



MENU DEL DIA

12:00pm – 4:00pm

KSH. 3,500

STARTERS

-CHOOSE ONE-

Cazuella De Gambas

Shrimp with olive oil, garlic, red chili & red harissa Served with a side of fresh bread

Tuna & Avocado Tartare

Served with lemon, sesame & olive oil

Sirloin Strip

Thinly sliced seared sirloin with caramel sauce

Chicken Liver

Sautéed with onion in red wine and caramel sauce served with bread

Beef Carpaccio

Thinly sliced beef fillet with rocket leaves, parmesan, garlic confit & drizzled in balsamic creating a harmony of flavors

Black Bean & Guacamole Tortilla

Fried black beans seasoned with aromatic spices Served with guacamole & sweet corn

Beetroot Carpaccio

Served with olive oil, salsa verde, fresh basil, cream cheese & lemon juice

Lamb Kebabs

Minced lamb served on a bed of white beans purée & chimichurri sauce

MAINS

-CHOOSE ONE-

Mushroom Stroganoff

Hearty mushrooms with butter, cream herbs & spices. Served with Saffron rice

Gnocchi

Our gnocchi is sautéed in a tomato and basil sauce served with asparagus

Tuna Steak

Tuna steak served on a tomato, kalamata salsa & spinach

Rump Cap/Picanha

A lean cut with thick layer of fat slowly roasted in a Brazilian style and rotisserie over charcoal grill

Lamb Shank Risotto

Savor the richness of our lamb shank risotto, where slow-cooked lamb shanks are expertly combined with creamy arborio rice, enhanced by hints of butter, garlic & parsley.

Spanish Chicken

Paprika seasoned chicken breast cooked in panko breadcrumbs served with chips

Organic "Sous Vide" Chicken

This dish features a full chicken leg on a bed of mixed greens, topped with a rich butter and lemon sauce for a fresh & flavorful meal

Sirloin Steak

300g aged sirloin steak served with mushroom duxelles and asparagus

DESSERT

-CHOICE OF-

Strawberry & Pistachio Mousse

or

Churros



HAPPY HOUR

4:00pm – 7:00pm

**Buy One Get One Free
on Cocktails & Wines**

House Sparkling, White, Rose or Red Wine

COCTELES CLASICOS

Aperol Spritz 1400

Aperol, Cinzano Spritz, Soda Water, Orange, Berries, Rosemary

Negroni Sbagliato 1200

Campari Bitters, Cinzano Rosso, Cinzano Spritz

Cosmopolitan 1000

Smirnoff Red, Triple Sec, Cranberry Juice, Lime Juice

Espresso Martini 900

Smirnoff Red, Espresso, Vanilla Syrup

Bourbon Renewal 1200

Wild Turkey Bourbon, Crème de Cassis, Fresh lemon juice, Sugar syrup, Angostura bitters

Old Fashioned 1700

Wild Turkey Bourbon, Fresh lemon juice, Yuzu Syrup, Angostura bitters

Onza Hottest Toddy 1100

St. Remy VSOP, Fresh Ginger, Fresh Lime juice, Honey

Pornstar Martini 1500

Smirnoff Red, Passion syrup, Lime juice, Vanilla Syrup, Cinzano Spritz

Paloma 900

Jose Cuervo Silver Tequila, Grapefruit juice, Lime juice, Agave Syrup, Soda water

Purple Mojito 1300

Bacardi Carta Blanca, Blueberry syrup, Hibiscus Cordial, Soda water

Scorpio Sidecar 1700

St. Remy VSOP, Triple Sec, Yuzu Syrup, Fresh Lemonjuice, Salted Yuzu Air Cloud

Threesome Daiquiri 1000

Bacardi Blanca, Bacardi Oro, Bacardi Negra, Fresh lime juice, white sugar, Angostura Bitters

Whiskey Sour 1500

Wild Turkey Bourbon, Fresh lemon juice, Yuzu Syrup, Angostura bitters

Classic Spanish Sangria 1300

Choice of White, Rose or Red wine, Bacardi Carta Negra, Spiced syrup, Lemon, Lime, Oranges

WELCOME TO ONZA

A grill restaurant specializing in home-aged steaks, blending smoky flavors with Mediterranean touches to create bold, fresh, and memorable dining experiences.

We take pride in sourcing the freshest seafood from the Kenyan coast, locally grown vegetables, and premium meat from local ranches. Our commitment to sustainability ensures that each dish is crafted with care and features ingredients of the highest quality.

To enhance your dining experience, we employ the meticulous Sous Vide technique, which results in tender and flavorful main dishes. Our expertly curated menu also showcases a selection of meat cooked to perfection in our charcoal oven, offering a delightful smoky essence.

As you indulge in our culinary offerings, we invite you to explore the artistry of our award-winning World Class Bartender. We have curated a selection of cocktails that showcase their expertise in mixology, adding a touch of creativity and sophistication to your meal.

We invite you to embark on a culinary journey.

