



A LA CARTE

PRICES KES

COCKTAIL SUGGESTION

Pomegranet Sensation, gin, pomegranate juice, orange juice, honey	1300
Raspberry Mojito, raspberry, lime juice, sugar syrup, mint, Stoney	1000

APPETISERS

Samosa Trio, courgette, halloumi & mint, brie & bacon, prawn, ginger, lime (GL, SE, P, C, D)	1800
Beef Carpaccio, Caesar mousse, shaved fennel, crispy capers (E, D, SU, GL, N)	2000
Saffron Arancini, gochujang romesco, lemon, smoked almond (E, D, N)	1200
Fired Wings, apricot & cumin glaze, chilli, nam prik (N, F, SO)	1300
Aguachile, coastal malindi sole, lime, cucumber, caramelised jalapeños (C)	1900
Swahili Fish Tacos, red snapper, coconut cream, lime, coriander, chapati	1300
Chicken Skewer, Soy honey miso glaze, pickled shallots, lime, crispy garlic, peanut (GL, F)	1500
Chicken Crackling, smoked paprika, garlic, sea salt	500
Eden Beef Broth, beef cubes, chilli, spring onion, carrot, potato	1050
Coconut, Cucumber & Pea, mint, lime, served chilled	1000

SMALL PLATES

Prawn & Mango, avo, chilli lime dressing, cashew (N, C, SU)	1900
Caesar, whole Sourdough crouton, caramelised garlic, capers (E, D, GL, F)	700
Watermelon & Feta, lemongrass, ginger, cucumber, mint (D, SE)	1100
Shamba Platter, dips tri, falafel, sundried tomato, pita, walnuts (N, SE, SU, GL)	1200
Chilli Beetroot, goats curd, thyme, candied walnuts, citrus, mint (D, N, SE, GL)	900
+ Chicken	700
+ Prawns	1200

MAINS

Chicken Chermoula, green chermoula sauce, veg crudo, citrus (SU)	2900
Chicken Gochujang, chicken crackling, romesco, miso butter onion (D, N, SE, SU)	2800
Steak Plate, XO prawn head sauce, prawn toast, lime (C, SO, GL, SE)	3000
Catch of the Day, caponata, sumac, sesame, green chilli (SU)	2600
Coconut Octopus, pineapple sambal, baharat yogurt, mint (GL, C, D, F)	2500
Charred Leeks, parmesan, hot honey, garlic crisps (D)	1700
Smoked Aubergine, labneh, pomegranate, hazelnut dukkah (D, N, SE, GL)	1600
Beef & Barolo, ragu, red wine, tagliatelle (GL, A, D)	2750
Pesto Risotto, arborio, pistachio, lemon (D, N, GL)	2050
Eden Burger, beef chuck, aged cheddar, red onion (D, P, SE, GL)	2500
Charred Lamb Chop, grilled fig, sweet shaoxing glaze, lime, cucumber (A, SO, SU)	1800
Chicken Tikka Sandwich, fries, green salad (D, GL)	1900
Sweet Potato Gnocchi, basil cream, spinach, mushroom (D, GL)	2000

ALLERGENS

GL - Gluten | P - Pork | D - Dairy | E - Egg | F - Fish | C - Crustaceans | SE - Sesame | N - Nuts | SU - Sulphites | A - Alcohol
All menus are completely dictated by seasonality and therefore can change according to market availability.
All prices are inclusive of government taxes, catering levy and service charge.



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SIDES

Sweet Mash, sweet potato, garlic cream	500
Tenderstem, whipped tahini, green chilli, pomegranate, garlic crisps (SE, N)	1000
Ash Beetroot, balsamic, sesame, sea salt, lime (SE)	600
Butternut, labneh, fennel & mint, hot honey (D)	900
Acid Salad, shamba greens, fire croutons, radish, tomato (GL, SU, D)	600
Greens, lemon & coriander buttter, chilli, lemon (D)	500
Fries, garlic salt	500
Lyonnaise Potatoes, onion, parsley, butter (D)	500

DESSERTS

Tropical Pavlova, passionfruit curd, whipped cream, mango, macadamia (E, D, N)	1250
Chocolate Tart - to share, miso salted caramel, pistachio brittle, sea salt (GL, D, N, SO)	1600
Polenta Cake, EVOO, orange, cardamon, honey yogurt (E, D, N)	800
Sorbet, coconut & lime, mint, toasted coconut	650
Red Wine Pears, cinnamon, star anise, vanilla, spice, whipped mascarpone (D, N, A)	1400

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