

# DRINKS

## WINE CELLAR

### WHITE

Jam Jar Sweet White	10.50 / 48
Indaba Chardonnay	10.50 / 48
Indaba Sauvignon Blanc	10.50 / 48
The Curator White Blend	11 / 52

### RED

Jam Jar Sweet Red	10.50 / 48
Indaba Merlot	10.50 / 48
Indaba Mosaic Red Blend	10.50 / 48
The Curator Red Blend	11 / 52
Apothic Red	11 / 52
Excelsior Cabernet Sauvignon	11 / 52
Glenelly Cabernet Sauvignon	12 / 55

### WINE BY THE BOTTLE

Ruffino Prosecco	52
Cupcake Rose	52
Graham Beck Brut Rose	60
Kanonkop Pinotage	90
Moet 7 Chandon Imperial Nectar Rose	275
Kanonkop Kadette	65

### ROSE

Apothic Rose	10.50 / 51
--------------	------------

## BEER

### TUSKER LAGER 8.50

Tusker is brewed from equatorial barley and the spring water from Kenya’s renowned Aberdare Ranges, “The Home of the African Elephant.” The resulting beer is crisp and refreshingly perfectly balanced.

### LOCAL BOTTLE

Bud Light	7
Budweiser	7
Heineken	8
Guinness Extra Stout	9
Guinness Foreign Extra	10
Stella Artois	8.50

### DRAFT

Miller Lite	8.50
Yuengling	8.50
Snake Dog	8.50
Jailbreak Feed The Monkey	8.50

## SIGNATURE COCKTAILS

### FLAMING MARGARITA 18.50

Tequila, orange liquer, sweet & sour, fresh lime juice, splash of pineapple and a 151-float set on fire.

### MANGO MOJITO 15

Rum, triple sec, simple syrup, sweet & sour, mango puree, muddled mint topped with lemon-lime soda.

### TROPIC INFUSION 15

White rum, spiced rum, coconut rum, 151, blue curacao, grenadine, orange juice, pineapple juice, layered to perfection.

### THE HOMELAND 17

Vodka, gold tequila, gin, rum, triple sec, sweet & sour, mango puree.

### TROPICAL SPLASH 14

Black rum, pineapple juice, mango puree.

### TAMU 14

Coconut rum, Melon schnapps, peach puree.

### HEAVEN'S NECTAR MARTINI 15

Gin, orange liquer, Peach schnapps, peach puree

### SWAHILI TINI 16.50

Patron XO Cafe, triple sec, Amarula

## - NON ALCOHOLIC -

### GINGER BEER \$7.00

### COKE PRODUCTS \$6.00

*SPRITE, GINGER ALE,  
FANTA ORANGE,  
HI-C FRUIT PUNCH*

### MANGO LASSI \$7.50

*BLENDED YOGHURT,  
WHOLE MILK, MANGO  
PUREE AND CARDAMOM*  
(Alcoholic version available)

### CRANBERRY JUICE \$7.00

### PINEAPPLE \$7.00

### ORANGE \$7.00

### PINK LEMONADE \$6.00

### CHAI SPICY TEA \$8.00

### VIRGIN COCKTAILS \$11.50

Mango, strawberry or peach mojitos and margaritas only

# STARTERS

SAMOSAS	9.50
Handmade pastry stuffed with ground seasoned beef	
CHICKEN WINGS	11.50
Grilled or Deep fried marinated chicken wings served with Swahili sweet sauce	
SAUSAGES	9.50
Farmers choice Kenyan Sausages	
BHAJIA	8
Sliced potato; lightly fried in a seasoned lentil, bell pepper & cilantro batter	
SWAHILI BASKET	11
Combination of samosa, bhajia and sausage	

18% GRATUITY WOULD BE  
APPLIED TO ALL DINE IN  
CHECKS

PLEASE INFORM SERVERS  
OF YOUR ALLERGIES AND  
PREFERENCES





GROUP PLATTER



LAMB CHOPS



SWEET PLANTAINS



RED BEANS & SPINACH





# ENTREES

ENTREES ARE SERVED WITH TWO SIDES OF YOUR CHOICE  
ASK YOUR SERVER ABOUT BEST WINE PAIRINGS



## CHICKEN

GRILLED CHICKEN "KUKU CHOMA"	26.50
Grilled chicken breast marinated & char-grilled	
CURRY CHICKEN "KUKU CURRY"	26.50
Our signature slow cooked seasoned chicken in curry sauce	
CHICKEN WINGS & FRIES	20.50

## FISH

WHOLE TILAPIA "SAMAKI KAANGA"	30
Deep fried whole tilapia fish on bone	
TILAPIA "SAMAKI" FILLET	29
Deep fried tilapia fillet chunks in a rich coconut curry, or sautéed with onions and cilantro	
WHOLE TILAPIA "SAMAKI WA NAZI"	31.50
Whole deep fried tilapia, seasoned in Kenyan spices and finished with a coconut sauce.	
WHOLE TILAPIA "SAMAKI WA MCHUZI"	31.50
Whole deep fried tilapia, seasoned in Kenyan spices and finished with a masala sauce.	
RED SNAPPER	39.50
One whole Red Snapper fish seasoned, pan-seared, slow baked in an air-dry-heat oven, then served with a mixed vegetables and special spices	
SALMON	32.50
Baked salmon seasoned with Swahili spices and finished with a butter sauce.	

