

Starting LINEUP

RELOADED NACHOS

Herbs & Jerk Spiced Homemade Nacho Chips | Golden Cherry Tomato Salsa | Pickled Jalapenos Grilled Corn Kernels | Olives, Classic Fondue | Chives & Sour Cream | Mushy Avocado, Cilantro |

Plus chicken

GOURMET NUTS

Cajun | Lime | Paprika | Spiced Assorted Nuts |

GARLIC BREAD

Pesto & Garlic | Chili Infused Tomato | Cheesy & Herby |

LE TAPAS

BRUSCHETTA

| Prosciutto Di Parma. Green Olive Tapenade. Grape Pickles | Caprese E Burrata. Pesto Aioli. Basil | Chilli Flaky Tuna & Rocket Bruschetta. Tuscan Spread | Balsamico | Olive Oil |

CALAMARI FRITOS

Saffron & Garlic Marinated Panko Crusted Calamari | Onion Pickles | Curly Leaves | Caper, Dill Remoulade |

GAMBAS AL AJILIO

| Garlic. Lime. Pepperoncini Tiger Prawns | Dry Sherry | Cilantro | Charred Piquillo Peppers | Smoked Spanish Paprika | Spring Onion Tempura |

STREET FOOD JOURNAL

PUNJAB GRILL

Flamed Tender Chicken Boneless Tandoori Tikka | Paneer Malai Kebab | Korma Sauce | Mint & Chili Raita | Poppadum | Pineapple Chutney | Pickles | Indian Flat Bread |

BAO WOW

Selection Of Fluffy Airy Filled Steamed Buns: | Sticky Gochujang Pop-Corn Fried Chicken | Pickled Red Cabbage | Carrot Ribbons | Sesame | Kimchee | Ponzu | Dirty Vegan Tofu & Bang Bang Cauliflower, Manchurian | Green Mango & Papaya Slaw | Black Passion Reduction |

BARBACOA TACOS

| Smoked Bbq Beef Brisket | Birria Consommé | Golden Toasted Tortilla | Queso Fresco | Salsa Roma De Arbol | Tomatillo Salsa | Lime | Cilantro | Green Onion |

SATAY

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

RE-DEFINED SAMOSAS

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 |

WING IT

BOURBON, CAJUN BBQ GLAZED WINGS

Wood Smoked | Sous-Vide Chicken Wings | Cajun. Bourbon & Maple Loaded | Fried Plantain | Sticky Confit Ginger | Micro Greens |

KOREAN SPICY STICKY WINGS

Crispy. Sticky. Spicy Wings | Gochujang, Soy. Honey. Ginger. Rice Vinegar | Whole Dry Chili | Garlic | Peanut & Sesame Mix |

KETO

LEAN MEAN BOWL

Lemon. Herb. Garlic Chicken | Wilted Baby Spinach | Brown Fried Rice | Chickpeas | Avocado | Sweet Potato | Hummus | Blistered Cherry Tomatoes | Teriyaki Sauce |

POKE BOWL

Spiced Sriracha Atlantic Salmon | Kombu Seaweed Crisps | Sushi Rice. Sesame Oil Extract & Seeds | Split Mangetout | Pickled Red Cabbage | Avocado. Cucumber. Carrot Ribbons | Yakitori |

EAT YOUR Greens

(Selected Bread Lovelies. Butter. Spreads)

RE-INVENTED CAESAR

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 |

HEIRLOOM TOMATO

Golden. Heirloom. Cherry Tomatoes | Burrata | Feta Crumble | Fresh Basil | Wild Rocket Leaves. Mizuna. Sorrel Leaves | Pickled Onion | Blistered & Pickled Watermelon | Aged Balsamic | Olive Oil |

Something SWEET

DOUBLE CHOCOLATE

Double Chocolate Brownie With Caramelized Macadamia Ice Cream

LEMONGRASS

Coconut Lemongrass Crème Brulee With Passion Fruit Madeleine

OREO CHEESE CAKE

Oreo Cheese Cake And Berry Oreo Ice Cream

VANILLA

Infinite Vanilla Cake, Layered With White Chocolate & Vanilla Cremeaux

FRUIT

Organic Seasonal Fresh Cut Fruit

SAIL

THAI CHICKEN, COCONUT & NOODLE SOUP

Boneless Skinless Chicken Breast | Tom Yum Paste | Snowpeas. Beans Sprouts. Mushrooms | Ginger | Coconut Milk | Rice Noodles | Green Onion | Lime | Thai Basil | Red Chili |

