

# SANKARA TODAY

Hot Off the Press: News and Events from Sankara





## Bar Crunch

### Jerked' Up Nachos: 🌿

Herbs & jerk spiced homemade Nacho chips| golden cherry tomato salsa| pickled jalapenos. Grilled corn kernels| olives, classic cheese fondue| chives & sour cream| mushy avocado, cilantro

Add Chicken: **1,800/-**  
Add Bacon: **1,850/-**

### Gourmet Nuts: **700/-**

Cajun| lime| paprika |spiced assorted nuts

### Garlic Bread: 🌿🌱 **700/-**

Pesto & garlic| chili infused tomato | cheesy & herby |

### Mogo & Lime Cheese Straws

### (Local Cassava): 🌿🌱 **800/-**

Flaky. Crunchy. Cassava Fried Straws| Mozzyl Lime & Chili dust, Garlic, Chive Aioli.

## Le Tapas

### Calamari Fritos: 🌿 **1,900/-**

Saffron & garlic marinated Panko crusted calamari| onion pickles| curly leaves| caper, Dill remoulade|

### Gambas Al Ajilio: 🌿🌱 **2,450/-**

|Garlic. lime. pepperoncini Tiger prawns| dry sherry| cilantro |charred piquillo peppers|smoked Spanish paprika| spring onion tempura|

### Kanairo's Chooza Chicken: **1,700/-**

|Tender boneless chicken thighs| 24hr marinated, Yoghurt, aromatics & local spice| Char-grilled | Mint chutney| Curry leaves. Coriander. Tomato. Cucumber slaw| Mango salsa.

### The Iron man: **1,950/-**

Seared skirt steak| arugula. sautéed broccoli stem| diced cucumber| Beets. Sweetcorn| Pico de gallo| parsley | Local Kenyan kales| cous cous tabouleh| egg| spiced salsa Verde|

### Lean mean bowl: **1900/-**

Yakitori chicken| wilted baby spinach| brown fried rice| chickpeas |avocado |sweet potato| Hummus| blistered cherry tomatoes| broccoli stems.

## Keto Bowls 🌿

### Retro Pasta 🌿

#### Spaghetti alla Carbonara: **1,900/-**

Warm hearty- Spaghetti carbonara| Crispy pork cheeks| olive oil | garlic | Parmesan cheese | flat leaf parsley |

#### Creamy Garlicky Fettuccini Alfredo (Shrimp or Chicken): **2,200/-**

Lazio's take on a classic. Creamy. Garlicky Alfredo recipe forest mushrooms| sage| black truffle oil |pepperoncini | lemon |

#### One Pot Penne Arrabiata: 🌿🌱 **1,700/-**

Simmered plum local tomatoes | basil | garlic | gremolata | Pecorino Romano|pepperoncini lolives

## Street Food Journal

### Re-defined Samosas: 🌿🌱 **1,300/-**

Local inspired Kenyan flaky fried triangle pockets filled with either: |12hr-Braised mild spiced Beef cheek rendang| savory tamarind| sweet chili dip |Pulled curried chicken| mint raita| mango chutney| |Pea. Potato. Chickpeas. Vegetables| homemade spiced tomato jam|

### Satay: 🌿 **2,000/-**

Oriental authentic marinated satay skewers |chicken or Lamb| cured cucumber in sesame& soy |pisang goreng| |Ginger. Garlic. Lemongrass| Somtum| Nam Prik Pao Sambal| Rough mild spiced peanut dip| coconut chips

### Barbacoa Tacos: 🌿🌱 **1,900/-**

|Smoked BBQ beef brisket | pulled Birria |golden toasted tortilla| queso fresco| |salsa Roma de arbol| tomatillo salsa| lime | cilantro |green onion| insalata Sugarcane Shrimp Lolly |Deconstructed Vietnamese pulsed shrimp & fish| crispy tempura balls| lemongrass, ginger, garlic, soybean curd| |fried sugar cane candy stick | banana leaf | green onion |nuoc cham dipping sauce.

