



Breakfast

Avocado and Kale Moringa Smoothie Bowl – 800 🌱🌱

Avocado, Kale & Moringa Smoothie Bowl, Popped Chia, Toasted Almonds, Burnt Tree Tomato, Raspberries & Banana

+Add Granola - 100

Peach Orange and Blackberry Baobab Smoothie Bowl - 800 🌱🌱

Orange, Peach & Blackberry Smoothie Bowl, Berries, Walnuts, Pumpkin Seeds, Burnt Orange, Toasted Coconut & Honey

+Add Granola - 100

Almond Oats - 750 🌱🌱

Steel Cut Oats, Stewed Fruit, Almond Milk & Almond Brittle

Avo Toast (Vegetarian but can be made Vegan) - 700

Avocado, Feta, Semi Dried Tomatoes, Micro Herbs & Sunflower Seeds

French Toast - 900 🌱🌱

Orange Brioche, Boozy Chocolate Sauce, Mixed Berry Compote & Hazelnuts

Mahamri Breakfast - 700 🌱

Swahili Mahamri, Braised Mbaazi & Coconut Cream

Egyptian Baked Eggs - 950 🌱🌱

Coriander Lamb Sausage, Semi Dried Tomato, Crispy Kale, Dukkha & Zaatar Pita Bread

Smoked Trout Bagel - 1050

Smoked Kenyan Trout, Herbed Cream Cheese, Pickled Red Onion & Caper Mayonnaise

Braised Rib Benedict - 1100

Ancho Chili and Coke Braised Short Rib, Poached Free Range Eggs, Black Garlic, English Muffin & Truffle Hollandaise

Eggs Florentine - 900 🌱

English Muffin, Baby Spinach, Semi Dried Tomatoes, Bearnaise & Poached Free Range Eggs

The Fry Up Breakfast - 950

(Choice of Bread - Sourdough / Rye / Multi Seeded / Gluten Free Protein) 🌱

2 Free Range Eggs, Coriander Lamb Sausage, Wild Mushrooms, Crispy maple Bacon, Crispy Kale, Baked Beans & Semi Dried Tomatoes



All Day Dining

Cheese and Cheese Toastie - 950

Double Layered Cheddar and Swiss Emmental, White Bread & French Dip

Turkey Cranberry Baguette – 1150

Smoked Turkey, Cranberry Jelly, Fresh Arugula & Camembert Cheese

The Veggie Bomb - 1050

Pistachio and Chickpea Falafel Patty, Mirin Glazed Red Cabbage, Cucumber Pickle & Carrot Kimchi and Tahini Mayo in a Soft Roll

Tiger Sandwich - 1150

Classic Beef Tartare, Cured Egg Yolk, Capers & Onion Aioli in a Soft Roll

Lobster Roll - 1600

Gently Treated Lobster Meat, Japanese Kewpie Mayo, Chives and Furukake in a Soft Roll

Vegan Wrap – 950

Crunchy Veg, Glass Noodles, Herbs, Sprouts, Leaves, Nori, Pad Thai Sauce in a Rice Paper Wrap

The House Salad - 1050

Grilled Chicken, Sundried Tomato, Feta, Yuzu, Pumpkin Seeds & Rocket

Green Grain Power Salad - 900

Quinoa and Bulgur Wheat Tabbouleh, Tenderstem Broccoli, Spinach, Spring Beans, Toasted Cashews, Pumpkin Seed, Avocado, Pomegranate & Moroccan Spice

CDP Steak - 1400

28 Day aged Sirloin Steak, CDP, Herb Salad & Truffle Fries

Black Fungi Risotto - 1250

Roasted Wild Mushrooms, Garlic, Parsley, Arborio Rice, Parmigiana Reggiano & Black Truffle

Green Zucchini Gnocchi - 1200

Potato Gnocchi, Green Zucchini Cream, Crispy Bacon Bits, Fried Sage & Parmigiana Reggiano

Bowls

Warm Sticky Rice/Quinoa/Brown Rice

Atlantic Salmon, Avocado, Nori Salad, Red Cabbage Kimchi with a Ponzu Sauce - 1500

Grilled Chicken, Cucumber, Greens, Edamame with a Toru Sauce - 1400

Roasted Cauliflower, Mung Beans, Coconut Yoghurt, Scallions with a Red Dragon Sauce -1200 





