



HEMINGWAYS

NAIROBI

SOUPS

PRICES KES

Soup Du Jour	900
Chef's daily inspiration	
Miso Butternut Squash Purée (V)	900
Chantilly cream, herb oil and pumpkin seeds	
Puree of Truffled Field Mushrooms (V)	1200
Wild mushroom duxelles and truffle oil	

STARTERS

Classic Caesar Salad	1300
Lettuce, anchovies, garlic croutons, boiled egg, Caesar dressing	
Green Power Salad (V, D)	1600
Haricot verts, edamame, cherry tomatoes, broccolini, avocado, cucumber, sunflower seeds, cream cheese aioli	
Goat Cheese, Watermelon, Avocado (V, N, D)	1700
Walnut, mint leaves, cucumber, olive oil dressing	
Grilled Organic Vegetables & Quinoa Bowl (V, N)	1800
Tossed pine nuts and lemon garlic tahini dressing	
Add: Grilled chicken	700
Add: Grilled prawn	1100
Add: Grilled halloumi cheese	700
Chilli Chicken and Soba Noodle Salad (V, N)	1900
Pulled chicken, snow peas, cashew nuts, radish, carrots, cucumber and sweet chilli dressing	
Cured Kitengela Ostrich Carpaccio	2000
Mixed greens and aged parmesan shavings	
Crispy Baby Calamari (G)	2000
Deep-fried squid, green salad and spicy togarashi mayo	
Hemingways Dim Sums (pan-fried or steamed)	
Chicken scallion	1700
Spicy shrimps and mushroom	2000
Truffled edamame and mushrooms (V)	1700

BURGERS, SANDWICHES & WRAPS

Prime Beef Burger (G)	2200
Josper-grilled patty, sesame bun, tomatoes, lettuce, pickled gherkins, onion jam	
Add: Cheese, bacon (P) or egg	
Tikka Chicken Burger (G)	2300
Tikka marinated chicken breast, ciabatta bun, kachumbari salsa and curried mayo	
Add: Cheese, bacon (P) or egg	
The Hemingways Club Sandwich (P, G)	2300
Grilled chicken breast, bacon, lettuce, tomatoes and egg	
Chickpea Falafels Wrap (V, G)	2000
Avocado, hummus spread, garden salad, sweet potato fries	

ALLERGENS

A - Alcohol | N - Nuts | P - Pork | V - Vegetarian | G - Gluten | D - Dairy
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MAINS

PRICES KES

Citrus Herb Grilled Chicken (A, D)	3000
Grilled chicken breast, roasted vegetables and quinoa, lemon herb sauce	
Orange Duck Confit	3000
Ginger black rice, stir-fried oriental vegetables, Asian-inspired sauce	
Braised Lamb Shank (A)	3500
Sweet potato & garden pea mousseline, sautéed broccolini, lamb jus glaze	
Balsamic-glazed Molo Lamb Loin Chops	3500
Baby bok choy with sweet mash, mint pan jus	
Deep-fried Lake Victoria 'Ngege'	2500
Whole tilapia, ugali, sautéed spinach, tomato dhania salsa	
Pan-seared Snapper Fillet	3000
Grilled shrimps, beet pearl barley, aubergine caponata, garlic butter sauce	
Crispy Skin Norwegian Salmon A la Plancha (A)	4300
Salmon fillet seared and served with wilted spinach mushrooms, anise Pernod foam	
Indian Ocean Grilled King Prawns Skewer	4400
King prawns with wild rice, shellfish sauce	
Classic Rock Lobster Thermidor (A, D)	5500
Tender chunks of lobster meat, cognac cream sauce	

FROM OUR JOSPER OVEN

Indulge in our sizzling selection of grain-fed premium steaks expertly crafted over our open flame lava grill done to perfection for an unforgettable flavor

Please allow 25 Minutes cooking time depending on your choice of cut and degree of cooking

300g Pork Rib Eye	3500
250g Beef Fillet	3500
350g Sirloin Steak	4500
400g T-bone Steak	5000
400g Hemingways Rib Eye	5500

Include fries, sweet mash or garlic mash, mixed vegetables

Your choice of sauce

Sauces: Béarnaise (A, D), chimichurri sauce, red wine gravy (A), peppercorn sauce (A)

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THE BRASSERIE

SHAREABLES

PRICES KES

Mediterranean Mezze Platter (V)	2600
Cous cous, grilled vegetables, charred artichokes, falafel, smoked baba ghanoush, marinated olives, hummus and pita bread	
Baked Camembert with Cranberries (V, D)	3000
Marinated with truffle-infused honey, charred asparagus, herb greens, artisan bread	
Whole Tandoori Spring Chicken (D)	3800
Served with spicy mixed dhal, steamed rice, chapati, mango chutney, raita	

PASTA & RISOTTO

Choice of penne, spaghetti or tagliatelle (Gluten-free pasta also available)	
Marinara Sauce (V, D)	1800
Homemade fresh tomato, garlic and basil sauce	
Bolognese (D, A)	2000
Minced beef and tomato ragout, parmesan shavings	
Thai Chicken Risotto (D)	2000
Chicken pieces with peppers and mushrooms, in a fragrant coconut sauce	
Seafood Risotto (D)	2500
Risotto rice and seafood in creamy saffron sauce	
Rustic Beef Lasagna (D, A)	2500
Pasta layered with bechamel, beef ragù, mozzarella cheese gratin	

HEMINGWAYS TASTE OF INDIA

Vegetable and Paneer Karahi (V, D)	2000
Medley of farm vegetables and paneer cheese, spicy masala sauce	
Coconut Fish Curry	2500
Simmered in coconut sauce with aromatic island spices	
Masala Butter Chicken (D)	2500
Tender pieces of chicken tikka, luscious, tomato-based sauce and a rich blend of spices	
Authentic Rogan Josh (D)	2500
Lamb meat, tampered with indian spices and tomatoes	
All above served with basmati rice, chapati, spicy mixed dhal, mango chutney and raita	

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