

MENU



I NAIROBI



À LA CARTE

STARTERS

AVOCADO BRUSCHETTA 8

A refreshing East African inspired salad made of onions and tomato served with creamy mashed avocado on bruschetta.

SAMOSAS 9

Savoury pockets of fried dough filled with either seasoned meat or vegetable.

GRILLED PRAWNS 14

Lightly seasoned succulent King Prawns, grilled to perfection and served with refreshing Kachumbari and our signature "I Nairobi" dip.

CALAMARI 12

Crispy fried strips of squid served with a tangy lemon herb and garlic dip.

CHICKEN WINGS 11

*Mouth-watering grilled wings served either marinated in our traditional spices or glazed in our signature *I Nairobi' sauce.*

'I NAIROBI' STARTER PLATTER 16

A delicious and plentiful selection of grilled Chicken Wings (marinated or glazed in "I Nairobi sauce), Avocado Bruschetta, Fried Calamari, and Samosas (meat or vegetarian)

If you have an allergy please talk to a member of our team.
While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens.

MAINS

LUWOMBO 20

A traditional Ugandan dish of tender chicken or beef steamed in a unique mixture of sauce and cooked over an open fire.

MATUMBO STEW 12

A flavourful, authentic East African inspired selection of juicy beef tripe stewed in an onion and tomato sauce.

OXTAIL STEW 18

A hearty stew made of rich, stewed oxtail.

AFRICAN BEAN STEW 10

A wholesome dish loaded with creamy kidney beans, onions, celery, and carrots that is simmered in a flavourful coconut-based broth.

EGUSI (VE) 12

*Mouth-watering traditional west African dish. A hearty soup made with ground 'egusi' seeds, similar to pumpkin seeds. Protein-packed and full of tasty greens
(with Crayfish 14, with Assorted Meat 16)

CHICKEN MISHKAKI 15

An East African delicacy that boasts pieces of chunky, juicy marinated chicken coal roasted and seasoned with a blend of aromatic spices.

TILAPIA FISH 22

Whole tilapia, lightly seasoned.

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MAINS

SALMON 24

Fresh and sophisticated taste from the trawler.

8 oz. RUMP STEAK 28

A juicy and rich flavoured cut of beef lightly seasoned and grilled to your preference. Topped with Parsley butter and served with seasoned vegetables and roasted cherry tomatoes.

GRILLED LAMB (Nyama Choma) 20

Served alongside ugali traditional kachumbari and sautéed greens

LAMB CUTLETS 26

Succulent, lightly seasoned front lamb cutlets. Served with on a bed of juicy seasoned vegetables and paired with our irresistible sweet potato puree.

BEEF BURGER 15

Juicy beef patty topped with cheese.

Grilled Chicken Wrap 8

Lightly marinated, grilled Chicken breast, served in a toasted wrap with east African inspired avocado kachumbari (tomato, red onion salsa) and spinach.

Plantain Bean Wrap (ve) 8

A selection of finely sautéed spinach, beans, diced plantain and sweet potato. Served in a toasted wrap.

Penne Pasta (ve) 9

Freshly made selection of sautéed spinach, garlic and parsley tossed in a homemade creamy white, flavourful sauce.

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SIGNATURE SHARING PLATTERS

MIMI'S PLATTER 40 (Meat-Based)

Share a little taste of everything with this delicious platter of a variety of the finest cuts of meat carefully marinated in authentic East African spices. (A selection of succulent cuts of lamb, chicken wings and beef mishkaki)

KAKA'S PLATTER 45 (Seafood-Based)

Enjoy the fresh tastes of the sea with this platter that offers a selection of tasty fish and seafood. (A selection of tilapia, king prawns & fried calamari)

KING OF THE ISLAND 65 (Meat-Based)

Feast like a king with this platter that offers a bountiful selection of finest cuts or a variety of meats (A selection of lamb cutlets, lamb ribs, chicken and rump steak). Comes with Boerewors, sweet corn and plantain.