### Hot Texas Weiner: 🌿 **1,600/-**

Grand Champion seared Frank sausage| fluffy bun | chili corn carne | green jalapenos | pickles  
Caramelized onions | mustard | cracked cheddar cheese

### +254 Kebabs: **1,500/-**

Mild spiced minced curried lamb cutlets, tomato| onion & coriander salsa, mint raita| Sour Ukwaju (tamarind) dip| roasted, emulsified local garlic aioli.

### Sugarcane Shrimp Lolly 🌿🌱 **1,900/-**

|Deconstructed Vietnamese pulsed shrimp & fish| crispy tempura balls| lemongrass, ginger, garlic, soybean curd| |fried sugar cane candy stick | banana leaf | green onion |nuoc cham dipping sauce.

## Wing it

### Buffalo Chicken Wings...: 🌿🌱 **1,700/-**

Medium- spiced | shallow- fried New York inspired wings | Frank's homemade buffalo hot sauce | blue cheese, ranch sauce. Sour cream| Pickled vegetable sticks.

### Smoked - Honey & Bourbon: **1,600/-**

De-hydrated chicken wings |rustic wing rub seasoning| char-grilled | Bush honey. Bourbon Blush| Apple cider | grainy mustard | plantain slithers | bourbon fueled BBQ dip| chives.

## Burgers | Sandwiches 🌿

(All burgers & Sandwiches are accompanied with a seasonal feta salad and either: Steak Cut Fries or Shoestring Fries)

### Smashed BBB Burger: **2,400/-**

Soft Brioche Bun |Smashed Beef Onglet Patty | Burnt onion mayo spread| MMKSPG SAUCE |Soft Gem lettuce | Tomato | Cheddar cheese |charred streaky bacon| smoked chipotle & mango aioli dip| Caramelized onions|

### Tonkatsu Crispy Chicken Burger: **2,200/-**

Panko Crumbed Chicken Breast| sriracha herbed grilled shrimp aioli | Red cabbage. Napa cabbage slaw. Carrot| Tonkatsu Sauce | buttery soft bun | sesame seeds |

### Plant Based Burger: 🌿 **1,600/-**

Compressed skillet fried Mushrooms. Chickpeas. Peppers. Peas. Zucchini. Potato. Herbs | Avocado spread| baby gem lettuce | tomato | caramelized sweet onions |cheese |chipotle-eggless aioli | sweet potato fries

### Sarabi Club Deluxe Sandwich: **2,400/-**

Panini Pressed Deluxe sandwich | shawarma spice marinated chicken breast| gem lettuce| grilled tomato slices| Homemade aioli spread| fried egg | streaky bacon | pickles | local farmed cheese |

# Drinks Menu

## CHAMPAGNE

Moet Imperial Brut		20,000
Moet Imperial Rose		24,000
Moet Imperial Nectar		24,000
Veuve Cliquot Brut		25,000
G.H. Mumm Cordon Le Rosé, France		23,000
G.H. Mumm Cordon Rouge Brut, France		22,000

## SPARKLING WINE

Prosecco Luneta, Italy	1,600	8,000
Zonin Prosecco Cuvee 1821		9,000
Ana Codorniu		7,500
Berlucchi Cuvee Special Rose		15,000
Bosco Prosecco	1,600	8,000
B&G Rose Sparkling		8,000

## WHITE & ROSÉ WINE

Hardy's, Chardonnay, Australia	1,400	7,000
Rietvallei, Sauvignon Blanc, South Africa	1,500	7,500
Rietvallei, Chenin Blanc, South Africa		8,000
Sarah's Creek, Chardonnay, South Africa	1,400	7,000
Simonsing Gewurztraminer	1,500	7,500
Bosco Sauvignon Blanc	1,300	6,500
John B Rose	1,300	6,500
Whispering Angel Rose wine		15,000

