

A still life photograph of a dining table. In the foreground, a tall, slender glass filled with white wine stands next to a small, light blue ceramic vase containing olive branches. A white plate is partially visible behind the glass. To the right, a wooden cutting board holds several lemons and olive branches. The background is a soft, out-of-focus view of a landscape with hills and trees, bathed in warm, golden light.

eb
enchanted bistro

M E N U

Modern Riviera - Farm-to-Table

Fresh seasonal ingredients, thoughtfully sourced from local Kenyan farms & trusted producers, inspired by the timeless flavours of the French and Italian Riviera.

✧ Table Serve – Bread ✧

San Francisco Sourdough - 🌾 🥛

House-baked sourdough with fennel, pumpkin and sunflower seeds, served with cultured butter.

Warm Garlic Focaccia - 🌾 🥛

Fresh focaccia with roasted garlic, herbs and roasted red pepper dipping sauce.

✧ Soups ✧

Roasted Pumpkin Velouté - 🥕 Celery / 🌾 Gluten

950

Butternut pumpkin, rosemary, thyme, coconut milk, salt, black pepper, butter, olive oil, parsley, garlic, white onion

Wild Mushroom Velouté - 🥕 Celery / 🌾 Gluten / 🥛 Dairy

950

A rich, creamy blend of locally grown mushrooms, slow-cooked with shallots, garlic, fresh thyme and white wine, finished with cultured cream and fragrant truffle oil.

Seafood Bisque - 🥕 Celery / 🌾 Gluten / 🥛 Dairy / 🧄 Mustard / 🐟 Fish

1,050

A classic French Riviera seafood bisque crafted with Kenyan coastal shrimp, crab, red snapper and anchovies, slowly simmered with freshly harvested vegetables



Appetizers & Salads

- Market Garden Salad** - 🥛 Dairy / 🌾 Gluten **1,250**
 Little gem lettuce, kale, radicchio, arugula, avocado, blue cheese, farro, croutons and sherry vinaigrette.
- Little Gem, Walnut & Chevre** - 🥛 Dairy / 🌰 Nuts / 🌾 Gluten **1,250**
 Little gem lettuce, candied walnuts, goat cheese, red onion and crème fraîche vinaigrette.
- Truffled Three- Cheese & Smoked Fonduta** - **1,750**
 🥛 Dairy / 🌰 Nuts / 🌾 Gluten / 🥚 Egg - ENCHANTE SIGNATURES
 Oven-baked cheese with roasted peppers, nuts & seeds - and toasted focaccia.
- Baby Kale & Pomegranate Salad** - 🌿 Sesame / 🌾 Gluten **950**
 Baby kale, green apple, radish, pomegranate, crispy onions and sesame-tahini dressing.
- Brussels Sprouts, Pecorino & Almond** - **1,050**
 🥛 Dairy / 🌰 Nuts / 🧄 Mustard
 Brown butter almonds, dried apricots, fresh mint, crispy onions and Pecorino Romano.
- Corn Burrata** - 🥛 Dairy / 🌰 Nuts / 🌾 Gluten **1,250**
 Creamy burrata served with warm sweetcorn pudding, Gaeta olives, basil pesto and shaved fennel.
- Steak Tartare** - 🌾 Gluten / 🥚 Egg / 🧄 Mustard **1,500**
 Hand-cut beef tenderloin, horseradish cream, Parmesan, chives, cured egg yolk and pickled broccoli stem.
- Tuna & Snapper Crudo** - 🧄 Mustard / 🐟 Fish / 🌰 Nuts **1,500**
 Sashimi-style tuna and red snapper, Espelette pepper, Melon, capers, carrot vinaigrette, pine nuts, Wasabi- infused coconut cream.



Hot Appetizers

Truffle & Pecorino Pommes Dauphine - 1,500

🌾 Gluten / 🥛 Dairy / 🥚 Egg / 🐷 Pork

Buttery potato, delicate choux pastry, smoked bacon and Gruyère cheese, finished with truffle, aged Pecorino and freshly cracked black pepper.

Crispy Chicken Picante - 🥛 Dairy / 🌾 Gluten / 🥫 Mustard / 🌰 Nuts 1,500

Crispy chicken wings served with toasted seeded sourdough and Enchanté's signature hot sauce.

Meatballs al Forno - 🌾 Gluten / 🥫 Mustard / 🥚 Egg 1,350

Baked beef meatballs in spicy tomato sauce with arugula and Parmesan breadcrumbs.

Riviera Truffle Ravioli - 🥛 Dairy / 🌾 Gluten / 🥚 Egg 1,350

Delicate handcrafted ravioli filled with creamy ricotta, burrata, aged Parmigiano Reggiano and black truffle, finished with nutty brown sage butter, crispy sage leaves and shaved Parmigiano Reggiano.

Oven Roasted Prawns - 🥛 Dairy / 🌾 Gluten / 🥫 Mustard / 🦞 Shellfish 1,750

Garlic, rosemary and lemon roasted prawns served with grilled sourdough.

Prawns, Orzo & Bisque - 1,750

🥛 Dairy / 🌾 Gluten / 🥫 Mustard / 🐟 Fish / 🦞 Shellfish / 🥚 Egg

Pan-seared shrimps served over creamy orzo in a rich seafood bisque sauce.

Truffle Cauliflower "Risotto" - 1,350

🥛 Dairy / 🌾 Gluten - ENCHANTE SIGNATURES

Finely chopped cauliflower with mushroom ragù, Parmesan, mascarpone, thyme and black truffle.

Charred Corn, Lime & Aioli - 🥛 Dairy / 🌾 Gluten / 🥚 Egg 950

Roasted sweetcorn with BBQ spice, scallion aioli and fresh lime.