APPETIZERS

Cazuella De Gambas, Shrimp with olive oil, garlic, red chili & red harissa served with a side of fresh bread.	1000
Patatas Bravas, Fried potatoes served with Romesco tomato sauce & aioli	600
Pan y Salsa, Rosemary & garlic house bread served with fresh tomato salsa & baked garlic	700
Stuffed Padron Peppers, Cream cheese, ricotta served with lemon, olive oil, baked garlic & sea salt	450
Fried Calamari, Served With herb aioli	1000
Quesadilla, Manchego cheese with mushroom delight served with garlic confit & salsa verde	750
Chicken Liver, Sautéed with onion in red wine and caramel sauce served with bread	1200
Mini Hamburguesa, Beef burger with garlic aioli chimichurri sauce, crispy onion & a spread of harissa aioli	650
Lamb Kebab, Minced lamb served on a bed of white beans purée & chimichurri sauce	700
Carne a la Brasa, Seared beef with chimichurri served on a bed of rocket leaves	1100
Tampora Chicken Wings, Fried wings coated with a sweet and salty peanut butter and silan sauce	1200
Moroccan Fish Cigar, A delicious fusion of North African & Mediterranean cuisine. This dish features spiced fish wrapped in crispy phyllo pastry served with a creamy white tahini sauce accompanied by a zesty tomato, chili salsa & a refreshing salsa verde	1100
Tortilla De Pollo, Served with chicken thigh, green peppers & guacamole tortilla	1000
Black Bean & Guacamole Tortilla, Fried black beans seasoned with aromatic spices served with guacamole & sweet corn	850
Fried Mushroom, Sautéed mushrooms in olive oil, garlic, chili & parsley	800
Pargo Frito, Fried fish snapper on a bed of picante tomato salsa	1000
Sirloin Strip, Thinly sliced seared sirloin with caramel sauce	1300

A - Alcohol **N** - Nuts **S** - Shellfish **D** - Vegetarian **C** - Chili **♥** Recommended

Fried Machego Cheese , A warm and satisfying, crunchy breaded fried cheese served with honey and romesco sauce	1100
Albondigas , Tender and braised meatballs in a rich, savory red wine and tomato sauce A	950
White Butter Bean Stew Hearty, nourishing simmered butter beans with a velvety comforting texture served with baguette bread.	650
Spicy Grilled Sausages , Served with coriander aioli mustard sauerkraut and bread ♥	1200
Mussels , A rustic classic dish, sauteed in a broth of white wine, garlic shallots, parsley, lemon served with baguette bread A	900
Chicken Wings "Sous Vide" , The ultimate comfort food, crispy on the outside & juicy on the inside, tossed in a sweet & spicy chili. 🌶️♥	1200

CEVICHE



Ceviche is typically made from fresh raw fish marinated in citrus juices, such as lemon or lime with garlic & chili peppers.

Tuna & Avocado Tartare , Served with lemon, sesame & olive oil 🌶️	1300
Beetroot Carpaccio , Served with olive oil, salsa verde, fresh basil, cream cheese & lemon juice	1000
Beef Carpaccio , Thinly sliced beef fillet with rocket leaves, parmesan, garlic confit & drizzled in balsamic creating a harmony of flavors	1300
Salmon Ceviche , Cubes of fresh salmon & avocado mixed with onion, chili spiced with extra virgin olive oil, sea salt & lemon zest 🌶️♥	1300
Peruvian Ceviche , Fresh red snapper marinated in a light citrus vinaigrette served with home-made crisps 🌶️	1300

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SALADS

Classic Caesar , A classic salad with lettuce, croutons, parmesan, anchovies, chicken & avocado in a classic caesar dressing	1200
Spanish Salad , Refreshing light summer salad made of romaine lettuce, rocket leaves, artichokes, French beans, olives, cherry tomato, capers, cucumber, fresh coriander red bullet dressed with cumin & lemon dressing	1000
Garden Salad , Freshly dressed lettuce, carrots, beetroot, celery, green apple, cranberries & walnuts	900
Cabbage Italian spinach & Nuts , Mix lettuce cabbage and spinach with herbs lemony vinegar dressing top with mix nuts	1350



PASTA & RISOTTO

Chicken Alfredo Linguine , Savor the creamy indulgence of our fresh Linguine pasta generously tossed in a velvety mushroom sauce, enriched with layers of parmesan & fragrant hints of parsley & thyme	2000
Seafood Fettuccine , A tantalizing medley of calamari, mussels, and prawns is perfectly combined in a luscious white sauce, elegantly drizzled with dill and crowned with freshly grated parmesan cheese	2400
Seafood Risotto , Experience the ocean's bounty, where tender calamari, juicy prawns, & plump mussels come together in a creamy, rich base. Infused with hints of chili, parsley & drizzled with high quality olive oil	2400
Lamb Shank Risotto , Savor the richness of our slow-cooked lamb shanks expertly combined with creamy Arborio rice, enhanced by hints of butter, garlic & parsley.	2200
Puttanesca Linguine , Enjoy a flavorful italian pasta with bold flavors of garlic, eggplant, artichoke, cherry tomato tossed in tomato concasse sauce	1800
Beef Stroganoff Fettuccine A rich creamy beef and mushroom sauce tossed with in fettuccine pasta, garlic, parsley and olive oil	2200
Fettuccine de Burrata , Sautéed fettuccine pasta with garlic, cherry tomato, olives, fresh basil topped up with basil oil & burrata cheese	2000