## BEEF

SUYA/NYAMA CHOMA	29.50
Char-grilled beef cubes, seasoned with authentic Swahili spices.	
BEEF STEW/NYAMA MCHUZI	28
Slow cooked marinated beef stew in authentic Swahili Village spices and seasoning	
NYAMA KAANGA	30.50
Char-grilled beef cubes sautéed with onions, tomatoes and cilantro.	
OXTAIL STEW	38
Succulent, slow-cooked, tender braised oxtails in a rich blend of swahili seasoning and served as a stew	

## LAMB

LAMB CHOPS	39.50
3 Lamb Chops Marinated in garlic butter, thyme, and other secret herbs and spices. Then pan-seared and finally, slow-grilled in an open flame. <i>*ask for availability</i>	

## GOAT

GRILLED GOAT/MBUZI CHOMA	31.50
Marinated chunks of goat meat, char-grilled and sautéed with onions.	
GOAT STEW/MBUZI MCHUZI	28
Slow cooked marinated goat stew in authentic Swahili Village spices and seasonings.	
GRILLED GOAT/MBUZI KAANGA	32
Char-grilled chunks of marinated goat meat sautéed with onions, tomatoes and cilantro.	
SUPU	18.50
Slow cooked goat soup with onions, carrots and greens. You can order it spicy too!	

## VEGETARIAN

LENTILS/NDENGU	25
Slow simmered lentil coconut stew with your choice of two sides.	
RED BEANS/MAHARAGWE	25
Red bean coconut stew with choice of two sides.	

## GROUP PLATTER

SERVES 5-7 PEOPLE	129
Grilled goat, beef, Chicken served with collard greens, spinach, cabbage, ugali and chapati garnished with kachumbari. Sides can be substituted, comes with any rice of choice.	

## SALADS

(served with Ranch or Italian dressing options)	
HOUSE SALAD	10.50
Fresh mixed greens, tomatoes, raisins, sweet onions.	
FISH "SAMAKI" SALAD	21.50
Fresh mixed greens, tomatoes, raisins, sweet onions topped with chunks of tilapia fillet.	
CHICKEN "KUKU" SALAD	19.50
Fresh mixed greens, tomatoes, raisins, sweet onions topped with tender boneless grilled chicken.	
BEEF "NYAMA" SALAD	22.50
Fresh mixed greens, tomatoes, raisins, sweet onions topped with succulent grilled beef cubes.	
SALMON SALAD	25

SIDES

CHIPS	7
French fries	
FLATBREAD/CHAPATI	7
Kenyan flatbread, heated and folded	
RED BEANS/MAHARAGWE	8
Boiled, tasty red beans in a creamy coconut sauce <i>*not an entrée side</i>	
MOKIMO	7
Mashed Peas, Corn, Mashed Potatoes and sautéed Onion	
LENTILS "NDENGU"	8
cooked in a coconut sauce <i>*not an entrée side</i>	
FRIED SWEET PLANTAINS	7
also known as Ndizi Kaanga.   Deep fried sweet ripe plantains	
CABBAGE "KABEJI"	7
Sautéed Cabbage with shredded carrots	
SPINACH	7
Sautéed Spinach in Coconut Milk	
COLLARD GREENS	7
also known as "Sukuma Wiki" - collard greens sauteed with sweet onions	
CORN FUFU "UGALI"	7
soft, doughy staple to accompany many soup or stew dishes (and corn infused)	
WHITE RICE "WALI"	7
boiled white rice, with bits of peas and shredded carrots	
JOLLOF RICE	7
Africa's most popular dish.   Long-grain rice, tomatoes, onions, spices and vegetables	
PILAU RICE	7
Basmati rice with aromatic spices.	
KACHUMBARI	6
Diced tomatoes, onions, cilatro, lime juice and fresh habanero pepper	

PLEASE INFORM SERVERS OF YOUR ALLERGIES AND PREFERENCES





DESSERT

MANGO MOUSSE7.50

Our famous creamy mango cake

CHEESE CAKE7.50

Cream cheese with graham cracker crust

CHOCOLATE CAKE7.50

Layers of rich chocolate cake and fudge frosting

18% GRATUITY WOULD BE  
APPLIED TO ALL DINE IN  
CHECKS

10% GRATUITY WOULD BE  
APPLIED TO ALL PICKUP AND  
DELIVERY ORDERS

PLEASE INFORM SERVERS  
OF YOUR ALLERGIES AND  
PREFERENCES

