

## Mocktails

<b>PASSION, BLUEBERRY, STRAWBERRY, RASPBERRY AND KIWI</b>	<b>650</b>
Lemon juice, sugar syrup, mint leaves and soda water	
<b>CLASSIC LEMONADE</b>	<b>650</b>
Lemon juice, sprite, sugar syrup and lemon fruit	
<b>VIRGIN PINACOLADA</b>	<b>650</b>
Creamy and fruity flavor, featuring frozen pineapple and juice, coconut cream and milk finished with a touch of fresh lime juice	
<b>HIBISCUS ICED TEA SPARKLER</b>	<b>650</b>
Hibiscus tea, soda and mint leaves	
<b>VERY BERRY</b>	<b>650</b>
Strawberry, raspberry and blueberry, lime juice and soda water	
<b>SKYLINE SUNRISE</b>	<b>650</b>
Passion juice, lemon juice, sugar syrup and grenadine syrup	
<b>THE O DELIGHT</b>	<b>650</b>
Vanilla syrup, sugar syrup and tonic water	
<b>MIDDAY PUNCH</b>	<b>650</b>
Watermelon cubes, cucumber cubes, lemon juice, sugar syrup and sparkling water	

## Smoothies

<b>AVOCADO</b>	<b>550</b>
Avocado, Apple, banana, spinach pineapple and lemon juice	
<b>BANANA</b>	<b>550</b>
Banana, Greek yoghurt and milk	
<b>BLUEBERRY</b>	<b>550</b>
Carrot, Greek yoghurt, banana, blueberries and cinnamon grounds	
<b>CHOCOLATE PEANUT BUTTER BANANA</b>	<b>550</b>
Peanut butter, Greek yoghurt and cocoa powder	
<b>MANGO</b>	<b>550</b>
Mangoes, banana, milk and yoghurt	
<b>STRAWBERRY</b>	<b>550</b>
Strawberry fruit, milk, strawberry jam and Greek yoghurt	

## Milkshakes

<b>STRAWBERRY</b>	<b>550</b>
Strawberry ice cream, milk and fruit	
<b>VANILLA</b>	<b>550</b>
Vanilla ice cream and milk	
<b>LOTUS</b>	<b>650</b>
Lotus biscuits, milk and vanilla ice cream	
<b>OREO</b>	<b>650</b>
Vanilla ice cream, Oreo biscuits and milk	
<b>CARAMEL</b>	<b>650</b>
Vanilla ice cream, caramel sauce and milk	
<b>CHOCOLATE</b>	<b>650</b>
Chocolate ice cream, milk and chocolate sauce	
<b>ESPRESSO</b>	<b>650</b>
Vanilla ice cream, espresso and milk	

## Other Beverages

<b>WATERS</b>		
STILL, 0.5 LT		<b>200</b>
STILL, 1.0 LT		<b>250</b>
SPARKLING, 0.5 LT		<b>200</b>
SPARKLING, 1.0 LT		<b>250</b>
<b>SODAS</b>		<b>200</b>
COCA COLA / COCA COLA, LIGHT / SPRITE / FANTA / CREST		
GINGER ALE		<b>300</b>
TONIC WATER		<b>250</b>
RED BULL		<b>500</b>
<b>FRESH JUICES</b>		<b>400</b>
MANGO / ORANGE / PINEAPPLE MINT / PINEAPPLE		
<b>COFFEE SELECTION</b>		
	<b>SINGLE</b>	<b>DOUBLE</b>
ESPRESSO	<b>200</b>	<b>250</b>
CAPPUCCINO	<b>350</b>	<b>400</b>
CAFÉ LATTE	<b>300</b>	<b>350</b>
LATTE MACCHIATO	<b>300</b>	<b>350</b>
AMERICANO	<b>250</b>	<b>300</b>
MOCHA		<b>350</b>
HOT CHOCOLATE		<b>350</b>
<b>FLAVORED COFFEE</b>	<b>400</b>	<b>450</b>
VANILLA / CARAMEL / PEACH / PASSION FRUIT / LEMON		
<b>ICED COFFEE</b>		<b>400</b>
VANILLA LATTE / CARAMEL / CINNAMON		
<b>KENYAN TEA SELECTION</b>		
<b>Assorted Kenyan Tea Bag</b>		<b>300</b>
Green tea, Chamomile tea, Peppermint, Earl Grey, Jasmine Rain, Black Tea		
<b>Flavored Kenyan Tea</b>		<b>300</b>
Black tea leaves boied with milk and sugar		
<b>Masala Tea</b>		<b>350</b>
Black tea leaves boiled with milk, cinnamon powder, ginger, cloves and cardamom pod		
<b>Dawa Tea</b>		<b>300</b>
Lemony ginger tea served with honey		
<b>MUTHAIGA TEA SELECTION</b>		
Specialized in handcrafted, loose leaf teas from small selected farms blended with uniquely African ingredients		
<b>Swahili Olong</b>		<b>500</b>
Hand-rolled tea leaves blended with cinnamon, nutmeg, dried apple and cloves creating the perfect flavor		
<b>Menthe Du Maroc</b>		<b>500</b>
Blended with lemon and chamomile to relax as well as pomegranate and fennel seeds to add for natural sweetness		
<b>Coco Zambarau</b>		<b>500</b>
Boosted with African cocoa nibs and blended with coastal coconut that brings balance and refinement to the flavor of the tea		
<b>Rwanda Noir</b>		<b>500</b>
The flavor profile is full-bodied liquor rounded with delicate malt sweetness		
<b>Purple Haze</b>		<b>500</b>
The sweet aroma of vanilla followed by a lingering flavor of delicate rose and hibiscus on the palate		

