

COLD STARTERS

Serena Garden Salad 	2400
Assorted green leaves, avocado, seasonal fruit mosaic, balsamic reduction	
Vegan Quinoa Crunchy Salad 	2400
Hand selected combination of parsley, cucumber, grated carrots, bell peppers, rocket leaves, chickpeas, raisins, pinenuts and lime dressing	
Choriatiki Greek Salad 	2600
Cherry tomato, feta cheese, cucumber, onions, assorted olives, mint and olive oil	
Avocado Prawns 	3200
Marinated pink king prawns with tropical avocado wedges served with a cocktail sauce	
Charcuterie Board  	4000
Artfully arranged cured salami, prosciutto, black forest ham, cheese, crackers and nuts with honey	
Carpaccio of Mombasa Tuna 	3000
Coated with poppy seeds complimented with granny smith apple slaw, capers, lightly drizzled with a sweet soy dressing and mustard vinaigrette	
Slivers of Smoked Norwegian Salmon	3400
With cream cheese, Melba toast, capers and lemon	

WARM STARTERS

Peri Peri King Prawns	3200
Mildly spiced with Zanzibar spices in tomato coulis	
Sesame Chicken with Honey Soy	2600
Chicken false fillets coated with sesame crust, fried served with assorted greens	
Millefeuille of Tomato and Mozzarella 	2400
Gratinated, served with tomato and pesto coulis	
Chips Mayai 	2400
Traditional Swahili pizza, fried egg and chips	

SOUPS

All our soups are freshly prepared and served with a selection of freshly baked bread rolls

Cream of Button Mushrooms and Chicken	2400
A thick soup made with Kenyan button and oyster mushrooms	
Onion, Potato and Leek 	2400
A delicately flavored puree infused with thyme	
Oxtail Broth 	2400
Mildly spiced, enhanced with spring vegetables, cilantro and egg noodles	
Puree of Pumpkin Soup 	2400
Velvety blend of charred pumpkin enhanced with ginger	



Maisha Lifestyle Options



Vegetarian



Locally Sourced



Contain Nuts



Signature Dish

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BURGERS

All burgers are served on a toasted sesame bun

Prime Beef Burger 	3200
Pure ground beef char-grilled to your specification, topped with red onion marmalade. Toppings options: grilled bacon, fried egg, cheese	
Chicken Burger	3200
Delicately ground chicken breast, topped with grilled pineapple, mango chutney	
Fish Burger	3200
Topped with citrus shallot and leek fondue, char-grilled onion rings	
Vegetable Burger  	2600
Pattie of Nyandarua Irish potato with mixed vegetables, topped with kachumbari salsa	

EXTRA TOPPINGS

Grilled Bacon	400	Cheese	400	Fried Egg	400
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PASTA CORNER

Spaghetti, Farfalle or Penne with sauce of your choice

Napolitano	3000
The renowned fresh tomato, onion garlic and basil sauce	
Bolognaise	3200
Traditional ragout of minced meat, tomatoes, celery, carrots, onions and herb	
Carbonara	3200
A blend of pasta stock, egg yolk, onions, garlic, crispy bacon and black peppercorns	
Pasta Prawns 	3500
King prawns tossed with Alfredo and pesto sauce	
Creamy Tuscan Chicken	3400
Grilled chicken strips, sautéed with mushrooms, sundried tomatoes and spinach, served with a rich cheesy cream sauce and a pasta of your choice	
Seafood Risotto 	4500
Arborio rice with oceanic flavour of king prawns, squid, salmon with butternut and green beans	

HOUSE SANDWICHES

Serena Club Sandwich 	2600
The classic triple-decker sandwich served on white or brown bread, gently filled with chicken, beef, fried egg, tomatoes and lettuce	
Serena's Traditional Sandwich	2500
Selection of fresh-cut sandwiches, served toasted or plain. Choose from chicken, beef or cheese and tomato	



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CIABATTA BREAD SANDWICHES

Served with cream cheese plain or toasted

Avocado Smash 	2600
With cucumber cubes, sweet corn, drizzled with olive and lime parsley	
Smoked Salmon	3500
With cream cheese and dill capers	
Black Forest Ham	3500
With pineapple cubes	
Tuna Onion and Capers	3200
Grilled Vegetables 	2800
Bell peppers, tomato, onion, avocado and mozzarella with pesto marinade	
Beef Choma 	3500
Tender beef loin marinated with mustard, gratinated with cheese, topped with warm kachumbari salsa	

TORTILLA WRAPS

Chicken Tandoor	3200
Sautéed chicken fillet flakes in spicy marinade, light mayo and crisp vegetables	
Shimoni Seafood Avocado Wrap 	4000
Wrapped up in a whole-wheat tortilla bursting with fresh veggies	
Serena Rolex 	2800
Nairobi street wrap of chapati and fried egg	
Avocado and Mixed Vegetables Wrap 	2500
Stir Fried Chicken or Beef Wrap	3000
With Kachumbari Salad	

ALL TIME FAVOURITES

FISH AND SEAFOOD

Grilled, Oven Baked or Poached Norwegian Salmon 	180g	4800
Served with medley vegetables		
King Fish 		3800
Poached or grilled, served with lemon butter sauce, cinnamon creamed spinach		
Crispy Seared Fillets of Ruby Snapper		3800
Pan seared enhanced with lemon butter sauce		
Fillets of Lake Victoria Tilapia		3800
Grilled or crumbed with desiccated coconut and lemon zest, served with meuniere sauce		
Café Maghreb Whole Tilapia Catch (catch of the day) 		3600
Steamed, baked or simmered in spicy tomato and pesto sauce		



