LIGHT BITES

SPICY CHICKEN WINGS KSHS 1,800

Deep-fried unbreaded chicken wings coated with hot bbq sauce served with celery and blue cheese dip.

DEEP FRIED CALAMARI KSHS 1,600

lightly dusted and deep-fried to crispy and golden served alongside a Peri-Peri Yogurt Dip.



SAMOSAS

Flaky and crunchy accompanied with a lime wedge and tamarind chutney.

KSHS 800 Beef

• Chicken Kshs 800

• Vegetables Kshs 800

VEGETABLE SPRING ROLLS KSHS 800

Crispy vegetable spring rolls with a sweet and sour dip

PRAWNS BROCHETTE Kshs 3,500

Marinated with the garlic, ginger, lime and soy set on a spiced guacamole.

PIZZA/PASTA

MARGHERITA Kshs 1,550

Homemade tomato sauce on grilled tomatoes, mozzarella and basil.

SIGNATURE PIZZA Kshs 2,700

Mascarpone, mozzarella, gorgonzola and pears topped with walnuts, soft thyme, arugula and balsamic cream/glace)

MEAT LOVERS KSHS 2,350

Pizza; Salami, matured ham, bacon, sausages, bolognaise and mozzarella

PIZZA ALA PESTO KSHS 1,950

Traditionally topped with pieces of mozzarella and the famous pesto Genovese sauce.

CHICKEN TIKKA MASALA PIZZA KSHS 2,300

Spicy chicken marinated in tandoori masala, garnished with crunchy chopped onions and fresh coriander.

KSHS 2,350

PENNE OR SPAGHETTI CARBONARA

Sliced fresh mushrooms, sun-dried tomatoes, and pancetta (bacon) tossed in a spectacular garlic cream sauce.

Please let your server know of any health and dietary concerns.

SOUPS

CREAMY BUTTERNUT AND CORIANDER

KSHS 1.000

Roasted butternut squash with pumpkin seeds and cold creme fraiche.

CAPPUCINO OF MUSHROOM

KSHS 1.400

Garnished with tender bites of mushroom pieces And a quenelle of herbed fresh cream.



PLUM TOMATO

KSHS 1,000

Made with fresh tomatoes and thyme complimented with herbed croutons.

DAILY CHEF'S KETTLE

KSHS 1,000

Special Soup of the day . Please ask your waitron for today's flavor

CHICKEN NOODLE KSHS 1,150

Shredded chicken, noodles, fresh vegetables and a rich broth flavored with lemongrass.

CHILLED CUCUMBER AND AVOCADO

KSHS 1,000

Blended with natural yogurt, vegetable broth, lemon juice, topped with cucumber spaghetti

$\underline{\mathrm{SALAD}}$

SIGNATURE SALAD KSHS 2.700

Matured ham, fresh tomato salad with mozzarella served with sourdough bread

SWEETCORN, CHICK PEAS AND AVOCADO

KSHS 1.000

Pan seared sweetcorn and chick peas topped with avocado chunks, and drizzled of pomegranate and mustard vinaigrette.

CAESAR SALAD

Romaine lettuce and croutons dressed with lemon juice, olive oil, egg, Worcestershire sauce, beef bacon, parmesan cheese and anchovies.

• Vegetarian KSHS 1,500

• Chicken KSHS 1,800

Prawns KSHS 2,800

POTATO SALAD WITH MANGO KSHS 1,000

Fresh chili, grilled baby corn, pea shoots, served with a mustard vinaigrette.

THE CLASSIC GREEK SALAD

KSHS 1,500

Cucumbers, tomatoes, bell peppers, red onion, olives, and feta cheese dressed with red wine and mustard vinaigrette

Our food may contain milk, eggs, soya, sea shells, pork, nuts, alcohol, peanuts, and butter. Please let your server know of any health and dietary concerns.

MAIN COURSES

MALINDI RED SNAPPER

Fresh snapper fillet marinated with garlic and fresh herbs served with lemon butter sauce

KSHS 3,100

FISH'N CHIPS

Deep fried tilapia fillet in batter and served with chips accompanied with

KSHS 2,850



BEEF FILLET

KSHS 3,400

Charcoal grilled Fillet steak with potato fondant, roasted shallots, mushroom marmalade in port wine reduction.

AGED SIRLOIN STEAK

KSHS 3,400

KSHS 3,500

Char grilled sirloin steak served with farmhouse potatoes and side salad

RIB EYE STEAK

Infused within thyme, cognac and green peppercorn served with rich balsamic reduction

BBQ PORK SPARE RIBS oven barbecue ribs slathered in a sticky barbecue sauce with a kick of garlic and sweet ginger

GRILLED PORK CHOPS KSHS 2,850

Honey and garlic marinated Pork chops, served with grilled vegetables, tossed in browned butter and sauce with chives.

