



TROY

— MEDITERRANEAN MEZZE —
AND ROOF BAR

WELCOME TO TROY

Step into Troy, where the spirit of the Mediterranean rises above the city and every evening unfolds like a journey across ancient shores.

Perched beneath the open sky, Troy brings together the rich culinary traditions of Greece and Türkiye, celebrating a culture where food, conversation, and discovery are shared with warmth and generosity. Here, the timeless art of mezze invites you to slow down, savour, and explore — one small plate at a time.

More than a rooftop bar, Troy is a place of stories. A place where vibrant flavours meet relaxed elegance, where friends gather over handcrafted dishes and signature drinks, and where the beauty of nature is reflected in our unique gemstone collection surrounding you.

Allow the aromas of the Mediterranean to guide you. Share, taste, and wander — through plates inspired by coastal kitchens and through stones shaped by the earth over millennia.

We invite you to linger, to discover, and to make
Troy your own.

Welcome to the journey.

SPREADS & VEGETABLE MEZZE

HUMMUS | 1,150

Silky chickpea purée, fresh cucumber

HUMMUS MA LAHM | 1,650

Spiced ground lamb, pine nuts, house-pickled vegetables, mint

BABA GHANOUSH | 1,350

Fire-roasted eggplant, curry leaf oil, garlic, pomegranate, pine nuts

ASPARAGUS TZATZIKI | 800

Greek yogurt, asparagus, fresh dill

FALAFEL | 1,600

Crispy chickpea fritters, tahini, sumac onion

LABNEH | 1,600

Creamy strained yogurt, marinated olives, dukkah spice

ROTAKAT | 1,300

Rocket leaves, sumac onion

MEAT|POULTRY|SEAFOOD MEZZE

SOUVLAKI

CHICKEN | 2,000

Herb-marinated chicken, tabbouleh, aioli

PORK | 2,600

Grilled pork, tabbouleh, aioli

SHISH TAOUK | 2,600

Chargrilled chicken skewers, fattoush, aioli

KALAMARAKIA TIGANITA | 2,150

Semolina-fried squid, toum yogurt

LAMB ADANA | 2,750

Spiced minced lamb skewer, fattoush, aioli

LAMB KLEFTIKO | 2,000

Slow-roasted lamb, dill yogurt, arugula

FROM THE OVEN

ISPANAKLI PIDE | 1,750  
Spinach, feta, red onion

KIYAMALI PIDE | 1,750 
Minced lamb, spring onion

ZA'ATAR ONION PIDE | 1,650  

MUSHROOM & CHEESE LAHMACUN | 2,300  

SHAWARMA-SPICED CHICKEN LAHMACUN | 1,900 

TROY LAHMACUN | 1,650  
Olives, sun-dried tomato, garlic, cheese

SOUP & SALADS

MERCIMEK CORBASI | 950  
Turkish red lentil soup, spinach, Greek yogurt, cumin



TROY GREEK SALAD (SIGNATURE) | 1,150  
Pickled tomato, fermented cucumber, Kalamata olives,
honey-whipped feta, oregano oil, sourdough crumble

PATZAROSALATA | 1,350  
Roasted baby beets, labneh, sumac, baby arugula, dates, ladolemono

SEARED HALLOUMI | 1,950  
Dates, pomegranate, citrus, mint, pistachio

MAIN PLATES

GRILLED GREEK PORK CHOPS | 3,200 
Lemon-garlic potatoes

SOUTZOUKAKIA | 3,000  
Greek beef meatballs, spicy tomato sauce, feta crumble, capers

GRILLED LAMB CHOPS | 2,050
Bharat spice, eggplant mash

BAKED SALMON | 3,500 
Broccoli Couscous

PRAWNS SAGANAKI | 3,300   
Tomato sauce, capers, feta, sourdough croutons

GRILLED SEA BASS | 2,750 
Lemon & oregano

CRISPY POLENTA WITH MUSHROOM RAGOUT | 2,050  
Mushroom mix, casa polenta and house- pickled vegetable

SIDES

PITA BREAD | 500 

SAFFRON RICE | 850 

QUINOA WITH PEAS | 850 

LAVASH BREAD | 500 

TROY SIGNATURE FRIES | 950  
Lemon thyme potatoes, roasted garlic yogurt

LOADED CHEESY FRIES | 1,300  
Harissa lamb mince, cheddar cheese

DESSERTS

TURKISH COFFEE CHOCOLATE CAKE | 1,600  
Vanilla ice cream

TROY'S MILK CAKE SLICE | 1,200   
Butter sponge, trio of milk, toffee sauce

HAZELNUT & PISTACHIO BAKLAVA | 1,300   
Vanilla ice cream

MACADAMIA MILK CHOCOLATE SLICE | 850   

 Gluten Free  Lactose  Vegetarian  Shellfish

 Pork  Vegan  Beef  Nuts

Allergen Alert: Please inform your server immediately of any food allergies before ordering, as our kitchen may process multiple allergens and cross-contamination is possible.

All prices are in Kenyan Shillings and inclusive of
VAT 16%, Catering Levy 2%, Service Charge 4%

