Bitings & Snacks

Samosas
Feta Cheese, Pumpkin and Spinach (V)
Spiced Beef

Safari Larder Sharing plate
Beetroot Houmous, Tzatziki, Smoked Eggplant and Marinated Olives with Crispbreads (V)

Freshly Made Soups (Served with focaccia bread)
Butternut, Carrot & Ginger (V)
Zanzibari Chicken

Nyama Choma Skewers (GF)
Beef or chicken marinated in spices and coconut milk ready to cook

Smoked Trout Pate
Using local trout and for 3-4 to share
Comes with homemade crackers and bread
FROZEN MEALS

Traditional Kenyan Beef Stew
With ugali and chapatis 1,000/-

Meatballs Tagliatelle
In a rich tomato sauce with homemade pasta 1,250/-

Chicken Curry
In a coconut and cashewnut sauce with jeera rice and chapatti 1,200/-

Yellow Dhal (V)
Delicately spiced and finished with yoghurt and spinach 1,100/-

Bean Chilli (V)
Spicy Mexican style chilli with red and black beans and served with tortilla wraps 1,000/-

Chickpea Tagine (V)
A Moroccan style stew served with couscous 600/-

DESSERT

Chocolate Brownie
Gooey and rich with dark chocolate and macadamia nuts 550/-

Apple Pie Samosas
Crispy parcels filled with spiced apples and deep fried 450/-