

News In Brief

Sankara News • Food Selection • Wine List • Drink Choices



Chef Jeff Sarabi Menu Inspiration

We are so excited to announce our culinary leader, Executive Chef Jeff Gitonga.

We sat down with Jeff to learn more about him and his inspiration behind the new Sarabi menu...

Chef Jeff's approach to developing new recipes for the premier rooftop mirrors his daily outlook of experimenting with new flavours that will take you on a global culinary journey.

A fusion of different culinary techniques he has adopted in his travels. The new menu takes a fun and quirky approach to food, yet ensuring that dishes are packed with flavour and freshness.

With this new menu, chef Jeff collaborated with his team to put together their collective creative approaches, guided by his experience and expertise, to come up with something "Exactly Like Nothing Else"



As night falls over Nairobi, Sarabi assumes an ambiance of chic relaxation, where hotel guests and locals alike can revel in live music and guest DJs several times a week.

All function venues at Sankara Nairobi are equipped with the latest technology, including complimentary high-speed Internet access and state-of-the-art built-in audio-visual equipment. An adjacent private boardroom and business centre ensure that all your business needs are met.

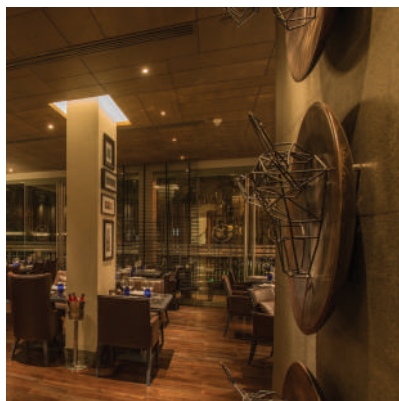
Sankara Executive Room



The 11 Sankara rooms showcase the ever evolving, vibrant and distinctly urban vibe of Nairobi city. These rooms are a mix of a unique intimate chic design and a dose of elegance with walnut wooden walls, marble bathrooms flooded with natural light. The guest rooms feature a king bed, wardrobe, luggage rack, working desk and flat screen smart TVs with a view overlooking Nairobi's commercial and entertainment hub, Westlands.

For reservations email stay@sankara.com

Graze Steakhouse



Experience Graze Steakhouse, Sankara Nairobi's signature restaurant. Graze is a modern take on the New York-style steakhouse, offering aged beef, succulent seafood and indulgent desserts paired to perfection with eclectic wines and whiskies from some of the finest producers in the world.

Open daily from 12noon
For reservations call
+254 703 028 000

Private Dining Rooms



Private room dining experience in spacious and airy guestrooms is ideal for both business and social meets. A professional team is on the floor to provide uncomplicated, attentive service.

Open daily from 12noon
For reservations call
+254 703 028 000

Cakes for any occasion



Sankara Nairobi offers a selection of cakes for any special occasion prepared by our renowned French pastry chef Pascal Poitevin. Order 48 hours in advance.

To place an order contact us at
+254 703 028 000

Food Menu

Nibbles

Loaded Nachos – Kes 950

Herbs & spice jerked nachos, Pico de Gallo, jalapeno, green onion, cilantro, lime, cheese fondue, Guacamole, salsa & sour chive cream

Gourmet Nuts & Pretzels – Kes 850

Cajun, lime spiced nuts, butter toffee coated nuts, & homemade pretzels

Mingle

Persian Carpet – Kes 1600

Hummus, Baba Ghanoush, Muhammara, Kalamata Olives, Pickled Vegetables, pickled grapes, Marinated Feta, pita disks, Iranian Lamb kebab, fatoush

J Chan’s Bento Box – Kes 1400

Gyoza Dumplings infused with prawn & chicken / chicken Manchurian / vegetable pekin
Sweet ginger & Szechuan pepper flake dip, mirin, crispy vermicelli noodles, miso soup

Charcuterie – Kes 3000

Mortadella, smoked turkey, prosciutto di Parma, gouda, Basque Olives, baked brie en croute, cranberry marmalade, burrata, house pickles & preserves, Dried fruit, Marcona almonds, sourdough, roasted garlic olive oil, crackers

Bao Wow!!! – Kes 1500

Selection of fluffy airy filled steamed buns, filled with a choice of sticky gochujang fried chicken / dirty vegan tofu & cauliflower Manchurian, served with a slurry mango & papaya slaw, ponzu dip, black passion reduction

