



THE STABLES

SAVOUR THE WILD:
ALL-IN-ONE MENU



THE TALE OF STABLES

Every place has a story. The Stables has lived several.

Long before it welcomed travellers from around the world, this building housed the horses of Adnan Khashoggi, the previous owner of Ol Pejeta. In those days, it formed part of the rhythm of life on the ranch, serving a practical purpose amidst the vast landscapes that define this remarkable place.

As Ol Pejeta evolved into the conservancy it is today, so too did The Stables. Once known as the Research Centre, it eventually found a new purpose as a warm and welcoming retreat for adventurous travellers seeking an authentic safari experience.

Today, The Stables continues its tradition of hospitality, offering guests a place to rest, reconnect, and savour the simple pleasures that make time in the wild so memorable. Whether you're stopping by for a leisurely lunch, a freshly brewed coffee, or a refreshing drink after a day of exploration, you'll find yourself surrounded by a story that spans generations.

Rooted in history yet shaped by the spirit of conservation, The Stables reflects the essence of Ol Pejeta itself: unpretentious, welcoming, and deeply connected to the land.

Karibu sana to The Stables!

Contact Us

 0704 395037

 stables@olpejetaconservancy.org



THE STABLES



{HOT COFFEE}

Espresso Made from perfectly roasted and blended Kenyan beans	Ksh 250
Espresso Machiato Espresso coffee with a spot of foamed milk	Ksh 300
Espresso Con Pana Espresso coffee topped with whipped cream	Ksh 350
Café Americano Hot water poured over rich espresso for a cup that is as deep and dark as the coffee itself	Ksh 300
Cappuccino Our signature blend of coffee with hot creamy milk and dusted with chocolate powder	Ksh 350
Cappuccino Con Pana Our signature blend of coffee with whipped cream and hot milk	Ksh 400
Hazelnut Cappuccino Our signature blend of coffee with hot creamy milk and hazelnut flavoured syrup	Ksh 450
Café Latte Dark, rich espresso coffee balanced with steamed milk and a light layer of foam	Ksh 350
Vanilla Latte Kenyan dark, rich espresso coffee, steamed milk, light layer of foam and vanilla flavoured syrup	Ksh 450
Café Mocha Full-bodied espresso with bitter-sweet mocha sauce and steamed milk topped up with cream	Ksh 400
Vanilla Mocha Full-bodied espresso with chocolate sauce, steamed milk and vanilla flavoured syrup	Ksh 500
Double Cappuccino	Ksh 450
Double Latte	Ksh 450

Brewed Coffee Pot A truly special brew of coffee, prepared just for you, made to order.	Ksh 300
---	---------

Hot Chocolate Made from the finest cocoa powder, and the freshest milk	Ksh 300
--	---------

{TEA}

Tea Pot Smooth and sublime, this Kenyan tea is enlivened with milk.	Ksh 350
---	---------

Masala Tea Pot Spicy masala tea brewed with a warm and inviting fragrance and zesty flavour.	Ksh 350
--	---------

Mixed Tea Authentic Kenyan style tea brew, prepared just for you, made to order	Ksh 250
---	---------

Herbal Lemon Tea A tasty herbal tea with multiple tropical lemon juice flavours finishing on a sweet note	Ksh 250
---	---------

Milk Glass An invigorating glass of farm fresh milk.	Ksh 200
--	---------

{COLD ALTERNATIVES}

Iced Coffee	Ksh 200
Lemonade	Ksh 250
Iced Tea	Ksh 250
Sodas	Ksh 150
Diet Coke	Ksh 150





THE
STABLES

Starters

Menu



BREAKFAST

ALL DAY BREAKFAST

English style breakfast with eggs your way, bacon, sausages, baked beans, fried potatoes and grilled tomatoes, toast with butter, fresh juice, served with house coffee/tea

Ksh 1,500

PANCAKES (V)

Crepe style pancakes stacked and served with honey lime syrup or chocolate and bananas (We can make a gluten free cassava flour pancake if you prefer)

Ksh 450

LIGHT BITES

Greek Salad

Creamy feta, green and black olives, ripe tomatoes, mixed peppers, cucumber, red onion, and salad leaves. Served with a dash of red wine vinegar and oregano dressing.