CROWN OF LAMB KSHS 4,500

Tea-smoked lamb cutlets set on a bed of pickled butternut served with fresh red wine and rosmery reduction



LEMON BABY CHICKEN

KSHS 2,850

Packed with tropical flavors thanks to fresh lemon, coriander seeds, and thyme, served with rosemary and pot wine reduction

Please let your server know of any health and dietary concerns.



ACCOMPANIMENTS



"French fries, Roast potato, Mashed potato, Baked potato, Sauteed potatoes, Vegetable fried rice, Steamed Rice, Ugali, Chapati and Mukimo.

BURGERS, WRAPS & SANDWICHES

CHICKEN WRAP KSHS 2.100

Tortilla bread filled with grilled chicken, lettuce, shredded cheddar cheese, and a drizzle of ranch dressing

FALAFEL WRAP KSHS 1,900

Chick pea balls wrapped with hummus, lettuce, rocket salad, avocado, and fresh herbs topped with a tahini sauce.



BURGERS.

Set on a bed of lettuce, tomatoes, and caramelized onion served with coleslaw and French fries.

• Beef lilly (signature) KSHS 2,300

• Chicken KSHS 1.950

Classic beef KSHS 1,950

CLASSIC HAM, CHEESE AND TOMATO

All time favorite sandwich accompanied with side salad and French fries

BEEF STEAK LILLY KSHS 2,100

Grilled tender sliver of beef fillet set on on a baguette topped with caramelized onion and dijon mustard

CHICKEN MAYO KSHS 2,100

CHICKEN MAYO Shredded roast chicken, dressed with fresh mayo on a toasted brown bread

LOCAL DELICACY

KENYAN MIXED GRILL PLATTER (enough for a family of 4)

Pork riblets(150gm), beef medallions(4pcs), goat skewers (4pcs), chicken lollipop(4pcs), 2 pieces choma sausages and mini lamb chops(2 pcs) served with kachumbari accompaniment of your choice and sauce of your choice.

Half portion availlable on request

KSHS 3,100

WHOLE TILAPIA KSHS 2,550

Whole tilapia deep fried and cooked Kenyan style. Served with ugali and creamed spinach.

KUKU KIENYEJI (enough for a family of four)

KSHS 6,500

Organic chicken cooked until soft with fresh tomatoes, onion, garlic and fresh coriander traditionally served with ugali and creamed spinach

KSHS 4,500

Half kuku kienyeji

Please let your server know of any health and dietary concerns.

KSHS 4,700

KSHS 2,100

VEGETARIAN DISHES

MUSHROOM RAVIOLI

KSHS 2,100

Wild Mushroom Ravioli with Truffle Butter and Toasted Hazelnuts

DEEP-FRIED HALLOUMI CHEESE KSHS 1,900

Super crispy on the outside, soft and fluffy on the inside served with spicy marinara sauce accompanied by guacamole

MELANZANE PARMIGIANA

KSHS 2.100

Made with tomato, aubergine and vegetarian mozzarella, and glazed with parmesan cheese



INDIAN CORNER

LIGHT BITES

MARU BHAJIA

KSHS 1,000

Basically a crispy roast potato or pakora made from seasoned grams flour with a touch of turmeric



SWEET POTATO CHAT

KSHS 1,000

Dusted with gram flour tossed with onions, fresh coriander, tomatoes, pomegranate seeds, and tamarind

CHILI PANEER

KSHS 2.100

made with cubes of paneer & veggies marinated with vogurt and spices

MAINS

CHICKEN TIKKA MASALA

KSHS 2,200

classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious and super aromatic tikka masala

MUTTON ROGAN JOSH

KSHS 1,800

Traditional Indian lamb curry made with aromatic spices, ghee and natural yogurt

VEGETABLE CURRY

KSHS 2,100

Warm and tangy vegetable curry cooled with coconut milk and exotic spices

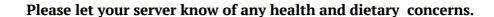
PANEER MAKHANI.

KSHS 2,100

Soft and mellow paneer cubes cooked in spicy and rich Mughlai gravy of tomato, cashew nuts, milk cream and butter

PRAWNS MASALA

king prawns cooked in a rustic Indian sauce made with onions and tomatoes, along with aromatics such as ginger, garlic, and Indian spices.



TOTO'S CORNER

KSHS 1,150

CHICKEN LITTLE

Deep fried crispy nuggets served on a basket with classic mayo



FINDING NEMO

KSHS 1,100

Coconut breaded fish fingers accompanied with french fries with tartar sauce.

PINOCCIO STIX KSHS 1,150 Sausage and Mash dish served with onion gravy, but may also include fried onions and peas.





POWER PUNCH KSHS 1,100 Mini cheeseburger sliders packed with lettuces, tomatoes served with french fries

PASTA KSHS 1,100 Penne, fusilli or spaghetti served with either bolognaise sauce, tomato sauce or creamy white sauce and topped with parmesan shavings.