Keto-Bowls

All Keto bowls are served with Keto friendly crackers

Iron Man – Kes 1500

Seared flank steak, arugula, sautéed broccoli stem, diced cucumber, beets, kidney beans, cherry tomatoes, parsley, Green apple, egg, spiced salsa Verde, lemon dressing

Lean Mean Bowl – Kes 1550

Marinated Lemon & garlic grilled chicken, wilted kale & brown rice, chickpeas, avocado, celery, sweet potato, drizzled with a honey citrus sauce

Tropical Salmon – Kes 2800

Grilled salmon, quinoa tabbouleh, baby spinach, diced pumpkin, flamed asparagus, mango, pineapple, cilantro, horseradish cream sauce

Bugs-Bunny

All salads to be served with freshly baked Artisan bread & spreads

Re-Invented Caesar – Kes 1600

Marinated smoked chicken, defined Caesar Salad Romaine Heart Spears, char- grilled Romaine, herbed lavash, Shaved Parmesan Cheese, Creamy Caesar Dressing, gofret

Zeus – Kes 1400

Greek Salad, torched bell peppers, wild leaves, grape tomatoes, Kalamata olives, feta Cheese, cornichon, goat cheese, red wine vinaigrette, micro herbs

Heirloom Tomato – Kes 1350

Smoked heirloom, organic cherry tomatoes, burrata, fresh basil, wild rocket leaves, sorrel leaves, pickled onions, Blistered & pickled watermelon, aged balsamic

Teasers

Panko Crumbed Sea Food Croquettes – Kes 1900

Lamu inspired seafood croquettes coated in light almonds, herbs, lemon grass, ginger & chili, served with a velouté of bouillabaisse, pickled red radish, poached local pears in sangria, lemon & herb crème

Bourbon Bbq Glazed Chicken Wings – Kes 1200

Chicory smoked, Sous- vide chicken wings, bourbon loaded, fried plantain chips, dehydrated orange rind

Chicken & Waffles – Kes 1500

Southern fried juicy chicken, Louisiana’s inspired fluffy waffles, with a sweet & spicy maple butter sauce

Triangle Pockets – Kes 1000

Fried triangular pockets filled with (vegetable, savory beef or peri – peri chicken), Served with tangy tamarind sauce & sweet chili dip

Grown Up Mac N’ Cheese – Kes 1300

Awfully irresistible, baked with mozzarella cheese, cheddar, mushrooms, Sour cream, garlic & herb crumbs, served with a leafy green & cherry salad
(Add- ons: bacon- 600, chicken- 600, Lobster – 1500)

Quesadilla – Kes 1400

Mildly spiced chicken, corn salsa, mushroom & cheese quesadilla, jalapeno, coriander, Lightly grilled, served with tomato chutney, sour cream with garlic & chives, guacamole, (Vegetarian; spinach, mushrooms, corn salsa & cheese)

It’ll get Greasy...

Truffle- Shuffle – Kes 2100

Char- grilled beef onglet, black truffle aioli, smoked hickory glaze, gouda cheese, mushrooms, Peach jalapeno chutney, curly lettuce, brioche bun, hand- cut fries & purple mustard, stout battered onion rings

Pulled Pork – Kes 1700

Pressure cooked pulled pork, Canadian maple, grainy mustard relish, port wine onion jam, sriracha BBQ rush, Spiced pineapple compote, sesame & chili pickled cucumbers, sour cherry sauce, hand-cut fries

The Wholesome (VG) – Kes 1300

Crisp-fried chickpea & pea patty served on a multi-grain bun with guacamole, Portobello mushrooms, Lettuce, tomato, onion, smoked vegan cheese and eggplant slithers

Smoked Chicken Burrito – Kes 1400

Smoked chipotle chicken, minted raita, black bean curd paste, highland cheddar cheese, cilantro, Sweet corn, shredded Napa cabbage, served with wild rocket & avocado salsa, sour cream, thin fries

Shepherd’s Carrier – Kes 1600

Mediterranean lamb burger, mildly spiced, blushed with Harissa aioli, Roquefort crème, Focaccia buns Fig chutney, tzatziki dip, homemade thin fries

4- Grain Vegetable Sandwich – Kes 1200

Toasted four- grain rye bread, roast vegetables, house pickles, cream cheese, Good ol’ fashion slaw, paprika sweet potato fries

Our Ultimate Seared Steak Sandwich – Kes 1600

Perfectly roasted flank steak with thyme & garlic, olive ciabatta, soft gem lettuce, homemade ketchup Mustard- aioli spread, feta cheese, tomato & onion relish, gherkin & crafted potato wedges