TUSCAN ROASTED TOMATO

Oven Roasted Tomato. Garlic Confit | Infused With Local Herbs | Served With Grilled Cheese Toasty | Mascarpone Fraiche | Parsley Oil |

RETRO PASTA

SPAGHETTI ALLA CARBONARA

Warm Hearty- Spaghetti Carbonara | Crispy Pork Cheeks | Olive Oil | Garlic | Parmesan Cheese | Flat Leaf Parsley |

CREAMY GARLICKY FETTUCCINI ALFREDO (SHRIMP OR CHICKEN)

Lazio's Take On A Classic. Creamy. Garlicky Alfredo Recipe Forest Mushrooms | Sage | Black Truffle Oil | Pepperoncini | Lemon |

ONE POT PENNE ARRABIATA

Simmered Plum Local Tomatoes | Basil | Garlic | Gremolata | Pecorino Romano | Pepperoncini L Olives |

KNIFE and FORK

PIRI-PIRI ROAST WHOLE SPRING CHICKEN

Sage. Butter. Brined | Bang Bang Chili. Lime. Smoked Paprika. Garlic. Ginger | Roast Organic Vegetables | Thin Salted Fries | Smokey Pepper Dip | Lime. Cilantro | Creamy Mushroom Jus |

BRAISED BEEF SHORT RIBS

12-Hour Slow Cooked Naivasha Beef Short Rib | Balsamic. Port Wine L Acquired | Oyster Mushrooms | Almond & Cauliflower Puree | Basil Oil | Preserved Plums | Sautéed Pomme Bouchon |

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 | Potato Mash |

BOMBER BBQ PORK RIBS

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

TOP - DECK FISH & CHIPS

Sea Side Crisp Seabass Fillet | Smothered In Crisp Beer Batter | Malt Vinegar | Double-Cooked Chips | Kashmir Onion Bhajis | Classic Sauce Tartare | Lemon | Gremolata |

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 |

PARTY SHARING PLATTER

THE STALLONE

Dry- Aged Spice Rubbed Beef Shashlik | Bourbon Smoked Bbq Wings | Calamari & Shrimp Tempura | Vegetable Samosas | Homemade Cajun- Spiced Fries | Lamb Kebabs | Homemade Ketchup | Sambal Olek | Lemon & Garlic Aioli | In-House Local Arrowroot & Banana Chips |



LIVE MUSIC WITH
STAGE REVOLUTION BAND
EVERY FRIDAY
7PM TO 11PM

SARABI
ROOFTOP BAR

Saturday Soul

Every
Saturday
7:30pm to 11pm

by Hope Irahoze
and his band

SARABI
ROOFTOP BAR

BURGER and HANDHELDS

(All Burgers & Sandwiches Are Accompanied With A Seasonal Feta Salad And Either: Steak Cut Fries Or Shoe String Fries)

SMASHED BBB BURGER

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

Panko Crumbed Chicken Breast | Sriracha Herbed Grilled Shrimp Aioli | Red Cabbage. Napa Cabbage Slaw. Carrot | Tonkatsu Sauce | Buttery Soft Bun | Sesame Seeds |

SIDES

PARMESAN TRUFFLE FRIES

Roast Garlic Aioli

REGULAR SALTED FRIES

Homemade Ketchup

GARLICKY BUTTER FRIES

CREAMED SPINACH

SEASONAL ORGANIC AVOCADO SALAD

Balsamic Vinaigrette / Lemon & Honey Vinaigrette



CHAMPAGNE & SPARKLING

Moët Imperial Brut
Moët Imperial Rose´
Moët Imperial Nectar Rose´
G.H Mumm Cordon Le Rose´ Nv, France
G.H Mumm Cordon Rouge Brut Nv, France
Zonin Prosecco Cuvee 1821
Prosecco Bosco

WINE

White & Rose

Hardy's, Chardonnay, Australia
Rietvallei, Sauvignon Blanc, South Africa
Rietvallei, Chenin Blanc, South Africa
Sarah's Creek, Chardonnay, South Africa
Simonsing Gewurztraminer
Bosco Sauvignon Blanc
John B Rose
Apaltagua Malbec

Red

Arabella Merlot, South Africa
John B Cabernet Sauvignon
Cote De Rhones 201 Red Blend, France
Asara Merlot, Western Cape, South Africa
B&g Merlot, France
Diemersfontein Pinotage, Wellington, S.Africa
Chateaufort-du-pape Cellier Des Ponces, France
Rietvallei Shiraz, South Africa
Zapallares Malbec
Rietvallei Shiraz