Ksh 800

Club Sandwich

A triple-decker sandwich packed with chicken, fillet steak, cheese, bacon, mayo and tomato

Ksh 1,200

Mixed Vegetable Soup| Butternut Soup

Freshly prepared soups made with wholesome ingredients and seasonal flavours.

Ksh 550



THE
STABLES

Mains



MAINS

STEAK AND CHIPS

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

Ksh 1,200

CHICKEN AND CHIPS

A quarter chicken piece, marinated in wild honey, garlic, rosemary and spices and served with chips or sweet potato fries and coleslaw

Ksh 900

GRILLED FISH AND CHIPS

Tender grilled flaky Tilapia fillet with chips and tartar sauce

Ksh 950

CHIPS AND SAUSAGE

Golden fries served with sausages.

Ksh 500

MATAR PANEER

Indian dish consisting of paneer (Indian cottage cheese) and green peas cooked in a mildly spiced tomato-based gravy.

Ksh 700

VEGETABLE PIZZA

A freshly baked pizza topped with a medley of seasonal vegetables, tomato sauce, and melted cheese on a crisp crust.

Ksh 700

EXTRAS

Potato fries (Ksh 300/-); Creamed spinach (Ksh 100/-); Chapati (Ksh 100/-); Steamed rice (Ksh 250/-) ; Mayonnaise – (Ksh 200/-)

DESSERTS

PASTRY OF THE DAY

Please ask about our cake (1 pc) and cookies (2 pcs)

Ksh 350

CHOCOLATE BROWNIE

Goey and rich, a Morani's favourite, served with vanilla ice cream

Ksh 550

FRUIT OF THE DAY

Fruit salad with scoop of ice cream

Ksh 400

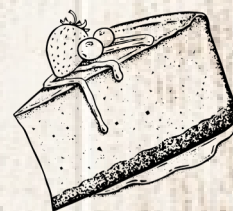
BANANA SPLIT

A timeless dessert featuring fresh banana halves topped with scoops of ice cream, drizzled with chocolate sauce, and finished with whipped cream and a cherry.

Ksh 500

ICE CREAM OF THE DAY

Ksh 300 per scoop





THE
STABLES



SOFT DRINKS

MILKSHAKES

Vanilla Shake

A mouth watering combination of vanilla ice cream and low fat milk

Ksh 450

Chocolate Shake

Hand crafted with fresh chocolate ice cream, rich dark chocolate syrup and milk

Ksh 450

Strawberry Shake

Creamy strawberry ice cream, real strawberries blended with strawberry syrup

Ksh 450

Mango Shake

Made with creamy mango ice cream, blended with real Kenyan mangoes and milk

Ksh 450

Coffee Shake

A refreshing and energizing drink made from a blend of chilled coffee or espresso with vanilla ice-cream

Ksh 450

JUICES

Per Glass
Per Packet
Fresh Juice

Ksh 250
Ksh 550
Ksh 380

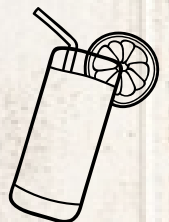
SODAS

WATER

Mineral 500ml
Mineral 750ml
Sparkling 500ml
Sparkling 750ml

Ksh 150

Ksh 200
Ksh 250
Ksh 250
Ksh 300





THE STABLES



SPIRITS

Jonnie Walker Red Label	Ksh 300
Jonnie Walker Black Label	Ksh 400
Jameson	Ksh 300
Jack Daniel's	Ksh 400
Glenfiddich 12 years	Ksh 500
Myer's Rum	Ksh 300
Bacardi White	Ksh 250
Malibu	Ksh 250
Smirnoff Vodka	Ksh 250
Gordon's Gin	Ksh 300
Southern Comfort	Ksh 250
Kahlua	Ksh 250
Chivas Regal	Ksh 400

