



TASTE OF KENYA

STARTERS

Vegetable Samosa *V*

Crispy pastry pockets filled with a savory blend of spiced vegetables, deep-fried to golden perfection.

Meat Samosa

Golden, crispy pastry triangles generously filled with seasoned minced meat.

Fish Ball

Flavorful fish balls, lightly fried and served with a zesty dip.

Beef Kachumbari

Our fresh Kachumbari salad elevated with tender strips of seasoned beef.

Kachumbari *V • GF • Spicy*

A vibrant Kenyan salsa-style salad with diced tomatoes, sweet peppers, red onion, and a hint of chili.

Beef / Chicken Sausage

Succulent grilled beef or chicken sausages, seasoned with local spices.

SOUPS

Fish Soup

A comforting and aromatic fish soup, rich with local flavors and spices.

Beef Soup

A hearty and warming beef broth, slow-simmered with vegetables and herbs.

Pumpkin Soup *V • GF*

Creamy and rich pumpkin soup, subtly spiced and utterly comforting.

Mixed Vegetable Soup *V • GF*

A wholesome and flavorful soup brimming with a variety of garden-fresh vegetables.

Clear Octopus Soup *GF*

A delicate and clear broth featuring tender octopus, light and flavorful.

MAIN COURSES - MEAT

Pilau Rice

Fragrant basmati rice cooked with aromatic spices and tender meat (or vegetables), a East African classic.

Biryani

A flavorful rice dish, traditionally layered with marinated meat or vegetables and rich spices, slow-cooked to perfection.

Fry Beef

Tender pieces of beef, stir-fried with local spices and vegetables until golden and flavorful.

Chicken Curry

Succulent chicken pieces simmered in a rich and aromatic curry sauce, a comforting local favorite.

Grill Chicken *GF*

Marinated chicken, perfectly grilled to a tender and smoky finish.

Chicken Stew

A hearty and comforting stew of tender chicken and vegetables, slow-cooked in a rich savory broth.

Skewers (Mshikaki) *GF*

Grilled skewers (Mshikaki) featuring your choice of tender liver, succulent fish, or marinated beef.

MAIN COURSES - FISH & SEAFOOD

Fried Coconut Prawns

Succulent prawns coated in crispy coconut flakes and deep-fried to golden perfection.

Prawns Curry

A fragrant and rich curry with plump prawns, simmered in a spiced coconut milk sauce.

Indian Crab

Fresh crab prepared in a rich, aromatic Indian-inspired curry sauce, a coastal delicacy.

Tafi Karanga *GF*

Locally sourced Tilapia (Tafi), deep-fried to a golden crisp, a classic Kenyan favorite.

Coconut Prawn Stew *GF*

Plump prawns simmered in a luscious coconut milk stew, infused with aromatic coastal spices.

Special Fish Curry (Samaki wa Kupaka) *GF*

A renowned Swahili dish: grilled fish coated in a rich, spiced coconut and tamarind sauce, a true delicacy.

SIDES

Mchicha *V • GF*

Freshly prepared African spinach, sautéed to perfection with local spices.

Lady Finger *V • GF*

Fresh okra pods, gently cooked and seasoned.

Potato Stew (Side) *V • GF*

Hearty potato stew, slow-cooked in a savory broth with herbs.

Cabbage (Side) *V • GF*

Sautéed fresh cabbage, simply prepared to complement your meal.

Chips Masala *V • Spicy*

Crispy French fries tossed in a spicy, tangy tomato-based masala sauce.

BEVERAGES

Kenya Tea *V • GF*

Premium Kenyan black tea, known for its bright flavor and invigorating aroma.