

# EVERYDAY FAVOURITES

	<u>SINGLE</u>	<u>DBL</u>	<u>GRANDE</u>
RISTRETTI	120/-		
ESPRESSO	120/-	190/-	
ESPRESSO MACHIATO	150/-	220/-	
AMERICANO	160/-	200/-	270/-
CAPPUCCINO	190/-	250/-	330/-
CAFÉ LATTE	220/-		
LATTE MACHIATO	260/-		
CAFÉ MOCHA	240/-	290/-	370/-
HOT CHOCOLATE	200/-	260/-	330/-
FRENCH PRESS	250/-		
AFFOGATO	250/-		
BABYCCINO	60/-		



EXTRA SHOT OF HAZELNUT OR CARAMEL SYRUP	90/-
EXTRA SHOT OF BRANDY, WHISKY OR AMARETTO	150/-
EXTRA SHOT OF ESPRESSO	90/-

## CHAI CORNER



SPICED CHAI LATTE	250/-
KENYAN BLACK TEA CUP	120/-
KENYAN BLACK TEA POT	200/-
KENYAN MIXED TEA CUP (loose leaves)	150/-
KENYAN MIXED TEA POT (loose leaves)	250/-
MASALA CHAI CUP	170/-
MASALA CHAI POT	290/-
HERBAL TEA POT	190/-
(Green, Lemon Ginger, Mint, Chamomile or Hibiscus)	
HOT or COLD GLASS MILK	120/-
HOT WATER CUP (Honey & Lemon)	120/-
HOT WATER POT (Honey & Lemon)	180/-

## SOFT DRINKS



SODAS	100/-
RED BULL	250/-
STILL WATER	½ LTR 120/-
SPARKLING WATER	½ LTR 150/-
FRESH JUICE (ask waiter please)	290/-

## BEERS



TUSKER LARGER	270/-
TUSKER LITE	270/-
WHITECAP	270/-
GUINNESS	270/-
HEINEKEN	300/-
SAVANNA DRY (cider)	300/-
GUARANA SMIRNOFF	250/-

## WINES



	<u>GLASS</u>	
HOUSE RED, WHITE, ROSE	250/-	
BELLINGHAM	WHITE	1200/-
RIB SHACK	RED	1900/-
JP AZEITAO	ROSE	1900/-
SWARTLAND DRY	SPARKLING	1990/-
RONDEL SEMI SWEET	SPARKLING	2090/-
CORKAGE FEE	(WINES ONLY)	600/-

## ICED



AMERICANO, CAPPUCCINO OR LATTE	250/-
TEA (Classic, Green, Peppermint, Hibiscus)	250/-
MOCHA	290/-
ICED COFFEE	330/-
(White coffee with a scoop of ice cream)	

## BLENDED



MANGO, AVO OR BANANA LASSI	290/-
SEASONAL FRUITS SMOOTHIE	290/-
MILK SHAKES	450/-

## ALCOHOLIC



IRISH COFFEE	650/-
Double espresso and Irish whiskey topped with cream	
CARAJILLO	
Single espresso with a shot of brandy	250/-

## SPIRITS



<b>VODKA</b>	
SMIRNOFF	150/-
ABSOLUTE	190/-
<b>GIN</b>	
GILBEYS	150/-
BOMBAY SAPPHIRE	190/-
<b>RUM</b>	
KENYA CANE	150/-
CAPTAIN MORGAN (DARK/GOLD)	190/-
<b>WHISKY</b>	
FAMOUS GROUSE	150/-
JAMESON	190/-
JOHNNIE WALKER BLACK	290/-
<b>BRANDY/COGNAC</b>	
VICEROY	150/-
HENNESSY VS	290/-
<b>LIQUEUR/APERITIF</b>	
KAHAWA	150/-
SOUTHERN COMFORT	190/-
DISARONNO (AMARETTO)	190/-
MARTINI BIANCO	190/-
JAGERMEISTER	190/-
CAMPARI	190/-
AMARULA	190/-

