

# FOODS MENU

## hot beverages

Treasure House Coffee	200
Americano	250
Double Cappuccino	300
Caffe Latte	300
Caffe Mocha	300
Single Espresso	200
Double Espresso	300
Espresso Machiato	250
Hot Chocolate	300
Hot Lemon, Giinger & Honey	300
Masala Tea	300
Mixed Tea	250
Black Tea	200

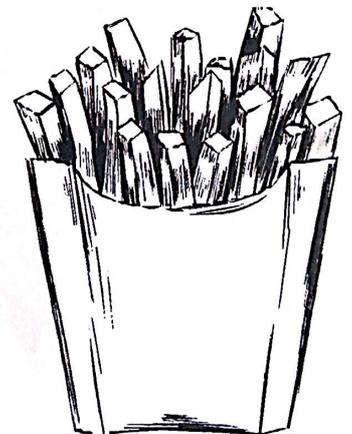
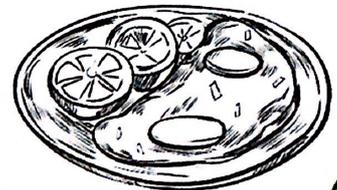
*(Carmomile, Peppermint, Green Tea, Early Grey, Roiboos & Hibiscus)*

## BREAKFAST

Gardens Breakfast <i>(2 Eggs, Toast, Sausages, Bacon, Grilled Tomato, Fries served with glass of fresh juice)</i>	950
English Breakfast <i>(2 Eggs, Toast, Sausages or Bacon, Grilled Tomato, roast potatoes)</i>	950
Treasures Breakfast <i>(sweet potatoes or nduma, 2eggs, baked beans with porridge)</i>	700
Caffe Breakfast <i>(2 eggs, Sausages, toast with a cup of house coffee)</i>	700
Pan Cakes (3pcs)	500
Spanish Omelette	350
Fried Eggs (2)	200

## starters/bitings

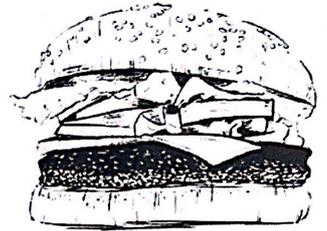
Fish Finger	800
Chicken Wings	800
Chicken Nuggets	800
Beef Strips	800
Chicken Strips	800
Drum Sticks	600
Soup of the Day (Confirm from the crew) <i>(Mushroom Soup, Tomato Soup or Bone Soup)</i>	600





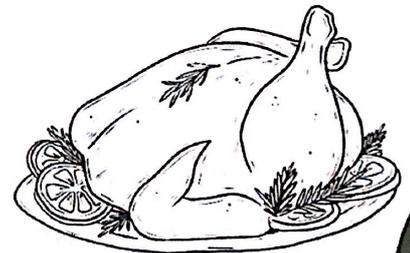
**snacks**

Samosa (meat)	200
A pair of sausages (Beef)	200
Choma Sausage	200
Chapati (2)	200
Spring Rolls	200



**MAIN COURSE**

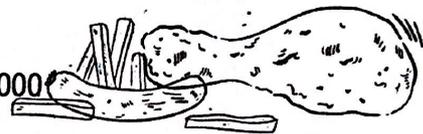
Grilled Nile Perch <i>A whole fish nicely marinated and frilled to give the true taste of West Africa</i>	1,800
Tilapia <i>A whole stewed or wet fried with herbs to give a finger licking taste</i>	1,350
Chicken Kienyeji ( <i>Made to your satisfaction dry, wet fry or grilled</i> )	
Full	2,350
Half	1,250
Chicken Kienyeji ( <i>in peanut sauce</i> )	
Full	2,400
Half	1,300
Mutton / Goat <i>Nicely prepared to your preferred style (Wet Fry, Dry Fry or Choma)</i>	
1 Kg	1,950
Half	1,100
Beef ( <i>Nicely prepared to your preferred style</i> ) <i>Wet fry, Dry fry or Choma</i>	
Full Beef	1,500
Half	800
BBQ Spare Ribs <i>600gm rack of BBQ pork ribs</i>	1,500
Pork Chops <i>A rack of 3 porks on a bed of creamed spinach served with sauteed potatoes</i>	1,200
Beef Fillet	1,200





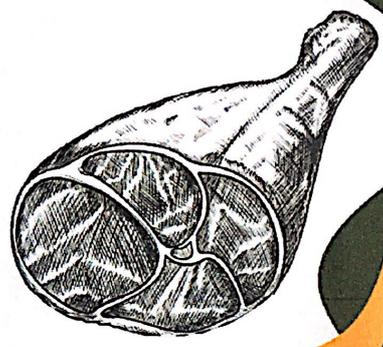
main course

T-Bone Steak <i>(500g of beef grilled on bone)</i>	1,500
Pepper Steak <i>(Grilled fillet steak with pepper sauce)</i>	1,200
Chicken Breast <i>(2 flame grilled lemon and herb chicken breasts served with a salad fries)</i>	1,000
Fish and Chips	1,000



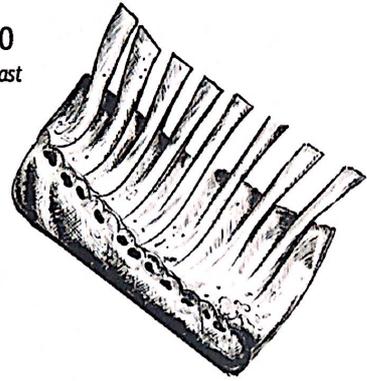
choma zone

Goat Rib / Mbavu :	Full	2,000
	Half	1,100
Goat Rib Special:	Full	2,200
	Half	1,200
Goat Arm / Mkono		1,800
Goat Arm Special		2,000
Goat Hind Leg / Mguu		2,200
Goat Hind Leg Special		2,400
Whole Goat		15,000



platters

Mix Grill Platters <i>(Chicken strips, beef strip, bbq wings, mbuzi choma served with fries and kachumbari)</i>	3,000
Treasures Family Platter <i>(1/4 Chicken, 1/4 mbuzi choma, spare ribs, fish fingers &amp; choma sausages served with roast potatoes and kachumbari)</i>	3,500



sides

Plantain ( <i>West Africa Fried Bananas, All Traditional</i> )	450
Managu (Traditional Wild Veges)	300
Creamed Managu	300
Creamed Mchicha	300
Mchicha (African Spinach)	300
Kunde	300
Pondu/Sombe (Cassava Leaves)	350
French Fries	250
Saute Potatoes (Onion Tossed Potatoes)	350
Rice (First Class Steamed Rice)	200
Vegetable Rice	300
Fufu	300
White Ugali	200
Brown Ugali	200
Masala Chips	500
Potato Wedges	350

