



**Karen Blixen**  
Coffee Garden & Cottages

# A LA CARTE MENU



# SOUPS



## **ROASTED TOMATO, BELL PEPPER AND BASIL**

**KSH 800**

Oven roasted plum tomato and bell peppers simmered with herbs and topped with basil croutons

## **CREAMY PUMPKIN AND BUTTERNUT**

**KSH 800**

Roasted butternut squash and pumpkin with a hint of ginger.

## **BEEF TEA WITH CORIANDER AND CHILLI**

**KSH 800**

Clear beef broth slow cooked and infused with black peppercorn, mild chili and coriander

## **AROMATIC LEMON GRASS-INFUSED CLEAR CHICKEN AND NOODLES**

**KSH 900**

Thai-inspired clear chicken soup with egg noodles topped with aromatic herbs

## **CREAM OF WILD MUSHROOM**

**KSH 1,100**

Puree of porcini, portobello, button and oyster mushrooms topped with fresh cream

## **FISHERMAN'S BISQUE**

**KSH 1,350**

A velvety medley of Malindi fish and seafood combined to perfection and served with chunks of red snapper, prawns and calamari

Soup is served with a bread basket (seeded, plain & whole meal) and butter.

# SALADS



## **CHARRED SWEETCORN, CHICK PEAS AND AVOCADO**

**KSH 800**

Pan seared sweetcorn and chick peas blackened to perfection and served with avocado chunks and mustard vinaigrette.

## **BALSAMIC GRILLED VEGETABLE SALAD WITH FETA CHEESE**

**KSH 900**

Charcoal grilled courgette, eggplant, asparagus, cherry tomatoes and bell pepper topped with Kenyan farm feta and a thick balsamic reduction

## **ROASTED BEETROOT, ORANGE AND GOAT CHEESE**

**KSH 900**

Oven roasted baby beetroot with orange segments and goat cheese crumble topped with a citrus dressing

## **GARDEN WEIGHT WATCHER'S CHOPPED HOUSE SALAD**

**KSH 1,000**

Garden fresh seasonal vegetables, kalamata olives, sundried tomatoes and grilled portobello mushrooms tossed with vinaigrette dressing and toasted seeds

## **THE CLASSIC CHICKEN CAESAR SALAD**

**KSH 1,400**

Succulent grilled chicken breast strips with crispy lettuce, croutons and bacon topped with parmesan shavings and served with our signature Caesar dressing. (Contains anchovies)



# LIGHT BITES/ APPETIZERS

## HOUSE MADE SPECIAL DUO OF BEEF SAMOSA (2PCS) **KSH 500**

Spicy beef samosas on a bed of mesclun served with a chutney and lime wedges

## VEGETARIAN SAMOSA (2PCS) **KSH 520**

Deep fried triangular pastry pockets filled with paneer cheese and garden peas served with sweet chilli sauce

## VEGETABLE SPRING ROLL **KSH 450**

Jumbo vegetable spring roll with a sweet and sour soy sauce reduction

## SPICY CHICKEN WINGS **KSH 1,000**

6 pieces of spicy chicken wings oven roasted to perfection with a spicy rub served with sweet chilli dip

## DEEP FRIED CALAMARI RINGS **KSH 1,200**

Golden brown calamari rings served with wasabi aioli

## TANDOORI CHICKEN **KSH 1,600**

Chicken legs marinated overnight in tandoor masala and roasted in tandoor oven

# FROM OUR COFFEE GARDEN POTS

## BRAISED OSSOBUCO **KSH 1,600**

Cow shanks braised for 6 hours in a rich tomato, white wine and herb sauce served with sautéed garden vegetables and accompaniment of your choice.

## WHOLE TILAPIA **KSH 1,950**

Whole tilapia deep fried and cooked Kenyan style. Served with ugali and creamed spinach.

## GREEN RISOTTO **KSH 1,200**

Slow cooked creamy risotto with asparagus, courgette and garden peas topped with parmesan shavings



# FROM THE GRILLS



## SPRING CHICKEN **KSH 1,800**

Full spring chicken crispy on the outside and moist in the inside with leek and onion gravy served with sautéed garden vegetables and accompaniment of your choice

## RED SNAPPER FILLET **KSH 2,000**

Malindi red snapper fillet marinated with garlic and herbs served with lemon butter sauce, sautéed greens and accompaniment of your choice

## BBQ PORK SPARE RIBS **KSH 2,200**

Baby pork ribs marinated overnight and grilled with barbecue sauce and aromatic herbs. Served with sautéed market vegetables and accompaniment of your choice

## HONEY AND GARLIC PORK CHOPS **KSH 2,200**

A must try succulent pork chops served with sweet and sour sauce, steamed garden greens and accompaniment of your choice

## LAMB CHOPS **KSH 2,400**

4 pieces of lamb loin chops grilled to your preference and served with a minted red wine jus, sautéed greens and accompaniment of your choice.