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VEGETARIAN

Tofu & Chips, Relish in herbed tempura tofu served with sweet potato chips, sweet pepper dip, artichoke cream and salsa verde	1800
Gnocchi, Our gnocchi is sautéed in a tomato and basil sauce served with asparagus	1800
Mushroom Stroganoff, Hearty mushrooms with butter, cream herbs & spices served with saffron rice	1800
Portobello Burger, Grilled portobello mushroom, harissa aioli, rocket leaves, cabbage salad, onion ring, topped with fried egg & garlic confit served with chips	2000
Vegetarian Potato Tortellini, Hearty and comforting dish with varieties of vibrant seasonal vegetables sautéed with garlic, red bullet and olive oil	2000



PREMIUM AGED MEAT STEAKS

Entrecôte, 300g prime beef aged for 36 days served with bone marrow and spiced chips	3000
Sirloin Steak, 300g aged Sirloin steak served with mushroom duxelles and asparagus	2800
Beef Fillet Medallions, Premium beef fillet medallions served on bonefire potatoes, asparagus, bone marrow and red wine sauce	2800
Aged Lamb Chops, 350g aged lamb chops served with creamy mashed potatoes and Pistachio caramel	2500
T-Bone Steak, Aged sirloin and tenderloin on the bone served with chips & grilled vegetables	3000
Prime Rib, Entrecote on the bone aged for 32 days served with spiced chips & chimichurri	3000
New York Steak, Aged sirloin cut on the bone served with creamy mashed potato asparagus & red wine sauce	3000

Ⓐ - Alcohol Ⓛ - Nuts Ⓝ - Shellfish Ⓞ - Vegetarian Ⓟ - Chili Ⓠ Recommended



SPECIALS

Josper Smoked Duck, Tasteful smoked duck done to perfection in our oven, served with mashed sweet potato along side our delicious citrus & orange sauce & asparagus	2500
Organic "Sous Vide" Chicken, This dish features a full chicken leg on a bed of mixed greens, topped with a rich butter and lemon sauce for a fresh & flavorful meal	2300
Chicken Sharwama, Chicken thigh marinated in a blend of Middle Eastern spices on a bed of hummus served with fries & flat bread	1800
Grilled Chicken Thighs, Boneless & smoked to perfection served with potato tortellini chicken demi "glace", leek confit & caramelized carrot	2200
Slow Cooked Beef Tongue, Slow cooked till tender beef tongue cooked with green olives capers & lemon served with steamed rice	2000
Spanish Chicken, Paprika seasoned chicken breast cooked in panko breadcrumbs served with chips	2000
Picanha / Rump cap, A lean cut with thick layer of fat slowly roasted in a Brazilian style and rotisserie over charcoal grill	2300
Josper Salmon Fillet, Enjoy our fresh salmon fillet served on a bed of creamy butter sauce & seasonal Mediterranean vegetables	3800
Grilled Jumbo Prawns, Savor the succulence of large grilled prawns seasoned with sea salt & lemon served with French fries	3000
Brisket, An aged beef brisket from a well marbled cow wrapped in a house spice blend served with spiced chips	2200
Tuna steak, Tuna steak served on a tomato, kalamata salsa & spinach	3000
Fish & Chips, Indulge in our fresh & flavorful catch of the day seasoned with fragrant herbs	2200
Sea Bass Fish Fillet, Indulge in our fresh and flavorful sea bass fish fillet. seasoned with herbs, chili butter sauce served on a bed of roasted vegetables stew, drizzled with infused olive oil	2000

Shrimps & "Chuma" Pepper, Succulent shrimp tossed in creamy butter sauce, parsley, garlic served with warm house bread	2500
Sous Vide Red Snapper, 70% poached fish with extra virgin olive oil, herbs & spices served on a bed of roasted tomato & basil	2300
Fish Fillet Skewer, Sea-bass cubes, grilled to perfection served on a bed of white wine sauce hot Mediterranean salad & sweet potato fries	2500
Smoked Bone in Asado, A juicy wrapped in aromatic spices smoked with bbq sauce and served with bonefire potatoes and green beans	2500

SIDES

Chips	600	Saffron Rice	800
Roasted Potato	500	Steamed Vegetables	500
Mash Potato	600	Side Salad	500



DESSERT

Pistachio and strawberry mousse, A stunning multi layer cake with pistachio, white chocolate and strawberry mousse	1200
Churros, Delicious & versatile fried pastry served with Dulche de Leche & chocolate sauce	1000
Burnt Bisque, Burnt cheese cake served with raspberry & pistachio sauce	1100
Chocolate Amaretto Tiramisu, Delightful dessert that elevates the classic tiramisu with additional of rich chocolate & unique flavour of amaretto	1300
Trio Chocolate Cigar, Remarkable treat resembling traditional cigar made of trio chocolate texture, caramel sauce and brownie crumbles	1200
Caramel Hazelnut Tartlets, Golden buttery tart shells filled with silky caramel, crowned with crunchy toasted hazelnuts and a glossy chocolate drizzle	1200
Chocolate volcano, A rich, fudgy cake with a crispy shell and a molten chocolate center that flows like lava, served with ice cream	1100

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MENU DE COCTELES

COCTELES TWIST CLASICOS CLASSIC TWIST COCKTAILS



(Happy Hour 2 FOR 1 from 4pm till 6pm)

