



HEMINGWAYS

NAIROBI

WEDNESDAY CURRY NIGHT

PRICES KES

STARTERS

Homemade Biryani (N,D)

Biryani is our most favorite dish prepared with flavorful Indian spices and fresh herbs, slowly cooked to maintain The flavors and aromas of each spice

Vegetarian	1800
Chicken	2400

Slow Cooker Lamb Curry	2500
Melting tender lamb morsels enriched in a mildly spiced Coconut sauce	

Malabar Fish Curry (D)	2500
Sea fish curry with goodness of coconut milk and full of Chilies, coriander and mustard seeds	

Indian Chicken Tikka Korma (D,N)	2500
Marinated with mala and spices cooked in a coronation of Milk and fresh cream	

Prawn Masala (C,D)	4000
Cooked in tomato base sauce infused with roasted 7 spices, Ginger and coriander	

Authentic Saagwala Paneer (D)	2400
Curried spinach puree with paneer cooked in aromatic Spices and fresh cream	

SHAREABLES (For 2 Pax)

Non-Vegetarian Thali Sampler (D,G)	4000
Butter chicken, mixed dal masala, tandoori paneer skewers Biryani rice, papadum, raita	

Tandoori Mixed Platter (D)	4200
A platter of tandoori delicacies including tandoori chicken Lamb tikka and prawns	

SIDES

All served with raita, mango chutney, steamed basmati rice, spicy lentils papadum and a choice of garlic naan or buttered naan

ALLERGENS

E - Egg | C - Crustaceans | GF - Gluten Free | A - Alcohol | D - Dairy | N - Nuts
V - Vegetarian

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.