Cool

KES

Home Made Cool Drinks

250

Rhubarb & Ginger Ninja

Masala Soda

Iced Tea of the Day

Fresh Juice

300

Orange

Carrot, Apple, Pineapple & Turmeric

Apple, Beetroot & Fennel

Kale, Spinach, Cucumber, Apple, Lime & Ginger

Coconut Water, Ice & Lime

Fermented & Probiotic

300

Hibiscus & Spiced Orange Kombucha

Ginger, Lime & Mint Kombucha

Passionfruit & Green Tea Kombucha

Burnt Strawberry & Thyme Tibicos

Pineapple, Lemongrass & Turmeric Tibicos

Lemon & Cayenne Tibicos

Mayer's Water

Still Water 500ml / 750ml

150/250

Sparkling Water 500ml / 750ml

150/250

Milkshakes

450

Clockwork Chocolate Orange

Vanilla Villain

Balsamic Burnt Strawberry

Banana Toffee

Carrot Cake

Matcha Green Tea



Flavoured Iced Coffees

350

Salted Caramel
Salted Caramel Sugar Free
Pumpkin
Peanut Butter
Chai

Smoothies - 400

First choose your base

Coconut Water | Rice Milk | Green Tea | Mineral Water
Yoghurt | Oat Milk

Add Greens

Kale | Spinach | Swiss Chard | Beet Greens

Add Fruit

Banana | Berries | Melon | Papaya | Pineapple

Power up!

Protein Powder | Baobab Powder | Nut Butter | Chia Seeds
Moringa Leaf Powder | Cinnamon

Not Sweet Enough?

Chopped Dates | Stevia | Honey



Hot

	KES
Spring Valley Coffee	
Espresso	200
Macchiato	250
Flat White	300
Americano	250
Cappuccino	300
Latte	300
Mocha	350
Plunger	350
Cold Brew	300
Coconut Affogato	350
Vanilla Affogato	350

Make it strong (extra shot):+50

Make it large: +75

Teas & Infusions	250
Tahini Almond Macha Latte	
Golden (Plant Milk Turmeric) Chai	

Herbal	200
Peppermint	
Earl Grey	
Rooibos	
Orange Spice	



Muthaiga Tea Company (*All teas served in teapot)

250

Railway Roast *Origin: Western Rift Valley*

This tea is a homage to the heritage of the railroads in East Africa which brought tea to these lands along with many exotic herbs and spices.

Pair with "High Tea" sandwiches such as cucumber sandwich, smoked salmon or Ploughman's sandwich. Excellent alongside dark chocolate mousse or gateau. Sushi Sashimi ponzu Salmon cheese boards, smoked trout bagel. Jiggly Japanese Pancakes.

African Petrichor *Origin: Western Rift Valley*

"Petrichor" - the smell of soil after the first rain. This tea evokes that special aroma of African soil embracing the rain.

The earthy notes of this loose-leaf black tea blended with dates, almonds and specks of saffron creates the balance and equanimity that is only found with a cup of hot tea during a rainy day. Pairs well with light sandwiches and baked treats such as scones, vanilla cake or a carrot cake. Sesame Chicken Waffle.

Purple Haze *Origin: Eastern Rift Valley*

Enjoy all the health benefits of the high levels of antioxidants found in purple tea enhanced with the mild sweetness of rose petals and hibiscus. Anthocyanin is found in blueberries, raspberries and purple grapes, however purple tea has up to 15 times the concentration.

This tea greets you with an aroma of vanilla on the nose and leaves a lingering taste of the delicate union of purple leaf tea with rose petals and hibiscus. Pairs well with a matcha cake or a plain sponge cake and macarons.

Swahili Oolong *Origin: Usambara Mountains, Kilimanjaro*

This delicate hand shaken Oolong tea from the embodies the vision of MTC - to showcase African artisanship. The tea is processed in a micro tea manufacturing plant from where the small holder farmers are leading a small revolution of Tanzanian orthodox teas. Mahamri Breakfast

The liquor of the tea is golden amber, and it has an undertone of honeysuckle and caramel. The tea has been blended with cinnamon, cloves, and nutmeg from the spice island of Zanzibar. Pairs beautifully with walnut cake and sticky toffee pudding.



