

GLUTEN FREE MENU



STARTERS AND BITINGS

Nyama Choma Skewers

450/-

Tender beef fillet marinated in spices and coconut milk and cooked on the grill (three pieces)

Freshly Made Soups

Market Vegetable (V)

500/-

Zanzibari Chicken

550/-

BREAKFAST

Build Your Own

Eggs your way (100/-), bacon (150/-), sausage (100/-), tomato (50/-), baked beans (50/-)

Cassava Pancakes

With honey lime syrup

450/-

SALADS

Superfood Beef Salad

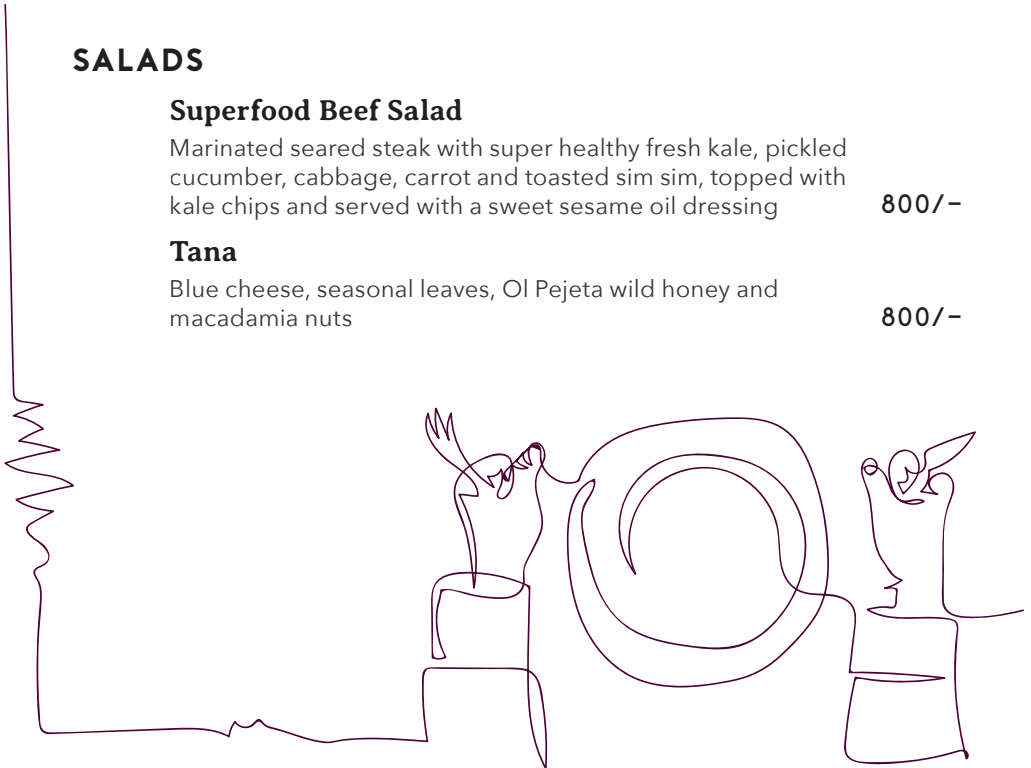
Marinated seared steak with super healthy fresh kale, pickled cucumber, cabbage, carrot and toasted sim sim, topped with kale chips and served with a sweet sesame oil dressing

800/-

Tana

Blue cheese, seasonal leaves, Ol Pejeta wild honey and macadamia nuts

800/-



MAINS

Ol Pejeta Steak

Prime fillet, grilled to your liking, served on a bed of creamed spinach, with chips, sweet potato fries or mashed potatoes and a pepper sauce 1,200/-

Grilled Maryland Chicken

A quarter chicken piece, marinated in wild honey, garlic, rosemary and spices and served with chips or sweet potato fries and Morani's slaw 900/-

Chicken Curry (HOT)

Beautifully spiced with a cashew nut and coconut sauce, serve with rice and kachumbari 1,200/-

DESSERT

Delia's Ice Cream

A scoop of artisan ice cream lovingly made at the Brown's Farm in Tigoni 300/-
Ask for the flavours in stock PER SCOOP

