


<b>African Breakfast -</b>			
	<b>KES</b>	<b>USD</b>	
<b>FULL BREAKFAST</b> <i>Fruit slices, Fresh juice, Quail eggs,</i>  <i>Beef sausage, Mbaazi (in coconut milk), Mahamri, Coffee/Tea.</i>	1,800	18	
<b>LIGHT BREAKFAST</b> <i>Quail eggs, Beef sausage, Mbaazi</i>  <i>(in coconut milk), Mahamri, Coffee/Tea.</i>	1,200	12	
<b>Continental Breakfast-</b>			
<b>FULL BREAKFAST</b> <i>Fruit slices, Fresh juice, Chicken eggs,</i>  <i>Beef sausage, Bacon, Baked beans, Toast/Pancake, Coffee/Tea.</i>	1,800	18	
<b>LIGHT BREAKFAST</b> <i>Chicken eggs, Beef sausage, Bacon,</i>  <i>Toast/Pancake, Tea/Coffee.</i>	1,200	12	
<b>BREAKFAST OPTIONS</b> <i>Uji (fermented finger millet porridge)</i> <i>Ngwacii (Sweet Potato)</i> <i>Mahamri - (3-pieces)</i> <i>Bacon</i> <i>Sausage</i> <i>Pancake</i> <i>French Toast</i> <i>Plain Toast</i>	500 500 400 400 200 200 200	5 5 4 4 2 2 2	

## Light Temptations

	KES	USD	
<p><b>Chicken Wings (5pcs)</b> <i>Marinated in Ginger, Garlic and Soy sauce; Pan-fried in Spring Onions, Sweet Pepper; with or without Chillis.</i></p>	500	5	
<p><b>Beef Samosa (3-pieces)</b> <i>Minced beef, spring onion, ginger, garlic, dhania and leeks sauted in a pan and stuffed in a folded sheet of dough.</i></p>	400	4	
<p><b>Vegetarian Samosa (3-pieces)</b> <i>Mixed vegetables, spring onion, ginger, garlic, dhania and leeks sauted in a pan and stuffed in a thin folded sheet of dough.</i></p>	400	4	
<p><b>Wraps (chicken/beef/vegetarian)</b> <i>Charcoal Grilled Spring Chicken/Grilled Veal/Mixed fresh Vegetables sauted with juliennes of Colored Peppers and wrapped with a thin waffer paste and a guacamole coulis.</i></p>	1,200	12	
<p><b>Kelewele (Spicy Plantain)</b> <i>Marinated in Ghanian spices and deep fried.</i></p>	400	4	
<p><b>Tsiswa (KUMBE KUMBE)</b> <i>Flying termites; roasted on a dry pan with the traditional emulsifying salt (Omunyu Omusherekha) added as a preservative. Five different types available; a seasonal delicacy harvested mainly during the rainy season.</i></p>	700	7	
<p><b>Potato Wedges/French Fries</b></p>	400	4	
<p><b>Mahindi chemsha (Steamed corn on the cob)</b> <i>Fresh White Corn on the cob boiled and served with a dash of salt.</i></p>	300	3	



Soups	KES	USD	
<b>Soup of the day</b> <ul style="list-style-type: none"> <li>• Butternut</li> <li>• Peanut</li> <li>• Tomato</li> <li>• Oxtail.</li> </ul>	700	7	

Salads			
<b>Swahili Salad</b> <i>Julienne of assorted bell Peppers, Rice Pasta and a dash of desiccated Coconut.</i>	1200	12	
<b>Kachumbari Salad</b> <i>Finely cut julienne of Red Onion, de-seeded Tomato, Green Capsicum marinated in Fresh lemon juice served on a bed of soft Lettuce with a dash of salt.</i>	700	7	
<b>Sweet Potato Salad</b> <i>Macedoine of Sweet Potato mixed with finely chopped Red Onions and garnished with Paysanne of Colored Peppers.</i>	1,200	12	
<b>Chicken Salad</b> <i>Charcoal Grilled Spring Chicken served with julienne of Colored Peppers.</i>	1,400	14	
<b>Beef Salad</b> <i>Veal cured in Amaica's Traditional Tenderizer, Charcoal Grilled and Served with julienne of Colored Peppers.</i>	1,400	14	

