


<i>Starters</i>		Kshs	
VEGGIE			
Peanut Soup <i>(Locally harvested red peanuts blended with soy sauce, garlic, lime, coconut cream deriving a very rich African soup; served with garlic bread)</i>	850		
SOUP OF THE DAY			
Mixed Vegetable Soup			
Butternut/Tomatoe Soup			
NON VEGGIE			
Ox-tail Soup	650		
Tsimbapachiro (Chicken wings-8pcs) <i>(Well marinated in ginger, garlic, soy sauce; Pan fried with a sprinkle of spring onions; served either with or without chillies)</i>	750		
Mutura (African Sausage) <i>(This indigenous African sausage consists of tiny pieces of tripe, liver, mutton; all sautéed in a dry pan with spring onions and stuffed into the intestine part to form a well spiced sausage)</i>	650		
Tsiswa (Kumbe Kumbe) <i>Flying termites; roasted on a dry pan with the traditional emulsifying salt (Omunyu Omusherekha) added as a preservative. Five different types available; a seasonal delicacy harvested mainly during the rainy season.</i>	500		
<i>Light Temptations-</i>			
VEGGIE			
Vegetable Samosa <i>Mixed vegetables, spring onion, ginger, garlic, dhania and leeks sautéed in a pan and stuffed in a thin folded sheet of dough.</i>	300		

	Kshs	
Kachumbari Salad <i>(Finely cut juliennes of onions, de-seeded tomatoes, green capsicum garnished in fresh lemon juice and served on a bed of fresh garden lettuce)</i>	500	
Sweet Potato Salad <i>Macedoine of Sweet Potato mixed with finely chopped Red Onions and garnished with Paysanne of Colored Peppers.</i>	750	
NON VEGGIE		
Beef Samosa (3-pieces) <i>Minced beef, spring onion, ginger, garlic, dhania and leeks sauted in a pan and stuffed in a folded sheet of dough.</i>	300	
Mains		
VEGGIE		
Mbaazi (Pigeon pea) Curry <i>(Pigeon peas boiled in the African pot; Stewed in a Coconut curry sauce)</i>	1550	
Kunde (Cowpea) Curry <i>(Cowpeas boiled in the African pot; Stewed in a Rich Coconut Curry Sauce)</i>	1550	
Obwoba (Wild Traditional Mushroom) <i>Wild Traditional Mushrooms, Sun-dried for preservation and stewed in a peanut sauce. (Seasonal dish, harvested between the month of April and June; the rural folk have skill and knowledge of determining the edible mushrooms)</i>	1750	
Pilau ya Mboga (Spicy Veggie rice) <i>Mixed Kenyan Vegetables and Wali (Swahili Rice) Stewed in Freshly Ground Swahili Spices, served with Kachumbari Salad.</i>	1750	
Amenjera Ketsimbande - Githeri <i>Fresh White Corn, Bambaranuts & Groundnuts boiled in the African pot.</i>	950	
POULTRY		
Ingokho <i>(freshly slaughtered -organic Chicken) The 'Road -Runner' Chicken on the bone; popularly known as "Kuku Kienyeji" is steamed in our African pot for a while. This delicacy from Luhya Community was exclusively served to the male folks during special occasions. Things have changed buddy!!</i>	1550	