SINGLE MALT SCOTCH WHISKY

Glenmorangie Original 10 Years
Glenmorangie Nectar D'or 17 Years
Glenmorangie 18yrs
Glenmorangie Signet
Glenkinchie 12 Years
Ardmore 25 Years
Aberlour 12 Years
Caolila 12 Years
Cardhu 12 Years
Dalwhinnie 15 Years
Talisker 10 Years
Singleton 15 Years
Singleton 18 Years
Glenfiddich 12 Years
Glenfiddich 15 Years
Glenfiddich 18 Years
Glenfiddich 21 Years
Monkey Shoulder

BLENDED WHISKIES

Ballantines Finest
Bulleit Bourbon
Chivas Regal 12 Years
Chivas Regal 18 Years
Chivas Regal 25 Years
Chivas Royal Salute 21 Year
Jack Daniels Old No.7
Jack Daniels Tennessee Honey
Jack Daniel's Gentleman Jack
Jack Daniels Single Barrel

Jameson Black Barrel
J & B Rare
Jim Beam
John Jameson 10yrs
Johnnie Walker Black Label
Johnnie Walker Green
Johnnie Walker Double Black
Johnnie Walker Gold Label
Johnnie Walker 18 Years
Johnnie Walker Blue Label
Johnnie Walker King George

GIN

Bombay Sapphire
Gordons Dry
Hendricks
Tanquary London Dry
Tanquary 10 Years
Tanquary Sevilla
Malfy Originale
Malfy Rosa

VODKA

Absolute Blue
Belvedere Vodka
Ciroc Blue
Grey Goose
Smirnoff Red
Ketel One

COGNAC & BRANDY

Hennessy Vs
Hennessy Vsop
Hennessy Xo
Martell Vs
Martell Vsop
Martell Cordon Bleu
Martell Xo
Remy Martin Vsop
Remy Martin Xo

RUM

Barcardi Carta Blanca
Captain Morgan Spiced Gold
Malibu
Myers Rum

TEQUILA

Jose Cuervo Gold
Jose Cuervo Silver
Olmeca Blanco
Patron Anejo

VERMOUTH

Martini Bianco
Martini Dry

HERBAL DIGESTIVE

Drambuie
Jagermeister

BITTERS

Campari
Fernet Branca

TINCTURE

Pimms No 1-cocktails

ANISE

Pernod
Ricard
Sambuca

COFFEE LIQUER

Khalua
Tia Maria

CREAM LIQUER

Amarula
Bailey's Irish Cream

FRUIT SPICE LIQUER

Cointreau
Disaronno Amaretto
Grand Marnier
Limoncello
Southern Comfort

HOT BEVERAGES:

Espresso (Single/double)
Espresso Macchiato
Americano
Caffé Latte
Cappuccino
Caffé Mocha
Hot Chocolate
Kenyan Breakfast Tea
Mixed /masala Tea
Herbal Teas
Sankara Dawa

SOFT BEVERAGES

All Sodas
Redbull
Mayers Still Water
Mayers Sparkling Water
Fresh Juice

Beer

Guinness Stout
Heineken
Pilsner Lager
Savanna Dry Cider
Tusker Cider
Tusker Lager
Tusker Lite
Tusker Malt
White Cap Lager
White Cap Crisp

MIXOLOGIST CREATION

APPLE TON

Johnnie Walker Black Label, Hibiscus Tea, Apple Juice, Simple Syrup, Lemon Juice Top Up Gingerale

FUSCHIA TINI

Tanqueray 10, Lemon Juice, Simple Syrup, Aquafaba, Basil Leaves, Blueberries 4 To 5 Pieces

J — VERA

Bacardi Rum, Blue Curacao, Malibu, Lime, Simple Syrup

SPICED MOJITO

Captain Morgan Spiced Rum, Simple Syrup, Lemon Juice, Ginger Juice, Chilli Flakes, Top Up Ginger Beer

LETTER TO MARK

Johnnie Walker Black Label, Captain Morgan Spiced Gold, Simple Syrup, Lime Juice, Pineapple Juice, Top Up Stony

RUSTY NAIL

Johnnie Walker Black Label, Drambuie

CHIN CHIN

Black Label, Apple Juice, Honey, Cinnamon Powder, Lime Juice

COOKIES AND CREAM

Baileys, Vanilla Ice Cream, Cookies

AT & T

Absolut Vodka, Tanqueray London Dry Gin, Tonic Soda

ADAM & EVE

Tanqueray London Dry Gin, Hennessy Vs, Crème De Cassis, Lemon Juice

KIR ROYALE

Prosecco, Crème De Cassis

THE TWISTED & THE NOSTALGIC

HENDRICK'S & TONIC

The Ultimate Gin & Tonic!

