



A LA CARTE

PRICES KES

EASY EATS

Chicken Cracklings Garlic, Paprika, Sea Salt	500
Mushroom Croquettes Truffle Aioli, Forest Mushrooms, Parmesan E, D	1100
Birria Beef Tostadas Braised Beef, Avocado, Lime, Pickled Onion, Coriander G	1200
Coconut Ceviche Malindi Sole, Lime, Cucumber, Cherry Tomato F	1300
Buffalo Wings Spring Onions, Blue Cheese Dip D	1500
Samosa Trio Coriander & Feta, Keema, Chicken Lemongrass, Lime G, D	1500
Gin Beef Carpaccio Garlic Mousse, Fennel, Greens, Crispy Capers E, D, A	1700
Surf & Turf Skewer Chimichurri, Green Salad, Lime C, D	1800

SOUPS & SALADS

Smoked Corn Chowder Bacon, Crouton D, P, G	700
Miso Chicken Broth Chicken Strips, Chilli, Spring Onion, Carrot, Egg, Noodles F, E	700
Feta & Watermelon Mango, Olive, Walnuts, Mint D, N	700
Caesar Focaccia Crouton, Caramelised Garlic, Capers E, D, G, F	900
Citrus & Fennel Salad Grapefruit, Almond, Quinoa, Pomegranate, Mint, Citrus Vinaigrette D, N,	950
Shamba Platter Trio of Dips, Falafel, Sundried Tomato, Pita, Walnuts N, G	1200
Prawn Papaya Salad Cucumber, Tomato, Peanuts, Ginger, Lemon Grass N, C	1200
+ Chicken - 700	
+ Prawns - 1200	

MAINS

Cauliflower Steak Romesco, Chickpeas, Hot Honey, Garlic Chips D, V	1300
Stuffed Butternut Goat Cheese, Garden Peas, Mushroom, Tomato, Tahini D, V	1500
Grilled Chicken & Cheese Sour Dough, Pesto, Fries, Sriracha Mayo G, D, E	1900
Pesto Risotto Arborio, Pistachio, Mascarpone, Cherry Tomato, French Beans A, D, V	2000
Peri Peri Lamb Chops Green Chutney, Raddish, Lime N	2100
Blue Cheese Meatballs Tomato Ragu, Red wine, Tagliatelle, Parmesan D, G, A	2300
Catch of The Day Olive Tapenade, Zaatar, Lemon, Fried Leeks F	2400
Creole Octopus Tacos Squid Ink Taco, Pineapple Salsa, Avocado, Lime F, G	2450
Eden Burger Beef Chuck, Aged Cheddar, Red Onion D, P, N, G	2500
Chicken Schnitzel Red Onion & Coriander, Parmesan Foam D, G, E, A	2550
Moroccan Spring Chicken ½ Spring Chicken, Cucumber Raita, Asparagus, Lemon D	2600
Steak Au Poivre Peppercorn Sauce, Caramelised Mushroom D, A	3000

ALLERGENS

E - EGG | C - Crustaceans | G - Gluten | A - Alcohol | D - Dairy | N - Nuts | F - Fish | P - Pork | V - Vegetarian
All menus are completely dictated by seasonality and therefore can change according to market availability.
All prices are inclusive of government taxes, catering levy and service charge.



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SIDES

Sweet Mash Sweet Potato, Garlic Cream D	500
Glazed Miso Broccoli Pumpkin Seeds, Garlic Crisps N, GL	500
Roasted Carrots Whipped Feta, Pomegranate, Chilli Honey, Pistachio Crumbs D, N	500
Wild Rice Basmati Rice, Onion	600
Charred Corn Parmesan, Chutney D	500
Parmesan Fries Parsley, Paprika D	600

DESSERTS

Pineapple Sorbet Mint, Toasted Coconut E, D ,	800
Blueberry Lemon Meringue Poached Blueberry, Lemon Curd, Sea E, D, N	1050
Coconut Panna Cotta Strawberry, Balsamic, Vanilla, Cream D, N	1100
Chocolate Croissant Butter Pudding (To Share) Custard, Orange, Sultanas D, E, G	1200
Chocolate Tart (To Share) Miso Chocolate Tart, Salted Caramel, Pistachio Brittle, Sea Salt D, N, E, G	1600

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