	Kshs	
Ingokho Isiche (<i>smoked Organic chicken</i>) <i>The kienyeji chicken on bone, is smoked and stewed with our "Omunyu Omusherekha" for tenderization, peanut sauce flavour is well balanced to perfect the dish</i>	1750	
Biryani ya Kuku (<i>Biryani chicken</i>) <i>A Swahili traditionally adored rice(Wali) served with chicken in a thick sauce of Swahili spices, yorgurt and cream; served with kachumbari salad</i>	1750	
Ingokho Inamba (<i>Whole organic chicken</i>) <i>Amaica special; prepared on order. Kindly allow 1 hour to have it freshly slaughtered and steamed with spring onions</i>	5200	
Isindu (<i>Quail</i>) <i>Our farm bred quails on the skewer laced with vegetables; just succulently delicious!</i>	1750	
FISH		
Rech-Ngege (<i>Fresh Lake Tilapia</i>) <i>This fresh lake on the bone is steamed in a rich tasty sauce of tomatoes, onions and garlic; garnished with fresh coriander</i>	1650	
Samaki wa Kupaka <i>Fresh lake fish on the bone; Marinated in Swahili spices and grilled/fried.</i>	1650	
Rech-Omena (<i>Dagaa</i>) <i>The tiny small fish; sun dried on the bone, is steamed in rich peanut sauce and served with your choice of accompaniments.</i>	1200	
BEEF		
Minute/Pepper Steak	1550	
Inyama Isiche (<i>Smoked Beef</i>) <i>Smoked Fillet steak steamed in our Traditional Tenderizer (Omunyu Omusherekha); Stewed in a tasty Peanut Sauce.</i>	1750	
Athola (<i>Sun-dried beef</i>) <i>Barbecued beef fillet steak specially barbecued and stewed sauce of onions, ginger, garlic, capsicum and coriander</i>	1550	
Karanga (<i>Stewed beef fillet</i>) <i>Fresh Veal cut into small cubes; Stewed in a tasty sauce of red Onions, Tomatoes, Garlic, Capsicum and Coriander.</i>	1550	
Ossobucco (<i>Boiled beef on-bone</i>) <i>The famous Ox-shin carved in circular slices is well steamed over a prolonged time in our earthen pots while flavoured with garlic, ginger and spring onions</i>	1550	
Matumbo (<i>Tripe</i>) <i>Specially Selected Tripe traditionally steamed in the African Pot; Stewed in Red Onions, Tomatoes, Garlic, Capsicum and Coriander Sauce.</i>	1200	

PORK	Kshs	
Pork spare ribs <i>Succulent best end of young ribs from the prime farmyards, Grilled juicy and glazed to your perfection.</i>	1750	
GAME		
Rabbit-Eshituyu <i>Hare is Rare to find, Hunting for the rabbits has never been easy for white meat lovers on the Game meat</i>	1950	
The above mains (apart from Pilau) are served with one accompaniment		

<i>Sides</i>		
Indigenous Leafy Vegetables	400	
Likhubi (<i>Kunde</i>)		
Lisutsa (<i>Managu</i>)		
Lisebebe (<i>Pumpkin leaves</i>)		
Tsisaka		
Emiroo		
Omurere		
Tsimboka (<i>Mchicha</i>)		
Sukuma wiki		

Starches	Kshs	
Kelewele (<i>Spicy plantain</i>) <i>Marinated in Ghanaian spices and deep fried.</i>	400	
French Fries/Potato wedges	400	
Omushenye (<i>Kimanga</i>) <i>Sweet Potatoes and Cowpeas traditionally boiled in the African Pot and mashed.</i>	650	
Ngwacii - Sweet Potatoes <i>Traditionally boiled in the African Pot; Served off the Skin.</i>	500	
<i>Accompaniments</i>		
Ugali wa Mahindi <i>White maize(corn) flour mixed with hot boiling water and cooked into a smooth paste using a wooden cooking stick to eventually derive a white cake</i>	300	
Ugali wa Wimbi <i>Finger Millet, sorghum and cassava flours mixed in boiling water and cooked into a smooth chocolate paste.</i>	300	
Matoke (<i>Green bananas</i>) <i>Green bananas steamed the african way by covering in banana leaves; Stewed with leeks and spring onions.</i>	300	
Chapati <i>Pan-fried Swahili bread made out of whole wheat flour; similar to naan.</i>	300	
Wali (<i>Steamed coconut rice</i>)	300	
<i>Dessert</i>		
Matunda - <i>A variety of Fresh Fruits</i>	550	
Omukhonye (<i>Sugarcane cut-lets</i>)	300	
Kaimati <i>Swahili sweets(dumplings) derived from wheat flour, cardamoms, yeast and sugar.</i>	500	
Halua <i>Swahili sweets; commonly served during swahili weddings</i>	400	

Amaica

the restaurant

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Kids Corner

Kshs



Honey glazed chicken wings with chips 650



Sweet potatoes balls (omushenye) with fish fingers and a side tartar sauce 600



French fries with 2 sausages 450



Chicken Nuggets with fries 650



Spaghetti bolognese 700



Chicken lollipops with French fries 650



Fun fair strawberry Fruitti with ice cream 450



Assorted ice cream 250

Assorted milkshakes 350



Contacts:

