



MENU DEL DIA

12:00pm – 4:00pm



KSH. 3,500

STARTERS

-CHOOSE ONE-

Cazuela 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 <i>Aperol, Cinzano Spritz, Soda Water, Orange, Berries, Rosemary</i>	1400
Negroni Sbagliato <i>Campari Bitters, Cinzano Rosso, Cinzano Spritz</i>	1200
Cosmopolitan <i>Smirnoff Red, Triple Sec, Cranberry Juice, Lime Juice</i>	1000
Espresso Martini <i>Smirnoff Red, Espresso, Vanilla Syrup</i>	900
Bourbon Renewal <i>Wild Turkey Bourbon, Crème de Cassis, Fresh lemon juice, Sugar syrup, Angostura bitters</i>	1200
Old Fashioned <i>Wild Turkey Bourbon, Fresh lemon juice, Yuzu Syrup, Angostura bitters</i>	1700
Onza Hottest Toddy <i>St. Remy VSOP, Fresh Ginger, Fresh Lime juice, Honey</i>	1100
Pornstar Martini <i>Smirnoff Red, Passion syrup, Lime juice, Vanilla Syrup, Cinzano Spritz</i>	1500
Paloma <i>Jose Cuervo Silver Tequila, Grapefruit juice, Lime juice, Agave Syrup, Soda water</i>	900
Purple Mojito <i>Bacardi Carta Blanca, Blueberry syrup, Hibiscus Cordial, Soda water</i>	1300
Scorpio Sidecar <i>St. Remy VSOP, Triple Sec, Yuzu Syrup, Fresh Lemon juice, Salted Yuzu Air Cloud</i>	1700
Threesome Daiquiri <i>Bacardi Blanca, Bacardi Oro, Bacardi Negra, Fresh lime juice, white sugar, Angostura Bitters</i>	1000
Whiskey Sour <i>Wild Turkey Bourbon, Fresh lemon juice, Yuzu Syrup, Angostura bitters</i>	1500
Classic Spanish Sangria <i>Choice of White, Rose or Red wine, Bacardi Carta Negra, Spiced syrup, Lemon, Lime, Oranges</i>	1300

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. S 🌶️	1000
Patatas Bravas , Fried potatoes served with Romesco tomato sauce & aioli N	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 S	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 ❤️ A	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 ❤️ N	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 🌿 - Vegetarian 🌶️ Chili ❤️ Recommended

Prices Inclusive of VAT & Tourism Levy

Fried Machego Cheese, <i>A warm and satisfying, crunchy breaded fried cheese served with honey and romesco sauce</i>	1100
Albondigas, <i>Tender and braised meatballs in a rich, savory red wine and tomato sauce</i> A	950
White Butter Bean Stew <i>Hearty,nourishing simmered butter beans with a velvety comforting texture served with baguette bread.</i>	650
Spicy Grilled Sausages, <i>Served with coriander aioli mustard sauerkraut and bread</i> ♥	1200
Mussels, <i>A rustic classic dish,sauteed in a broth of white wine, garlic shallots, parsley, lemon served with baguette bread</i> A	900
Chicken Wings "Sous Vide", <i>The ultimate comfort food, crispy on the outside & juicy on the inside, tossed in a sweet & spicy chili.</i> 🌶️♥	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, <i>Served with lemon, sesame & olive oil</i> 🌶️	1300
Beetroot Carpaccio, <i>Served with olive oil, salsa verde, fresh basil, cream cheese & lemon juice</i>	1000
Beef Carpaccio, <i>Thinly sliced beef fillet with rocket leaves, parmesan, garlic confit & drizzled in balsamic creating a harmony of flavors</i>	1300
Salmon Ceviche, <i>Cubes of fresh salmon & avocado mixed with onion, chili spiced with extra virgin olive oil, sea salt & lemon zest</i> 🌶️♥	1300
Peruvian Ceviche, <i>Fresh red snapper marinated in a light citrus vinaigrette served with home-made crips</i> 🌶️	1300

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SALADS

Classic Caesar, <i>A classic salad with lettuce, croutons, parmesan, anchovies, chicken & avocado in a classic caesar dressing</i> ♥	1200
Spanish Salad, <i>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</i> ♯	1000
Garden Salad, <i>Freshly dressed lettuce, carrots, beetroot, celery, green apple, cranberries & walnuts</i> N ♯	900
Cabbage Italian spinach & Nuts, <i>Mix lettuce cabbage and spinach with herbs lemony vinegar dressing top with mix nuts</i> N ♯	1350



