

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 🌶️	1,400
Patatas Bravas , Fried potatoes served with Romesco tomato sauce & aioli N	700
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 🌶️	600
Fried Calamari , Served With herb aioli S	1,100
Quesadilla , Manchego cheese with mushroom delight served with garlic confit & salsa verde 🌶️	900
Chicken Liver , Sautéed with onion in red wine and caramel sauce served with bread ❤️ A	1,200
Mini Hamburguesa , Beef burger with garlic aioli chimichurri sauce, crispy onion & a spread of harissa aioli	800
Lamb Kebab , Minced lamb served on a bed of white beans purée & chimichurri sauce	800
Carne a la Brasa , Seared aged beef with chimichurri served on a bed of rocket leaves & parmesan cheese	1,400
Tampora Chicken Wings , Fried wings coated with a sweet and salty peanut butter and silan sauce ❤️ N	1,500
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 🌶️	1,300
Tortilla De Pollo , Served with chicken thigh, green peppers & guacamole tortilla	1,000
Fried Mushroom , Sautéed mushrooms in olive oil, garlic, chili & parsley 🌶️🌶️	900
Pargo Frito , Fried fish snapper on a bed of picante tomato salsa	1,000
Sirloin Strip , Thinly sliced seared sirloin with caramel sauce ❤️	1,300
Fried Manchego Cheese , A warm and satisfying, crunchy breaded fried cheese served with honey and romesco sauce on a bed of rocket salad	1,600
Albondigas , Tender and braised meatballs in a rich, savory red wine and tomato sauce served with baguette bread A	1,200

A - Alcohol **N** - Nuts **S** - Shellfish 🌿 - Vegetarian 🌶️ - Chili ❤️ - Recommended

Prices Inclusive of VAT & Tourism Levy

Spicy Grilled Sausages, Served with coriander aioli mustard sauerkraut and bread ❤️ 1,200

Chicken Wings "Sous Vide", The ultimate comfort food, crispy on the outside & juicy on the inside, tossed in a sweet & spicy chili. 🌶️❤️ 1,350



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 🌶️ 1,500

Beetroot Carpaccio, Served with olive oil, salsa verde, fresh basil, cream cheese & lemon juice 1,100

Beef Carpaccio, Thinly sliced beef fillet with rocket leaves, parmesan, garlic confit & drizzled in balsamic creating a harmony of flavors 1,300

Salmon Ceviche, Cubes of fresh salmon & avocado mixed with onion, chili spiced with extra virgin olive oil, sea salt & lemon zest 🌶️❤️ 1,600

Peruvian Ceviche, Fresh red snapper marinated in a light citrus vinaigrette served with home-made crisps 🌶️ 1,300



SALADS

Classic Caesar, A classic salad with lettuce, croutons, parmesan, anchovies, chicken & avocado in a classic caesar dressing ❤️ 1,700

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 🌿 1,100

Garden Salad, Freshly dressed lettuce, carrots, beetroot, celery, green apple, cranberries & walnuts 🌿🥜 1,050

Cabbage Italian Spinach & Nuts, Mix lettuce cabbage and spinach with herbs lemony vinegar dressing top with mix nuts 🌿🥜 1,350

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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> 🌱	1,800
Gnocchi , <i>Our gnocchi is sautéed in a tomato and basil sauce served with asparagus</i> 🌱	1,800
Mushroom Stroganoff , <i>Hearty mushrooms with butter, cream herbs & spices served with saffron rice</i> ❤️ 🌱	2,200
Portobello Burger , <i>Grilled portobello mushroom, harissa aioli, rocket leaves, cabbage salad, onion ring, topped with fried egg & garlic confit served with chips</i> 🌱	2,200
Vegetarian Potato Tortellini , <i>Hearty and comforting dish with varieties of vibrant seasonal vegetables sautéed with garlic, red bullet and olive oil</i> 🌱	2,000



PASTA

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>	2,200
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> 🍷 🌱	2,800
Puttanesca Linguine , <i>Enjoy a flavorful italian pasta with bold flavors of garlic, eggplant, artichoke, cherry tomato tossed in tomato concasse sauce</i>	2,000
Beef Stroganoff Fettuccine , <i>A richy creamy beef and mushroom sauce tossed with in fettuccine pasta, garlic, parsley and olive oil</i>	2,500
Fettuccine de Burrata , <i>Sautéed fettuccine pasta with garlic, cherry tomato, olives, fresh basil topped up with basil oil & burrata cheese</i>	2,600