EMBER OLD FASHIONED	1,300
Johnnie Walker Black Label, Sugar, Angostura bitters, Orange Peel	
GLEN- ROB ROY	1,500
Glenkinchie, Cinzano Rosso, Angostura Bitters	
BOURBON RENEWAL	1,200
Bulleit Bourbon, Crème de Cassis, Fresh lemon juice, Blueberry Syrup, Angostura bitters	
BS DAIQUIRI	1,200
Takamaka Dark Rum, Fresh Strawberry, Fresh Basil, Lime juice, Strawberry syrup	
COSMOPOLITAN	1,000
Smirnoff Red, Triple Sec, Cranberry Juice, Lime Juice	
ESPRESSO MARTINI	1,000
Smirnoff Red, Espresso, Vanilla Syrup	
NEGRONI SBAGLIATO	1,200
Campari Bitters, Cinzano Rosso, Baron De Valls Sparkling	
HOTTEST TODDY	1,500
Hennesy VS, Fresh Ginger, Fresh Lime juice, Honey	
ONZA DIRTY MARTINI	1,000
Gin Society london dry, Martini extra dry, Green olives Brine	
PALOMA	1,000
Jose Cuervo Silver Tequila, Grapefruit juice, Lime juice, Sugar Syrup, Soda water, Salt rim	
PORNSTAR MARTINI	1,350
Ketel One, Passion syrup, Lime juice, Vanilla Syrup, Baron De Valls Sparkling	
PURPLE MOJITO	1,300
Takamaka dark rum, Blueberry syrup, Hibiscus Cordial, Lime wedges, Fresh Mint, Soda water	
SCORPIO SIDECAR	1,900
Remy Martin 1738, Sugar Syrup, Fresh Lemon juice, Orange Marmalade	
THREESOME DAIQUIRI	1,300
Bacardi Blanca, Bacardi Oro, Bacardi Negra, Fresh lime juice, white sugar, Angostura Bitters	
WHISKEY SOUR	1,500
Bulleit Bourbon, Fresh lemon juice, Lemon Syrup, Angostura bitters	

COCTELES DE APERITIVO

APERITIF COCKTAILS

APEROL SPRITZ 1,400

Aperol, Cinzano Spritz, Soda Water, Orange, Berries, Rosemary

AUTUMN SPICED TONIC 1,200

Ciroc blue, Cinnamon-Apple Syrup, Tonic water, Cinnamon Sticks

BOURBON AND BLOOD 1,400

Bulleit Bourbon, Gin Society Blood Orange, Cinzano Rosso, Dill

CAMP COCKTAIL 1,250

Ciroc Blue, Campari Bitters, Pineapple Juice, Angostura Bitters, Pineapple and Mint

FABIOLA 1,400

Hennessy VS, Martini Bianco, Triple Sec, Lemon Peel

GIMLET 900

Tanqueray London Dry, Lime Juice, Sugar Syrup, Dehydrated Lime

MIMOSA 1,000

Baron De Valls Sparkling, Fresh Orange juice, Orange Peel

ONZA NEGRONI 850

Gordons London Dry, Cinzano Rosso, Campari Bitters

3 WAY – SHORT MARTINI BY A 1,800

*Grey Goose Vodka, Sake
Grey Goose Martini, Extra Dry Vermouth
Grey Goose Martini, Olive Brine*

VESPER MARTINI 900

Tanqueray London Dry, Ketel One Vodka, Martini Extra Dry

DARE SOMETHING DIFFERENT?

"Shooting Arak can be very overwhelming," It also undercuts the potential of the spirit. "The complex flavors of arak don't pop unless you're taking it slow and sipping analytically."

Classically, arak is often sipped with water: either one part water and one part arak, or two parts water and one part arak, served with ice. "I personally prefer one-to-one because you can taste the spirit more.". Cutting arak with water gives it a cloudy, milky appearance known as a "louche," the same phenomenon that happens with absinthe and other anise-flavored spirits, a hallmark of anethole, the essential oil that gives anise its flavor. -Angel Rivera

Each will be served with Vegetarian Tapas and a shot of water.

Arak 40 1,200

Arak Galilee 1,200

Arak El Pasha 1,200

COCTELES DE APERITIVO



MEDITERRANEAN COCKTAILS

ITALIANO SBAGLIATO

1,000

Mediterranean Twist Arak, Grapefruit juice, Grenadine Syrup, Soda water

LEBANESE LADY

1,250

Mediterranean Twist Arak, Gordons London Dry, Lemon juice, Lavender syrup, Soda water

LIMONANA

1,100

Mediterranean Twist Arak, Bacardi Blanca, Lemon juice, Sugar Syrup, Soda water, Mint

LION'S BITE

1,100

Mediterranean Twist Arak, Mixed berries, Sugar Granules, Stoney, Grenadine, Raspberry

LIBRARY OF CELSUS

1,000

Mediterranean Twist Arak, Jose Cuervo Silver, Orange juice, Sugar syrup, Grenadine, Orange

WALDORF

1,000

Mediterranean Twist Arak, Bulleit Bourbon, Vermouth Rosso, Angostura Bitters

RITUALES DE GIN Y TONICA

GIN AND TONIC RITUALS



ARTIST'S G&T

1,400

Procer Blue Dot, Lavender syrup, Cranberry Juice, Tonic Water, Edible Flower, Rosemary

