

Amaica

the restaurant

MONDAY

LUNCH MENU-TABLE D'HOTE

STARTERS

Butternut Soup

ENTREES

Ngege

Fresh Tilapia Fish on the bone marinated in Swahili Spices and grilled/Stewed in peanut sauce

OR

Omuranda/Eshiango/Inyama Isiche

Fillet Steak specially smoked and boiled in 'Omunyu omusherekha' with peanut sauce and milk added for that special flavor

OR

Mbaazi za Mchuzi wa Nazi

Pigeon peas boiled in the African pot; Stewed in a rich tasty curry of Swahili spices and coconut milk

All Entrees served with one of the accompaniments: Ugali Wimbi, Ugali Mahindi, Coconut rice, Chapati, Matoke, Omushenye

Exotic Vegetables: Sagaa/Sukuma wiki

DESSERT CORNER

Sugarcane Cutlets

Tropical Fruits Slices

Halua

Kaimati

Dates

Charges: Kshs 1,500

TUESDAY

LUNCH MENU-TABLE D'HOTE

STARTERS

Peanut Soup

ENTREES

Ingokho

Freshly slaughtered traditional chicken (on the bone) steamed in the African pot and flavored in onions and tomatoes

OR

Osubucco

Lower shin of the Cow carefully curved and steamed in the African pot with Ginger, Garlic, Leeks and Spring Onions

OR

Mchuzi wa Kunde

Cowpeas boiled in the African pot; Stewed in a rich tasty curry of Swahili spices and coconut milk

All Entrees served with one of the accompaniments: Ugali Wimbi, Ugali Mahindi, Coconut rice, Chapati, Matoke, Omushenye

Exotic Vegetables: Managu/Sukuma wiki

DESSERT CORNER

Sugarcane Cutlets

Tropical Fruits Slices

Halua

Kaimati

Dates

Charges: Kshs 1,500

WEDNESDAY

LUNCH MENU-TABLE D'HOTE

STARTERS

Oxtail Soup

ENTREES

Ngege

Fresh Tilapia Fish on the bone marinated in Swahili Spices and grilled/Stewed in coconut curry

OR

Athola

T-bone steak specially barbecued and stewed in a rich tasty sauce of Onions, Ginger, Garlic, Capsicum and coriander

OR

Mbaazi za Mchuzi wa Nazi

Pigeon peas boiled in the African pot; Stewed in a rich tasty curry of Swahili spices and coconut milk

All Entrees served with one of the accompaniments: Ugali Wimbi, Ugali Mahindi, Coconut rice, Chapati, Matoke, Omushenye

Exotic Vegetables: Lisebebe/Sukuma wiki

DESSERT CORNER

Sugarcane Cutlets

Tropical Fruits Slices

Halua

Kaimati

Dates

Charges: Kshs 1,500

THURSDAY

LUNCH MENU-TABLE D'HOTE

STARTERS

Eshitiani Soup

Dry Roasted Beans Boiled in the African Pot and Mashed; flavored in Milk & Milk Cream

ENTREES

Ingokho

Freshly slaughtered traditional chicken (on the bone) steamed in the African pot and flavored in onions and tomatoes

OR

Karanga

Fillet steak cut into small cubes stewed in a sauce of red Onions, Tomatoes, Garlic, Capsicum and Coriander

OR

Mchuzi wa Kunde

Cowpeas boiled in the African pot; Stewed in a rich tasty curry of Swahili spices and coconut milk

All Entrees served with one of the accompaniments: Ugali Wimbi, Ugali Mahindi, Coconut rice, Chapati, Matoke, Omushenye

Exotic Vegetables: Sagaa/Sukuma wiki

DESSERT CORNER

Sugarcane Cutlets

Tropical Fruits Slices

Halua

Kaimati

Dates

Charges: Kshs 1,500

Amaica

the restaurant

FRIDAY

LUNCH MENU-TABLE D'HOTE

STARTERS

Peanut Soup

ENTREES

Chicken Biriani

Traditional Swahili Wali (Rice) served with chicken (on the bone) in a thick sauce of Swahili spices
(No Chili)

OR

Ox-Liver

Finely cut julienne of ox-liver marinated in Ginger Garlic Soy sauce and sauted with capsicum, onion,
tomato; with/without chili

OR

Mbaazi za Mchuzi wa Nazi

Pigeon peas boiled in the African pot; Stewed in a rich tasty curry of Swahili spices and coconut
milk

**All Entrees served with one of the accompaniments: Ugali Wimbi, Ugali
Mahindi, Coconut rice, Chapati, Matoke, Omushenye**

Exotic Vegetables: Managu/Sukuma wiki

DESSERT CORNER

Sugarcane Cutlets

Tropical Fruits Slices

Halua

Kaimati

Dates

Charges: Kshs 1,500

Amaica

the restaurant

SATURDAY

LUNCH MENU-TABLE D'HOTE

STARTERS

Butternut Soup

ENTREES

Ngege

Fresh Tilapia Fish on the bone marinated in Swahili Spices and grilled/Stewed in peanut sauce

OR

Omuranda/Eshiango/Inyama Isiche

Fillet Steak specially smoked and boiled in 'Omunyu omusherekha' with peanut sauce and milk added for that special flavor

OR

Mchuzi wa Kunde

Cowpeas boiled in the African pot; Stewed in a rich tasty curry of Swahili spices and coconut milk

All Entrees served with one of the accompaniments: Ugali Wimbi, Ugali Mahindi, Coconut rice, Chapati, Matoke, Omushenye

Exotic Vegetables: Lisebebe/Sukuma wiki

DESSERT CORNER

Sugarcane Cutlets

Tropical Fruits Slices

Halua

Kaimati

Dates

Charges: Kshs 1,500