Fresh Pasta

Ricotta Gnocchi - 🥛 Dairy / 🌾 Gluten / 🥚 Egg - ENCHANTE SIGNATURES 1,500

Ricotta gnocchi with sweetcorn, baby zucchini, slow-roasted tomatoes, butter and fresh chives.

Lasagnette - 🥛 Dairy / 🌾 Gluten / 🥚 Egg 1,500

Fresh pasta with basil-pesto, pistachio, asparagus, snow peas and semi-dried tomatoes.



Creste di Gallo - Dairy / Gluten / Egg **1,500**
Fresh pasta with slow-cooked mixed mushroom ragù and Parmesan.

Casarecce Pomodoro - Dairy / Gluten / Egg **1,500**
San Marzano tomato sauce, basil and Parmigiano Reggiano.

Fettuccine Bolognese - Dairy / Gluten / Egg **1,750**
Traditional slow-cooked beef ragù finished with Parmigiano Reggiano.

➤ Premium Steaks ➤

South African Beef – Blacksteer

Premium South African Blacksteer beef, expertly grilled and served with your choice of accompaniment and sauce.

Available Cuts - Gluten / Mustard

- | | |
|-------------------|--------------|
| • Beef Tenderloin | 4,300 |
| • Rib Eye | 5,500 |
| • T-Bone | 5,500 |
| • Sirloin | 5,500 |
| • Rump Steak | 5,500 |

Choose One Accompaniment

- Truffle Cauliflower Risotto - Dairy / Gluten
- Herb Roasted Baby Potatoes - Dairy
- Truffle Parmesan Fries - Dairy
- Creamy Potato Purée - Dairy
- Charred Seasonal Farm Vegetables - Dairy
- Grilled Broccolini - Dairy
- Buttered Sweetcorn Ribs - Dairy

Choose One Sauce

- Green Peppercorn Sauce - Dairy / Gluten / Sulphites / Celery
- Red Wine Jus - Dairy / Gluten / Sulphites / Celery
- Wild Mushroom Sauce - Dairy / Gluten / Sulphites / Celery
- Béarnaise Sauce - Egg
- Café de Paris Butter - Dairy / Gluten / Sulphites
- Rosemary & Thyme Jus - Gluten / Sulphites / Celery



➤ Riviera Signatures ➤

Filet Mignon -  Dairy /  Gluten /  Sulphites /  Celery Truffle Cauliflower Risotto, Mushroom Ragu, Red wine Jus	4,300
Provençal Lamb T-Bone chops -  Dairy /  Gluten /  Sulphites /  Nuts /  Mustard /  Celery Three premium grilled lamb T-bone chops, marinated with rosemary, thyme and garlic butter, served with truffle potato purée, grilled Eggplant and a rich beetroot red wine jus.	4,250
Riviera Crispy Half Chicken -  Dairy /  Gluten /  Sulphites /  Nuts /  Celery Half chicken marinated in lemon, rosemary and garlic butter, served with pesto mashed potatoes and rosemary jus	2,250
Jalapeño Dijon Pork Belly -  Dairy /  Gluten /  Mustard /  Celery Slow-cooked pork belly with charred Brussels sprouts and celery-apple salad.	1,750
Herb-Crusted Red Snapper -  Nuts /  Dairy /  Gluten /  Sulphites Roasted red snapper with butter bean and leek cassoulet, snow peas and toasted pumpkin seeds.	2,750
Seared Salmon -  Dairy /  Gluten /  Nuts /  Sulphites Pan-seared salmon served with roasted peppers, fennel purée, snow peas and a rich prawn bisque	2,950
Vegetable "Lasagne" -  Dairy /  Nuts /  Gluten Layers of butternut squash, potato, parsnip and celeriac with mushrooms, béchamel and celery leaf pesto.	1,500

Desserts

- Classic Tiramisu** - 🥛 Dairy / 🌾 Gluten / ⚠️ Sulphites 850
Espresso-soaked sponge, mascarpone and cocoa.
- Chocolate Symphony Tartlet** - 900
🥛 Dairy / 🌾 Gluten / 🥜 Nuts / ⚠️ Sulphites / 🥚 Egg
Tartlet filed with rich dark chocolate mousse, red wine-poached pear, chocolate ganache and crisp chocolate tuile.
- Cassata Gelato** - 🥛 Dairy / 🌾 Gluten / 🥜 Nuts / ⚠️ Sulphites 1,500
A frozen interpretation of the Sicilian classic with ricotta cream, sponge cake, candied citrus and dark chocolate, served with vanilla and chocolate gelato.
- Kenyan Mango Coconut Panna Cotta** - 🌾 Gluten / 🥜 Nuts 850
Silky coconut panna cotta with fresh mango and passion fruit.
- Crema Catalana** 🥛 Dairy / 🌾 Gluten / 🥜 Nuts / 🥚 Egg 950
A traditional Catalan custard infused with Kenyan vanilla, citrus zest and cinnamon, delicately caramelised to a crisp golden finish.
- Basque Burnt Cheesecake** 🥛 Dairy / 🌾 Gluten / 🥜 Nuts / 🥚 Egg 850
A beautifully caramelised exterior and a rich, velvety cream cheese centre, delicately flavoured with Kenyan vanilla and served with seasonal berry compote.

Allergy

🌾 Gluten / 🥛 Dairy / 🥚 Egg / 🥜 Nuts / 🌿 Sesame / 🐟 Fish / 🦞 Shellfish
🌿 Celery / 🥛 Mustard / ⚠️ Sulphites / 🐖 Pork



A TABLE BY THE RIVIERA

Rooted in Kenya. Inspired by the Mediterranean coast.



Gem Forest

MGALLERY NAIROBI