillas filled with beans and cheese, red enchiladas sauce and your choice		
Calabasitas : Zucchini, mushroom and corn served with guacamole salsa		
<b>Mission burritos</b> + 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)		
<b>Sopa azteca</b> 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**

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

<b>Steak Fritte</b> 350 gr sirloin steak served with chimichurri sauce	2,200
<b>Beef Fillet</b> 300 gr grilled to order and served with pepper sauce	2,200
<b>Feta &amp; coriander stuffed Chicken breast</b> served with grainy mustard/mushroom sauce	2,000
<b>Herb Roast Spring Chicken</b> with roasted herb jus	2,200
<b>Swahili snapper curry</b> +650 with prawns Served with coconut rice, chapati and sautéed vegetables	2,000
<b>Red Snapper</b> +650 with prawns with a herb and mustard crust and lemon, butter and herb sauce <b>or</b> pan seared w/ Swahili sauce <b>or</b> Mediterranean w/ lemon, capers, tomatoes & olive oil	2,000 or <b>Salmon</b> 2,800
<b>Grilled lamb chops</b> Lamb loin chops grilled, served with arugula pesto	2,400
<b>Roasted pork loin chop</b> Grilled with apple compote and creamy mushroom herb sauce	2,200
<b>Pork Fillet Milanese</b> Breaded pork fillet, roasted garlic tomato sauce and salsa verde	2,200
<b>BBQ Spare Ribs</b> BBQ spare ribs with BBQ, Carolina BBQ or Korean BBQ sauce	2,400
<b>Fajitas</b> <b>Chili lime steak or chicken</b> 2,100 <b>or Prawn fajitas</b> 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

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

## Coffee

<b>Filter coffee</b>	300
<b>Decaf coffee</b>	350
<b>Americano</b>	Single 200/Double 250

	Single	Double
<b>Espresso</b>	150	200
<b>Macchiato</b>	180	220
<b>Cappuccino</b>	250	300
<b>Café latte</b>	250	300
<b>Mocha</b>	300	350
<b>Flat white</b>	250	300

+ 150 w/ soy milk, oat or almond milk  
+100 with vanilla, caramel or hazelnut syrup

<b>Kiddiccino</b>	100
<b>Spring Valley Cold Brew Coffee</b>	350
<b>Hot chocolate</b>	350
<b>Masala tea</b>	300
<b>Kienyeji latte</b>	300
<b>Dawa</b> -lime, ginger and honey	300

## Sparkling/Champagne

John B Sparkling Wine, SA <i>Full bodied dry sparkling wine w/fresh citrus flavor</i>	800/3,600
Giusti Sparkling, Extra Dry, Italy <i>Intense yet delicate, fruity and floral note</i>	5,400
Guisti Rosalia Prosecco Brut extra dry, Italy <i>Intense, fruity, with hints of golden apple and lemon</i>	5,900
Guisti Rosalia Prosecco Rose, Italy <i>Expresses pleasant and elegant hints of both yellow and red fruit on the nose</i>	5,900
Guisti Prosecco Brut, Italy <i>Dry, intense green fruit on the nose and palate with good acidity</i>	5,900
Lacourte Godbillon Terroirs D'ecueil Champagne <i>A blend of 85% Pinot Noir and 15% Chardonnay, showcasing the focused acidity and intriguing texture that carries through every Lacourte-Godbillon Champagne</i>	10,000

## Rosé

Quereu Rosé, Chile , 2020 <i>Aromas of cherries, raspberries and strawberries with refreshing acidity and long finish</i>	700 gls; 3,500/btl
Casal Mendes Rose, Portugal <i>Pale pink color. Intense aroma, fruity with pineapple and banana nuances. Good acidity, which gives it great freshness and balance</i>	3,400
Flagstone Poetry Cinsault Rosé, 2018 <i>Aromas of crushed summer berries with subtle spicy tones. On the palate, expressive juicy berry flavours, follow through on the palate with a soft, delicious fruity finish!</i>	3,600
Bruce Jack Blush, 2021 South Africa <i>This wine has mouthwatering acidity and a delicate finish with characteristic citrus aromas and flavours; stone fruit and tropical fruit notes</i>	4,000
B & G Grenache – Syrah Rose, 2021, South Africa <i>Flattering nose with red fruit aroma and floral notes</i>	4,200
Trumpeter Rose de Malbec, 2019, Argentina <i>Aromas of cherries and strawberries, fruity yet delicate and remarkably fresh on the palate</i>	4,200
De grendel Rosé, 2020, South Africa <i>Aromas of pink summer fruits and the taste of crisp, dry fresh and sappy berries</i>	4,400