Mains	KES	USD	
<b>POULTRY</b>			
<b>Biriyani ya kuku (Chicken Biriyani)</b> <i>Traditional Swahili Wali (Rice) served with chicken (on bone) in a thick sauce of Swahili spices.</i>	2000	20	
<b>Poussin Chicken</b> <i>Tender, Juicy Spring Chicken leg Fried and sauted in Spicy Poussin Sauce.</i>	1800	18	
<b>FISH</b>			
<b>Samaki wa Kupaka (Fresh Tilapia)</b> <i>Fresh Tilapia on bone marinated in Swahili Spices and Grilled.</i>	2000	20	
<b>Rech Ngege (Fresh Tilapia)</b> <i>Fresh Tilapia on bone stewed in peanut sauce.</i>	2000	20	
<b>BEEF</b>			
<b>Inyama Isiche (Smoked Beef)</b> <i>Smoked Fillet steak steamed in our Traditional Tenderizer (Omunyu Omusherekha); Stewed in a tasty Peanut Sauce.</i>	2000	20	
<b>Karanga (Beef stewed)</b> <i>Fresh Veal cut into small cubes; Stewed in a tasty sauce of red Onions, Tomatoes, Garlic, Capsicum and Coriander.</i>	1800	18	
<b>Matumbo (Tripe)</b> <i>Specially Selected Tripe traditionally steamed in the African Pot; Stewed in a red Onions, Tomatoes, Garlic, Capsicum and Coriander Sauce.</i>	1500	15	



<b>Mains</b>	<b>KES</b>	<b>USD</b>	
<b>LAMB</b>			
<p><b>Pilau ya mbuzi (Swahili spicy lamb with rice)</b> <i>Tender Lamb and Wali (Swahili Rice) Stewed in Freshly Ground Swahili Spices; served with Kachumbari Salad.</i></p>	1800	18	
<b>VEGETARIAN DISHES</b>			
<p><b>Obwoba (Wild Traditional MUSHROOMS)</b> <i>Wild Traditional Mushrooms, Sun-dried for preservation and stewed in a peanut sauce.</i> <i>Seasonal dish, harvested between the month of April and June; the rural folk have skill and knowledge of determining the edible mushrooms.</i></p>	2000	20	
<p><b>Mbaazi za mchuzi wa nazi (Pigeon Peas CURRY)</b> <i>Pigeon peas boiled in the African pot; Stewed in a Coconut curry sauce.</i></p>	1800	18	
<p><b>Mchuzi wa Kunde (Cowpeas CURRY)</b> <i>Cowpeas boiled in the African pot; Stewed in a Rich Coconut Curry Sauce.</i></p>	1800	18	
<p><b>Pilau ya Mboga</b> <i>Mixed Kenyan Vegetables and Wali (Swahili Rice) Stewed in Freshly Ground Swahili Spices, served with Kachumbari Salad.</i></p>	1800	18	
The above mains (apart from Pilau) are served with one accompaniment and vegetable of your choice.			


**ACCOMPANIMENTS**

Ugali ya Wimbi  
Ugali ya Mahindi  
Matoke (Boiled Green Bananas)  
Wali (Steamed Coconut Rice)  
Chapati (Pan Fried Swahili Bread)  
French Fries/Potatoe Wedges  
Kelewele (Spicy Plantain)  
Omushenye(Sweet Potatoes and Cowpeas traditionally boiled in the African Pot and mashed.)

**VEGETABLES**

Mchicha (Amaranth leaves)  
Lisutsa (Black Night Shade leaves)  
Likhubi (Cowpeas leaves)  
Tsisaka (Cat whiskers' leaves)  
Lisebebe (Pumpkin leaves)  
Omurere (Bush Okra leaves)  
Sukuma Wiki (Kales)