Gilbey's Gin	Ksh 250
Baileys Irish Cream	Ksh 350
Amarula	Ksh 350
Sambuca (white)	Ksh 250
Cointreau	Ksh 350
Camino Real	Ksh 250
Viceroy	Ksh 250
Hennessy (Cognac)	Ksh 480
Martel (Cognac)	Ksh 450
Martini Bianco	Ksh 200
Captain Morgan Rum	Ksh 250
Pimms No. 1	Ksh 250
Amaretto Disaronno	Ksh 300

WINES

Gato Negro Cabernet Sauvignon 750ml	Ksh 2,000
Gato Negro Sauvignon Blanc 750ml	Ksh 2,000
Cellar Cask Glass	Ksh 500
Drosty Hof Grand Cru Glass	Ksh 500
Frontera Cabernet Sauvignon 750ml	Ksh 2,200
Frontera Sauvignon Blanc 750ml	Ksh 2,200
KWV Shiraz	Ksh 3,000
KWV Chardonnay	Ksh 3,000
KWV Cabernet Sauvignon 750ml	Ksh 3,000
KWV Merlot 750ml	Ksh 3,000
KWV Sauvignon Blanc 750ml	Ksh 2,200

Nederburg Cabernet Sauvignon 750ml	Ksh 3,800
Nederburg Merlot 750ml	Ksh 3,800
Nederburg Sauvignon Blanc 750ml	Ksh 3,200
Tall Horse Cabernet Sauvignon 750ml	Ksh 2,500
Tall Horse Sauvignon Blanc 750ml	Ksh 2,500
The Beach House Red 750ml	Ksh 3,200
The Beach House White 750ml	Ksh 3,200
Tilia Cabernet Sauvignon 750ml	Ksh 2,500
Tilia Chardonnay	Ksh 2,500
Tilia Malbac	Ksh 2,500

BEERS

Tusker	Ksh 450
Tusker Malt	Ksh 450
Tusker Lite	Ksh 450
White Cap	Ksh 450
Guinness K	Ksh 450
Heineken Zero	Ksh 450

Pilsner	Ksh 450
Snapp	Ksh 450
Heineken	Ksh 450
Savanna Cider	Ksh 450
White Cap Crisp	Ksh 450





