

# APPETIZERS

## SALADS

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Mixed Organic Kenyan Salad (V) From Local harvest	600
Caesar Salad A green salad of romaine lettuce and croutons dressed with lime, olives	600
Chicken Caesar Romain lettuce with lime, croutons, olive oil, chickens	800
Cheese Salad (V) Grilled cheese salad with honey dressings	750
Warm Halloumi and Apple (V) A crunchy apple pecan salad with grilled halloumi	600
Shrimp Avocado and Mango Seasoned shrimps with mango and avocado	750
Fattoush Salad (V) A classic leavened salad with Arabic flat bread and combinations of green	600

## SOUPS

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Beef Consommé Julienne Rich consommé with rich and multidimensional broth	500
Truffle Wild Mushroom Soup (V) An aromatic mushroom soup with natural essence/ of truffle oil	700
Classic Minestrone (V) Homemade classic minestrone enriched with vegetables	500
Classic Minestrone (NV) Homemade classic minestrone with vegetable and meat	550
Soup of The Day Speciality soup of the day!	500

## HORS D'OEUVRES

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Shrimp Tempura A Japanese styled shrimp fried in very light and airy batter served with savoury dip	1300
Veg Tempura A Japanese styled veg fried in very light and airy batter served with savoury dip	900
Vodka Battered Chicken Wings A Korean styled vodka battered chicken wings with sweet and salty dip	950
Grilled Mshikaki Tender East African legendary grills on house skewers with flavourful overnight marinades	750
Beer Battered Calamari Rings Crunch calamari rings enhance with beer infusion	1100
Tusker Paneer and Mushroom Wrap (V) A classic of veg wrap with melange of mushrooms/paneer elevated with classic malt	700

# MAIN COURSE

## FROM THE GRILL

Beef Tenderloin 200gm	1200
New York Steak 250gm A classic steak with reduced red wine sauce	1500
Rib Eye Steak 300gm Butter basted rib eye with selection of exotic sauces	2000
Goat Ribs 300gm Slow roasted goat ribs with BBQ sauce	1150
Grilled Half Spring Chicken Roasted half spring chicken marinated with garlic, lemon and rosemary	1200
Grilled Tilapia Fillet A classic Tilapia Victoria grilled to perfection with hint of lemon butter sauce	1300
Grilled Prawns Grilled tiger prawns with garlic butter	2800
Mixed BBQ Platter (Serves 4 pax) Beef fillet, goat ribs, 1/2 chicken, beef boerewors, green maize, grilled pineapple	4000

*Served with grilled tender stem broccolini or creamed spinach or seasonal vegetables*

## CHOOSE ANY ONE ACCOMPANIMENT

Mashed Potatoes	Coconut Rice
Lyonnais Potatoes	Home Fries
Traditional Ugali	Peri Peri Fries
Steamed Rice	Side Salad

## SIGNATURE DISHES

Cashew Crusted Tilapia Creamy corn and arrowroot mash, garlic spinach, lemon coriander tomato sauce	1500
East Meets West BBQ Beef Short Ribs Western and Asian fusion Slow braised ribs, horseradish mash and arugula	1100
Chicken Dhania Stew Hearty stew with peppers in tomato and coriander with steamed rice or chapati	700
Baked Whole Tilapia (500gm) Kachumbari and marbled ugali	1100
Mbuzi Choma (500gm)	1050
Mbuzi Choma (1kg) Kachumbari and marbled ugali	1800
Filo Wrapped Vegetable Tart (V) Caramelized onions, peppers, spinach, sweet corn, mixed cheese, tomato concasse	700
Beef Fajitas Strips steak infused with fajita spices wrapped with avocado, fries	700

## SAUCES SELECTIONS

Béarnaise	Barbeque
Mushroom	Lemon Garlic Butter
Pepper	

# INDIAN FUSION

## STARTERS VEG

Achari Paneer Tikka	650
Paneer Tikka infused in pungent Achari masala	
Chilli Paneer Spiced	650
Indo Chinese fusion of stir fry with capsicu & red Onion	
Dal Chawal Arancinni with Tomato Salsa	700
A fusion of Indian stew with Mexican salsa	
Mozzarella Tikka with Mint Chutney	750
An Indo-Italian version of spiced patties	
Garlic Mushroom	800
Stir fried mushroom with burnt garlic flavour	
Cripy Okra with Spicy Mayo	800
Starch dusted okra fries with spiced mayo	
Babycorn Mushroom Grilled	900
Tandoor grilled baby corn and mushrooms	