BLACK C ROYALE G&T

1,100

Tanqueray Black Currant, Tonic water, Blueberries, Ginger, Rosemary

EL SEVILLA G&T

1,000

Tanqueray Flor de Sevilla, Tonic water, Oranges, Cucumber, Thyme

HABIBI G&T

1,300

Procer Blue Dot, Grapefruit Slices, Cinnamon sticks, Tonic Water, Thyme

LONDON G&T

1,000

Tanqueray London Dry, Tonic water, Limes, Thyme

MARRAKECH G&T

1,300

Procer Blue Dot, Cardamom, Lemon Peels, Turmeric, Coriander, Tonic Water

MEDITERRANEAN G&T

1,300

Procer Blue Dot, Tonic water, Green Olives, Oranges, Rosemary

ORANGE – COFFEE G&T

1,300

Tanqueray No. 10, Coffee Beans, Orange, Star Anise, Tonic Water, Rosemary

RANGPUR G&T

1,000

Tanqueray Rangpur Lime, Tonic water, Limes, Lemons, Dry Bay Leaf, Thyme

SPANISH GIN TONICA

1,400

Procer Blue Dot, Black Pepper, Star anise, Cardamom pods, Cloves, Cinnamon stick, Rosemary, lemon, Tonic Water

COCTELES DE MARGARITA

MARGARITA COCKTAILS



ATRACCION FATAL

1,800

Don Julio Blanco, Talisker Whisky, Lime juice, Sugar Syrup

CHIHUAHUA MARGARITA

1,500

Don Julio Blanco, Sugar syrup, Fresh Grapefruit juice, Fresh lime Juice

FUEGO MARGARITA

1,500

Don Julio Blanco, Jalapeno syrup, fresh lime juice, fresh Orange Juice

HEARTBREAK WARFARE

1,700

Don Julio Blanco, Aperol, Elderflower syrup, Lime juice

HIBISCUS MARGARITA

1,650

Don Julio Blanco, Hibiscus syrup, fresh lime juice

LAVENDER MARGARITA

1,650

Don Julio Blanco, Lavender syrup, fresh lime juice

MEZCALERO

1,600

Don Julio Blanco, Ginger-Honey syrup, Lime juice

SKINNY MARGARITA

1,500

Don Julio Blanco, Honey syrup, fresh lime juice, fresh Orange Juice

COCTELES DE JARRA

PITCHER COCKTAILS



DADDY'S SANGRIA

2,900

Red Wine, Brandy, Sprite, Orange Juice, Spiced Syrup, Pineapple, Oranges, Strawberries, Blueberries, Raspberries, Rosemary

BULLFROG

3,000

Smirnoff Red, Gordons London Dry, Bacardi Blanca, Camino Silver, Blue Curacao, Lime juice, Red Bull

BS DAIQUIRI

3,000

Bacardi Carta Blanca, Bacardi Oro, Bacardi Negra, Fresh Strawberry, Fresh Basil, Lime juice, Bitter Lemon, Basil Oil

FRENCH KISS

4,500

Hennessy VS, Luxardo Amaretto, Fresh lime juice, Sprite, Apples, Rosemary

LONG ISLAND ICED TEA

3,000

Smirnoff Red, Gordons London Dry, Bacardi Blanca, Camino Silver, Triple Sec, Lime juice, Coke, Lemons, Thyme

MORNING GLORY

3,700

Aperol, Campari, Triple Sec, Orange juice, Soda Water, Oranges, Thyme

SWIMMING POOL

3,600

Bacardi Blanca, Malibu Rum, Blue curacao, Pineapple Juice, Coconut Syrup, lime juice

SEVEN DEADLY SINS

3,300

Jägermeister, Fernet Branca, William Lawson, Pernod, Viceroy, Red Sambuca, Blue Curacao, Lime juice, Sprite

PIMMS CUP

3,500

Pimms No.1, Beefeater Pink, Sprite, Ginger Syrup, Fresh lime juice, Cucumber, Berries, Mint

RAINBOW F

3,000

Bacardi Carta Blanca, Takamaka Dark Rum, Grenadine syrup, Orange juice, Pineapple juice, Green Tea, Fresh lime juice, Spiced syrup, Angostura Bitters, Pineapples, Berries

COCTELES SIN ALCOHOL

NON-ALCOHOLIC COCKTAILS

BLUE BELLINI	550
Blueberry syrup, Rosemary syrup, Lime juice, Soda water	
KIWI PINEAPPLE – LAVENDER	700
Kiwi cubes, Pineapple cubes, Mint leaves, Lavender syrup, Fresh lime juice, Sprite	
LYCHEE SMASH	550
Lychee juice, Mint leaves, Lime juice, Sugar syrup, Soda water	
MANGO LASSI	550
Mango Juice, Yoghurt	
MINTY PINEAPPLE	550
Pineapple-Mint juice, Sugar syrup, lime juice, Pineapple, Mint	
PASSION BLACK TEA	550
Black Tea, Passion syrup, Lime juice, Sugar syrup	
RASPBERRY LEMONADE	550
Raspberry syrup, Lime juice, Sprite	
SHIRLEY TEMPLE	550
Stoney, Fresh lime juice, Grenadine, Raspberry Thyme	
STRAWBERRY ADE	700
Strawberry syrup, Grenadine, Sprite, strawberry	
VIRGIN PASSION MOJITO	550
Passionfruit, Mint leaves, lime wedges, Passion syrup, Passion, Mint	
FRESH LEMONADE	550
Fresh Lemons, Sugar, Soda Water	
BITTER-SODA WATER	1,000
Soda Water, Angostura Bitters	

