



NAIROBI SERENA
HOTEL

Take Away Menu

<u>Snacks</u>			
Crispy Samosa <i>A trio of Chicken or Vegetable Samosa served with Citrus Fruit Chutney</i>	KSHS 700/-	Giant Prawns three ways: <i>Masala, Grilled or Tandoor</i>	KSHS 3,000/-
Chicken Wings <i>Fried and finished in a mild ginger and oriental Sauce</i>	KSHS 1,200/-	Chicken Biryani: <i>Tender pieces of Chicken simmered in spices served With Saffron rice.</i>	KSHS 2,000/-
Pork spare Ribs <i>Slow roasted pork spareribs</i>	KSHS 700/-	Fish Masala: <i>Fillets of fresh lake fish cooked in a spicy coconut gravy</i>	KSHS 2,500/-
Savoury Pies <i>A choice of Chicken or Beef in a flaky double pastry Crust</i>	KSHS 600/-	Side Dishes <i>Steamed Rice, creamed potatoes, French Fries, Ugali, Potato Wedges, Garden salad</i>	KSHS 500/-
<u>Appetizers</u>		<u>Pizza</u>	
Fresh Garden Salad <i>Selected garden leaves, tomatoes, carrots, Cucumber and Hass avocado</i>	KSHS 1,000/-	Hawaiian Pizza <i>A classic Hawaiian Pizza with Mozzarella, Cooked Ham, Pineapple and flaked Bacon</i>	KSHS 1,500/-
Nicoise Salad <i>A sumptuous blend of Chicken with potato, green beans, tomatoes, olives, anchovies and soft-boiled egg</i>	KSHS 1,150/-	Pizza Margherita <i>An Italian Classic historically made for the Queen of Italy, fine blend of Basil, herbed tomato and Mozzarella cheese</i>	KSHS 1,500/-
Salmon Greek Salad <i>Shredded lettuce, diced Salmon, feta cheese, black olives, Sundried tomatoes tamarind vinaigrette</i>	KSH 1,500/-	Chicken Peperoni Pizza <i>A combination of flaked chicken, exotic peppers, basil and black & green olives over layered in a crisp crust</i>	KSHS 1,500/-
<u>Main Courses</u>		Tandoor Chicken Pizza <i>A colourful mix of flaked tandoor chicken, mixed peppers, cilantro and cumin seeds</i>	KSHS 1,600/-
Norwegian Salmon <i>With Tangy lemon and capers reduction</i>	KSHS 2,800/-	Indian Ocean Seafood Pizza <i>A Fisherman's harvest of Lobster Medallions, Prawns and Calamari enhanced with black pepper lemon and Dill</i>	KSHS 1,800/-
Molo Lamb Chops: <i>Double cooked with a blend of fresh thyme pan juices</i>	KSHS 2,500/-	<u>Desserts</u>	
Chicken Kienyeji: <i>Slow cooked free range chicken mama's style with Tomatoes, Onions and Coriander.</i>	KSHS 2,500/-	Apple Pie <i>Gently filled with pink smith apples with warm Custard sauce.</i>	KSHS 1,200/-
Sirloin Steak: <i>Aged prime highland beef served with onion rings and Chunky guacamole.</i>	KSHS 2,050/-	White and Dark Chocolate Mousse <i>With salted caramel sauce</i>	KSHS 1,100/-
Gichiri Choma: <i>Traditionally grilled best end of lamb with Kachumbari</i>	KSHS 2,000/-	Date and Walnut Pudding <i>Butter scotch sauce</i>	KSHS 1,200/-
Trio of chicken: <i>Crispy and double cooked crumbed chicken drumsticks</i>	KSHS 2,050/-	Fresh Fruit Flan <i>Creamy yoghurt sauce</i>	KSHS 1,000/-
		Assorted Fruit slices	KSHS 850/-