



HEMINGWAYS

NAIROBI

		PRICES KES
SOUPS		
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		
STARTERS		
Baked Portobello 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		
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		
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.



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THE BRASSERIE

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, tomatillo, 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 mussels, 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)	2400
Josper grilled patty, sesame bun, tomatoes, lettuce Pickled gherkins, onion jam	
Crocodile Burger (G)	2500
Squid ink bun, feta cheese and dried cranberry crumble Asian slaw, BBQ sauce	
Tikka Chicken Burger (G)	2400
Tikka marinated chicken breast, ciabatta bun Kachumbari salsa and curried mayo	
Add: cheese, bacon(P) or egg	
The Hemingways Club Sandwich (P, G)	2400
Grilled chicken breast, bacon, lettuce, tomatoes and egg	
Grilled Chicken Roll (G)	2400
Lettuce, cheese, avocado salsa, chipotle mayo, corn ribs	
Char Grilled Vegetable and Halloumi Wrap (V, G)	2200
Grilled vegetables, halloumi cheese, avocado hummus Sweet potato fries	

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	
Risotto ala Zucca (V,D)	2000
Risotto rice, garden peas, roasted pumpkin, pepitas	
Thai Chicken Rissotto	2500
Chicken pieces with peppers and mushroom in fragrant coconut sauce	
Braised Beef Cheek (D,A)	2200
Arborio rice, roasted baby carrot, asparagus, gremolata	
Rustic Beef Lasagna (D, A)	2500
Pasta layered with ricotta cheese, beef bolognese ragù Mozzarella cheese gratin	

HEMINGWAYS TASTE OF INDIA

Coconut Fish Curry	2500
Simmered in coconut sauce with aromatic island spices Herbs, steamed rice	
Masala Butter Chicken (D)	2500
Tender pieces of chicken tikka, cooked luscious Tomato-based sauce, and a rich blend of spices.	
Tandoori Spring Chicken	2800
Half chicken marinated in spiced yoghurt	
Dal and Vegetable Tadka (V, D)	2000
Mixed lentils, vegetables tempered with spices	

All above served with basmati rice, chapati, spicy mixed dhal mango chutney and raita

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