DRAFT BEER



Tusker Lager Small	400
Tusker Lager Large	500

BEER

Balozi	550
Tusker Lite	550
Tusker Malt	550
White Cap Lager	550
Tusker Lager	550
Guinness Foreign Stout	550

CIDER

Tusker Cider	550
KO Mango and Chili Cider	550
KO Honey and Lemon Cider	550
KO Pineapple and Mint Cider	550
KO Apple and Lime Cider	550
Savanna Cider	600

VODKA



Ciroc Blue	800	15,000
Ketel One	500	9,500
Absolut Blue	400	8,000
Smirnoff Red	300	5,000
Belvedere Pure	800	15,000
Grey Goose	800	15,000

GIN

Tanqueray No.10	700	14,000
Tanqueray London Dry	400	8,000
Gordons London Dry	500	9,500
Beefeater London Dry	500	9,500
Beefeater Pink	550	10,000
Monkey 47 (500 ML)	1,100	18,000
Procera Blue Dot	1,400	30,000
Procera Red Dot	1,900	42,000
Procera Green Dot		50,000
Hendricks	800	15,000

RUM

Ron Zacapa 23	1,300	28,000
Bacardi Carta Blanca	400	8,000
Bacardi Carta Oro	400	8,000
Bacardi Carta Negra	400	8,000
Bacardi 8 Ocho	800	15,000
Takamaka Dark	700	14,000

TEQUILA

Don Julio 1942		80,000
Don Julio Anejo	1,300	28,000
Don Julio Reposado	1,100	25,000
Don Julio Blanco	800	15,000
Jose Cuervo Silver	500	9,500
Jose Cuervo Gold	550	10,000
Claze Azul Blanco		65,000
Claze Azul Reposado		100,000

MEZCAL

Convite 5 Wild Agaves	2,900	50,000
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COGNAC

Hennessy XO		140,000
Martell XO		110,000
Remy Martin XO		110,000
Hennessy VS	900	18,000
Hennessy VSOP	1,300	22,000
Martell VS	700	14,000
Martell VSOP	1,200	25,000
Remy Martin VSOP	1,300	22,000
Remy Martin 1738	1,200	25,000

WHISKEY



Bulleit Bourbon	600	10,000
Jack Daniels No.7	700	14,000
Jack Daniels Single	1,000	20,000
Jameson Irish	500	9,500
Jameson Black Barrel	700	14,000

SCOTCH WHISKY

JW Blue Label		70,000
JW Gold Label	1,100	19,000
JW Green Label	1,000	18,000
JW Double Black	700	19,000
JW Black Label 12	600	12,000
Chivas Regal 12 years	600	12,000

SINGLEMALT WHISKY

Singleton 12 years	1,000	18,000
Singleton 15 years	1,200	25,000
Singleton 18 years	1,900	42,000
Glenkinchie 12 years	1,100	19,000
Talisker 10 years	700	14,000
Glenlivet Founders Reserve	800	17,000
Glenlivet 12 years	1,000	18,000
Glenmorangie 10 years	1,200	25,000
Glenmorangie 18 years		60,000
Glenfiddich 12 years	1,000	18,000

APERITIF

Aperol	500	9,500
Campari	500	9,500
Martini Bianco	500	9,500
Luxardo Aperitivo Bitters	500	9,500

DIGESTIF

Jagermeister	500	9,500
Fernet Branca	500	9,500
Luxardo Limoncello	500	9,500
Luxardo Maraschino Cherry	500	9,500
Arak Touma	500	9,500
Yeni Raki	500	9,500
Tekirdag Rakisi	500	9,500
Molinari Sambuca	500	9,500
Pernod	500	12,000
Arak Haddad Elite	700	14,000

LIQUEURS

Amaretto Di Saschira	500	9,500
Amaretto Disaronno	500	9,500
Cointreau	500	9,500
Amarula	500	9,500
Baileys	500	9,500

FRESH JUICE

Orange	600
Mango	600
Pineapple Mint	600

WATER

Still Water Small	300
Still Water Large	350
Sparkling Water Small	400
Sparkling Water Large	450
Perrier Sparkling Small	800
Perrier Sparkling Large	1,300

COFFEE

Espresso	200
Double Espresso	300
Macchiato	300
Cortado	300
Cappuccino	350
Café Late	350
Mocha	400
Hot Chocolate	400

TEA

Swahili Oolong Blanck Tea	350
Menthe du Maroc Tea	300
African Earl Grey Tea	350
Maisha Tonic Honeybush Tea	350
Rich Pu'er Tea	350
Coco Zambarau Purple Tea	350
Kenyan Tea	350
Hot Dawa	350

SOFT DRINKS

Schweppes Tonic Water	300
Schweppes Soda Water	300
Coke	300
Coke Zero	300
Sprite	300
Fanta Orange	300
Stoney	300
Bitter Lemon	300
Red Bull	550