## White

Pequena Vasija Sauvignon Blanc, 2021, Argentina, <i>Fresh, lively acidity, aromatic and vibrant</i>	750/gls; 3,600/btl
San Felipe Chardonnay, 2022, Argentina <i>Well balanced with aromas of ripe peach, apple and tropical pineapple</i>	750/gls; 3,600/btl
KWV Classic Chenin Blanc, South Africa <i>Vibrant and fresh taste with good upfront notes of green fruit</i>	3,400
Casal Mendes Vinho Verde, Portugal <i>Fruity, light and lively with a soft, rounded and slightly off dry palate</i>	3,400
Dragon's back Naturally Sweet, South Africa <i>Upfront floral aromas and well balanced with a crisp acidity</i>	3,500
San Felipe Pinot Grigio, Argentina <i>A highly aromatic pinot gris with tropical fruit and pear flavours and balanced acidity</i>	3,600

Clear Water Cove, Sauvignon Blanc, New Zealand, 2018 <i>Fresh and fruity with prominent flavours with a flinty finish</i>	4,200
Haute Cabriere Unwooded Chardonnay, South Africa <i>Fresh and vibrant, citrus and ripe tropical fruits on the palate</i>	4,400
Vergelegen, Premium Sauvignon Blanc, South Africa <i>Crisp, intensely flavored with green fruit flavor</i>	4,500
Diemersdal, Sauvignon Blanc 2018, South Africa <i>Multilayered aroma and taste of gooseberries and tropical fruits</i>	4,500
Rietvallei Chenin Blanc 2018, South Africa <i>Full bodied and rich with dried apple and fresh citrus notes</i>	4,500
Lavis Reisling, Italy, 2020 <i>An elegant balance of citrus fruit flavor and subtle minerality notes</i>	4,600
Longheri, Pinot Grigio delle Venezie, Italy <i>Intense fruity aroma and a good fresh fruity taste</i>	5,000

### Red

Pequeña Vasija, Malbec, 2021, Argentina <i>Soft earthy rich and balanced fruity wine.</i>	750/gls;3,600/btl
Pequeña Vasija, Cab sauv/Syrah, 2021, Argentina <i>A 50/50 blend: ruby red color, big, jammy nose with well a balanced &amp; smooth palate</i>	750/gls;3,600/btl
Dragon's Back, natural sweet red wine, South Africa <i>Deep, ruby red coloured with attractive blackberry aromas, balanced with smooth tannins</i>	3,500
KWV, Merlot, South Africa <i>Ripe plum and sour cherry with nuances of black pepper and cedary oak</i>	3,600
Montepulciano D'Abbruzzo. Italy <i>Deep plum colour with intense aromas of spice and cherries, medium bodied</i>	4,000
Lamura Nero D'Avola, Italy <i>Organically grown grapes from sunbaked Sicily, red berry fruit flavours</i>	4,000
Navarro Correas Malbec, 2021, Argentina <i>Medium body with round tanins and an aroma of ripe plums</i>	4,500
Calvet Grand Reserve, Bordeaux, France <i>Dark ruby with a spicy nose of coffee and caramel with a hint of notes of jam</i>	4,600
Rietvallei, Cabernet Sauvignon, South Africa <i>Plenty red and black fruit flavors infused with cherry and cassis</i>	4,700
Three Thieves Pinot Noir, California <i>A fruity wine with a silky texture balanced by mouth watering acidity</i>	4,800
Vergelegen, Cabernet Sauvignon/Merlot, South Africa <i>Deep coloured, medium bodied blend and matured in oak casks</i>	4,800
Rietvallei Shiraz, 2021 <i>Intense ruby red coloured, fruit and peppery flavour</i>	5,200
Asara, Merlot, 2015, South Africa <i>Smooth, well balanced with fruity fresh red fruits</i>	5,400
Diermersfontein, Pinotage 2016, South Africa <i>Dark chocolate and coffee flavours</i>	5,400
Lourensford River Garden Shiraz, 2015, South Africa <i>Rich berry flavours with hints of pepper and firm tannins</i>	5,600
Spier Creative Block 5, 2018, South Africa <i>A stylishly integrated cuvée of cabernet sauvignon with 52% merlot, cabernet Franc, petit Verdot and malbec</i>	6,400