



SKYLINE
GRILL & LOUNGE

A la Carte
— MENU —

Welcome to **Skyline**, your premier rooftop bar and dining destination where breathtaking city views meet an exquisite culinary experience. Perched high above the hustle and bustle, **Skyline** offers a sophisticated ambiance perfect for unwinding, celebrating, or simply indulging in memorable moments from 9am -10pm

SPECIALTIES

At Skyline, we take pride in our culinary offerings, with a special focus on:

Indian Cuisine:**

Savor a rich tapestry of flavors with our authentic Indian dishes, crafted using traditional recipes and fresh ingredients. From aromatic curries and flavorful biryanis to crispy dosas and savory snacks, our Indian menu promises a delightful journey through India's diverse culinary landscape.

Barbeque & Grill:**

Experience the smoky goodness of our expertly grilled meats and vegetables. Our barbeque selection features succulent kebabs, tandoori specials, and grilled delicacies, all prepared with a perfect blend of spices and cooked to perfection over open flames or tandoor.

Come elevate your dining experience at Skyline — where the city's skyline and flavors meet!

Beverages

Mango Lassi KSH 500

Plain yoghurt blended with ripe mango and sugar

Salted Lassi KSH 800

Blended plain yoghurt with a pinch of salt, topped with roasted cumin seeds

Chaat

Papdi Chat KSH 600

Patti, onion, tomato, Indian spices and plain yogurt served with tamarind and mint sauce

Aloo Chat KSH 500

A savory potato snack with Indian spices, onion, tomato, plain yoghurt
Accompanied with tamarind and mint sauce

Chicken and Potato Chat KSH 1,400

A mixture of fried potato, chicken and chickpeas served in a tangy
And spiced tamarind chutney

Shorba

Murgh Zafrani Shorba KSH 600

A fragrant saffron-infused chicken soup
Enriched with aromatic spices

Mutton Shorba KSH 600

Delightful soup made of bone-in mutton pieces and Indian spices
Finished with coriander and mutton flakes

Curried Vegetable Soup with Coconut Cream KSH 400

A creamy, savory, spiced broth made from coconut milk,
Curry powder or paste, and vegetables.

Appetizers

Chicken Lollipop (6 pcs) KSH 1,000

Crispy fried in a panko crumb crust in a spiced gram butter

Chicken Kathi Roll KSH 1,100

Morsels of chicken tikka marinated in our spice blend
Rolled up in a flaty paratha with onions and sweet pepper
Accompanied with green chili chutney

Ginger Chicken Wings KSH 1,000

Glaze chicken wings dominated by fresh ginger, soy sauce, and honey

Chicken or Fish Tikka Salad KSH 1,200

A healthy, Indian-inspired dish featuring marinated, roasted fish or chicken chunks
paired with fresh greens and veggies. served with mint chutney

Kenyan Bite

Beef Samosa KSH 600

A savory pastries consisting of a crispy, deep-fried shell (often made from flour dough or wraps) filled with spiced minced beef, onions, and herbs served with chutney

Chicken Samosas (5pcs) KSH 600

A savory pastries consisting of a crispy, deep-fried shell (often made from flour dough or wraps) filled with spiced minced or shredded chicken, onions, and herbs served with chutney

Vegetable Samosa (5pcs) KSH 500

Savory crispy shaped pastry filled with spiced diced or mashed potatoes, peas onions and spices fried until golden brown served with chutney.

Maru Bajia KSH 800

Crispy golden fried potato slices in a spiced gram butter

Starters and Kebabs

Paneer Tikka KSH 1,000

Cubes of Paneer cheese and sweet peppers
Marinated in plain yoghurt and spices, char broiled in the Tandoor oven

Chili Paneer KSH 1,200

Crisp batter fried Paneer and sweet peppers
Tossed in a slightly sweet, spicy, hot and tangy chili sauce

Murgh Malai Tikka KSH 1,500

Tender pieces of boneless chicken, marinated with ground cashew nuts, cream cheese, Ginger and garlic paste, green chili, coriander and cardamom finished in the Tandoor

Murgh Sheikh Kebab KSH 1,400

Blended ground chicken with aromatic spices and herbs
Then shaped onto a skewer and dry cooked in the clay oven

Fish Tikka KSH 1,700

Boneless fish filet coated with a thick marinade of fresh herbs, yoghurt and aromatic spices finished in the Tandoor oven

Mutton Sheikh Kebab KSH 1,300

Blended ground mutton with aromatic spices and herbs
Then shaped onto a skewer and dry cooked in the clay oven