VINOS DE LA CASA HOUSE WINES



Mulderbosch Sparkling Chenin Blanc 1,600 | 8,000
Stellenbosch, South Africa

1659 Sauvignon Blanc 1,100 | 5,500
Western Cape, South Africa

Leopard's Leap Chenin Blanc 1,000 | 5,000
Stellenbosch, South Africa

Pierre Marcel Mellow Sélection Sweet White 1,100 | 5,500
Vin de France, France

Leopard's Leap Rose 1,000 | 5,000
Western Cape, South Africa

Welmoed Shiraz Rose 1,000 | 5,000
Stellenbosch, South Africa

1659 Natural Sweet Rose 1,100 | 5,500
Western Cape, South Africa

Leopard's Leap Merlot 1,000 | 5,000
Swartland, South Africa

1659 Classic Red 1,100 | 5,500
Western Cape, South Africa

1659 Natural Sweet Red 1,100 | 5,500
Western Cape, South Africa

VINOS ESPUMOSOS

SPARKLING WINES

CHAMPAGNE is a prestigious sparkling wine from the Champagne region of France, known for its refined bubbles and crisp, refreshing taste. Made primarily from Pinot Noir, Pinot Meunier, and Chardonnay grapes



Armand de Brignac 200,000
Champagne, France

Moët & Chandon Impérial Brut 29,000
Champagne, France

Veuve Clicquot Brut 31,000
Champagne, France

Taittinger Brut Réserve 29,000
Champagne, France

Dom Pérignon 130,000
Champagne, France

Moët & Chandon Impérial Rosé 37,000
Champagne, France

SPARKLING WINES are wines that contain dissolved carbon dioxide, creating bubbles. This effervescence is produced either through natural fermentation or by adding carbon dioxide.



Haute Cabriere Tranquille Sparkle <i>Franschhoek, South Africa</i>	5,500
Mulderbosch Chenin Blanc <i>Stellenbosch, South Africa</i>	8,000
Hoya De Cadenas Cava Semi-Seco <i>Cava, Spain</i>	5,500
Ca' di Rajo Moscato <i>Veneto, Italy</i>	6,500
Mulderbosch Sparkling Rosé <i>Western Cape, South Africa</i>	8,000
De Grendel MCC Brut <i>Durbanville, South Africa</i>	17,000
Pierre Jourdan MCC Brut <i>Franschhoek, South Africa</i>	8,000
Pierre Jourdan MCC Brut Rose <i>Franschhoek, South Africa</i>	8,000
Cinzano To-Spritz Spumante Dry <i>Piemonte, Italy</i>	5,500

WINE BLANCO WHITE WINES

The wines below are organized from lightest to richest.

PINOT GRIGIO is known for producing light, crisp, and refreshing wines with flavors of green apple, pear, citrus, and subtle floral notes. Pinot Grigio wines are typically dry, with a clean and bright acidity.

Welmoed Pinot Grigio <i>Stellenbosch, South Africa</i>	4,500
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RIESLING is a highly aromatic white grape variety known for its vibrant acidity and range of flavors, from crisp and dry to sweet.

Gustave Lorentz Reserve Riesling <i>Alsace, France</i>	14,000
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CORTESE is a white grape variety primarily grown in the Piedmont region of Italy. It is best known for producing the crisp, aromatic wines of Gavi.

Antario Gavi DOCG <i>Piemonte, Italy</i>	8,000
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SAUVIGNON BLANC is a popular white grape variety known for its crisp acidity and vibrant, refreshing flavors. It typically features aromas and flavors of citrus fruits.

Arniston Bay Sauvignon Blanc <i>Western Cape, South Africa</i>	5,500
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Ghost Corner Wild Ferment <i>Western Cape, South Africa</i>	21,000
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B&G Reserve Sauvignon Blanc <i>Vin de France, France</i>	7,000
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Castillo De Liria Sweet Sauvignon Blanc <i>Valencia, Spain</i>	5,000
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Welmoed Sauvignon Blanc 4,500
Stellenbosch, South Africa

CHENIN BLANC is a versatile white grape known for its high acidity and wide range of styles, from dry to sweet, as well as sparkling wines.

Stellenbosch Vineyards Bushvine Chenin Blanc 7,500
Stellenbosch, South Africa

GEWURTZTRAMINER is an aromatic white wine known for its bold, spicy, and floral flavors. It typically features notes of lychee, rose, and citrus, with a slightly sweet or off-dry profile.

Cantina La-Vis Gewürztraminer Trentino 9,000
Trentino, Italy

ZIBIBBO is a white grape variety, also known as Muscat of Alexandria, predominantly grown in Sicily, Italy. It is known for its aromatic and sweet profile, often producing fragrant wines with notes of orange blossom, musk, and tropical fruits.

Donnafugata Lighea DOC 10,500
Terre Siciliane, Italy

CHARDONNAY is a versatile white wine known for its wide range of flavors, from crisp and citrusy to rich and buttery

Haute Cabriere Collection Chardonnay 15,000
Franschhoek, South Africa

Hoya De Cadenas Chardonnay 5,000
Valencia, Spain

Barton & Guestier Pouilly-Fuissé 24,000
Pouilly-Fuissé, France

MOSCATO is a sweet, aromatic white wine known for its fruity flavors, often featuring notes of peach, apricot, and citrus.

Hermon Mount Moscato Golan Heights Winery 8,500
Galilee, Israel

BLENDDED WHITE WINES are made from a mix of different grape varieties, combining their unique flavors and characteristics to create a well-rounded profile.