## RED WINE

Apaltagua Malbec	1,300	6,500
Arabella Merlot, South Africa	1,300	6,500
John B Cabernet Sauvignon	1,300	6,500
Cote De Rhones 201 Red Blend, France	1,500	7,500
Zapallares Malbec	1,500	7,500
Asara Merlot, Western Cape, South Africa		10,000
B&G Merlot, France		8,000
Diemersfontein Pinotage, Wellington, S.Africa		9,000
Ortas Chateaufneuf-du-pape Cellier, France		15,000
Rietvallei Shiraz, South Africa		8,500

## BOURBON

Jack Daniels Honey	700	10,000
Jack Daniels N0 7	700	11,500
Jack Daniels Single Barrel	1,100	19,000
Jack Daniels Gentleman's Jack	800	13,500
Jim Beam Bourbon	800	12,000
Bulleit Bourbon	800	13,500

## COGNACS & BRANDY

Remy Martin VSOP	1,400	17,000
Hennessy VS	900	13,000
Hennessy XO	6,000	90,000
Hennessy VSOP	1,100	17,000
Martell VS	1,000	13,500
Martell VSOP	1,100	15,000
Martell Cordon Bleu	1,600	25,500
Viceroy	600	6,000

## BITTERS

Campari	600	7,500
Fernet Branca	700	10,500

## MIXOLOGIST CREATION

<b>Rusty Nail</b>	1,500/-
<i>Johnnie Walker Black Label, Drambuie</i>	
<b>Chin Chin</b>	1,000/-
<i>Black Label, Apple Juice, Honey, Cinnamon Powder, Lime Juice</i>	
<b>Cookies and Cream</b>	1,000/-
<i>Baileys, Vanilla Ice Cream, Cookies</i>	
<b>AT &amp; T</b>	1,200/-
<i>Absolut Vodka, Tanqueray Gin, Tonic Soda</i>	
<b>Adam &amp; Eve</b>	1,800/-
<i>Tanqueray Gin, Hennessy Vs, Crème De Cassis, Lemon Juice</i>	
<b>Kir Royale</b>	1,800/-
<i>Prosecco, Crème De Cassis</i>	

## LATIN FLAIR

<b>Strawberry Fruit Caipirinha</b>	1,000/-
<i>Bacardi, Sugar, Lime, Strawberry Puree And Strawberries</i>	
<b>Classic Margarita</b>	1,200/-
<i>Don Julio Blanco Tequila, Triple Sec, Lime Juice And Simple Syrup</i>	
<b>The Spicy Salted Rim</b>	1,200/-
<i>Don Julio Blanco Tequila, Triple Sec, Mango Juice, Red Chili Powder And Fassionola Syrup</i>	
<b>Twisted Hurricane</b>	1,000/-
<i>Bacardi Carta Blanca Rum, Lime Juice, Fassionola Syrup And Passion Fruit Pulp</i>	

## APERITIFS

Pernod, France	600	7,500
Ricard, France	600	7,500
Sambuca	600	7,500
Campari, Italy	600	7,500
Martini extra dry, Italy		6,000
Martini Rosso	600	6,000
Martini Bianco, Italy	600	6,000
Pimm's, No.1 United Kingdom	600	6,500
Cinzano	700	

## GIN

Hendricks Gin, United Kingdom	900	14,000
Tanqueray Gin, England LDG	700	10,000
Tanqueray 10, England	900	14,000
Tanqueray Sevilla	800	12,000
Tanqueray Rangpur	800	12,000
Tanqueray Royale	800	12,000
Bombay Sapphire Gin, United Kingdom	700	10,000
Gordon's Gin, United Kingdom	700	7,000
Malfy Originale	900	14,000
Malfy Rosa	900	14,000

## RUM

Captain Morgan (spiced), Jamaica	700	9,000
Captain Morgan (black label), Jamaica	700	8,500
Myers	700	7,500
Havana Club Especial, Cuba	700	7,500
Havana Club Anejo 3YO, Cuba	700	7,500
Havana Club 7 YO, Cuba	800	8,500
Bacardi Oakheart	700	7,500
Bacardi Carta Blanca, Cuba	700	7,500
Bacardi Gold Cuba	700	7,500
Malibu, Barbados	700	7,500