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KIDS

CHICKEN GOUJONS AND FRIES 9

GRILLED CHICKEN WITH FRIES 9

BEEF BURGER WITH FRIES 10

CHICKEN BURGER WITH FRIES 9

FISH FINGERS WITH FRIES 9

(Served With Beans or Salad)

DESSERT

RED VELVET CHEESECAKE 9

Delicious layers of rich red velvet cake and creamy cheesecake with a raspberry coulis.

APPLE & CINNAMON CRUMBLE 8

Warm and sweet apple filling topped with a crunchy crumb topping and served with sweet vanilla bean custard or velvety vanilla ice cream.

BROWNIE WITH ICE CREAM 9

A warm and rich chocolate brownie served with fresh vanilla bean ice cream.

MANDAZI 12

A popular sweet dish on the Swahili Coast, known as African Doughnuts. Simple, but delicious doughnuts with a hint of cardamom that are drizzled in decadent caramel sauce. The perfect accompaniment to chai (masala tea).

ICE CREAM 8

Three scoops of your choice of velvety ice cream flavours: Vanilla Bean, Chocolate, or Strawberry or a trio of all flavours

TROPICAL FRUIT PLATTER (VE) 14

A platter of assorted fresh seasonal tropical fruit.

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SIDES

UGALI/SADZA/POUNDED YAM (VE) 4

Ugali and Sadza are prepared from ground white corn, and Pounded Yam is prepared from yams.

COAL ROASTED MIXED VEGETABLES 6

MATOOKE 6

A traditional Ugandan dish. This comprises of mashed green bananas steamed until tender.

CHAPATTI (VE) 3

Warm and tasty unleavened flat bread made of Wheat flour.

UGANDAN SWEET POTATO (VE) 7

A staple in many parts of Uganda, the Ugandan sweet potato is boiled until the interior is nice and tender.

SUKUMA WIKI 5

A healthy and hearty authentic Kenyan vegetable dish made with braised collard greens, onion, tomato, and a blend of spices.

JOLLOF RICE 7

A west African, traditional spiced dish. Simmered in reduced tomatoes, onions, peppers, and authentic seasoning. (With Beef Stew 15)