Decanal Pinot Grigio, Garganega 6,000
Garda, Italy

Castillo De Liria Sauvignon Blanc, Viura 5,000
Valencia, Spain

Hoya De Cadenas Chardonnay-Sauvignon Blanc 5,500
Valencia, Spain

Haute Cabriere Chardonnay-Pinot Noir 5,500
Luberon, France

Donnafugata Anthilia DOC 9,000
Sicilia, Italy

Teperberg Vision Semi-Dry 7,500
Judean Hills, Israel

Pierre Marcel (FR) Mellow Sélection Sweet White 5,500
Vin de France, France

WINE ROSADO

ROSÉ WINES

ROSE WINES are light, refreshing wines made from red grape varieties, but with minimal skin contact during fermentation, giving them a pink hue. They offer a wide range of flavors, from fruity and sweet to dry and crisp, often with notes of berries, citrus, and flowers.



Arniston Bay Rose <i>Western Cape, South Africa</i>	5,500
Pierre Jourdan Tranquille Rose <i>Franschhoek, South Africa</i>	5,000
Chateau D'Esclans Whispering Angel Grenache <i>Provence, France</i>	20,000
Pierre Marcel (FR) Mellow Sélection Sweet Rose <i>Vin de France, France</i>	5,500

WINE ROSSO

RED WINES

The wines below are organized from lightest to richest.

PINOT NOIR is a red wine grape variety known for its light to medium body, low tannins, and vibrant acidity.

Haute Cabriere Unwooded Pinot Noir <i>Western Cape, South Africa</i>	8,000
Yarden Pinot Noir Golan Heights Winery <i>Galilee, Israel</i>	25,000

MERLOT is a popular red grape variety known for producing smooth, medium to full-bodied wines with soft tannins and rich fruit flavors.

Barton & Guestier Reserve Merlot <i>Vin de France, France</i>	7,000
Calvet Varietals Merlot <i>Pays d'Oc, France</i>	7,000
Boschendal Merlot <i>Western Cape, South Africa</i>	15,000

CARMENÉRE is a red grape variety originally from Bordeaux but is now most closely associated with Chile, where it thrives in the warm climate. Known for its deep color, smooth tannins, and rich flavors.

Vina Maipo Sweet Carmenere <i>Coquimbo, Chile</i>	5,000
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SANGIOVESE is an Italian red grape variety that produces wines with medium to full body, high acidity, and firm tannins.



Fontella Chianti 5,000
Chianti, Italy

Fontella Brunello Di Montalcino DOCG 17,000
Toscana, Italy

NEBBIOLO is a red grape variety from Italy, primarily grown in the Piedmont region. Known for its complexity and structure, Nebbiolo produces full-bodied wines with high acidity and tannins.

Antario Barolo DOCG 14,000
Piemonte, Italy

Prunotto Barolo 25,000
Piemonte, Italy

NERO D'AVOLA is a bold, full-bodied red grape variety native to Sicily, Italy. Known for its deep color, rich fruit flavors, and velvety tannins.

Donnafugata Mille E Una Notte DOC 32,000
Sicilia, Italy

TEMPRANILLO is a red grape variety native to Spain, known for producing wines with medium to full body, moderate tannins, and balanced acidity.

Hoya De Cadenas Reserva Tempranillo 5,000
Valencia, Spain

Hoya De Cadenas Reserva Privada 5,000
Valencia, Spain

Mucho Mas Tinto-Gold 9,500
Vino de España, Spain

Cune Gran Rioja Gran Reserva 14,500
Rioja, Spain

Cune Imperial Rioja Reserva 19,000
Rioja, Spain

Cune Imperial Rioja Gran Reserva 33,000
Rioja, Spain

CABERNET SAUVIGNON is a bold, full-bodied red grape variety known for its deep color, high tannins, and prominent acidity.

Barton & Guestier Reserve Cabernet Sauvignon 7,000
Vin de France, France

Leopard's Leap Cabernet Sauvignon 4,500
Western Cape, South Africa

MALBEC is a full-bodied red wine known for its deep purple color, smooth tannins, and rich fruit flavors. It typically offers notes of blackberries, plum, and black cherry, with hints of chocolate, tobacco, and spice.

Teperberg Vision Malbec 8,500
Judean Hills, Israel

RED MOSCATO is a sweet, aromatic red wine made from the Muscat grape, known for its fragrant floral and fruity aromas. It typically offers flavors of ripe strawberries, raspberries, and citrus, with a light, refreshing effervescence.

Teperberg Red Moscato 8,000
Teperberg, Israel

BLENDING **RED WINES** are made by combining different grape varieties to achieve a balanced, complex, and harmonious flavor profile.



Stellenbosch Vineyards Pinotage <i>Stellenbosch, South Africa</i>	7,500
Haute Cabrière Arnim Family Blend <i>Franschhoek, South Africa</i>	9,000
Tignanello Antinori <i>Toscana, Italy</i>	57,000
Diemersdal Private Collection <i>Western Cape, South Africa</i>	13,000
Diemersdal Pinotage <i>Western Cape, South Africa</i>	10,000
Bowwood Pinotage <i>Western Cape, South Africa</i>	35,000
Mucho Mas Tinto- Black Edition <i>Vino de España, Spain</i>	7,000
Calvet Grande Reserve Bordeaux <i>Bordeaux, France</i>	8,500
Raymond Huet Haut-Medoc <i>Bordeaux France</i>	14,000
Pierre Marcel (FR) Mellow Sélection Sweet Red <i>Vin de France, France</i>	5,500