## T-BONE STEAK **KSH 2,400**

350 gm lazy aged and grass-fed T-bone steak served with a herb butter Café de Paris, sautéed garden vegetables and accompaniment of your choice

## 500 gm steak also available. **KSH 3,400**

## THE SUPER BEEF FILLET STEAK **KSH 2,600**

200 gr charcoal grilled tender and juicy beef fillet steak stuffed with mustard, herbs, peppercorn and garlic grilled to your preference. Served with sautéed garden vegetables and accompaniment of your choice.

## KENYAN MIXED GRILL PLATTER **KSH 3,600**

Pork riblets(250gm), beef skewers(4pcs), goat skewers (4pcs), chicken lollipop(4pcs) , 2 pieces choma sausages and mini lamb chops(2 pcs) served with kachumbari accompaniment of your choice.

Half portion available on request

**KSH 2,400**

### CHICKEN BURGER

**KSH 1,600**

Grilled succulent chicken breast on a bed of lettuce, tomato and caramelized onions with a sesame bun. Served with coleslaw and French fries or onion rings.

Choice of extra toppings: Fried egg, cheese, bacon or mushrooms

**KSH 500**

### BLT SANDWICH

**KSH 1,600**

Toasted bacon, lettuce and tomato sandwich served with French fries or onion rings and green salad.

### HAM, CHEESE AND TOMATO SANDWICH

**KSH 1,800**

Melty cheddar cheese, ham and tomato sandwich served with French fries and green salad.

### FIERY BEEF/CHICKEN WRAP

**KSH 1,600**

Chili infused strips of beef/chicken and vegetables wrapped with house made tortilla and served with French fries and green salad.

OPTION OF WHOLE MEAL OR WHITE BREAD AVAILABLE FOR SANDWICHES

## FROM THE TANDOOR OVEN AND CURRIES

A TASTE OF INDIA: A combination of some of the finest dishes from India

### DHAL MAKHANI

**KSH 1,000**

Black lentils slow cooked in cream and butter with aromatic spices.

### MUTTON ROGAN JOSH

**KSH 1,400**

Mutton cubes slow cooked in a mildly spiced curry sauce of garlic, ginger and aromatic spices.

### MUSTARD FISH

**KSH 1,600**

Tilapia chunks marinated in mustard sauce and spices and cooked in tandoor oven- From East India

### PANEER TIKKA MASALA

**KSH 1,600**

Cottage cheese marinated in tikka spices and char-grilled in tandoor oven and simmered in a rich creamy tomato curry sauce.

### VEGETABLE CURRY OF YOUR CHOICE

**KSH 1,600**

Our Chef can make fresh vegetable curry to your preference using any combination of vegetables (French beans, sweetcorn, mushroom, potato, carrot, chick peas and garden peas.)

### JUMBO PRAWNS WITH LEMON BUTTER SAUCE

**KSH 4,100**

4 pieces of skewered jumbo prawns charcoal grilled to perfection and served with steamed market vegetables, mango salsa and accompaniment of your choice

**ACCOMPANIMENTS:** House steak fries, French fries, roasted potatoes, whole baked potatoes, mashed potatoes, steamed rice, vegetable fried rice, pasta, chapatti, ugali or mukimo.

## BURGERS, WRAPS AND SANDWICHES



### MEDITERRANEAN VEGETABLE SANDWICH

**KSH 1,200**

Garlic and herb infused grilled eggplant, bell pepper, carrot and courgette in focaccia bread and basil pesto. Served with French fries or onion rings and coleslaw.

### BEEF BURGER

**KSH 1,500**

Pure lean beef burger patty infused with garlic and herbs grilled to perfection and served on a bed of lettuce, tomato, avo and caramelized onions with a seeded bun. Served with coleslaw and French fries or onion rings.

Choice of extra toppings: Fried egg, cheese, bacon or mushrooms

**KSH 500**

### VEGETABLE BURGER

**KSH 1,200**

A must try vegan burger patty grilled with barbecue sauce and topped with tomato slices, lettuce and caramelized onions with a seeded bun. Served with coleslaw and French fries or onion rings.



**CHICKEN TIKKA MASALA****KSH 1,700**

Chicken breast cubes marinated overnight in ginger, garlic, selected spices and yoghurt and cooked in tandoor oven, simmered in creamy tomato curry sauce

All the dishes are served with steamed basmati rice, naan, side salad, chutney and pickle.

## HEALTHY OPTION

**POACHED CHICKEN BREAST****KSH 1,600**

Skinless chicken breast gently simmered in a rich vegetable broth and served with wilted baby spinach and accompaniment of your choice.

**PAN SEARED SALMON FILLET****KSH 2,700**

Pan seared Norwegian salmon fillet skin-on with a lemon and herb sauce served on a bed of steamed bok choy and accompaniment of your choice.