## Pizza

<b>OUR HOMEMADE DOUGH IS TOPPED WITH CRUSHED, SWEET AND RIPE TOMATOES AND GRATED MOZZARELLA CHEESE</b>	
<b>MARGHERITA</b>	<b>1,200</b>
Fresh tomatoes and oregano finished with basil and olive oil	
<b>BLUE CHEESE &amp; ROASTED PUMPKIN</b>	<b>1,700</b>
A combo of pumpkin, onions and sage sprinkled with Parmesan and blue cheese	
<b>THE GREEK</b>	<b>1,500</b>
Crispy crust topped with red onions, cherry tomato, Kalamata olives and tangy Feta cheese with a drizzle of olive oil	
<b>EGG FLORENTINE</b>	<b>1,600</b>
Indulge a bite of this Pizza with spinach, cherry tomato, beef bacon rashers and an egg	
<b>CALZONE</b>	<b>1,600</b>
Folded pizza with chicken ham, beef bacon, spinach and garlic	
<b>CHICKEN TIKKA &amp; CHILLI</b>	<b>1,600</b>
Shredded chicken tikka topped with fresh chili, red onions and sweet peppers finished with dried chili flakes and coriander chutney	
<b>HAWAIIAN</b>	<b>1,400</b>
Fresh mushrooms with chicken ham, pineapple chunks and red onions	
<b>PERI-PERI BBQ CHICKEN</b>	<b>1,500</b>
Spicy chili chicken with charred peppers, onions and oregano	
<b>NYAMA CHOMA</b>	<b>1,600</b>
Roasted goat meat, Sukuma wiki, red onions & Kachumbari	
<b>TUNA</b>	<b>1,700</b>
Tuna chunks, anchovies, capers, red onions and cherry tomatoes topped with rucola	
<b>SLOW COOKED CAMEL MEAT</b>	<b>1,800</b>
Pulled camel meat topped sweet peppers, onions, olives, aromatic herbs and pili-pili dip	
<b>ADDITIONAL TOPPINGS</b>	
<b>VEGETABLE – PER TOPPING</b>	<b>150</b>
<ul style="list-style-type: none"> <li>Spinach, red onions, pineapple, tomato, garlic, eggplant, sweet peppers, mushroom and/or chili</li> </ul>	
<b>MEATS – PER TOPPING</b>	<b>200</b>
<ul style="list-style-type: none"> <li>Beef stripes, beef bacon, smoked beef, crumbled beef, roasted goat meat, chicken cubes, shredded chicken tikka, chicken ham and/or Tuna chunks</li> </ul>	

## Sandwiches & Wraps

<b>ALL SANDWICHES ARE MADE TO ORDER, SERVED WITH COLESLAW, HOMEMADE PICKLES AND HAND-CUT FRIES</b>	
<b>THE TRIPLE "O"- DECKER</b>	<b>1,200</b>
Sandwich with your choice of white or whole meal toast layered with crispy beef bacon, grilled chicken breast, fried egg, tomato and lettuce	
<b>SIMPLE TOMATO &amp; CHEESE PANNINI</b>	<b>1,300</b>
Toasted Italian bread filled with layers of tomatoes and Mozzarella cheese	
<b>TANDOOR CHICKEN ROLL-UP</b>	<b>1,400</b>
Indian spiced and shredded chicken thighs enclosed in a flatbread with coriander chutney, mango, lettuce and tomato	

## Snacks

<b>HAND-CUT FRIES</b>	
Plain	<b>500</b>
Masala	<b>700</b>
<b>BAHJIAS OF POTATO &amp; ONIONS</b>	<b>500</b>
Golden fried in a spiced gram batter with dipping sauce	
<b>YOUR CHOICE OF SAMOSA (3pc)</b>	
Filled savory pastry pockets with	
Mixed Vegetables	<b>400</b>
Ground Spiced Beef	<b>500</b>
Cheesy Spinach	<b>600</b>
<b>GOLDEN FRIED FISH CAKES</b>	<b>900</b>
Served with Tartar sauce and lemon wedge	
<b>STICKY CHICKEN WINGS</b>	<b>1,300</b>
Tossed in a savory, sweet and garlicky Asian glaze	
<b>CHICKEN-VEGETABLE SPRING ROLLS</b>	<b>800</b>
Half dozen spring rolls with sweet chili dip	
<b>BEEF MISHKAKI</b>	<b>1,200</b>
Marinated morsels seasoned with coriander, garlic, ginger and spices grilled on a skewer accompanied with BBQ dip	

## For the Sweet Tooth

<b>CROISSANTS &amp; DANISH</b>	
CROISSANT, plain	<b>300</b>
PAIN AU CHOCOLATE	<b>350</b>
ALMOND CROISSANT	<b>400</b>
CHERRY FILLED DANISH	<b>350</b>
CUSTARD DANISH	<b>350</b>
<b>MUFFINS &amp; DOUGHNUTS</b>	
VANILLA MUFFIN	<b>150</b>
RICH CHOCOLATE	<b>200</b>
BLUEBERRY MUFFIN	<b>250</b>
DOUGHNUT	<b>150</b>
Sugar icing or chocolate glaze	
MANDAZI	<b>100</b>
<b>POUND CAKE, sliced</b>	
MARBLE CAKE	<b>250</b>
CHOCOLATE CAKE	<b>350</b>
BANANA BREAD	<b>200</b>
PINEAPPLE CAKE	<b>200</b>
<b>SAVOURY</b>	
MEAT PIE	<b>500</b>
CHICKEN PIE	<b>500</b>
VEGETABLE QUICHE	<b>500</b>
LEEK & POTATO PIE	<b>600</b>

*If you have any special dietary needs or restrictions, please contact our Chef or service attendant*

**10:00 pm to Midnight: Pizzas, Samosas, Chicken Wings and Sandwiches.**