Sail

Pier 39’s Infamous Chowder – Kes 2000

Dungeness corn & crab chowder, crab claw extracts, old bay seasoning, dash of chardonnay, celery, served in hollowed sour dough, flat leaf parsley

Carrot & Ginger – Kes 850

Essence of ginger, velouté of local farmed carrot with coconut milk, fried coconut chips, focaccia twists

Roasted Tomato, Infused With Olive, Basil, Oregano – Kes 850

Simmered cream of tomato, served with grilled cheese toasty

Waves & Marsh

Top – Deck Fish & Chips – Kes 2200

Sea side crisp Perch fillet, malt vinegar, double- cooked hand cut chips
Capered tartare sauce, leafy rocket in basket

Grilled Red Snapper – Kes 2500

Hand- dived red snapper fillet, cooked in a green coconut curry sauce, oriental bok choy, candied ginger Bamboo shoots, sticky jasmine rice

Tiger Prawns – Kes 3000

Open flame, grilled peri- peri prawns, garlic & lemon glaze, salsa vierge, fingerling herbed potatoes, shishito peppers, Cherry tomato & rocket leaf salad

Raw Bar

Albacore – Kes 2600

Miet- seared togarashi- Albacore tuna, crusted in Limuru tea leaves & herbs, coconut curry laksas, wasabi aioli, marinated coconut shavings, black squid ink tapioca crackers

Red Snapper Crudo – Kes 1500

24- hr cured red snapper crudo, in passion fruit, lime, chilli, ginger & mirin, candied grapefruit, Endives, micro herbs, red radish, reduced bisque bubbles

Carpaccio – Kes 2000

Thin layer of grass-fed beef carpaccio, smothered in black truffle oil & aged balsamic, parmesan gofret, wild arugula, thorny mustard relish, green oil, crème de parmigiana

Poke Bowl – Kes 1600

Spiced Atlantic salmon, Kombu seaweed, nori crisps, sushi rice, sesame oil extract & seeds, split mangetout salad marinated in red pepper & mirin, pickled red cabbage, avocado, cucumber, carrot ribbons, yakitori

Field & Pasture

Spring Chicken – Kes 2900

Sage & butter, brined & roasted spring chicken, basted with loads of frothy herbed butter, baby potatoes, Market vegetables, honey mustard jus

Beef Short Ribs – Kes 2500

24 hours slow cooked rib of beef, oven age balsamic lacquered, forest mushrooms with house port Wine, butternut squash and basil oil, preserved plums, Pomme bouchon

Tenderloin Steak – Kes 3000

21 – day aged prime beef fillet, charcoal grilled, confit of garlic, red wine braised shallots, golden tomatoes, Cider battered onion rings, peppercorn sauce

Bomber Bbq Pork Ribs – Kes 2800

Texan –style- smoked bare-back baby ribs, Cajun & old-fashioned dry rub, wood smoked, Glazed in somewhat a ‘Bomber BBQ sauce’, grilled corn, red cabbage slaw



Food Menu

Lamb Shank – Kes 2800

Braised lamb shank, simmering in light scented cinnamon gravy, cous cous with dates & apricot, Pomegranate gel, green minted pea puree

Retro vegetarians

Modena- Asiatic Fusion Of Red Wine Taleggio Cheese Risotto – Kes 2000

Glazed tofu in chili and soy bean curd, pea shoots, tarragon oil

Thai Green Vegetable Curry – Kes 1500

Green coconut curry, bok choy, tofu, bamboo shoots, ginger, broccoli, Thai Basil, galangal, Sugar snaps, steamed Jasmine rice

Goat’s Cheese And Sundried Tomato Ravioli ‘Fagotelli’ Style – Kes 2200

Roasted butternut & ricotta stuffing, Pecorino & basil sauce

Duo’s & Quadruplets

The Stallone – Kes 5000

Dry- aged spice rubbed beef shashlik (4pcs), bourbon smoked BBQ wings (6pcs), calamari & shrimp tempura, Vegetable samosas (2pcs), homemade Cajun- spiced fries, lamb kebabs (4pcs), homemade ketchup, sambal olek, lemon & garlic aioli, in-house local arrowroot & banana chips

Jaws – Kes 8000

Grilled Maine Indian Ocean Lobster, Pastis garlic butter, fiery- flamed king prawns, clams cooked in clarified butter, lemon & garlic, smoked chipotle squid & crunchy tentacles, Asian wok- fried rice, thin fries, spiced cocktail sauce, champagne sabayon, salsa Verde