THE STABLES

BUFFET

LUNCH



	BREAKFAST	LUNCH	DINNER
MONDAY	ASSORTED CEREALS (WEETABIX, HOMEMADE GRANOLA, CORNFLAKES) WITH COLD/WARM MILK TROPICAL JUICE EGGS, BAKED BEANS TOAST, SAUSAGES MIXED VEGETABLES TEA/COFFEE/HOT CHOCOLATE TOAST JAM & BUTTER	GREEN LENTILS SERVED WITH VEGETABLE RICE, & STEAMED CABBAGES DESSERT FRUITS PLATTER	CARROT & GINGER SOUP OVEN GRILLED CHICKEN SERVED WITH DEEP FRIED POTATO WEDGES & COLESLAW SALAD DESSERT FRUITS SLICES
TUESDAY	ASSORTED CEREALS (WEETABIX, HOMEMADE GRANOLA, CORNFLAKES) WITH COLD/WARM MILK TROPICAL JUICE EGGS, BAKED BEANS PANCAKES, SAUSAGES MIXED VEGETABLES TEA/COFFEE/HOT CHOCOLATE TOAST JAM & BUTTER	ROASTED CHICKEN CUTS SERVED WITH ROAST POTATOES & STEAMED CABBAGE. DESSERT FRUITS	CREAM OF TOMATO SOUP PAN FRIED MT. KENYA BEEF STEAK SERVED WITH ROAST POTATOES & FRESH SEASONAL VEGETABLES. DESSERT FRUIT SLICES
WEDNESDAY	ASSORTED CEREALS (WEETABIX, HOMEMADE GRANOLA, CORNFLAKES) WITH COLD/WARM MILK TROPICAL JUICE EGGS, BAKED BEANS TOAST, SAUSAGES MIXED VEGETABLES TEA/COFFEE/HOT CHOCOLATE TOAST JAM & BUTTER	BEEF GOULASH SERVED WITH CHAPATI, & STEAMED SEASONAL VEGETABLES. DESSERT FRUIT CUTS	CHICKEN BIRYANI WITH KACHUMBARI DESSERT FRUIT SLICES
THURSDAY	ASSORTED CEREALS (WEETABIX, HOMEMADE GRANOLA, CORNFLAKES) WITH COLD/WARM MILK TROPICAL JUICE EGGS, BAKED BEANS TOAST, SAUSAGES MIXED VEGETABLES TEA/COFFEE/HOT CHOCOLATE TOAST JAM & BUTTER	OL PEJETA BEEF STEW SERVED WITH AFRICAN MEAL (MUKIMO), & SEASON VEGETABLE. DESSERT 2 SCOOPS OF ICECREAM	MINCED MEAT SERVED WITH ONION RICE AND MIXED VEGETABLES DESSERT FRUIT SLICES
FRIDAY	ASSORTED CEREALS (WEETABIX, HOMEMADE GRANOLA, CORNFLAKES) WITH COLD/WARM MILK TROPICAL JUICE EGGS, BAKED BEANS ARROWROOTS, SAUSAGES MIXED VEGETABLES TEA/COFFEE/HOT CHOCOLATE TOAST JAM & BUTTER	OVEN GRILLED OL PEJETA BEEF (NYAMA CHOMA), SERVED WITH UGALI AND SEASONAL VEGETABLES DESSERT FRUIT	FRIED BEEF SERVED WITH UGALI AND SPINACH DESSERT FRUIT SLICES
SATURDAY	ASSORTED CEREALS (WEETABIX, HOMEMADE GRANOLA, CORNFLAKES) WITH COLD/WARM MILK TROPICAL JUICE EGGS, BAKED BEANS PANCAKES, SAUSAGES MIXED VEGETABLES TEA/COFFEE/HOT CHOCOLATE TOAST JAM & BUTTER	VEGETABLE PIZZA	STIR FRIED CHICKEN SERVED WITH VEGETABLE RICE DESSERT FRUIT SLICES
SUNDAY	ASSORTED CEREALS (WEETABIX, HOMEMADE GRANOLA, CORNFLAKES) WITH COLD/WARM MILK TROPICAL JUICE EGGS, BAKED BEANS SWEET POTATOES, SAUSAGES MIXED VEGETABLES TEA/COFFEE/HOT CHOCOLATE TOAST JAM & BUTTER	BEEF LASAGNE WITH GARDEN SALAD DESSERT FRUIT PLATTER	FRIED BEEF SERVED WITH CHIPS AND SPINACH DESSERT FRUIT SLICES.

BEYOND THE SAFARI



As your adventure at Ol Pejeta winds down, the story doesn't end, it only deepens. Beyond the game drive, there are unique experiences that offer a closer connection to our conservancy's incredible wildlife, conservation efforts, and surrounding communities.

Here's what awaits:

- **Behind the Scenes with the Chimpanzees**
- **Meet the Last Two Northern White Rhinos**
- **Meet Baraka the Rhino**
- **Livestock and Wildlife Integration Tour**
- **Meet the Neighbours**
- **Guided Bush and Bird Walks**
- **Night Game Drive**
- **Lion Tracking**
- **Dog Tracking**
- **Run the Wild**
- **Rhino Monitoring**

For more information, reach us on reservations@olpejetaconservancy.org or call 0707 187 141





THE STABLES