Chicken Tikka in Red Sauce KSH 1200

Indo-British dish, (Chicken Tikka Masala) featuring grilled, yogurt-marinated chicken pieces simmered an a creamy, spiced tomato-based curry

ALL TANDOOR DISHES ARE SERVED WITH PLAIN NAAN AND KACHUMBARI AND YOUR CHOICE OF RAITA, MINT CHUTNEY, TAMARIND CHUTNEY OR CHILI CHUTNEY

Main Course

Vegetarian Kitchen

Dal Makhani KSH 800

Slow cooked black lentils with spices, butter and cream

Paneer Butter Masala KSH 1,200

Rich and creamy curry made with Paneer, spices, onions
Tomatoes, cashew nuts and butter

Kadai Khumb KSH 1,200

Fresh button mushroom, onions, sweet pepper and fresh ground spice
blend cooked in a semi-spiced tangy tomato gravy

The Non-Vegetarian Curry Kitchen

Murgh Makhani KSH 1,500

Morsels of boneless chicken simmered in a rich tomato creamy butter sauce

Murgh Tikka Masala KSH 1,600

Double cooked marinated chicken chunks Simmered in a creamy tomato onion gravy

Chicken Korma KSH 1,700

Boneless chicken braised in a rich white cashew nut gravy
Scented with spices and coconut cream

Rogan Josh KSH 1,800

A traditional Kashmiri curry
Boneless morsels of lamb cooked in a sealed vessel with yoghurt and spices

Sides

Jeera Pulao KSH 100

Basmati rice flavored with cumin seeds

Kesri Pulao KSH 100

Basmati rice lightly flavored with saffron

Subzi Pulao KSH 150

An aromatic combination of Basmati rice mixed with fresh garden vegetables

The Biryani

Murgh Biryani KSH 1,600

Fluffy Basmati rice layered over tender and succulent pieces of chicken scented with
fresh mint and coriander leaves, fried onions and aromatic spices

Mutton Biryani KSH 1,600

Succulent boneless goat meat is cooked with our homemade spices blend
Then layered with Basmati rice and infused with aromatics

Fish Tikka Biryani KSH 1,900

Flavorful layered Basmati rice with spices, herbs and marinated fish tikka

Okash Seafood

Coconut Fish Curry KSH 1,500

Simmered king fish fillets in a tumeric coconut milk, aromatics (ginger, garlic, onions), and spices

Fish Masala KSH 1,500

flavorful Indian dish featuring fish marinated in spices like turmeric, red chili, and ginger-garlic paste, Cooked in a thick, savory gravy of onions, tomatoes, and aromatic spices

Grilled Salmon in Coconut Sauce KSH 3,200

Simmered salmon fillets in a tumeric coconut milk, aromatics (ginger, garlic, onions), and spices

Sides

Jeera Rice KSH 100

Butter Naan 150

Yeasted white flour flat bread

Masala Naan 150

Buttered white flat bread with masala spices

Lasooni Naan KSH 150

Garlic flavored white flat bread

Bharwan Kulcha KSH 350

Stuffed round Naan with a choice of following fillings
Potato | Chicken | Paneer | Roti Tandoor

Pasta Corner

Your choice of pasta (penne, spaghetti or fettucine) with your choice of sauces:

Bolognese KSH 1,200

Ground minced meat simmered in a light tomato sauce served with Parmesan cheese

Alla Marinara KSH 1,200

Sailors style tomato sauce typically made with tomatoes, garlic, herbs (basil/oregano), and olive oil enhanced with coconut cream (prawns, calamari, fish fillet)

Mushroom 1,100

Incredible creamy sauce with fresh button mushrooms topped with Parmesan cheese

Homemade Fettucine with Pesto Sauce KSH 900

Fresh pasta tossed in a vibrant and aromatic basil sauce

OKash African Flame

Inspired by Kenyans served with spicy mango chutney, mishkaki, garlic and ginger

Beef KSH 1,700

Chicken KSH 1,100

Lamb KSH 1,100

Fish KSH 1,200

All to be served with ugali or roasted herb potatoes with kachumbari salad

Dessert

Assorted Sorbets KSH 900

Your choice of a frozen fresh fruit dessert
(passion fruit, coconut-tamarind or raspberry).
Garnished with fruits and fruit puree

Tropical Fresh Fruit Platter or Fruit Salad KSH 800

Ask your waiter for the variety of fresh fruits.
Accompanied with plain yoghurt, roasted cashew nuts and fresh mint leaves

