



HEMINGWAYS
NAIROBI

ALL DAY DINING PRICES KES

SOUPS	
Purée of Truffle Field Mushroom (V, D) Truffle drizzle	1200
Miso Butternut Squash Purée (V, D) Chantilly cream, herb oil and pumpkin seeds	900
SALADS	
Caesar Salad Lettuce, anchovies, garlic croutons, egg, Caesar dressing	1300
Green Power Salad (V, D) Haricot verts, edamame, cherry tomatoes, broccolini, avocado, cucumber, sunflower seeds, green power dressing	1600
Grilled Organic Vegetables and Quinoa Bowl (V, N) Tossed pine nuts and lemon garlic tahini	1800
Add: Grilled chicken	700
Add: Grilled prawns	1100
Add: Grilled halloumi cheese	700
MAINS	
Coconut Fish Curry Simmered in coconut sauce with aromatic island spices, herbs, steamed rice	2500
Seared Beef Fillet Served with fries and mixed veggies, peppercorn sauce	3500
Grilled Pork Rib-eye (P, A) Garlic mash, mixed veggies, red wine sauce	3500
Balsamic Glazed Molo Lamb Loin Chops Baby bok choy with sweet mash, mint pan jus	3500
BURGER & SANDWICH	
The Hemingways Club Sandwich (P, G) Grilled chicken breast, bacon, lettuce, tomatoes and egg	2300
Prime Beef Burger Josper-grilled patty, sesame bun, tomatoes, lettuce, pickled gherkins, onion jam (add cheese, bacon or fried egg)	2200
PASTA & RISOTTO	
Choice of penne, spaghetti (Gluten-free pasta also available) Pasta Napolitana (V, D) Rich Italian oregano sugo sauce	1900
Bolognese (A, D) Minced beef and tomato ragout, parmesan shavings	2000
Thai Chicken Risotto (D) Chicken pieces with peppers and mushrooms in a fragrant coconut sauce	2000
DESSERTS	
Lemon and Blueberry Cheesecake (N) Vanilla Bean Brûlée Exotic Fruit Fiesta (G, F)	1500 1500 1200

ALLERGENS
A - Alcohol | N - Nuts | P - Pork | V - Vegetarian | D - Dairy
All menus are completely dictated by seasonality and therefore can change according to the market availability. All prices are inclusive of government taxes, catering levy and service charge.