**ACCOMPANIMENTS:** Brown ugali, brown rice, wild rice, steamed parsley potatoes, quinoa and brown chapatti.

## PIZZA

**PIZZA MARGHERITA****KSH 1,200**

The most basic pizza of a rich herb and tomato sauce topped with mozzarella cheese

**VEGETABLE PIZZA****KSH 1,300**

Grilled courgette, bell peppers, mushroom, onions, olives and mozzarella cheese

**CHICKEN AND AVOCADO****KSH 1,400**

Succulent chicken strips with ripe avocado topped with mozzarella cheese

**PIZZA A LA PESTO****KSH 1,500**

Made with basil pesto, mozzarella cheese and cherry tomatoes and goat cheese

**PIZZA QUATTRO FORMAGI****KSH 1,600**

4 cheese pizza of mozzarella, gouda, brie and blue cheese

**MEAT LOVERS PIZZA****KSH 1,800**

Italian salami, ham, bacon, Italian sausage, bolognaise and mozzarella cheese

## TOTO'S CORNER

**MAC N' CHEESE****KSH 800**

Cheesy, gooey, creamy and oh-so-delicious... a popular comfort food so well-liked it even has its own holiday - National Macaroni Day!

**PASTA****KSH 800**

Penne, fusilli or spaghetti served with either bolognaise sauce, chunky tomato sauce or creamy white sauce and topped with parmesan shavings.

**FISH FINGERS****KSH 850**

Red snapper goujons served with French fries and mayonnaise.

**MINI BURGER****KSH 850**

Mini burger of your choice served with French fries and mayonnaise

Options: Beef, chicken and vegetarian

**SAUSAGE AND MASH****KSH 900**

2 sausages(chicken/pork/beef) served with creamy mashed potatoes and brown gravy

**CHICKEN NUGGETS****KSH 900**

Deep fried breaded chicken breast chunks served with French fries and sweet barbecue sauce.

Veggie options for children: Carrots & cucumber sticks, glazed carrots, garden peas and tomato wedges



# DESSERTS

## CAKE SLICES



### APPLE TART

Chef Petwell's house made, flaky and buttery crusted tart with a layer of cinnamon scented apples

**KSH 1000**

### NO BAKE MIXED BERRY CHEESE CAKE

A blend of strawberries, raspberries and blue berries with cream cheese chilled to perfection

**KSH 1,400**

### LEMON PIE

Unbelievably creamy lemon pie with tangy lemony goodness!

**KSH 1000**

### CARROT CAKE

Incredibly moist, sweet and flavourful carrot gâteau with a white cream cheese frosting

**KSH 1,200**

### BLACK FOREST CAKE

The irresistible chocolate sponge cake with a rich cherry filling with layers of sponge cake sandwiched with whipped cream and cherries.

**KSH 1,400**

### RED VELVET

A healthy option (free of food colour) red velvet cake made with beetroot puree and rich cocoa, layered with ermine icing.

**KSH 1,200**

## MILKSHAKES



Order a shake of your favourite flavor

**KSH 1,000**

## CHOCOLATES



### MOIST CHOCOLATE GATEAU

**KSH 1,200**

A rich, chocolatey and decadent gâteau with layers of sponge and ganache

### CHOCOLATE BROWNIE

**KSH 1,200**

A fudgy, chocolate baked confection finished with a shiny gloss

### MOLTEN CHOCOLATE LAVA

**KSH 1,200**

A popular dessert that combines the elements of a chocolate cake and a soufflé

### HOT CHOCOLATE

**KSH 1,200**

A thick, heated chocolate milk made with melted chocolate

## ICE CREAM



CHOCOLATE  
STRAWBERRY  
VANILLA  
MANGO

**KSH 800**

**KSH 800**

**KSH 800**

**KSH 800**



# SPECIAL

# SAUCE OF YOUR CHOICE



## BUTTERSCOTCH

A slowly heated butter and brown sugar sauce finished with heavy whipping cream

## CHOCOLATE

A versatile, thick chocolate sauce made with dark chocolate, sugar, butter and heavy cream

## CUSTARD

A rich and creamy but light premium custard sauce that accompanies different desserts

## STRAWBERRY COULIS

A strained, smooth, thin and delicious strawberry puree

## VANILLA CRÈME BRULÉE

**KSH 800**

A classic, rich, custard-based dessert topped with a layer of brittle caramelized sugar

## HOME MADE TIRAMISU

**KSH 1,600**

A classic, coffee-flavoured Italian dessert made of Savoiardi biscuits dipped in strong coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese, flavoured with cocoa.

## TROPICAL MIXED FRUIT SALAD

**KSH 800**

A medley of minted fresh tropical fruits topped up with mixed berries

# CONTACTS

**Karen Blixen Coffee Garden, 336 Karen Road, Karen, Nairobi Kenya**

**Tel: +254 711 579001 / +254 738 413916**

**Email: [info@karenblixengroup.com](mailto:info@karenblixengroup.com)**

**P.O Box 9913-00100 GPO NBO Karen, Nairobi**