## TEQUILA

Don Julio Reposado, Mexico	1,000	15,000
Don Julio Anejo, Mexico	1,200	18,000
Don Julio Blanco, Mexico	1,000	15,000
Patron Anejo	1,200	19,000
Patron Citronage	700	9,000
Olmecca Blanco Tequila, Mexico	800	11,500
Olmecca Gold Tequila, Mexico	800	11,000
Jose Cuervo Gold	800	10,500
Jose Cuervo Especial Silver	800	10,000
Casamigos Reposado Mexico	1,000	

## LIQUEURS

Amaretto Disarono	700	10,000
Grand Marnier	700	13,000
Cointreau Shaker Dita	600	9,000
Limoncello	600	7,000
Tia Maria	700	9,500
Drambuie	600	10,000
Southern Comfort Liquor	700	9,000
Sambuca Molinari	600	7,500
Baileys	800	9,500
Jägermeister	750	10,000
Amarula	800	9,500
Kahlua	700	9,500

## VODKA

Belvedere, USA	800	13,000
Grey Goose, France	900	14,500
Grey Goose Orange, France	800	12,500
Absolut Blue, Sweden	800	9,500
Smirnoff Red, Russia	700	6,500
Ciroc Blue France	900	13,000
Ketel one Netherlands	900	14,500

## SINGLE MALT WHISKIES

Lagavulin 16 YO	1,200	22,000
Laphroaig 10 yrs	1,000	20,000
Singleton 18 YO	1,300	23,500
Singleton 15 YO	1,100	19,500
Singleton 12 YO	900	17,000
Cardhu	1,000	18,000
Caol Ila 12YO,	1,000	18,000
Glenlivet Founders Reserve,	1,000	18,000
Glenlivet 12 YO,	900	15,000
Glenlivet 18 YO,	1,200	23,000
Glenmorangie Nectar d OR 12 YO	1,100	20,000
Glenmorangie Signet	3,100	50,000
Glenmorangie Original	900	17,500
Glenmorangie Lasanta	1,100	20,500
Glenmorangie Quinta Ruban	1,200	22,000
Glenmorangie 18YO	2,600	33,000
Glenkinchie 12 YO	1,000	17,500
Talisker 10 YO	1,000	17,500
Dalwhinnie 15 YO	1,200	25,000
Glenfiddich 12YO,	900	15,000
Glenfiddich 15 yrs	1,200	20,000
Glenfiddich 18 YO	1,500	28,000

## BLENDED WHISKIES

Johnnie Walker Blue	2,400	60,000
Johnnie Walker King George	4,000	100,000
Johnnie Walker Gold Reserve	900	18,500
Johnnie Walker Platinum 18yrs	1,200	24,000
Johnnie Walker Green Label	900	16,000
Johnnie Walker Black Label	800	13,000
Johnnie Walker Double Black Label	900	15,000
Chivas 12 YO	800	14,000
Chivas Regal 18YO	1,500	20,000
Chivas Regal 25YO	6,000	60,000
Monkey Shoulder	800	15,000
Jameson Irish 10yrs	700	10,500
Jameson Black Barrel	700	12,000
Ballantines Finest	700	9,500

## BEERS

Heineken	750
Guinness	650
Local Beers	650
Savannah Dry	700
Tusker Cider	650

## SOFT DRINKS

Soda 300ml	500
Still Water 750ml	600
Sparkling Water 750 ml	600
Freshly Squeezed Juice	800
Red Bull	700

