

M E N U

Café Maghreb was named after the Swahili / Arabic word meaning 'West of the setting sun or sunset'.

It's decor has echoes of Moroccan mud style architecture and is reminiscent of the streetside stalls.

There, bitter sweet brews of spiced aromatic 'Kahawa' or coffee are poured from ornate brass or copper urns; alongside the crowded emporiums and bazaars filled with carpets, forged copper, brass and gold work.

Just like the Maghreb countries, Kenya is famous for its world class quality coffee, which was originally grown on the outskirts of Nairobi, and immortalized by Baroness Karen Von Blixen with her coffee farm on the slopes of the Ngong Hills.

Besides the coffee, we hope that you will enjoy our culinary offerings reflecting influences of both the 'West' and the 'East' and the informal and vibrant setting that makes Café Maghreb the place to be.

As we say in Swahili 'Furahia'

APPETIZERS

SMOKED SALMON Slivers of Atlantic smoked salmon with soft boiled egg, onion rings, capers, and Melba toast	2200/-
AVOCADO PRAWNS Marinated pink king prawns with tropical avocado wedges Served with a cocktail sauce	2000/-
BLUEBERRY AND BUTTERNUT SQUASH SALAD Wild rocket, blueberries, baked squash and feta cheese with cous cous	1800/-
NIÇOISE SALAD A sumptuous blend of tuna, potato, green beans, tomatoes, olives and anchovies	1900/-
CHEFS SALAD A colorful mix of fresh salad leaves, chicken, roast beef, cheddar cheese, tomatoes and boiled egg	1800/-
THAI VEGAN NOODLE SALAD A crunchy mix of red cabbage, carrots and radish with bell peppers, green onions laced with peanut sauce	1500/-
MAGHREB GARDEN SALAD Selected Garden leaves, Tomatoes, Beetroot, Avocado and Cucumber, with the dressing of your choice	1600/-

Dressings: French, Italian Vinaigrette or Thousand Islands

SOUPS

SOUP OF THE DAY Inquire from your server for today's chefs' creation	1200/-
CREAM OF FOREST MUSHROOM A thick soup made with Kenyan button mushrooms	1300/-
LIGHT CREAM OF ROMA TOMATO SOUP A delicately flavoured puree of fresh tomatoes and basil	1200/-
SPICY CHICKEN BROTH A clear chicken bouillon with vegetable juliennes and cilantro	1200/-
PURÉE OF ROASTED BUTTERNUT SOUP Fine blend of baby butternut with thyme and ginger	1200/-

All soups are freshly made and are served with fresh baked bread roll and butter

SANDWICHES

Choose one of the following: roast beef, chicken, ham, cheese or tomato PASTA	
TRADITIONAL SANDWICH SELECTION Selection of fresh-cut sandwiches, served toasted or plain on white whole wheat or granary bread.	1700/-
SERENA CLUB SANDWICH The classic triple-decker sandwich served on white or brown bread, filled with chicken, beef, egg, tomatoes and lettuce	1800/-

NEAPOLITAN $f V$ The renowned fresh tomato, onion, garlic and basil sauce from Naples	1400/-
BOLOGNAISE Traditional ragout of minced meat, tomatoes, celery, carrots, onions and herbs sauce of bolognaise	1600/-
CARBONARA A blend of fresh cream, onions, garlic, crispy bacon and black pepper corns	1800/-
PASTA PRAWNS King prawns tossed with Alfredo and pesto sauce	2600/-

Spaghetti or penne with sauce of your choice

King prawn	s tossed with Alfredo and pesto sauce	20007-
	BURGERS	
Pure ground	EEF BURGER d beef char-grilled to your specification, plain or ce of (bacon, fried egg, cheese)	2000/-
CHICKEN Delicately g	BURGER round chicken with mango chutney	2000/-
	OM AND BLACK BEAN BURGER of portobello, broccoli and black beans topped with guacamole	1800/-
Extra toppings		
PORK BA	CON	250/-
FRIED EG	GS	200/-
CHEDDAI	R CHEESE	300/-

All burgers are served on a toasted sesame bun, with lettuce, tomato, onions and baby gherkins.

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m V}$ – Vegetarian

Incase of any dietary requirements, please inform your server.
Prices include Value Added Tax, Service Charge and Government Catering levy

MAGHREB FAVOURITES

NORWEGIAN SALMON Seared crispy with capers berries sauce	3900/-
FILLET OF TILAPIA Grilled or pan seared with saffron and lemon grass sauce	2,800/-
GRILLED ROCK LOBSTER With lemon butter sauce	3500/-
WOK STATION Compose your stir fry dish from either calamari, beef, chicken or vegetarian, prepared oriental style served with Chinese egg noodles or fried rice	2600/-
SEARED TUNA STEAK WITH BLACK SESAME With mango butter sauce	2,800/-
DOUBLE CHICKEN BREAST A spring chicken marinated in herbs and olive oil	2,300 /-
GRILLED MOLO LAMB CHOPS Served sliced with a blend of fresh thyme pan jus	3000/-
PORK CHOPS Perfectly grilled, served with chunky apple and cinnamon sauce	2800/-
SIRLOIN STEAK Prime highland beef with crispy onion rings, mushroom sauce	2,800/-
PEPPER STEAK Beef tenderloin steak with roasted black pepper sauce	2800/-
MOROCCAN CHICKEN TANGINE Traditional Moroccan braised chicken with garlic, onions, fennel, dried fruits and olives	2500/-

