

the restaurant

BARARARA BARARA

LUNCH/DINNER-TABLE D'HOTE MENU

STARTERS

Oxtail Soup

Served with Garlic bread

OR

Carrot & Ginger Soup

Served with Garlic bread

Freshly roasted sweet Peppers & Tomato Soup

Served with Garlic bread

ENTREES

Chicken Biryani

A Swahili traditional rice (wali) served with chicken in a thick sauce of Swahili spices; garnished with Kachumbari salad

OR

Samaki wa Kupaka

Fresh whole Tilapia fish marinated in Ginger Garlic Tumeric & Fresh Lemon juice; Grilled and served with bell peppers

OR

Inyama Isiche (Smoked Beef)

Traditionally smoked Beef steak boiled in our indigenous tenderizer "Omunyu Omusherekha" and stewed in a rich peanut sauce

OR

Lamb Curry

Stewed in a thick sauce of freshly ground Indian spices

OR

Chickpea curry

Chickpea stewed in a rich tasty curry of Swahili spices and Coconut milk

The above served with one: STARCH: Chapati, ugali, Lyonnaise potatoes, Veg/Biryani Rice

VEGES: Kunde Lisebebe Managu

DESSERTS

Fruit Salad

Served with Assorted Swahili Sweets

Charges: Kshs. 2,800 per person