Rwanda Noir *Origin: Rwanda*

You will never look at breakfast tea the same way after you have tried this black tea blend from Rwanda.

This tea delivers robust flavour without the strong tannins of traditional teas and the delicate malt sweetness of the terroir accompanied with the sparkle of star anise leave you feeling refreshed after a cup. Cooked breakfast.

Emerald Dream *Origin: Rwanda*

This single estate green tea is a purist's delight. Tea connoisseurs from around the world are discovering the beauty of Rwandese teas and if you wondered why, try this steamed loose-leaf green tea. The aroma of fresh cut grass greets you on the nose and the pale yellow, medium bodied liquor delivers a delicate sweetness of toasted butterscotch and malt enveloped in a woody background.

This tea pairs gorgeously with any seafood and especially well with sushi and sashimi and can keep you company all the way through desserts like fruit cake, an orange marmalade cake or mochi ice cream.

Festive Oolong *Origin: Mt Kilimanjaro*

Get into the festive spirit and indulge yourself with this hand shaken Oolong from the foothills of the Kilimanjaro mountains.

The golden brown tea leaves carry a malt taste and have been blended with dried orange peels along with pumpkin spice and vanilla that merge together to deliver a creamy, fudgy mouthfeel. Pairs beautifully with a chocolate lava cake.

Moonlight Needle *Origin: Mt Kilimanjaro*

This white tea from the foothills of Mount Kilimanjaro is delicately harvested in the early hours of the morning. The silver bristles on the leaves evoke an image of fine moonlight-kissed needles as they "stand" on their ends in the early morning coolness.

The leaves are blended with dried apricots and Egyptian marigolds which complement the natural tea notes of peach and savannah grass. This tea is a heavenly accompaniment to delicate desserts such as a vanilla cake, pineapple cake and scones.

Sundays Only, 10am – 2pm



Brunch

The Frittata - 700

Semi Dried Tomato Frittata, Labneh, Dill & Black Truffle Oil

Bibimbap Brunch – 800

Wild Mushrooms, Cauliflower Rice, Minced Beef, Scallions, Kimchi, Bok Choy & Free Range Egg

Brekkie Sandwich - 750

Seeded Soft Bun, Chilli Mango Aioli, Fried Free Range Egg, Rosti & Arugula

Scrambled Tofu on Toast – 700

Coriander Scrambled Tofu, Herb Salad, Leeks & Lemon Dressing

Shrimp Toast – 1050

Sourdough Toast, Prosecco Prawns, Rocket Fattoush, Gochujang Mayo & Labneh

Cilbir - 800

Poached Free-Range Eggs, Green Chilli, Garlic, Yoghurt & Paprika Oil

Wild Mushroom, Truffle and Brie Omelette - 950

Free Range Eggs, Local Oyster Mushrooms, Black Truffle & Brie with Garlic Confit

Sesame Chicken Waffle - 950

Crispy Sesame Chicken, Smoked Honey Waffle, Kimchi & Chives

Tempeh Tantrum - 900

Garlic Tempeh, Tempeh Shakshuka & Tempeh Sausages

Vegan Pancakes Sweet - 700

Kraft Beer, Cardamom Sugar Pancakes & Candied Tangerine

Vegan Pancakes Savory - 700

Roasted Oyster mushrooms, sundried tomatoes, rocket leaves & lemon oil





Boozey Brunch Drinks - 900

Masanse

Smirnoff 21 | Tomato Essence | Fennel

Keep the Doctor Away

Jim beam Apple | Apple juice | Fresh Mint | Sugar Syrup | Crushed Ice

Fix Your Marriage

Tanqueray London Dry | Fresh rhubarb | Rhubarb Syrup | Lemon Zest | Tonic water

Dawa

Ketel One Vodka | Lime Wedges | Raw Honey

High Baller

Monkey Shoulder | Ginger Beer | Fresh Lime

Super Metro

Larios Premium | Kenya Originals Hibiscus & Lime Tonic water | Lime juice

Mimosas - 4000

Prosecco (Bottle) + Your Choice of Juice

Orange - Orange

Yellow - Passion fruit

Red - Apple Beetroot & Fennel

Purple - Crème de Cassis