All the main courses are served with a choice of:

STEAMED POTATOES	600/-	MUKIMO	600/-
FRENCH FRIES	600/-	STEAMED RICE	600/-
POTATO WEDGES	600/-	UGALI	600/-
CREAMED POTATOES	600/-	GARLIC NAN	600/-
BUTTERED NAN	600/-	VEGETABLES	600/-

KENYAN SPECIALITIES

CATCH OF THE DAY Kindly inquire from your server for today's offer	2400/-
CHICKEN MAISHA Boneless chicken in lemon grass broth, carrots, potatoes, garden peas and coriander	2300/-
MIXED GRILL A hearty selection of grilled beef medallion, lamb chops, chicken drumstick, and spicy beef sausage served with house barbecue sauce and "kachumbari"	3000/-
THE KENYAN SPECIALITY Seared chicken or beef flakes with coriander, tomato and Garden greens, served with mukimo or ugali	2500/-
JUMBO PRAWNS Grilled and served with garlic butter or peri peri sauce	3500/-
CHUKU CHUKU A choice of salmon or king prawns in lemon grass, bell peppers and coriander broth	3000/-
JAHAZI SEAFOOD PLATTER Signature platter; grilled rock lobster, jumbo prawns, seared sea fish and calamari steak with capers, garlic butter, peri peri sauce	4500/-

INDIAN CORNER

SHURUAAT (The Beginning)

LASSI	800/-
Served sweet or salted to your taste	
MASALA PAPADAM (Roasted or fried)	800/-
Served crispy topped with fresh onions, tomatoes and spices	

BIRBAL KI PASAND (Vegetarian Favourites)		
PANNEER SHASHILIK Cubes of homemade cottage cheese, onions, tomatoes and capsical roasted in tandoor oven finished in cashewnuts and tomato gravy	2200/- um	
ALOO BHINDI Okra and potatoes sautéed with mild Indian spices, onions and tom	2000/- natoes	
DAL MAHARANI Black dal cooked over slow fire with a light touch of Gujarat spice re	2100/ -ack	
DIWANI HANDI A mix of fresh vegetables, cottage cheese and spinach with coriander and gravy	2200/-	
SAR-TAJ KA KHAZANA (Treasures From Sar-Taj)		
MURG TIKKA MASALA Boneless chicken cooked with aromatic Indian spices	2600/-	
JUMBO PRAWNS MASALA Malindi bay jumbo prawns cooked in rich masala sauce	3500/-	

SHAHI TANDOOR (Clay Oven)		
TANDOOR JHEENGA Fresh jumbo prawns marinated in Indian spices and cooked over Indian clay oven	3500/-	
GOSHT SEEKH KABAB Minced tender lamb with ginger, garlic, green chillies and fresh coriander cooked over charcoal	2500/-	
TANDOOR MUTTON BOTI KEBAB Tender mutton marinated in traditional Kashmiri spices	2700/-	

2800/-

FISH MASALA

Fillets of fresh lake fish cooked in a spicy coconut gravy

BASMATI KA KHAZANA (Treasures of Basmati Rice)

SUBZI BIRIYANI Basmati rice cooked with diced vegetables and aromatic spices	2000/-
GOSHT HYDERA BADI BIRYANI Tender pieces of mutton or chicken with spiced saffron rice	2500/-

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DESSERTS

1400/-POMMES AND BANANA CRUMBLE Individual serving with warm custard sauce **BAKED LEMON CHEESE CAKE** 1500/-With mixed berry and lime sauce FLOURLESS CHOCOLATE MARQUISE 1300/-Served with orange coulis STICKY FUDGE PUDDING 1400/-Served warm with butterscotch sauce PISTACHIO CRÈME BRULEE 1200/-Served with nutty biscotti CHOICE OF ICE CREAMS AND SORBETS 1200/-Choose three scoops from our selection of home made ice creams and sorbets. Vanilla, chocolate, pistachio, mango, strawberry and banana **SEASONAL FRUITS** 1200/-A plate of freshly sliced tropical fruits

COFFEE AND TEA

FRESHLY BREWED COFFEE 600/-**ESPRESSO** 600/-CAPPUCCINO 600/-600/-HOT CHOCOLATE FRESHLY BREWED TEA 600/-FRUITS INFUSIONS 600/-HERBAL INFUSIONS 650/-DAWA 750/-