Side Dishes	KES	USD	
<b>Amenjera Ketsimbande/Githeri</b> <i>Fresh White Corn, Bambaranuts and Groundnuts boiled in the African pot.</i>	1200	12	
<b>Ngwacii (Sweet Potato)</b> <i>Traditionally boiled in the African Pot; Served off the Skin.</i>	700	7	
<b>Omushenye</b> <i>Sweet Potatoes and Cowpeas traditionally boiled in the African Pot and mashed.</i>	800	8	
Desserts			
<b>Halua</b> <i>Dense Swahili Confections.</i>	500	5	
<b>Kaimati (Sweet DUMPLINGS)</b> <i>Swahili sweets made from wheat flour Yeast Cardamom and Sugar.</i>	500	5	
<b>Fruit Salad</b> <i>Assorted fruits.</i>	700	7	

Beverages				
HOT BEVERAGES	Kes	USD	Kes	USD
	Single		Double	
<b>Espresso Coffee</b>	300	3	400	4
<b>Café mocha</b>	300	3	400	4
<b>Café Late</b>	300	3	400	4
<b>Cappuchino</b>	300	3	400	4
<b>Café Machiatto</b>	300	3	400	4
<b>House Coffee-(Mug)</b>	300	3		
<b>Kenyan Tea (Mug)</b>	300	3		
<b>English Tea</b>	400	4		
<b>Masala Tea/Herbal Teas (HIBISCUS/ Chamomille/Peppermint).</b>	400	4		
<b>Uji (fermented finger millet porridge).</b>	500	5		
COLD BEVERAGES				
<b>Mursik (NATURAL YOGHURT).</b>	500	5		



*Amaica*  
the restaurant

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<b>Beverage List</b>	<b>KES</b>	<b>USD</b>
<b>FRESH FRUIT JUICES</b>		
Mango	500	5
Passion	500	5
Tropical Mix	500	5
<b>SODAS</b>		
Coke/Fanta/Sprite/Bitter Lemon/Stoney	300	3
Coke light/Tonic Water/Soda Water	400	4
<b>WATER</b>		
Still-Keringet 1/2L	300	3
Sparkling-Keringet 1/2L	400	4
<b>BEERS</b>		
Tusker Larger 500ml	500	5
Tusker Lite 330ml	500	5
Tusker Malt 330ml	400	5
Pilsner 500ml	500	5
Guinness Stout 500ml	500	5
Guinness Small 330ml	500	5
Pilsner Larger 500ml	500	5
White Cap Larger 500ml	500	5
Heinekein 330ml	500	5
Smirnoff Ice Black/Red 330ml	500	5
<b>WHITE WINE - MINIATURE BOTTLE (250 ml)</b>		
Grand Sud Chardonnay	800	8
JP Colombard Sauvignon Blanc	800	8
<b>RED WINE - MINIATURE BOTTLE (250 ml)</b>		
JP Cabernet Syrah	900	9
JP Merlot	900	9
Grand Sud Merlot	900	9
<b>RED HOUSE WINES BY GLASS (280ml)</b>		
Culemborg Dry	700	7
Versus Sweet	700	7
<b>WHITE HOUSE WINES BY GLASS (280ml)</b>		
Culemborg Dry	700	7
Versus Sweet	700	7

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<b>Beverage List</b>	<b>KES</b>	<b>USD</b>
<b>SINGLE MALT WHISKIES</b>		
Glenfiddich 12yrs	1000	10
Glenfiddich 18yrs	1200	12
Glenmorage Original	1200	15
Chivas Regal 12yrs	1000	10
<b>PREMIUM WHISKIES</b>		
John Walker Black Label	700	7
John Walker Red Label	500	5
John Jameson	500	5
Famous Grouse	500	5
Jack Daniels No.7	700	7
<b>LIQUORS</b>		
Amarula	400	4
Baileys	400	4
Southern Comfort	500	5
Tia Maria	500	5
<b>GIN</b>		
Gilbeys	400	4
Gordons Dry	400	4
Tanqueray	800	8
Bombay Sapphire	400	4
<b>VODKA</b>		
Sky Vodka	400	4
Smirnoff Vodka Red Label	300	3
<b>RUMS</b>		
Captain Morgan Spiced	500	5
Malibu Coconut	500	5
Myers Rum	500	5
<b>COGNAC &amp; BRANDIES</b>		
Martel VS & VSOP	1200	12
Hennessy VS & VSOP	1000	10
Remmy Martin VSOP	1200	12
Courvosier VS & VSOP	1200	12
Viceroy Brandy	400	4