

GRAZE

STEAKHOUSE

.STARTERS.



BEEF TARTARE (D.F)	2100
Angus meat, egg, capers, caper berries, cornichons, sourdough crisp	
TUNA TARTARE (D.F) (G.F)	2300
Yellowfin tuna, breakfast radish, avocado, ponzu, charcoal crackers	
BLOODY MARY PRAWNS (D.F)	2300
Queen prawns, lime, bloody Mary, tomato, cucumber, avocado puree, baby rucola, soda crackers	
CHARGRILLED HALLOUMI AND QUINOA (G.F)	2000
Confit cherry tomatoes, kale, olives, golden raisins, kalamata olives, sherry vinegar	
CHICKEN SATAY (G.F)	2100
Tandoori chicken satay, sweet chilli, mint raita, piri piri sauce	
GRILLED CALAMARI (D.F) (G.F)	2300
Lettuce, dates, pear, lemon, chardonnay vinaigrette	
COBB SALAD (G.F)	2150
Iceberg lettuce, avocado, cherry tomato, hard-boiled egg, chicken, bacon and blue cheese	
GRAZE PIQUANT SALAD (D.F) (G.F) (Vegan)	2000
Citrus salad, lychee, stem ginger, almond salsa, orange, grapefruit, pomelo, crispy fennel	
CORN CHOWDER (V)	1500
Served with baked corn bread	

.MAINS.



GRAZE ANGUS HAMBURGER	3000
Angus brisket patty, BBQ angus braised beef, smoked bacon mayo, potato & sesame seeds bun	
HOME MADE FETTUCCINI (V)	2600
Saffron tomato sauce, Sauvignon blanc, capers, parsley, chives, green beans, parmesan, lemon	
ROASTED CORN-FED CHICKEN BREAST (G.F)	2800
Roasted garlic potato puree, young peas, herbs, citrus salad, jus	
BRAISED LAMB	3000
Salsa verde, cous cous, baby spinach, coriander, sweet potato, pine nuts, parsley, muscatels	
CRISPY PORK BELLY (G.F)	3200
Caramelize cauliflower puree, apple & mustard sauce, remoulade, jus	
WILD MUSHROOM RISOTTO (V) (G.F)	2600
Wild mushrooms, basil, courgettes, capsicum broth, pecorino, lemon	
RED SNAPPER	3000
Green papaya, green mango, chilli, rice vinegar dressing, steamed rice	

.JOSPER FIRED.



OUR PERFECTLY GRILLED SELECTIONS ARE SERVED WITH HOME-MADE SAUCES AND BUTTERS.

ALL STEAKS ARE DRY AGED AND SERVED WITH BONE MARROW.

RIBEYE STEAK 300gms (G.F)	4200	DRY AGED SIRLOIN STEAK 250gms (G.F)	3800
FILLET STEAK 225gms (G.F)	3500	DRY AGED RUMP STEAK 250gms (G.F)	3800
DRY AGED T-BONE STEAK 400gms (G.F)	4200	GRAZE TOMAHAWK FOR TWO 900gms (G.F)	8000
DRY AGED WING RIB FOR TWO 900gms (G.F)	7500	CHATEAUBRIAND FOR TWO 600gms (G.F)	8000
GRILLED WATAMU LOBSTER (G.F)	4200	GRILLED JUMBO PRAWN (G.F)	4000

SAUCES: Bearnaise (G.F), Green Peppercorn SAUCES: (G.F), Red Wine Jus (G.F D.F), Red Chimichurri (G.F D.F)

BUTTERS: Cafe de Paris (G.F), Maitre D' Hotel (G.F), Garlic (G.F)

.SIDES.

HAND CUT FRIES (G.F) (Vegan)	600
BETROOT, CURLY KALE, STONE BLUE, PECANS (G.F)	600
WHIPPED POTATOES (G.F) (V)	600
GREEN BEANS, BROCOLLI STEM, HOLLANDAISE (G.F)	600
GARDEN SPINACH (V)	600
Sautee or creamy	
SAUTEE FARMED MUSHROOM (V)	600
HEIRLOOM TOMATO, RED ONION, HERBS SALAD (V)	600
GARDEN GREEN (V)	600

.DESSERTS.

OREO CHEESE CAKE (V)	1300
BAKED ALASKA (V)	1300
Salted butter caramel, vanilla ice cream, citrus salsa	
GRAZE ARABICA CREAM BRÛLÉE	1300
WARM CHOCOLATE FONDANT (V)	1300
Macadamia ice cream	
CHUNKY FRUIT (V) (G.F)	1100
Ice cream or sorbet	

The above stated are stated in Kenyan Shillings(KES) and inclusive of all government taxes, service charges & training services. Our items may contain peanuts, tree nuts, wheat, eggs, milk, soya, shell fish and pork. Please ask your server if you have any concern. D.F (Dairy Free), V (Vegetarian), G.F (Gluten Free), Vegan