

APPETIZERS

Tartar Fish Cakes Small gallettes of fish and aromatic herbs cooked on a griddle	1400
Chilly , Coriander and Shrimp mousse Succulent mix of shrimp, chicken and green chillies on a sugarcane stick and cooked on a grill	1500
Beef, parsley and gherkin on sugarcane Lean beef, herbs and capers on a sugarcane stick	1500
Beef Chilly and Onion popsicle Spicy beef mince cooked on a griddle	1500
Suya Beef Skewers Char grilled african spiced beef skewers	1500
Peppered beef satay Strips of tenderloin with crushed pepper and grilled	1500
Barbecue Goat on bamboo Skewers Traditional roasted goat meat finished on skewers	1500
Lamb and mint Cutlets Lamb mince patties with mint and spices, cooked on a griddle	1500
Breaded Fish and smoked salmon candy Seasoned mix of fish and smoked salmon on a sugarcane stick, crumb fried	1600
Spicy Prawn Cakes Spiced mix of shrimp and onion cooked on a flat top	1600
WINGS	
Buffalo style Chicken Wings Tossed with traditional barbeque sauce	1300
Teriyaki Chicken Wings Tossed in a Japanese soy and ginger marinade	1300
Chermoula Chicken Wings Dipped in lemon and herb sauce	1300
Tiger Chicken Wings Tossed in a spicy Asian chili sauce	1300
Wings Chicken 65 Fried in Indian spiced batter	1300
Battered Chicken Wings Deep fried in a beer batter	1300

VEGGIES

Spicy Veggie Popsicle Spiced up vegetable mix cooked on a sugarcane stick	1000
Spiced Ugali Hush Puppies Fried mix of ugali and chickpeas with chillies and onions	1000
Bhajia Batter fried potato fried crisp Indian style	1000
Potatoes and peas Samosa Spiced potato and peas in crispy fried pastry	1000
Mukimo and peanuts tikki Mukimo and peanuts mixture cooked on a hot plate	1000
Masala Paneer and Haloumi Skewers Tandoori marinated skewers of haloumi and fresh cottage cheese	1000
Poussin Chips Kenyan spiced potato fries	1000
Tofu, Sukuma and Corn Spring Rolls Crisp fried spring rolls filled with Kenyan greens and tofu	1000
BOMA FEASTS....SOCIAL SHARERS	
Vegetarian feast- mukimo and peanut tikki, cheddar ugali dumplings, veggie popsicles and fresh cut potato wedges	2000
The choma feast- suya beef skewers, barbecue goat on bamboo skewers, beef chilly and onion popsicle and fresh cut potato wedges	2200
Just wings platter- buffalo style chicken wings, chermoula chicken wings, tiger chicken wings and fresh cut potato wedges	2200
CHAPATI WRAPS	
Bhajia Wrap Soft wheat bread filled with crispy potato and African vegetable salad and shallow fried	1600
Kuku Choma Wrap Soft wheat bread filled with grilled chicken and African vegetable salad and shallow fried	1600
Nyoma Choma Wrap Soft wheat bread filled with roast beef and African vegetable salad and shallow fried	1600
Goat Choma Wrap Soft wheat bread filled with roast goat meat and African vegetable salad and shallow fried	1600

V - Vegetarian, N - Contains Nuts

All above prices are mentioned in Kenyan Shillings and are inclusive of applicable government taxes and service charge. Kindly let us know if you are allergic or sensitive to any food ingredient. For an extended Breakfast Menu, please refer to our In Room Dining Menu.
Four Points by Sheraton Nairobi Airport P. O Box 1158 – 00606 Jomo Kenyatta International Airport, Embakasi, Nairobi Kenya T +254 709 760 000 F +254 20 642 4001

TAZAMA

FOUR
POINTS
BY SHERATON

NAIROBI GRILLS

Beef Choma Kenyan style grilled fillet of beef	2200
Irish Whiskey T-Bone Steak Prime steak cooked with natural seasoning and marinated with mild irish whiskey	2200
Melacca Tiger Prawns Asian chili marinated prawns all served with kachumbari and a choice of a signature sauce	2400
Louisiana Beef Spare Ribs Beef spare ribs cooked with creole rub and South American barbeque sauce	2400
Tandoori Chicken Half Yoghurt and spice marinated chicken	2600
Hunan Style Glazed Duck Duck breast slow cooked and dabbed with Chinese barbeque sauce	2400
Latino style Crocodile Steak Crocodile meat served with lemon, cilantro and olive oil	2600
Chermoula spiced Leg of Lamb Roasted leg of lamb with mint coriander chili and lemon marinade	3000

DESSERTS

Rum and Raisin infused Gulab jamun An Indian sweet with a flambe of dark rum and raisin	800
Ginger , Dates and Honey Pudding Steamed to perfection and served with kahlua caramel sauce	800
Mint and Dark Chocolate Financiere Layered cakes of almond filled with mint andchocolate	800
The Two Mountains A tribute to the great Mount Kenya and Kilimanjaro	800
Selection of Ice-creams Choose from a variety available for the day, served single or double scoop	800

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