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Jumbo Prawns 5000
Grilled and served with garlic butter or spicy tomato salsa

Grilled Lobster 5000
Rock lobster tails with lemon butter sauce

STEAKS

Sirloin 4000
Prime highland beef entrecote, rubbed in chef's special marinade, served with batter onion rings

Rib Eye 300g 4000
Basted in chef's special barbeque rub, served with battered onion rings

Madagascan Plain or Pepper Steak 200g 4000
Tenderloin, grilled plain or peppered with Madagascan pepper rub

Grilled Molo Lamb Chops  5000
Served with a blend of fresh thyme pan juices

FOWL

Supreme of Chicken Breast 3400
A tender breast of spring chicken marinated in herbs and olive oil

Moroccan Chicken Tangine 3400
Traditional Moroccan braised chicken with garlic, onion, olives, preserved lemon, spices and dried fruits.

African Chicken Stew 3400
Slow cooked chicken mama's style with tomatoes, potatoes, onions and coriander

Jahazi Seafood Platter  6500
Signature platter featuring grilled rock lobster, jumbo prawns, seared sea fish and calamari steak.
Choice of sauces: capers lemon butter, garlic butter, periperi

Serena Mixed Grill 5600
Minced Meat Kebab of lamb, beef and chicken served with ugali or potato wedges and kachumbari

Grilled Pork Chops 4200
Char grilled steaky pork chops marinated with sage and whole herbs served with cinnamon, pineapple and dried fruits salsa

Egg Omelette 2600
Three eggs cooked with assorted vegetables

SIDES SELECTION *Side dishes* 400

Side Salad Steamed Potatoes Creamed Potatoes

French Fries Steamed Rice Vegetable Fried Rice

Potato Wedges Ugali  Fried Plantain Mukimo 

Garlic Nan Buttered Nan Cheese Nan



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KENYAN SPECIALTIES

Beef or Chicken Maisha 	3600
Steamed boneless chicken or beef in lemongrass broth, baby carrots, potatoes and garden peas	
Special Super Bowl	3600
Fresh garden peas, beef and mushrooms stew with coriander, Irish potato, carrots and spinach	
The Kenyan Speciality 	3600
Seared chicken or beef flakes with tomato, onions and garden greens, coriander served with mukimo or ugali	
Beef or Chicken Sausages	2400
With barbecue sauce	
Fisherman Basket 	4800
Selection of king prawns, squid, fish fingers and onion rings fried in batter	

INDIAN DELIGHTS

Lassi	1000
Sweet or salted served to your taste	
Masala Papadum [Roasted or Fried]	1000
Served crispy topped with fresh onions, tomatoes and spices	
Mushroom Masala 	3200
Fresh button mushrooms cooked in rich gravy with aromatic Indian spices, onions and fresh ginger finished with butter and cream	
Dal Maharani 	3200
Black Dal cooked over slow fire with a light touch of Gujarat spice rack	
Diwani Handi 	3200
A mix of fresh vegetables, cottage cheese and spinach cooked with spiced onion and tomato gravy	
Sabji Biryani 	3000
Basmati rice cooked with diced vegetables and aromatic spices	
Murgh Tikka Masala	3800
Boneless chicken cooked with aromatic Indian spices	
Murgh Seekh or Lamb Kebab	3600
Minced tender chicken with ginger, garlic, coriander, green chillis and a blend of spices, cooked over charcoal	
Chicken Tangdi Kebab	3800
Chicken drumsticks marinated in Indian spices, yoghurt and lemon juice cooked in a Tandoor oven	
Fish Masala	3800
Fillets of fresh lake fish cooked in a spicy coconut gravy	



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Tandoor Lamb Chops	5500
Tender chops of lamb marinated in traditional Indian Spices cooked in Tandoor oven	
Tandoor Jheenga	5500
Fresh jumbo prawns marinated in Indian spices and cooked over Indian clay oven	
Hyderabadi Biryani	3600
Tender pieces of chicken or mutton with spiced saffron rice	
Bhuna Gosht	4000
Cubes of lamb cooked in thick gravy of Kashmir spices and herbs	

DESSERTS

Traditional Apple Pie	2400
Served with unsweetened whipping cream or vanilla ice cream	
Frosted Raspberry and Coffee Terrine	2500
Flourless Chocolate Marquise 	2400
Served with berry halves and orange coulis	
Blueberry Cold Cheesecake	2500
Served with berry coulis	
White Chocolate and Macadamia Crème Brulee	2500
Selection of Ice Cream	2000
Choose three scoops from our selection of homemade ice cream and sorbets: vanilla, mango, chocolate, strawberry, pistachio and banana	
Assorted Seasonal Fresh Fruits	2200

COFFEE AND TEA

Freshly Coffee	600	Freshly Brewed Tea	600
Cappuccino	650	Herbal Tea	650
Espresso	600	Dawa Tea	750
Hot Chocolate	600	Flavoured Dawa Tea	850
		Pineapple, Orange, Passion, Raspberry	



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