HIBISCUS HENDRICK'S & TONIC

Hendrick's Gin And Hibiscus Syrup And Tonic Water

FLORA DORA

Hendrick's Gin, Raspberry Purée And Lime Juice.

Topped Up With Ginger Beer

ROSEMARY NEGRONI

Tanqueray London Dry Gin, Sweet Vermouth, Campari With Rosemary

ITALIAN — 75

Tanqueray London Dry Gin, Lemon Juice And Simple Syrup, Topped Up With Bubbly Prosecco

LYNCHBURG LEMONADE

Jack Daniel's Old No. 7, Triple Sec, Sweet And Sour Mix, Topped Up With Ginger Ale

JACK HONEY SMASH

Jack Daniel's Tennessee Honey, Mint, Sweet And Sour Mix

BLUEBERRY KETTLE MULE

Ketel One Vodka, Lime Juice And Home-made Blueberry Syrup, Topped Up With Ginger Ale

ESPRESSO MARTINI

Absolut Blue Vodka, Kahlua, Simple Syrup And Espresso Coffee

LATIN FLAIR

STRAWBERRY FRUIT CAIPIRINHA

Cachaça, Sugar, Lime, Strawberry Puree And Strawberries

CLASSIC MARGARITA

Don Julio Blanco Tequila, Triple Sec, Lime Juice And Simple Syrup

THE SPICY SALTED RIM

Don Julio Blanco Tequila, Triple Sec, Mango Ju'ce, Red Chili Powder And Fassionola Syrup

TWISTED HURRICANE

Bacardi Carta Blanca Rum, Lime Juice, Fassionola Syrup And Passion Fruit Pulp

INNOCENTS: REFRESHING MOCKTAILS

CUCUMBER NO—GINLET

Fresh Cucumber Muddled With Sweet And Sour Mix, Topped Up With Club Soda

NO—HITO

Fresh Mint And Lime Muddled With Sugar, Topped Up With Soda Water

JUNGLE PUNCH

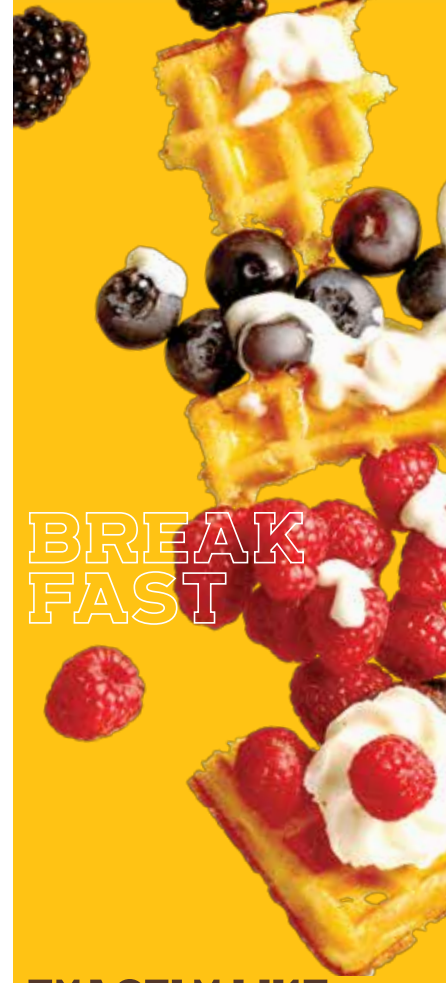
Pineapple Juice, Fassionola Syrup And Ginger Ale

THE DISTINGUISHED GUEST

Cranberry Juice, Lime Juice, Simple Syrup And Saline Solution

SANKARA MOCKTAIL

Fresh Ginger Juice, Fresh Lime Juice, Cinnamon, Cardamom, Honey And Hibiscus



EXACTLY LIKE NOTHING ELSE

EVERYDAY FROM 6:30 - 10:30 AM



MAGICAL SUNDAY BRUNCH

An extravagant spread including the best cuts off the Butchers Block, Shawarma, Sushi, Pasta, Curries, exquisite desserts, bottomless Prosecco, cocktails and more. Every first Sunday of the month from 12noon - 5pm.