



HEMINGWAYS
NAIROBI

SOUPS	PRICES KES
Soup Du Jour (VG option available)	950
Chef's Daily Inspiration	
Roasted Butternut, Lemongrass Bisque (V, GF)	950
Toasted pepitas, coconut foam	
Truffled Forest Mushroom Puree (V, D)	1200
Wild mushroom duxelles, aged truffle essence	
STARTERS	
Baked Portobello Mushroom (D, N)	2000
Blue cheese, leek fondue, wilted spinach, walnut	
Pomegranate pearls	
Creamy Burrata, Heirloom Tomato Salad (V, D, GF)	2000
Green basil oil, charred grapes, aged balsamic drizzle	
Cured Kitengela Ostrich Carpaccio (D, N, GF)	2200
Mixed greens and parmesan shavings	
Crispy Baby Calamari	2200
Salt and pepper crust squid, garden green	
Spicy togarashi mayonnaise	
Norwegian Smoked Salmon Rosettes	2500
Lumpfish caviar, avocado, crispy baguette	
Honey mustard dressing	
SALADS	
Classic Caesar Salad (D)	1300
Lettuce, anchovies, garlic croutons, egg, caesar dressing	
Green Power Salad (V, VG, GF)	1600
Haricot verts, edamame, cherry tomatoes, broccolini, avocado	
cucumber, sunflower seeds, olive oil dressing	
Roasted Butternut and Sorghum Salad (PB, V, VG, GF)	1800
Baby spinach, plant-based feta cheese	
Goat Cheese, Watermelon, Avocado (V, N, D, GF)	1800
Walnut, mint leaves, cucumber, goat cheese, citrus vinaigrette	
Add: Grilled chicken 800 Grilled Prawns 1200	
Grilled halloumi cheese 800	
Mara Honey Glazed Duck Salad (GF)	2000
Orange confit, asparagus, raddish, rocket leaves	
Carrot ribbons, herb vinaigrette	
SHAREABLES	
Mediterranean Mezze Platter (V, G)	2800
Couscous, grilled vegetables, charred artichokes	
Falafel, smoked baba ghanoush, marinated olives	
Hummus and pita bread	
Hemingways' Dim Sum (pan fried or steamed)	
Chicken scallions 1800 Spicy Shrimp and Mushroom 2200	
Truffled edamame and mushrooms (V) 1800	
Seafood Platter "Catch & Crust"	6500
King prawns, lobster tail, octopus, red snapper fillet	
Lemon butter sauce and side salad	

ALLERGENS: A - Alcohol | N - Nuts | P - Pork | V - Vegetarian | GF - Gluten Free
D - Dairy | PB - Plant based | VG - Vegan

Kindly be aware that food prepared in our kitchen may contain allergens, including shellfish, dairy, eggs, onion, garlic, gluten, peanuts and tree nuts. For any allergens kindly inform your server.

Our menu celebrates the finest seasonal harvests, each dish reflecting our dedication to sustainable sourcing and authentic culinary excellence.
All prices are inclusive of government taxes, catering levy and service charge.



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MAINS	PRICES KES
Citrus Herb Grilled Free Range Chicken (A, D) Marinated chicken breast, roasted vegetables Quinoa, lemon herb sauce	3200
Oriental Duck Confit Ginger black rice, stir fried vegetables, sizzling Asian sauce	3500
Braised Lamb Shank (A) Sweet potato, garden pea mousseline sauteed broccolini Lamb jus glaze	4200
Pork Chop, Apple Compote (GF, A) Arrowroot mash, tamarillo, bourbon sauce, root vegetables	3500
Deep -Fried Lake Victoria 'Ngege' Whole tilapia, tomato dhania salsa, ugali, sauteed spinach	2900
Pan-seared Malindi Sole Fillet (A, D) Saut��ed moules, beet pearl barley, aubergiene caponata Garlic butter sauce	3200
Crispy Skin Norwegian Salmon A La Plancha (A) Salmon fillet, wilted spinach mushrooms Anise pernod foam.	4500
Indian Ocean Grilled King Prawns Skewers (D) King prawns, wild rice, shellfish sauce	4500
Watamu Grilled Lobster (A, D) Sweet chilli glazed plantain, cognac cream sauce	5800

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	4000
250g Beef Fillet	4000
350g Sirloin Steak	5000
400g T-bone Steak	5500
400g Hemingways' Rib Eye	5800

[Includes fries, sweet mash or garlic mash, fried plantains
Mixed vegetables, your choice of sauce.]

SAUCES: b  arnaise (A, D) chimichurri sauce, red wine gravy (A)
Peppercorn sauce (A, D)

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BURGERS, SANDWICHES & WRAPS PRICES KES

Prime Beef Burger	2500
Josper grilled patty, sesame bun, tomatoes, lettuce Pickled gherkins, onion jam	
Ostrich Burger	3000
Flame grilled ostrich patty, brioche bun, crumbled feta Pickled onions, rocket	
Tikka Chicken Burger	2500
Tikka marinated chicken breast, ciabatta bun Kachumbari, salsa and curried mayo Add cheese, bacon(P) or egg	
The Hemingway's Club Sandwich (P)	2500
Grilled chicken breast, bacon, lettuce, tomatoes and egg	
Grilled Chicken Roll	2500
Lettuce, cheese, avocado, salsa, chipotle mayo, corn ribs	
Char Grilled Vegetables and halloumi wrap (V)	2200
Grilled vegetables, halloumi cheese, avocado hummus Sweet potato fries	

PASTA & RISOTTO

Choice of penne, spaghetti or tagliatelle (Gluten-free pasta and Vegan option available)	
Marinara Sauce (V, D)	2000
Homemade fresh tomato, garlic and basil sauce	
Bolognese (D, A)	2300
Minced beef and tomato ragout	
Saffron Seafood Risotto (D,A)	3000
Risotto rice, seafood in creamy saffron sauce	
Thai Chicken Risotto (D,A)	2800
Chicken morsels with peppers and mushrooms In fragrant coconut sauce	
Butternut and Sage Ravioli (V,D,A)	2800
Marinara sauce, crispy sage, basil oil	
Rustic Beef Lasagna (A, D)	2800
Pasta layered with ricotta cheese, beef bolognese ragu Mozzarella cheese gratin	

HEMINGWAYS TASTE OF INDIA

Coconut Fish Curry	2800
Simmered in coconut sauce with aromatic island spices Herbs, steamed rice	
Masala Butter Chicken (D)	3000
Tender pieces of chicken tikka, cooked luscious Tomato- based sauce and a rich blend of spices	
Tandoori Spring Chicken	3200
Half chicken marinated in spiced yoghurt	
Slow Braised Lamb Rogan Josh	3000
Tender lamb Cubes, enhanced with Indian spices & tomatoes	
Dal and Vegetables Tadka (V, D)	2200
Mixed lentils, vegetables tempered with spices	
All above served with basmati rice, chapati, spicy mixed dhal Mango chutney and raita.	

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