PLANTAIN (VE) 3

Boiled | Coal Roasted | Fried

SWEETCORN (VE) 5

FRIES (VE) 4

SWEET POTATO FRIES 5

MASHED SWEET POTATO (VE) 4

FRIED CASSAVA (VE) 4

CREAMY SPINACH 4

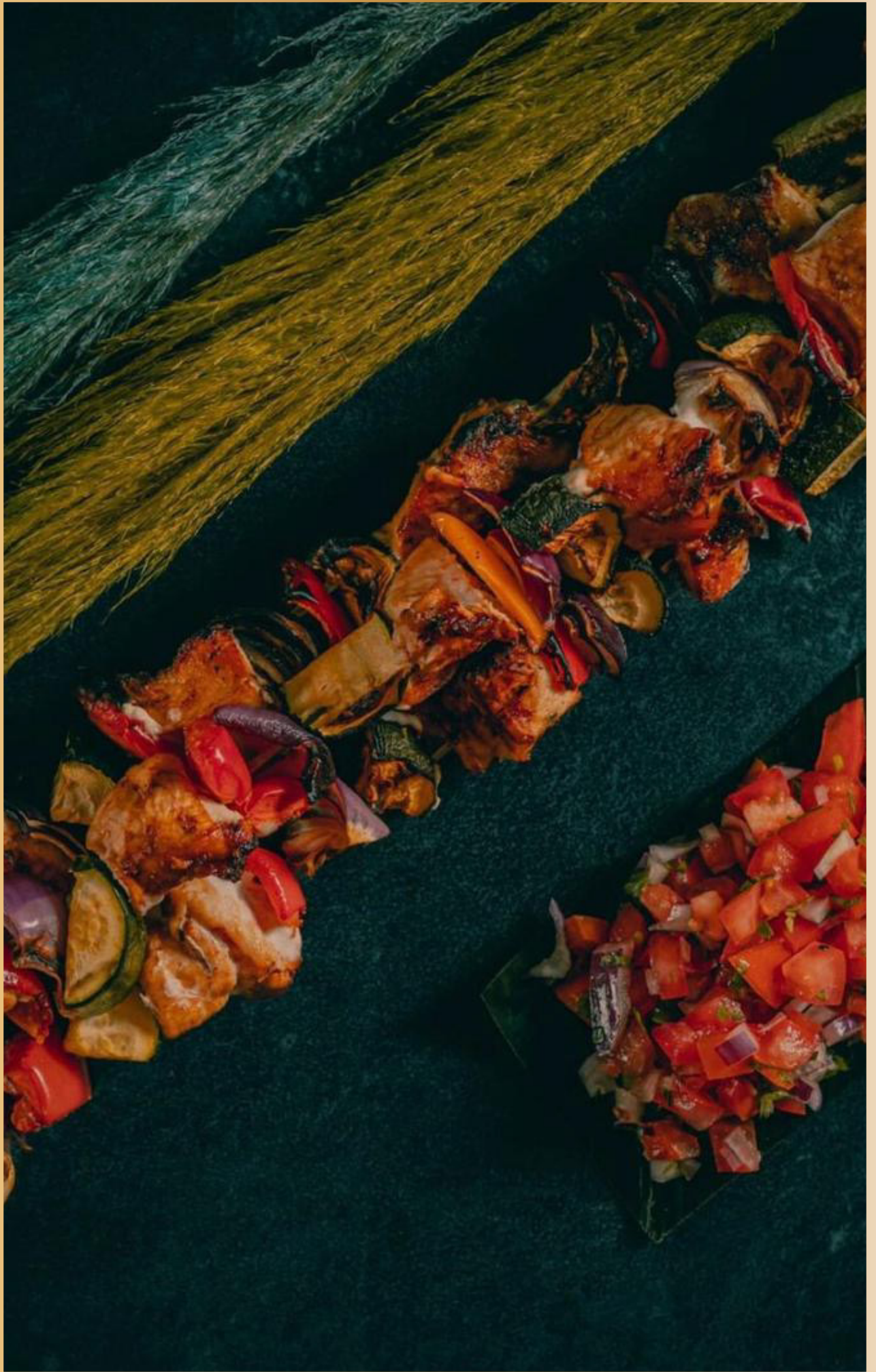
PILAU RICE 7

RICE AND PEAS (VE) 5

RICE (Plain/Coconut) (VE) 4

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WEEKDAY SPECIALS

Monday - Friday : 12 pm - 8 pm

£ 8.50
Special

Chicken Wings
Beef Burger
Grilled Chicken Wrap
Plantain Bean Wrap (ve)
Penne Pasta (ve)
(Served with Fries or Salad)

Tuesday - Friday : 12 pm - 8 pm

2 for 1
Special

On same Cocktail & Mocktail

Tuesday Only : All Day

20% Off
Special

20% Off all foods all day

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LIGHT BITES MENU

Signature 'I Nairobi' Chicken Wings 11

Mouth-watering grilled wings served either marinated in our traditional spices or glazed in our signature 'I Nairobi' sauce.

Avocado Bruschetta 8

A refreshing East African inspired salad made of onions and tomato served with creamy mashed avocado on bruschetta.

Grilled Prawns 14

Lightly seasoned succulent King Prawns, grilled to perfection and served with refreshing Kachumbari and our signature 'I Nairobi' dip.

Calamari 12

Crispy fried strips of squid served with a tangy lemon herb and garlic dip.

Chicken goujons with a sweet chilli dipping sauce 5

Fries (ve) 4

Sweet Potato Fries 5

Plantain 6

I Nairobi bites platter 15

(Chicken wings, chicken goujons, fries and plantain)

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