## THE TWISTED & THE NOSTALGIC

<b>Gin &amp; Tonic</b>	1,000/-
<i>Tanqueray Gin &amp; Tonic!</i>	
<b>Hibiscus Hendrick's &amp; Tonic</b>	1,000/-
<i>Hendrick's Gin And Hibiscus Syrup And Tonic Water</i>	
<b>Flora Dora</b>	1,000/-
<i>Tanqueray 10 Gin, Raspberry Purée And Lime Juice. Topped Up With Ginger Beer</i>	
<b>Rosemary Negroni</b>	1,000/-
<i>Tanqueray Gin, Sweet Vermouth, Campari With Rosemary</i>	
<b>Italian-75</b>	1,000/-
<i>Tanquera Gin, Lemon Juice And Simple Syrup, Topped Up With Bubbly Prosecco</i>	
<b>Lynchburg Lemonade</b>	1,000/-
<i>Jack Daniel's Old No. 7, Triple Sec, Sweet And Sour Mix, Topped Up With Ginger Ale</i>	
<b>Jack Honey Smash</b>	1,000/-
<i>Jack Daniel's Tennessee Honey, Mint, Sweet And Sour Mix</i>	
<b>Blueberry Kettle Mule</b>	1,000/-
<i>Ketel One Vodka, Lime Juice And Home-made Blueberry Syrup, Topped Up With Ginger Ale</i>	
<b>Espresso Martini</b>	1,000/-
<i>Absolut Blue Vodka, Kahlua, Simple Syrup And Espresso Coffee</i>	

## INNOCENTS: REFRESHING MOCKTAILS

<b>Cucumber No-ginlet</b>	Kes 700/-
<i>Fresh Cucumber Muddled With Sweet And Sour Mix, Topped Up With Club Soda</i>	
<b>No-hito</b>	Kes 700/-
<i>Fresh Mint And Lime Muddled With Sugar, Topped Up With Soda Water</i>	
<b>Jungle Punch</b>	Kes 700/-
<i>Pineapple Juice, Fassionola Syrup And Ginger Ale</i>	
<b>The Distinguished Guest</b>	Kes 700/-
<i>Cranberry Juice, Lime Juice, Simple Syrup And Saline Solution</i>	
<b>Sankara Mocktail</b>	Kes 700/-
<i>Fresh Ginger Juice, Fresh Lime Juice, Cinnamon, Cardamom, Honey And Hibiscus</i>	



For advance booking call:  
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Sankara Nairobi  
05 Woodvale Grove Westlands



# Guide

## Land

### Sea

#### Lakeside Whole Tilapia:

Our very own, Western Kenya| Fried. Baked. whole tilapia| Basted with slow cooked tomato, ginger, coconut, Local aromatics, herbs | Wild Kenyan Managu, terere| corn meal mush (Ugali)  
**3,000/-**

#### Top - Deck Fish & Chips

Seaside crisp seabass fillet| Smothered in Crisp Beer Batter |Malt vinegar | Double- Cooked Chips | Kashmir Onion Bhajis | Classic Sauce Tartare | Lemon | Gremolata  
**3,000/-**

#### Grilled Red Snapper

Hand- Dived Red Snapper Fillet ala Plancha| Cherry tomato, Bok Choy, Baby Potatoes, Torched Bell peppers. Green peas Trail mix | Caper. Butter. Dill Cream Sauce | Coconut Jasmine Rice |  
**3,200/-**

#### Lemon Chicken Piccata

Light cream simmered, Chicken piccata| preserved lemon| Smoked paprika| chicken bouillon| pepperoncini| Plum tomatoes. Capers. Basil | porcini mushroom.  
**3,300/-**

#### Fired Lamb Chops

Open-Flame Grilled Lamb chops| Dry-spice rub |White bean and Lentil ragout | Roast cashew nut & arrow root puree| Salsa Verde | mushroom jus| candied plums  
**3,500/-**

#### Tenderloin Steak

21- day aged Prime Tenderloin Beef| Charcoal Grille| Confit of garlic. Red wine braised shallots. Golden sundried tomatoes | Green Pea & Truffle Velouté | asparagus | herbed butter | Sauce au Poivre  
**3,500/-**