DESSERT AND CAKES

NO BAKE MIXED BERRY CHEESECAKE

KSHS 1,600

A blend of strawberries, rasp berries and blue berries with cream cheese chilled to perfection



LEMON PIE

KSHS 1,150

Unbelievably creamy lemon pie with tangy lemony goodness!

CARROT CAKE

KSHS 1,400

Incredibly moist, sweet and flavourful carrot gateau with a white cream cheese frosting

BLACK FOREST CAKE

KSHS 1,600

The irresistible chocolate sponge cake with a rich cherry filling with layers of sponge cake sandwiched with whipped cream and cherries.

RED VELVET KSHS 1,400

A healthy option(free of food colour)red velvet cake made with beetroot puree and rich cocoa, layered with ermine icing.

<u>CHOCOLATES</u>

MOIST CHOCOLATE GATEAU KSHS 1,400 A rich, chocolatey and decadent gateau with layers of sponge and ganache

CHOCOLATE BROWNIE

KSHS 1,400

A fudgy, chocolate-baked confection finished with a shiny gloss. served with a scoop of strawberry

MOLTEN CHOCOLATE LAVA

KSHS 1.400

A popular dessert that combines the elements of a chocolate cake and a souffle. Served with a scoop of vanilla ice cream





$\overline{ ext{SPECIAL}}$

SIGNATURE

KSHS 1.200

old-fashioned Danish dessert comprising of layers of stewed apples, caramelized oats and finished with whipped cream

VANILLA CRÈME BRULEE KSHS 800 A classic, rich, custard-based dessert topped with a layer of brittle caramelized sugar

HOME MADE TIRAMISU

KSHS 1,600

A classic coffee-flavored Italian dessert made of Savoiardi biscuits dipped in strong coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with cocoa.

TROPICAL MIXED FRUIT SALAD

KSHS 800

A medley of minted fresh tropical fruits topped up with mixed berries

Please let your server know of any health and dietary concerns.

ICE CREAM



CHOCOLATE KSHS 900
STRAWBERRY KSHS 900
PISTACHIO KSHS 900
VANILLA KSHS 900



Order a shake of your favourite flavor

CHOCOLATE KSHS 1,000

STRAWBERRY KSHS 1,000

PISTACHIO KSHS 1,000

VANILLA KSHS 1,000



Please let your server know of any health and dietary concerns.

CAKES

CHOCOLATE TRUFFLE

layered with ganache and chocolate truffle beautifully flavored with Grand Marnier coated with chocolate butter cream

1 KG - KSH 4,000





ORANGE

Moist, soft, and tender orange cake bursting with fresh orange with a orange glaze topping

1 KG - KSH 3,500

CARROT

A rich, perfectly spiced carrot cake. With a texture from the grated carrots, shredded coconut, chopped nuts, and raisins.

1KG - KSH 4.000





BLACK FOREST

The irresistible chocolate sponge cake that originated in Germany, with a rich cherry filling. It has several layers of sponge cake sandwiched with whipped cream and cherries.

1 KG - KSH 3,000



A healthy option(free of food colour)red velvet cake made with beetroot puree and rich cocoa, layered with ermine icing.

1 KG- KSH 3,500





WHITE FOREST

white vanilla cake layered between cherry filling and a white chocolate whipped cream frosting. Top it with white chocolate shavings

1 KG - KSH 3,000

HOT BEVERAGE

NON COFFEE

Brewed tea	KSH 500
English tea	KSH 500
Herbal teas	KSH 500
The Hattons Dawa	KSH 650
Hot chocolate	KSH 600
Iced teas	KSH 450
Kenyan tea	KSH 650
Masala tea	KSH 650

COFFEE AND DECAF

Espresso	KSH 400
Espresso Macchiato	KSH 450
Americano	KSH 500
Freshly Brewed Coffee	KSH 700
Cortado	KSH 600
Flat White	KSH 600
Cappuccino	KSH 700
Caffé Latte	KSH 700
Iced Latte	KSH 700
Iced Americano	KSH 550
Caffé Mocha	KSH 700
Extra shot	KSH 200

COFFEE

Mount Elgon Espresso - our espresso bean is 70-80% washed and 20-30% natural processed. It is a dark roast and you can expect notes of almonds, dried fruits such as raisins.

For Pour-Over we offer:

Great Lakes Sun-dried - is a sun-dried natural processed coffee.

Expect a medium-dark roast that leaves you with a characteristic coffee with notes of red berries, melon and a winey aftertaste.

Trace Kenya Supreme - Is an organic handpicked and washed coffee from the western part of Kenya.

It is a light-medium roast with intense sweetness, light fruity acidity, citrusy and notes of apricot.

Please note that our milky beverages such as café latte and cappuccino are served at a temperature of 60-70 °C. This is how we find the coffee best.

Let your server know if you want your milk extra hot.