



HEMINGWAYS

NAIROBI

SOUPS	PRICES KES
Soup Du Jour	900
Chef's daily inspiration	
Gochujang Infused Roasted Tomato Bisque (v)	900
Coconut cream, herb oil	
Truffled Forest Mushrooms Puree (V, D)	1200
Wild mushroom duxelles and truffle oil	
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STARTERS	
Baked Portobelo Mushroom (D, N)	1800
Bleu cheese, leeks, spinach, walnut, pomegranate pearls	
Creamy Burrata, Heirloom Tomato Salad (V, D)	1800
Green basil oil, charred grapes, balsamic drizzle	
Cured Kitengela Ostrich Carpaccio (D, N)	2000
Mixed greens and aged parmesan shavings	
Crispy Baby Calamari (G)	2000
Deep fried salt & pepper squid, green salad and spicy togarashi mayo	
Bacon wrapped Scallops (P)	3000
Cauliflower puree, lumpfish caviar, coconut & orange foam	
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SALADS	
Classic Caesar Salad (V, D)	1300
Lettuce, anchovies, garlic croutons, egg, caesar dressing	
Green Power Salad (V, D)	1600
Haricot verts, edamame, cherry tomatoes, broccolini, Avocado, cucumber, sunflower seeds, sour cream dressing	
Roasted Butternut and Sorghum Salad (PB, V, N)	1800
Baby spinach, plant based feta cheese	
Goat Cheese, Watermelon, Avocado (V, N, D)	1800
Walnut, mint leaves, cucumber, goat cheese, citrus vinaigrette	
Add: Grilled chicken 700 Grilled prawn 1100	
Grilled halloumi cheese 700	
Chilli Chicken and Soba Noodle Salad (V, N)	1700
Grilled chicken, snow peas, cashew nuts, radish, cucumber Carrots and sweet chili dressing	
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SHAREABLES	
Mediterranean Mezze Platter (V)	2600
Couscous, grilled vegetables, charred artichokes	
Falafel, smoked baba ghanoush, marinated olives	
Hummus and pita bread	
Hemingways Dim Sums (Pan Fried or Steamed)	
Chicken scallion 1700 Spicy shrimps and mushroom 2000	
Truffled edamame and mushrooms (V) 1700	
Seafood Platter 'Key West'	6000
King prawns, baked oysters, octopus, seared tuna, Lemon butter sauce, side salad	

ALLERGENS

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

D - Dairy | PB - Plant based

All menus are completely dictated by seasonality and therefore can change according to the market availability. All prices are inclusive of government taxes, catering levy and service charge.

SMALL
LUXURY
HOTELS
OF THE WORLD



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MAINS	PRICES KES
Citrus Herb Grilled Free-range Chicken (A, D) Marinated chicken breast, roasted vegetables Quinoa, lemon herb sauce	3000
Orange Duck Confit Ginger black rice, stir-fried oriental vegetables Savory cherry sauce	3000
Braised Lamb Shank (A) Sweet potato, garden pea mousseline, sautéed broccolini Lamb jus glaze	3500
Pork Chop, Apple Compote Arrowroot mash, tomarillo, bourbon sauce, root vegetables	3000
Deep-fried Lake Victoria 'Ngege' Whole tilapia, tomato dhania salsa, ugali, sautéed spinach	2500
Pan-seared Malindi Sole Fillet (A) Sautéed moules, beet pearl barley, aubergine caponata Garlic butter sauce	3000
Crispy Skin Norwegian Salmon A la Plancha (A) Salmon fillet seared and wilted spinach Mushrooms, anise pernod foam	4300
Indian Ocean Grilled King Prawns Skewer King prawns with wild rice, shellfish sauce	4400
Watamu Grilled Lobster (A, D) Sweet chilli glazed plantains, cognac cream sauce	5500

FROM THE GRILL ZONE

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 up to 25 minutes cooking time depending on your
choice of cut and degree of cooking.

300g Molo Lamb Chops	3700
250g Beef Fillet	3700
350g Sirloin Steak	4500
400g T-bone Steak	5000
400g Hemingways Rib Eye	5500

[Include fries, sweet mash or garlic mash, fried plantains, mixed
vegetables, your choice of sauce]

SAUCES: béarnaise (A, D), chimichurri sauce, red wine gravy (A),
Peppercorn sauce (A)

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BURGERS, SANDWICHES & WRAPS	PRICES KES
Prime Beef Burger (G) Josper grilled patty, sesame bun, tomatoes, lettuce Pickled gherkins, onion jam	2400
Crocodile Burger (G) Squid ink bun, feta cheese and dried cranberry crumble Asian slaw, BBQ sauce	2500
Tikka Chicken Burger (G) Tikka marinated chicken breast, ciabatta bun Kachumbari salsa and curried mayo Add: cheese, bacon(P) or egg	2400
The Hemingways Club Sandwich (P, G) Grilled chicken breast, bacon, lettuce, tomatoes and egg	2400
Grilled Chicken Roll (G) Lettuce, cheese, avocado salsa, chipotle mayo, corn ribs	2400
Char Grilled Vegetable and Halloumi Wrap (V, G) Grilled vegetables, halloumi cheese, avocado hummus Sweet potato fries	2200
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PASTA & RISOTTO	
Choice of penne, spaghetti or tagliatelle (Gluten-free pasta also available)	
Marinara Sauce (V,D) Homemade fresh tomato, garlic and basil sauce	1800
Bolognese (D, A) Minced beef and tomato ragout	2000
Risotto ala Zucca (V,D) Risotto rice, garden peas, roasted pumpkin, pepitas	2000
Thai Chicken Rissotto Chicken pieces with peppers and mushroom in fragrant coconut sauce	2500
Braised Beef Cheek (D,A) Arborio rice, roasted baby carrot, asparagus, gremolata	2200
Rustic Beef Lasagna (D, A) Pasta layered with ricotta cheese, beef bolognese ragu Mozzarella cheese gratin	2500
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HEMINGWAYS TASTE OF INDIA	
Coconut Fish Curry Simmered in coconut sauce with aromatic island spices Herbs, steamed rice	2500
Masala Butter Chicken (D) Tender pieces of chicken tikka, cooked luscious Tomato-based sauce, and a rich blend of spices.	2500
Tandoori Spring Chicken Half chicken marinated in spiced yoghurt	2800
Dal and Vegetable Tadka (V, D) Mixed lentils, vegetables tempered with spices	2000
All above served with basmati rice, chapati, spicy mixed dhal mango chutney and raita	

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