#### Bomber BBQ Pork Ribs

Texas -style- smoked bare-back baby ribs, Cajun & old-fashioned dry rub| wood smoked| caramelized Pineapple| Glazed in somewhat a 'Bomber BBQ sauce'| grilled cayenne dusted corn. Pecorino dust| red cabbage slaw  
**3,300/-**

## Sail

#### Thai Chicken, Coconut & Noodle Soup

Boneless skinless chicken breast | Tom Yum paste | Snow peas. Beans sprouts. Mushrooms| Ginger|coconut milk | rice noodles | green onion |lime |Thai basil |red chili |  
**1,500/-**

#### Tuscan Roasted tomato

Oven roasted tomato. Garlic confit |infused with local herbs | served with grilled cheese toasty | mascarpone fraiche | parsley oil |  
**1,000/-**

## Party Sharing Platter

#### The Stallone: 7,000/-

Dry- aged spice rubbed beef skewers| Smoked BBQ chicken wings | German smoked- banger sausages | Vegetable Samosas | Homemade Cajun potato wedges. Garlic & herb butter| tikka flamed lamb chops| crispy stout battered onion rings | roast bell peppers, charred tomatoes. Pickles| grilled, buttery corn| Homemade BBQ sauce| Sambal Olek| sour chive cream | green Verde| kachumbari|

#### Aphrodisiac: 10,000/-

Baked fish papilotte| Grilled calamari| | char- grilled king prawn| Smoked crayfish tail |mussels' chowder | smoked chipotle, crunchy squid tentacles | Asian wok- fried veg rice| Togarashi tuna. Teriyaki sauce| Grilled octopus |Shoe- string fries| Spiced cocktail sauce, caper, dill sabayon| garlic aioli| clarified garlic butter.

## Sweet

#### Salted Caramel Cheesecake

Salted caramel cheesecake| brownie base| Kilimanjaro vanilla cremeux| caramelized baby banana  
**1,000/-**

#### Defined Toblerone

Chocolate façon Toblerone| bittersweet chocolate mousse| almond brittle cremeux| orange cocoa tuile  
**1,100/-**

#### Tuscan Trifle

Tiramisu with ristretto amaretto liquor| flaky dark chocolate  
**1,100/-**

#### Sticky Toffee Date Squares

Baked fudgy date squares |Greek yogurt gelato| warm toffee sauce  
**1,000/-**

#### Organic Fruit

Seasonal Fresh Cut Fruit chunks with berries  
**1,000/-**

#### Ice-Cream & Sherbet

Selection of homemade Ice Cream| sorbet | almond tuile  
**1,000/-**

## Greens

#### Re-invented Caesar 1,900/-

Open flame shocked chicken breast| re-defined Caesar Salad |Romaine Heart Spears| char- grilled Romaine tips| |toasted herbed sour dough| Shaved Parmesan Cheese. Gofret| torched bell peppers| Creamy Caesar Dressing |

#### Burrata & Heirloom Tomato: 1,800/-

Golden. Heirloom. cherry tomatoes| burrata| feta crumble |fresh basil| wild rocket leaves. Mizuna. sorrel leaves| pickled onion| Blistered & pickled watermelon| aged balsamic | olive oil |

## Sides

#### Parmesan Truffle Fries: 600/-

Roast garlic aioli

#### Regular Salted Fries: 600/-

Homemade ketchup

#### Garlicky Butter Fries: 600/-

Plantain Fritters: 600/-  
Caribbean, thinly fried plantain, light cayenne dusted, maple drizzle, Mango & Ginger mayo

#### Creamed Spinach: 600/-

#### Seasonal Organic Avocado Salad: 600/-

Balsamic vinaigrette / lemon & honey vinaigrette/ Sesame Dressing



#### Sweet potato fries: 600/-



 Vegetarian  Mild Hot

 Gluten  Gluten Free

 Dairy  Shell fish

 Fish  Nut

Our Menu contains Allergens If you suffer from a food allergy or intolerance, please let a member of our staff know upon placing your order