Sweet Cupid

Double chocolate – Kes 900

Double Chocolate Brownie with Caramelized Macadamia Ice Cream

Knicker Bocker – Kes 1200

Layered Ice Cream & Sorbet, in a typical high ball timbale, s’mores cooked in liquid nitrogen, sable Breton,Caramelized macadamia nuts, coulis & ; sauce, cookie crumbles, berries

Vanilla – Kes 1000

Infinite Vanilla Cake, layered with white chocolate & vanilla cremeux

Lemongrass – Kes 950

Coconut Lemongrass Crème Brulee with Passion Fruit Madeleine

Oreo Cheese cake – Kes 900

Oreo Cheese Cake and Berry Oreo Ice Cream

Fruit – Kes 850

Organic seasonal Fresh Cut Fruit

Want Extras?

Each at Kes 550

Parmesan Truffle Fries

Roast garlic aioli

Potato Chunks

Homemade ketchup

Creamed Spinach

Sweet Potato Chunks

Seasonal Salad

Balsamic vinaigrette / lemon & honey mayo

Patatas Bravas

Spiced aioli, plum tomato compote

Garlic Bread

Diced tomato salsa & pesto

Homemade Sauces:

Homemade ketchup, Holly Molly hot sauce, tartare sauce, lemon & herb aioli, BBQ sauce, peppercorn sauce

Cub Corner

Lord Of The Fries – Kes 500

Bowl of regular fries, side of ketchup

Spaghetti & Meatballs – Kes 1500

Savory meat balls tossed in a rich based napolitana sauce with spaghetti, parmesan cheese