Getathuru Gardens, off Peponi Road • UN Complex Gigiri • JKIA
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Beverages List

Kshs

INDIGENOUS DRINKS

Mursik (Yoghurt)	400	
Muratina (White wine)	500	
Ussu (Fermented millet Porridge)	400	
Dawa (Non-Alcoholic)	300	



HOT BEVERAGES

Single

Double

Capuccino	300	400
Espresso	300	400
Café latte	300	400
Café machiato	300	400



English Tea	400	
Mixed Tea	400	
Masala Tea	400	
Hot water Lemon Honey	300	



COLD BEVERAGES

Soda bottles - 300ml

Coke zero/Soda water/Tonic water	300	
Coke/Fanta/Sprite/Bitter Lemon	250	

BOTTLED WATER

Keringet-500ml still	300	
Keringet-1000ml still	400	
Keringet - 500ml sparkling	350	
Keringet-1000ml sparkling	450	

FRESH & HEALTHY JUICES

Freshly squeezed orange	600	
Tropical mix/ Passion Fruit/ Mango/ Tree tomato	400	



BEERS

Local Beers	400	
Heinekein	400	



ENERGY DRINKS

Red Bull	400	
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Vodka

Absolut	400	
Smirnoff red	300	



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Gin		
Bombay sapphire	400	
Gilbeys	400	
Gordon's	400	
Tanqueray	600	
Whiskeys		
Famous Grouse	400	
Johnnie walker-Red	400	
Johnnie walker-Black	500	
Jamesons	400	
J & B Rare	400	
Jack Daniels	500	
Glenmorangie original	600	
Glenfiddich 18yrs	800	
Glenfiddich 12yrs	800	
Chivas regal 18yrs	950	
Chivas regal 12ys	800	
COGNAC & BRANDY		
Viceroy	300	
Martel VSOP	800	
Courvoisier	800	
Remy Martin 1	1200	
Jack Daniels No.7	800	
RUM		
Barcadi	400	
Captain Morgan	400	
Captain Morgan spiced	400	
Malibu	400	
Myers rum	400	
Navy rum	400	
LIQUEURS		
Amarula cream	400	
Baileys cream	400	
Cointreau	600	
Kahlua	600	
Southern comfort	400	
Tia Maria	400	
Tripple sec	400	
Jaggermeister AG	500	

Wine List

Kshs

House Wines by Glass-White

Nederburg Sauvignon blanc	600
Nederburg Chardonnay	600
Culemborg white	500
Versus Sweet white	500

House Wines by Glass-Red

Nederburg Cabernet Sauvignon	700
Culemborg Red	600
Versus Sweet Red	600

White Wines by bottle - 750ml

Versus Sweet white	2500
St. Anne Sweet white	2500
BeachHouse white	3300
Arniston Bay The Shore White	2500
Culemborg Chenin Blanc	2800
Douglas Green Chenin Blanc	3850
Douglas Green Chardonnay	3850
Franschhoek Chardonnay	3800
Boschendal Pavillion Blanc	3800
Bellingham Sauvignon Blanc	4500
Fairview Sauvignon Blanc	4500
Franschhoek Sauvignon Blanc	3800

Red Wines by bottle - 750ml

Versus Sweet Red	2800
St. Anne Sweet Red	2800
Nederburg Cabernet Sauvignon	3800
Douglas Green Cabernet Sauvignon	4500
Franschhoek Cabernet Sauvignon	4000
Franschhoek Merlot	4000
Tall Horse Merlot	3250
Douglas Green Diversity Merlot Malbec	3300
Franschhoek Shiraz	8100
Fairview Shiraz	5200
BeachHouse Shiraz	3800
Douglas Green Shiraz Vognier	3200
Boschendal 1685 Shiraz Cabernet Sauvignon	6500
Boschendal Pavillion Shiraz Cabernet	4200
Fairview Pinotage	5500
Ribshack Pinotage	4200



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<i>Wine List</i>	Kshs	
Rose Wines by bottle - 750ml		
Bellingham Berry Bush	3000	
Douglas Green The Beach House	3800	
Tall Horse Pinotage Rose	3200	
Sparkling Wines by bottle - 750ml		
Swartland Cuvee	3800	
Champagnes by bottle - 750ml		
Moet & Chandon Imperial	25000	