

VEGETARIAN

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| 1 | SAMOSA (5 Per Plate)
<i>A pastry of Peas, Potatoes, Carrots, French Beans cooked with both Indian and African Spices</i> | 300 |
| 2 | MARU BHAJIA
<i>Sliced Potatoes fried in gramm flour.</i> | 300 |
| 3 | MIX BHAJIA
<i>A mix of Sliced Potatoes, Onion Rings, Methi, Coriander and Spices.</i> | 380 |
| 4 | GARLIC CHIPS
<i>Golden fried chips prepared in freshly sliced Garlic..</i> | 250 |
| 5 | POUSSIN CHIPS
<i>Golden fried chips prepared in a mixture of Spanish Paprika and lemon Sauce.</i> | 250 |
| 6 | MASALA CHIPS
<i>Golden fried chips prepared in a mixture of Indian Spices.</i> | 250 |
| 7 | PLAIN CHIPS | 120 |
| 8 | PLAIN PAPADUM (Fried or Roasted) | 60 |
| 9 | MASALA PAPADUM (Fried or Roasted) | 120 |
| 10 | MIX SALAD
<i>Garden Fresh Lettuce, Cucumber, Carrot, and Tomato.</i> | 300 |

MAIN DISH VEGETARIAN

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| 11 | VEGETABLE CURRY (Vegetables in Season)
<i>A mixture of Potatoes, Peas, Carrots, Egg Plant, Cauliflower boiled and Cooked in special Indian Spices.</i> | 500 |
| 12 | PEA & POTATO CURRY
<i>A curry prepared from Garden Fresh Peas and Potatoes fried in Onion, Ginger and Indian Spices .</i> | 500 |
| 13 | DHAAL
<i>A mix of yellow Lentils cooked in Onions, Tomatoes, Ginger, Garlic & tempered butter.</i> | 500 |
| 14 | PALAK PANEER
<i>Cubes of Cottage Cheese deep fried and cooked in Palak (Spinach)</i> | 600 |
| 15 | CHILLY PANEER
<i>Cubes of Cottage Cheese deep fried and cooked in Onion & Capsicum in a special spicy sauce</i> | 600 |
| 16 | TIKKA PANEER
<i>Charcoal grilled Cubes of Cottage Cheese marinated in Specially prepared spices and yogurt</i> | 600 |

All Prices Inclusive of Taxes

(Please give 30 - 50 minutes for preparation of the main dishes.)



SNACKS / BITING
NON - VEG

17	CHICKEN SAUSAGE	80
18	BEEF SAUSAGE	60
19	SPANISH OMELETTE <i>Finely chopped onions, tomatoes, capsicum and green chillies</i>	150
20	MUTTON SAMOSA (5 PER PLATE) <i>Made from minced mutton in a mixture of ginger, garlic, coriander, Onions & spring onions.</i>	300
21	CHICKEN SAMOSA (5 PER PLATE) <i>Made from finely cut pieces of chicken in a mixture of ginger, garlic, coriander, Onion.</i>	350
22	MUTTON KEBABS <i>Charcoal grilled mutton mince rolls cooked on skewers.</i>	350
23	MUTTON MUSHKAKI <i>Perfectly sliced cubes of boneless mutton marinated in special spices charcoal grilled.</i>	350
24	FISH BHAJIA <i>Made from cubes of fillet fish marinated with special spices deep fried with gramm flour.</i>	600
25	FISH FINGERS <i>Deep fried strips of fillet fish marinated with Special spices and bread crumbs.</i>	600
26	POUSSIN CHICKEN WINGS <i>Deep fried chicken wings prepared in a spicy lemon butter sauce.</i>	450
27	PEPPER CHICKEN WINGS <i>Deep fried chicken wings prepared in a pepper sauce.</i>	450
28	CHICKEN TIKKA LEG <i>Charcoal grilled chicken leg marinated in special spices both Indian and African style.</i>	470
29	CHICKEN TIKKA BREAST <i>Charcoal grilled chicken Breast marinated in special spices both Indian and African style.</i>	550
30	CHICKEN MUSHKAKI <i>Charcoal grilled boneless chicken cubes marinated in special spices and fresh cream.</i>	550
31	POTATO CHOP <i>Golden deep fried mashed potato stuffed with mutton mince marinated in flavoured herbs and spices.</i>	500
32	KHEEMA CHAPATI <i>Mutton mince marinated in flavoured herbs and spices then stuffed into wheat flour bread and Tava fried.</i>	500

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**NON - YEG
MUTTON**

- 33 MUTTON CURRY 750
*Made in cubes of mutton fried with onions, garlic, ginger, tomato and special spices
Prepared in gravy*
- 34 PALAK MUTTON 750
Mutton cubes fried with spinach with gravy
- 35 JEERA MUTTON 750
Mutton cubes fried with onion, cumin seeds, ginger, garlic and our special creamy curry
- 36 MARI METHI MUTTON 750
Mutton cubes boiled and fried with onions, methi leaves and black pepper with our special sauce