## STARTERS NON-VEG

Prawns Koliwada with Tartar	1300
Prawns in koliwada style of bombay	
Peri Peri Chicken Tikka	850
With olive and cumin raita	
Murgh Malai Tikka	800
With quattro formagie	
Fish Thai Tikka	800
Tandoor roasted seasoned red snapper	
Ginger Chicken Wings	750
Chicken wings spiced & elevated with fresh ginger	

## MAIN COURSE

Paneer Black Pepper (V)	750
Soft cottage cheese cubes in rich and cramy black pepper infused gravy	
Paneer Kadai (V)	750
A classic masala art prepration with kadai masala	

Kadai Mix Veg (V)	750
A classic masala art prepration with kadai masala	
Palak Paneer (V)	750
North Indian-style cottage cheese mixed with a cream spinach sauce infused with spices	
Smoked Yellow Dal (V)	650
Yellow dal tempered and smoked to impart immaculate flavour	
San Marzano Butter Chicken (NV)	800
Butter chicken in san marzano tomato gravy	
Rogan Ghost (NV)	850
A classic of Kashmir valley lamb in Rogan jus	
Methi Chicken (NV)	850
Rich cashew base gravy with fenugreek infusion	
Prawns Goan Curry (NV)	1300
An aromatic basmati rice with layered bouquet of spices and prawns	
Raw Jackfruit Biryani (V)	900
House speciality of veg-mutton biryani Modern Indian take	
Butter Chicken Biryani (NV)	1000
Biryani with rich layers of butter chicken	
Prawns Masala Biryani (NV)	1350
Biryani with rich layers of butter chicken	
Naan Pizza (V/NV)	750
An Indiana version of pizzas on fresh baked naans	
Mushkaki Naan Rollards	600
An afro Asiatic fusion of naan and mushkakis	
East African Coast Keema/Egg Chapati/ Paneer Chapatti	800
Afroasiatic version of stuffed chapatis with spiced twist	
NAAN (Plain/Butter/Garlic/Green Chilli)	150
Freshly baked breads variants from clay ovens	
Panner Bhurji Kulcha	450
Prawn Kulcha	700

# MAIN COURSE

## BURGERS

Gourmet Burger	1000
Juicy prime beef patties topped with cheese, beef Macon and fried egg	
Coqfighter Boulevard Burger	1000
Corn-flaked/blackened chicken breast with cheese and sesame toasted bun	
Cheese Burger	900
Double Cheese Burger	1300
Juicy prime beef patties topped with cheese and sesame toasted bun/whole wheat bun	
BBQ Pulled Goat Burger	900
Slow cooked braised goat with feta cheese and sesame toasted bun	
Vegetable Burger	800
Seasoned potato patty, tomato salsa and sesame toasted bun/whole wheat bun	

*All burgers are served with fries or salad as a side dish and available with selection of buns.*

## KIDS CORNER

Spaghetti with Meat Balls	600
An all-time favourite of kid's spaghetti with mildly seasoned meat balls	
Chicken Nuggets with Fries	600
Bangers and Mash	450
Fish Fingers with Fries	450
Bread crumbed fried fish fingers fillets with choice of mayo tartar or savoury dip	
Kid Sliders with Fries	600
Small sized buns with mild soft patties on the bed of Tom Mayo	
Hot Dogs with Fries	550
Duo of hot dogs with French fries	
Cheese Balls	500
Minced potatoes cheese balls on hose skewers with savoury sauce	
Wonderful Waffles trio with Toppings	400
Hot waffles trio with chocolate or strawberry toppings	

## ARABIC CORNER

Arabian sea delicacy / Middle Eastern cuisine

Hummus with Pita Bread	500
A middle eastern savoury dip of chick pea/ tahini, lemon juice and garlic served with home baked pita bread	
Moutabal with Pita Bread	500
Mix of eggplant with tahini, olive oil and garlic served with home baked pita	
Rahib with Pita Bread	500
Roasted eggplant salad with home baked pita	
Labneh with Pita Bread	650
Strained Greek styled yoghurt with home baked pita enhanced with mint	
Falafel with Pita Bread	650
Deep fried seasoned chickpea patty with pita	
Bata Hara with Pita Bread	500
Lebanese spicy potatoes with pita	
Kafta Meshwi with Fries	900
Lebanese styled kebab with fries	
Farrouz Meshwi with Fries	1000
Sish Tauk with Fries	950
Arabic marinated chicken shish kebab with fries	

## SWEET TOOTH

Indulgence Brownie with Ice Cream	750
Hot Walnut brownie served with trio of vanilla ice cream on top of hot chocolate sauce	
Tropical Fruit Platter with Hung Yoghurt	700
From regional harvest with delicious hung yoghurt	
House Speciality Ice-Cream (Pistachio)	600
A house speciality pistachio flavoured icecream	
Choco/Vanilla Ice Cream	500