SEAFOOD

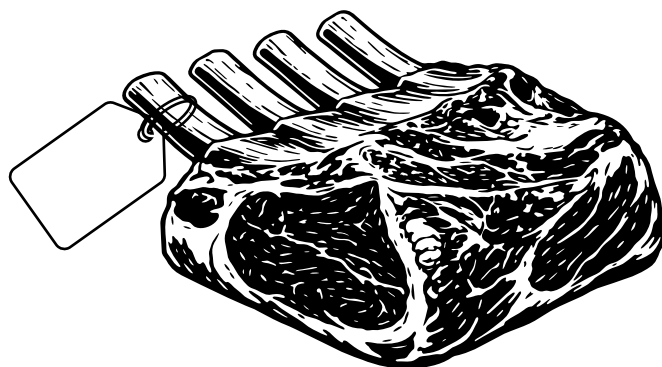
Seafood Risotto , Experience the ocean's bounty, where tender calamari, juicy prawns, & plump mussels come together in a creamy, rich base. Infused with hints of chili, parsley & drizzled with high quality olive oil S	2,400
Josper Salmon Fillet , Enjoy our fresh salmon fillet served on a bed of creamy butter sauce & seasonal Mediterranean vegetables	4,300
Grilled Jumbo Prawns , Savor the succulence of large grilled prawns seasoned with sea salt & lemon served with French fries S	3,500
Tuna steak , Tuna steak served on a tomato, kalamata salsa & spinach	3,400
Fish & Chips , Indulge in our fresh & flavorful catch of the day seasoned with fragrant herbs	2,200
Shrimps & "Chuma" Pepper , Succulent shrimp tossed in creamy butter sauce, parsley, garlic served with warm house bread S	3,000
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	2,400



MEATS

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.	2,500
Ribeye Steak , 300g premium local steak served with spiced chips ♥	3,500
Sirloin Steak , 300g premium local Sirloin steak served with asparagus & mashed potatoes ♥	3,500
Slow Cooked Beef Tongue , Slow cooked till tender beef tongue cooked with green olives capers & lemon served with steamed rice ♥	2,500
Smoked Bone in Asado , juicy beef ribs wrapped in aromatic spices smoked with bbq sauce and served with bonefire potatoes and green beans ♥ (Aged)	3,800
Brisket , An aged beef brisket from a well marbled cow wrapped in a house spice blend served with spiced chips ♥	3,000
Local Lamb Chops , Succulent local lamb chops, grilled to perfection & served on creamy mashed potatoes with leek confit rich red wine sauce & a delicate pistachio crumb N	3,000

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PREMIUM AGED MEAT STEAKS

Expertly selected cuts of high-quality beef, dry-aged for 32–36 days to enhance tenderness and develop a rich, robust flavor. Grilled to perfection for an exceptional steak experience with every bite.

Entrecôte , 300g prime beef aged for 36 days served with spiced chips ♥	6,500
Sirloin Steak , 300g aged Sirloin steak served with mushroom duxelles and asparagus	5,500
Beef Fillet Medallions , Premium beef fillet medallions served on bonefire potatoes, asparagus and red wine sauce Ⓐ	5,000
Aged Lamb Chops , 350g aged lamb chops served with creamy mashed potatoes and Pistachio Crumble, leeks confi ♥ Ⓐ	5,000
T-Bone Steak , Aged sirloin and tenderloin on the bone served with chips & grilled vegetables	6,000
Prime Rib , Entrecote on the bone aged for 32 days served with spiced chips & chimichurri	6,500
New York Steak , Aged sirloin cut on the bone served with creamy mashed potato asparagus & red wine sauce Ⓐ	5,500
Picanha / Rump cap , A lean cut beef with thick layer of fat slowly roasted in a Brazilian style and rotisserie over charcoal grill served with mashed potato ♥	5,000



POULTRY

- 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* ♥ **3,000**
- 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* ♥ **2,800**
- Chicken Sharwama**, *Chicken thigh marinated in a blend of Middle Eastern spices on a bed of hummus served with fries & flat bread* **2,200**
- Grilled Chicken Thighs**, *Boneless & smoked to perfection served with potato tortellini chicken demi "glace", leek confit & caramelized carrot* **2,200**
- Spanish Chicken**, *Paprika seasoned chicken breast cooked in panko breadcrumbs served with chips, asparagus & aioli sauce* **2,000**

SIDES

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



DESSERT

- Pistachio and strawberry mousse**, *A stunning multi layer cake with pistachio, white chocolate and strawberry mousse* **N** **1,300**
- Churros**, *Delicious & versatile fried pastry served with Dulche de Leche & chocolate sauce* **1,000**
- Burnt Bisque**, *Burnt cheese cake served with raspberry & pistachio sauce* **N** **1,200**
- Chocolate Amaretto Tiramisu**, *Delightful dessert that elevates the classic tiramisu with additional of rich chocolate & unique flavour of amaretto* **1,300**
- Trio Chocolate Cigar**, *Remarkable treat resembling traditional cigar made of trio chocolate texture, caramel sauce and brownie crumbles* **1,200**
- Caramel Hazelnut Tartlets**, *Golden buttery tart shells filled with silky caramel, crowned with crunchy toasted hazelnuts and a glossy chocolate drizzle* **N** **1,300**
- Chocolate volcano**, *A rich, fudgy cake with a crispy shell and a molten chocolate center that flows like lava, served with ice cream* **1,200**

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