PASTA & RISOTTO

Chicken Alfredo Linguine, <i>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</i>	2000
Seafood Fettuccine, <i>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</i> S ♯	2400
Seafood Risotto, <i>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</i> S ♯	2400
Lamb Shank Risotto, <i>Savor the richness of our slow-cooked lamb shanks expertly combined with creamy Arborio rice, enhanced by hints of butter, garlic & parsley.</i>	2200
Puttanesca Linguine, <i>Enjoy a flavorful italian pasta with bold flavors of garlic, eggplant, artichoke, cherry tomato tossed in tomato concasse sauce</i>	1800
Beef Stroganoff Fettuccine <i>A richy creamy beef and mushroom sauce tossed with in fettuccine pasta, garlic, parsley and olive oil</i>	2200
Fettuccine de Burrata, <i>Sautéed fettucine pasta with garlic, cherry tomato, olives, fresh basil topped up with basil oil & burrata cheese</i>	2000

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VEGETARIAN

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



PREMIUM AGED MEAT STEAKS

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

🍷 - Alcohol 🌱 - Nuts 🍷 - Shellfish 🌱 - Vegetarian 🌱 Chili ❤️ Recommended



SPECIALS

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

Shrimps & "Chuma" Pepper, Succulent shrimp tossed in creamy butter sauce, parsley, garlic served with warm house bread S 🌶️	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 A	2500
Smoked Bone in Asado, A juicy wrapped in aromatic spices smoked with bbq sauce and served with bonfire potatoes and green beans ❤️	2500

SIDES				



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

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
<i>Mediterranean Twist Arak, Grapefruit juice, Grenadine Syrup, Soda water</i>	
LEBANESE LADY	1,250
<i>Mediterranean Twist Arak, Gordons London Dry, Lemon juice, Lavender syrup, Soda water</i>	
LIMONANA	1,100
<i>Mediterranean Twist Arak, Bacardi Blanca, Lemon juice, Sugar Syrup, Soda water, Mint</i>	
LION'S BITE	1,100
<i>Mediterranean Twist Arak, Mixed berries, Sugar Granules, Stoney, Grenadine, Raspberry</i>	
LIBRARY OF CELSUS	1,000
<i>Mediterranean Twist Arak, Jose Cuervo Silver, Orange juice, Sugar syrup, Grenadine, Orange</i>	
WALDORF	1,000
<i>Mediterranean Twist Arak, Bulleit Bourbon, Vermouth Rosso, Angostura Bitters</i>	

RITUALES DE GIN Y TONICA

GIN AND TONIC RITUALS



ARTIST'S G&T	1,400
<i>Procera Blue Dot, Lavender syrup, Cranberry Juice, Tonic Water, Edible Flower, Rosemary</i>	
BLACK C ROYALE G&T	1,100
<i>Tanqueray Black Currant, Tonic water, Blueberries, Ginger, Rosemary</i>	
EL SEVILLA G&T	1,000
<i>Tanqueray Flor de Sevilla, Tonic water, Oranges, Cucumber, Thyme</i>	
HABIBI G&T	1,300
<i>Procera Blue Dot, Grapefruit Slices, Cinnamon sticks, Tonic Water, Thyme</i>	
LONDON G&T	1,000
<i>Tanqueray London Dry, Tonic water, Limes, Thyme</i>	
MARRAKECH G&T	1,300
<i>Procera Blue Dot, Cardamom, Lemon Peels, Turmeric, Coriander, Tonic Water</i>	
MEDITERRANEAN G&T	1,300
<i>Procera Blue Dot, Tonic water, Green Olives, Oranges, Rosemary</i>	
ORANGE – COFFEE G&T	1,300
<i>Tanqueray No. 10, Coffee Beans, Orange, Star Anise, Tonic Water, Rosemary</i>	
RANGPUR G&T	1,000
<i>Tanqueray Rangpur Lime, Tonic water, Limes, Lemons, Dry Bay Leaf, Thyme</i>	
SPANISH GIN TONICA	1,400
<i>Procera Blue Dot, Black Pepper, Star anise, Cardamom pods, Cloves, Cinnamon stick, Rosemary, lemon, Tonic Water</i>	

COCTELES DE MARGARITA

MARGARITA COCKTAILS



ATRACCION FATAL	1,800
<i>Don Julio Blanco, Talisker Whisky, Lime juice, Sugar Syrup</i>	
CHIHUAHUA MARGARITA	1,500
<i>Don Julio Blanco, Sugar syrup, Fresh Grapefruit juice, Fresh lime Juice</i>	
FUEGO MARGARITA	1,500
<i>Don Julio Blanco, Jalapeno syrup, fresh lime juice, fresh Orange Juice</i>	
HEARTBREAK WARFARE	1,700
<i>Don Julio Blanco, Aperol, Elderflower syrup, Lime juice</i>	
HIBISCUS MARGARITA	1,650
<i>Don Julio Blanco, Hibiscus syrup, fresh lime juice</i>	
LAVENDER MARGARITA	1,650
<i>Don Julio Blanco, Lavender syrup, fresh lime juice</i>	
MEZCALERO	1,600
<i>Don Julio Blanco, Ginger-Honey syrup, Lime juice</i>	
SKINNY MARGARITA	1,500
<i>Don Julio Blanco, Honey syrup, fresh lime juice, fresh Orange Juice</i>	