FISH

- 37 FISH MASALA (Served with 4 Indian Chapati) 750
*Made from cubes of fillet fish already marinated with special spices deep fried and garnished
with our special curry.*
- 38 GARLIC FISH 850
*Made from cubes of fillet fish marinated in fresh garlic and spices and deep fried served with
chips & vegetables.*
- 39 WHOLE DEEP FRIED FISH 750
*Deep fried marinated tilapia garnished with our special spices served with chips or Ugali
and Salad.*
- 40 POUSSIN CRUMBED FISH 875
*Cubes of fillet fish marinated with our special spices coated with egg and bread crumbs deep
fried and served with poussin sauce.*
- 41 BUTTER FRIED FISH 875
Made from fillet fish coated with butter flour deep fried served with chips & vegetables.
- 42 TAWA FISH 1495
*Cubes of Fillet fish marinated in special spices and cooked on Tawa till semi dry served
with chapati or Naan.*
- 43 FISH TIKKA 600
Charcoal grilled cubes of Fillet fish marinated in special spices and yogurt.

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CHICKEN

- 44 **CHICKEN KEIV** 950
Crumbed fried Chicken breast stuffed with garlic butter served with chips and veggies.
- 45 **POUSSIN CHICKEN** 750
Spring chicken deepfried until golden and garnished with poussin sauce served with chips and salad.
- 46 **CHICKEN MASALA** (Served with 4 Indian Chapati) 750
Chicken on bone capon or road runner fried with onion ginger, garlic, tomatoes and special masala.
- 47 **BUTTER CHICKEN** (Served with 4 Indian Chapati) 750
Chicken prepared with special spices and butter gravy.
- 48 **PALAK CHICKEN** (Served with 4 Indian Chapati) 750
Chicken prepared in special spices and spinach.
- 49 **JEERA CHICKEN** (Served with 4 Indian Chapati) 750
Chicken prepared in cumin seeds served Dry or Curry style.
- 50 **CHICKEN MARI METHI** (Served with 4 Indian Chapati) 750
Chicken prepared with black pepper, onions, methi leaves and special spices in curry.
- 51 **CHILLY CHICKEN** (Served with 4 Indian Chapati) 850
Pieces of finely chopped chicken prepared with capsicum & spring onion in soy sauce.
- 52 **BONELESS CHICKEN** (Served with 4 Indian Chapati) 850
Finely chopped pieces of chicken prepared in different flavours - (Jeera, Palak, Mari Methi, Chilly, Butter and Masala).
- 53 **CHICKEN WRAP** 795
Finely chopped pieces of chicken prepared in flavoured herbs and spices wrapped in wheat flour Bread.

STEAKS

- 54 **PEPPER STEAK** 995
Special marinated fillet steak charcoal grilled prepared with a special pepper sauce served with chips and veggies.
- 55 **MUSHROOM SAUCE STEAK** 1150
Special marinated fillet steak charcoal grilled prepared with a creamy mushroom sauce served with chips and veggies.

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NYAMA CHOMA (AFRICAN BBQ)

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| 56 | SPECIAL RIBS
<i>A special marination of mutton ribs served with chips or ugali and kachumbari</i> | 600 |
| 57 | MOLO LAMB
<i>finely chopped Molo lamb prepared in a special marination served with chips or ugali.</i> | 750 |
| 58 | MUTTON CHOMA
<i>A special marination of mutton shoulder served with chips or ugali and kachumbari</i> | 600 |
| 59 | KUKU CHOMA
<i>Chicken marinated in ginger garlic and salt charcoal grilled served with chips or ugali and kachumbari.</i> | 750 |
| 60 | OSOITA MUTTON FRY
<i>Mutton marinated in ginger, garlic, finely chopped onions and capsicum served with chips or ugali and kachumbari</i> | 750 |
| 61 | OSOITA CHICKEN FRY
<i>Chicken marinated in ginger, garlic, finely chopped onions and capsicum served with chips or ugali and kachumbari</i> | 850 |
| 62 | OSOITA MIX
<i>A mixture of our Kebabs, mutton mushkaki, chicken mushkaki salad and Naan.</i> | 950 |
| 63 | OSOITA MIXED PLATTER
<i>A 1kg Platter with an assortment of prime cut lamb, chicken, beef and sausage</i> | 1500 |

RICE AND BREADS

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| 64 | VEGETABLE RICE | 300 |
| 65 | JEERA RICE | 250 |
| 66 | FRIED RICE | 300 |
| 67 | PLAIN RICE | 200 |
| 68 | PLAIN NAAN | 80 |
| 69 | BUTTER NAAN | 100 |
| 70 | GARLIC NAAN | 150 |
| 71 | CHAPATIS (ROTI) EACH | 30 |
| 72 | UGALI | 100 |

DESSERTS

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| 73 | ICECREAM | 150 |
| 74 | FRUIT SALAD | 100 |

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