



ROOFTOP RESTAURANT

Welcome to Kijani's Rooftop Restaurant

We are committed to providing a delightful dining experience that caters to all our guests' needs. We're happy to accommodate dietary requirements and adjust spice levels to your preference. Please inform your server about any allergies or special requests. Don't forget to ask your waiter about our specials of the day!

Important Notes:

- All prices are in Kenya Shillings and include VAT (16%), Levy (2%), and Service Charge (5%)
- Menu items are seasonal and subject to availability
- We are a **cashless** establishment

SNACKS

Samosas

2 pieces per portion

- Prawn & Mango | 400/-
- Napoli | 400/-
- Crab and Sweet Corn | 400/-
- Veggie | 300/-

Chicken Wings | 1,300/-

Served with a choice of one sauce:

- Coconut Sriracha (H)(N)
- Blue Cheese (D)

Prawn Cocktail | 1,500/-

Off-the-shell prawns in our special cocktail sauce.

Crispy Coconut Prawns | 1,420/-

Locally sourced prawns in golden crispy coconut crust with our coconut sriracha sauce.

Vegan Larb | 1,350/-

Roasted aubergines and tofu toasted in spicy, bold Thai herbs and condiments over steamed rice/salad.

The peanuts can be omitted

Hummus Platters

Served with pita bread and crudités.

- Plain | 950/-
- Roasted Veg and Olives | 1,050/-
- Shredded Beef | 1,250/-
- Calamari Rings | 1,250/-

Batbout

Our version of a Tunisian flatbread sandwich is filled with boiled eggs, olives and Harissa. (egg-free & gluten-free option available)

- Tuna & Egg | 1,200/-
- Vegan | 1,000/-

Buddha Bowl

Assortment of seasonal veggies with quinoa and a sesame dressing.

- Small | 1,100/-
- Large | 1,700/-

Soup of The Day | 1,050/-

Ask your waiter for today's special

(N) = Contains Nuts | (D) = Contains Dairy | (GF) = Gluten Free | (V) = Vegan | (A) = Contains Alcohol |
(H) = Hot / Spicy | (GF Option) = Gluten-free alternatives available for an additional 100/- per item

WRAPS AND PLATTERS

Shawarma | 2,200/-

Our version of a Middle Eastern shawarma comes with hummus, pickles, salad, and garlic sauce, either in a wrap or on a platter with a filling of your choice.

Filling options:

- Lamb
- Chicken
- Grilled vegetable skewer (V)

Accompanied by a side of your choice

Grilled Octopus Gyros | 1,900/-

Served with naan bread, salad, pickles and tzatziki on a platter.

FISH & CHIPS

Beer Battered Fish and Chips | 1,700/- (A)

Catch of the day fried in a beer batter served with tartar sauce and chips, or a side of your choice.

SIDES

Sides | 350/- each

Chips | Steamed Rice | Green Salad | Roasted Vegetables | Roasted Potatoes | Mashed Potatoes (D) | Naan Bread (GF available) | Sauteed Spinach | Ugali

Add any side to your dish for 350/- when not included

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THE GRILL

Sharing Grilled Seafood Platter | 10,000/-

A selection of locally sourced fresh seafood accompanied by 2 sides and 2 sauces

Single Grilled Seafood Platter | 5,000/-

A selection of locally sourced fresh seafood accompanied by 1 side and 1 sauce of your choice

Grilled Prawns | 3,200/-

Served with 1 side and 1 sauce of your choice

Grilled Lobster | 3,300/-

Served with 1 side and 1 sauce of your choice

Grilled Fish of the Day | 1,700/-

Catch of the day served with 1 side and 1 sauce of your choice

SIDES & SAUCES

Sides | 350/- each

Chips | Steamed Rice | Green Salad | Roasted Vegetables | Roasted Potatoes | Mashed Potatoes (D) | Naan Bread (GF available) | Sautéed Spinach | Ugali

Add any side to your dish for 350/- each when not included

Sauces | 100/- each

Coconut Sriracha (H)(N) | Blue Cheese (D) | Cocktail Sauce (H)(D) | Garlic Butter (D) | Garlic Aioli Sauce (ND) | Tartar Sauce (D) | Lemon Mayonnaise (D) | Mayonnaise (D) | Tahini (D) | Tomato Salsa (ND)

Add any sauce to your dish for 100/- each when not included

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KIJANI CURRIES

Kijani Swahili Curries

Kijani island-style curry, cooked in a creamy coconut sauce, fragrantly spiced and served with kachumbari and 1 side of choice.

Prawn Curry | 1,900/-

Fish Curry | 1,700/-

Octopus Curry | 1,700/-

Vegetable Curry | 1,500/-

Kijani Chili Crab | 3,500/- (H)

Crab in our signature fiery red sauce and coconut milk – an intensely spicy dish for chilly lovers. Served with a side of your choice.

Lentils of the Day Curry | 1,500/- (V)

A South Asian-style tomato base lentil curry served with a side of your choice.

Please inform your server of your preferred spice level when ordering.

SIDES

Sides | 350/- each

Chips | Steamed Rice | Green Salad | Roasted Vegetables | Roasted Potatoes | Mashed Potatoes (D) | Naan Bread (GF available) | Sauteed Spinach | Ugali

Add any side to your dish for 350/- each when not included

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TOTO MENU

Pasta

With a choice of sauces:

- Butter (D) 600/-
- Pesto (N)(D) | 950/-
- Pomodoro | 900/-
- Bolognaise | 1,000/-

Spinach & Ricotta Ravioli | 1,500/-

In a pomodoro sauce

Pumpkin Ravioli | 1,000/- (D)

In a butter sauce

Grilled Cheese Sandwich | 700/- (D)

Accompanied by a small portion of tomato soup

Fish Fingers | 800/-

Served with 1 side of your choice

Chicken Drumsticks | 950/-

2 pieces of deep-fried breaded chicken drumsticks served with 1 side of your choice

Beef Sausages (3 pieces) | 700/-

3 beef sausages served with 1 side of choice

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DESSERTS

Ice Creams & Sorbets

All prices are per scoop
Ask our waiters for seasonal flavours

Ice Creams

- Vanilla | 300/- (D)
- Chocolate | 300/- (D)
- Coconut | 300/- (V)(N)
- Pistachio | 400/- (D)(N)
- Vegan Chocolate | 250/- (V)

Sorbets

- Passion | 250/-
- Lime | 250/- (V)
- Mango Ginger | 300/-

Chocolate Fondant | 1,150/- (N)

Molten chocolate cake with a liquid chocolate center, served with vanilla ice cream, and garnished with nuts.

Banana Toffee | 1,000/-

A tasty union of banana and toffee baked in a flaky light pastry, served with vanilla ice cream.

Churros | 1,000/-

Pastry resembling a doughnut sprinkled with sugar and cinnamon, served with hot chocolate sauce or caramel.

Chocolate Pot | 950/- (V)(N)

A plant-based chocolate crème topped with nuts. (nut-free option available)

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