COCTELES DE JARRA

PITCHER COCKTAILS



DADDY'S SANGRIA	2,900
<i>Red Wine, Brandy, Sprite, Orange Juice, Spiced Syrup, Pineapple, Oranges, Strawberries, Blueberries, Raspberries, Rosemary</i>	
BULLFROG	3,000
<i>Smirnoff Red, Gordons London Dry, Bacardi Blanca, Camino Silver, Blue Curacao, Lime juice, Red Bull</i>	
BS DAIQUIRI	3,000
<i>Bacardi Carta Blanca, Bacardi Oro, Bacardi Negra, Fresh Strawberry, Fresh Basil, Lime juice, Bitter Lemon, Basil Oil</i>	
FRENCH KISS	4,500
<i>Hennessy VS, Luxardo Amaretto, Fresh lime juice, Sprite, Apples, Rosemary</i>	
LONG ISLAND ICED TEA	3,000
<i>Smirnoff Red, Gordons London Dry, Bacardi Blanca, Camino Silver, Triple Sec, Lime juice, Coke, Lemons, Thyme</i>	
MORNING GLORY	3,700
<i>Aperol, Campari, Triple Sec, Orange juice, Soda Water, Oranges, Thyme</i>	
SWIMMING POOL	3,600
<i>Bacardi Blanca, Malibu Rum, Blue curacao, Pineapple Juice, Coconut Syrup, lime juice</i>	
SEVEN DEADLY SINS	3,300
<i>Jägermeister, Fernet Branca, William Lawson, Pernod, Viceroy, Red Sambuca, Blue Curacao, Lime juice, Sprite</i>	
PIMMS CUP	3,500
<i>Pimms No.1, Beefeater Pink, Sprite, Ginger Syrup, Fresh lime juice, Cucumber, Berries, Mint</i>	
RAINBOW F	3,000
<i>Bacardi Carta Blanca, Takamaka Dark Rum, Grenadine syrup, Orange juice, Pineapple juice, Green Tea, Fresh lime juice, Spiced syrup, Angostura Bitters, Pineapples, Berries</i>	

COCTELES SIN ALCOHOL NON-ALCOHOLIC COCKTAILS

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

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 <i>Stellenbosch, South Africa</i>	1,600 8,000
1659 Sauvignon Blanc <i>Western Cape, South Africa</i>	1,100 5,500
Leopard's Leap Chenin Blanc <i>Stellenbosch, South Africa</i>	1,000 5,000
Pierre Marcel Mellow Sélection Sweet White <i>Vin de France, France</i>	1,100 5,500
Leopard's Leap Rose <i>Western Cape, South Africa</i>	1,000 5,000
Welmoed Shiraz Rose <i>Stellenbosch, South Africa</i>	1,000 5,000
1659 Natural Sweet Rose <i>Western Cape, South Africa</i>	1,100 5,500
Leopard's Leap Merlot <i>Swartland, South Africa</i>	1,000 5,000
1659 Classic Red <i>Western Cape, South Africa</i>	1,100 5,500
1659 Natural Sweet Red <i>Western Cape, South Africa</i>	1,100 5,500

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 <i>Champagne, France</i>	200,000
Moët & Chandon Impérial Brut <i>Champagne, France</i>	29,000
Veuve Clicquot Brut <i>Champagne, France</i>	31,000
Taittinger Brut Réserve <i>Champagne, France</i>	29,000
Dom Pérignon <i>Champagne, France</i>	130,000
Moët & Chandon Impérial Rosé <i>Champagne, France</i>	37,000

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



Welmoed Sauvignon Blanc
Stellenbosch, South Africa

4,500

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**
Stellenbosch, South Africa

7,500

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
Trentino, Italy

9,000

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
Terre Siciliane, Italy

10,500

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
Franschhoek, South Africa

15,000

Hoya De Cadenas Chardonnay
Valencia, Spain

5,000

Barton & Guestier Pouilly-Fuissé
Pouilly-Fuissé, France

24,000

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**
Galilee, Israel

8,500

BLENDED 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
Garda, Italy

6,000

Castillo De Liria Sauvignon Blanc, Viura
Valencia, Spain

5,000

**Hoya De Cadenas Chardonnay-
Sauvignon Blanc**
Valencia, Spain

5,500

Haute Cabriere Chardonnay-Pinot Noir
Luberon, France

5,500

Donnafugata Anthilia DOC
Sicilia, Italy

9,000

Teperberg Vision Semi-Dry
Judean Hills, Israel

7,500

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

5,500

VINO 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

VINO 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

CARMENÈRE 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

BLENDED 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 Cabriere 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