Breaded Sole Goujons – Kes 1500

Crispy fish fingers, baby salad, tartare sauce, mini cup of fries

Really Yummy Mozz Styx... – Kes 1500

Crumbed mozzarella sticks, homemade tomato dip

Grilled Hotdog – Kes 1500

Beef viennas, toasted doggy bun, mustard, fries & coleslaw

Instant Pot Mac N Cheese – Kes 1500

Delicious creamy molten cheese & pasta, fresh basil

Bucket Of Wings – Kes 1500

Crunchy honey & barbeque glazed chicken wings, buffalo sauce

Beef Slider – Kes 1500

Mini beef burger, lettuce, tomato, cheese, crispy fries & coleslaw

DRINKS MENU

CHAMPAGNE & SPARKLING

GLASS

BOTTLE

Dom Perignon, France

50,000

G.H. Mumm Cordon Le Rosé NV, France

2,500

10,000

G.H. Mumm Cordon Rouge Brut NV, France

2,500

10,000

Moet & Chandon Nectar Imperial, France

10,000

Moet & Chandon Brut NV, France

2,500

10,000

Moet & Chandon Rosé, France

12,000

Veuve Clicquot Rosé, France

15,000

Veuve Clicquot Yellow Label, France

3,500

15,000

Prosecco Luneta, Italy

1,000

5,000

WHITE & ROSE

GLASS

BOTTLE

Hardy’s Chardonnay , Australia

1,000

5,000

Apaltagua Chardonnay, Casablanca, Chile

1,000

5,000

Mandarossa Chardonnay, Sicily, Italy

1,000

5,000

Planeta Rose, Sicily, Italy

1,000

5,000

Lutzville Chenin Blanc, South Africa

1,000

5,000

Nabygelegen Sauvignon Blanc, South Africa

1,000

5,000

Sankara ‘Dalla Cia’ White Blend, South Africa

700

3,500

RED

GLASS

BOTTLE

Hardy’s Nottage Hill Shiraz , Australia

1,000

5,000

Hardys Nottage Hill Pinot Noir, Australia

1,100

5,500

Apaltagua Cabernet Sauvignon,Chile

1,000

5,000

Cote du Rhones 201 Red Blend, France

1,000

5,000

Settesoli GD Merlot, Sicily, Italy

1,000

5,000

Journeys End Pastors Blend, South Africa

1,200

6,000

Lutzville Natural Sweet Red, South Africa

1,000

5,000

SINGLE MALT SCOTCH WHISKY

TOT

BOTTLE

Aberlour 12 Years

900

18,000

Ardberg 10 Years

750

15,000

Ardmore 25 Yrs

3,500

70,000

Caollila 12yrs

700

14,000

Cardhu 12yrs

700

14,000

Dalwhinnie 15 Years

700

14,000

Glenfiddich 12 Years

600

12,000

Glenfiddich Solera 15 Years

800

18,000

Glenfiddich 18 Years

1,000

22,000

Glenfiddch 21 years

3,000

60,000

Glenfiddich Grand Cru

90,000

Glenkinchie 12 yrs

700

14,000

Glenlivet 12 Years

600

12,000

Glenlivet 15 Years

800

16,000

Glenlivet 18 Years

1,000

20,000

Glenmorangie Original 10 yrs

750

15,000

Glenmorangie Lasanta 12yrs

800

16,000

Glenmorangie Quinta Ruban 14yrs

800

16,000

Glenmorangie Nectar D’or 17yrs

900

18,000

Glenmorangie 18yrs

1,500

30,000

Glenmorangie Signet

2,500

40,000

Talisker 10 Years

750

15,000

BLENDED WHISKIES

TOT

BOTTLE

Ballantines Finest

500

8,000

Ballantines 12 years

600

12,000

Bulleit Bourbon

500

10,000

Chivas Regal 12 Years

600

12,000

Chivas Regal 18 Years

750

15,000

Chivas Regal 25 Years

5,500

60,000

Chivas Royal Salute 21 Year

1,200

25,000

Jack Daniels Old No.7

500

8,000

Jack Daniels Tennessee Honey

500

8,000

Jack Daniel's Gentleman Jack

600

12,000

Jack Daniels Single Barrel

800

16,000

Jameson Black Barrel

500

10,000

Jim Beam

500

8,000

John Jameson 10yrs

500

9,000

Johnnie Walker Red Label

500

6,000

Johnnie Walker Black Label

500

10,000

Johnnie Walker Green

600

12,000

Johnnie Walker Double Black

600

12,000

Johnnie Walker Gold Label

700

16,000

Johnnie Walker 18 Years

800

20,000

Johnnie Walker Blue Label

1,500

30,000

Johnnie Walker King George

4,000

80,000

Monkey Shoulder

500

10,000

GIN

TOT

BOTTLE

Bombay Sapphire

500

7,500

Gordons Dry

500

6,000

Hendricks

600

12,000

Tanquarey London Dry

500

9,000

Tanquarey 10 Years

700

15,000

Inverroche Amber

700

15,000

Inverroche Classic

700

15,000

Inverroche Verdant

700

15,000

<

Drinks Menu



COGNAC & BRANDY	TOT	BOTTLE
Hennesy VS	500	10,000
Hennesy VSOP	800	16,000
Hennesy XO	2,000	35,000
Martell VS	500	10,000
Martell VSOP	650	13,000
Martell Cordon Bleu	1,500	25,000
Martell XO	2,000	40,000
Remy Martin VSOP	900	16,000
Remy Martin XO	2,000	35,000

RUM	TOT	BOTTLE
Bacardi Carta Blanca	500	6,500
Bacardi Carta Oro	500	6,500
Bacardi Oakheart	500	6,500
Captain Morgan Black	500	7,000
Captain Morgan Spiced Gold	500	7,000
Havana 7 Anos	500	10,000
Havana Club Anejo 3 Anos(Blanco)	500	8,000
Malibu	500	6,000
Myers Rum	500	6,000
Ron Zacapa Rum	900	18,000

TEQUILA	TOT	BOTTLE
Camino Blanco	500	6,500
Don Julio Reposado	650	12,000
Don Julio Blanco	650	12,000
Jose Cuervo Gold	500	8,000
Jose Cuervo Silver	500	6,000
Olmeca Blanco	500	10,000
Patron Anejo	800	16,000
Patron Silver	600	12,000

VERMOUTH	TOT	BOTTLE
Martini Bianco	500	5,000
Martini Dry	500	5,000
Martini Rosso	500	5,000

HERBAL DIGESTIVE	TOT	BOTTLE
Drambuie	500	8,000
Jagermeister	500	8,000

BITTERS	TOT	BOTTLE
Campari	500	7,000
Fernet Branca	500	9,000

ANISE	TOT	BOTTLE
Luxardo Maraschino	500	8,000
Pernod	500	7,000
Ricard	500	7,000
Sambuca	500	7,000

TINCTURE	TOT	BOTTLE
Pimms No 1-Cocktails	500	6,000

COFFEE LIQUER	TOT	BOTTLE
Khalua	500	7,000
Patron XO Café	600	12,000
Tia Maria	500	8,000

FRUIT SPICE LIQUER	TOT	BOTTLE
Cointreau	500	8,000
Disaronno Amaretto	500	8,000
Grand Marnier	500	10,000
Limoncello	500	6,000
Patron Citronge	500	10,000
Southern Comfort	500	7,000

MIXOLOGIST CREATIONS

THE TWISTED & THE NOSTALGIC

Hendrick's & Tonic- Kes 850

The ultimate gin & tonic!