# BREAKFAST



## CROQUE MADAM 490/-

Ham and cheese sandwich covered in cheesy béchamel, topped with a fried egg

## JUST EGGS 350/-

Two eggs either: Scrambled, Fried, Omelette or Poached

## EGGS NORWEGIAN 690/-

Poached eggs on smoked salmon, spinach & mushrooms served on an English muffin drizzled with hollandaise

## FILLED CROISSANT 490/-

Croissant filled with ham, cheese and scrambled eggs

## FRUIT BOWL 490/-

Cold cuts of Seasonal fruits served with a dollop of natural yogurt & granola

## FRENCH BANANA 450/-

French Toast. Served with slices of banana and honey

## SHAKSHUKA 590/-

Eggs poached in a bright tomato and red pepper sauce spiced with paprika, cumin and cayenne pepper

**ADD:** BAKED BEANS | ONIONS | AVOCADO | GRILLED TOMATO | SPINACH | BUTTER @50  
CHEESE | MUSHROOMS | SAUSAGE | BACON | SPANISH STYLE | EXTRA EGG @100

# SALADS

## MEDITERRANEAN SALAD 690/-

Chopped vegetables, roasted eggplant and chickpeas finished with chopped parsley. Dressed with za'atar and a light garlic vinaigrette

## FATTOUSH SALAD 590/-

Middle eastern salad, with toasted pita, feta cheese, chopped herbs and lettuce, diced onions, tomatoes, cucumber and radish finished in a tangy sumac dressing

## COUSCOUS TABBOULEH 590/-

Handful of chopped parsley in a medley of cherry tomatoes, cucumber, feta and couscous and mint dressed with a simple vinaigrette with chopped dates

## GRILLED ZUCCHINI SALAD 690/-

Marinated grilled zucchini topped with mint leaves, pine nuts, hummus, parmesan shavings and falafel

## ROASTED CAULIFLOWER 690/-

A combination of tender roasted cauliflower, red onion and spiced chickpeas tossed in herbs and a zesty tahini dressing

## TRIPLE B 690/-

Roasted butternut, bulgar, baba ghanoush, jalapenos, avocado, baby spinach, kidney beans and cashews tossed in a fresh herby tahini dressing.

## AVO, TOMATO AND MOZARELLA 590/-

Slices of the above, brushed with basil infused olive oil, sprinkled with toasted chia seeds. Finished with a light drizzle of balsamic glaze

## SANTORINI 690/-

Thinly sliced cucumbers, black olives, feta, cherry tomatoes, dill, mint and red onions with a herby Greek yogurt dressing

**YOUR PROTEINS:** EGG, FALAFEL @150 || MINUTE STEAK, GRILLED CHICKEN, SMOKED SALMON, KING PRAWN @300

# SNACKS

## FRIED CAMEMBERT 590/-

Chunks of camembert cheese coated in breadcrumbs, lightly deep fried. Served with onion jam and dressed rucola salad

## MUSHROOM DUXELLE 690/-

Finely chopped mushrooms cooked in butter, shallots, garlic, thyme and cream. Served with toasties

## FALAFEL 390/-

Textured chickpea, parsley and coriander parcels deep fried and served with a spicy coriander sauce and hummus dip

## MEZEE PLATTER 690/-

Baba ghanoush, tabbouleh and hummus with pickles, homemade chilli sauce and pita bread

## KAFTA 690/-

Grilled Lebanese beef kebabs with Aleppo peppers, sun dried tomatoes and spices. Served with pita and Tahini

## HUMMUS 490/-

Blended chickpeas in fragrant spices served with pita bread. **Add:** Sautéed Mushrooms, Caramelised onions or Grilled Cherry Tomatoes @150

## FISH GOUJONS 490/-

Breaded and fried Red Snapper served with tartar sauce and garlic aioli

## HOME FRIES WITH AIOLI 290/-

Shallow fried potatoes served in garlic mayo and spiced tomato sauce

## SAMOSAS 390/-

Crispy fried homemade pastry filled with either: beef mince, roasted veggies and herbs, curried tuna or spinach and feta

## CHICKEN SHAWARMA 490/-

Spit roasted chicken in a flavourful middle eastern spice rub. Served in pita bread with yogurt sauce.