Hibiscus Hendrick's & Tonic - Kes 850

Hendrick's Gin and hibiscus syrup and tonic water

Flora Dora - Kes 850

Hendrick's Gin, raspberry purée and lime juice.
Topped up with ginger beer

Rosemary Negroni - Kes 850

Tanqueray London Dry Gin, sweet vermouth,
Campari with rosemary

Italian-75 - Kes 850

Tanqueray London Dry Gin, lemon juice and simple
syrup. Topped up with bubbly Prosecco

Lazy Old Fashioned - Kes 800

Monkey Shoulder, simple syrup and Angostura
Bitters garnished with orange zest

Pina Monkey Lada- Kes 800

Monkey Shoulder, Malibu Rum, simple syrup, lime
juice and pineapple juice

Apes & Apples- Kes 800

Monkey Shoulder, simple syrup, lime juice, mint,
apple slices and ginger ale

Lynchburg Lemonade- Kes 800

Jack Daniel's Old No. 7, triple sec, sweet and sour mix
Topped up with ginger ale

Jack Honey Smash- Kes 800

"Jack Daniel's Tennesse Honey, mint, sweet and sour
mix"

Blueberry Kettle Mule- Kes 800

Ketel One Vodka, lime juice and home-made blueberry
Syrup. Topped up with ginger ale"

Espresso Martini- Kes 750

Absolut Blue Vodka, Kahlua, simple syrup and espresso
coffee

Mint-Choco Martini- Kes 750

Absolut Blue vodka, Baileys Cream Liqueur and crème
de menthe

LATIN FLAIR

Classic Caipirinha - Kes 800

Cachaça, sugar and lime

Passion Fruit Caipirinha - Kes 800

Cachaça, sugar, lime and passion fruit

Classic Margarita- Kes 800

Don Julio Blanco Tequila, triple sec, lime juice and
simple syrup

The Spicy Salted Rim - Kes 800

Don Julio Blanco Tequila, triple sec, mango juice, red
chili powder and Fassionola Syrup

Bacardí Cuba Libre - Kes 800

Bacardí Carta Oro Rum, lime juice and Coca Cola

Twisted Hurricane - Kes 800

Bacardí Carta Blanca Rum, lime juice, Fassionola Syrup
and passion fruit pulp

SHOTS & SHOOTERS

Stop Light - Kes 900

"Keep the party going! A line-up of three vodka shots
flavored with colorful fruits"

Blow Shot- Kes 500

A slowly layered shot of Baileys and Kahlúa, topped up
with whipped cream"

Licorice Ball Shot - Kes 500

Bailey's Irish Cream, Sambuca with grenadine syrup

The Nutty Irishman - Kes 500

Bailey's Irish Cream and almond amaretto

Prairie Fire - Kes 500

"Guaranteed to tingle your senses! A shot Don Julio
Blanco Tequila with a dash of Angostura Bitters"

REFRESHING MOCKTAILS

Cucumber No-Ginlet - Kes 600

Fresh cucumber muddled with sweet and sour mix.
Topped up with club soda

No-Hito- Kes 600

Fresh mint and lime muddled with sugar. Topped up
with soda water

Jungle Punch - Kes 600

Pineapple juice, Fassioniola syrup and ginger ale

The Distinguished Guest - Kes 600

Cranberry juice, lime juice, simple syrup and saline
solution

Sankara Mocktail - Kes 600

Fresh ginger juice, fresh lime juice, cinnamon,
cardamom, honey & hibiscus

BEERS

Guinness Stout

Heineken

Pilsner Lager

Savanna Dry Cider

Smirnoff Ice Black

Tusker Cider

Tusker Lager

Tusker Lite

Tusker Malt

White Cap Lager

White Cap Lite

BOTTLE

600

600

500

500

500

500

500

500

500

500

500

500

HOT BEVERAGES

Espresso (Single/Double) 400

Espresso Macchiatto 400

Americano 400

Caffé Latte 450

Cappuccino 450

Caffé Mocha 450

Hot Chocolate 450

Kenyan Breakfast Tea 450

Mixed /Masala Tea 450

Herbal Teas 450

Sankara Dawa 500

SOFT BEVERAGES

All Sodas

Redbull

Mayers Still Water

Mayers Sparkling Water

Fresh Juice

750

350

450

300