

FOOD MENU

THE GROVE
on riverside
restaurant & bar

Vegetarian

Soups

Zesty Hot & Sour Chicken Soup (C) — KES 900

A soul-warming classic with tender chicken cubes, mushrooms, silky egg ribbons, and bamboo shoots—finished with a sprinkle of fresh spring onions.

African Moringa Ox-Tail Soup — KES 900

Rich, hearty, and infused with local African herbs, this comforting ox-tail soup is simmered to perfection.

Creamy Roasted Tomato & Garlic Soup — KES 800

Savour the rich harmony of roasted tomatoes and garlic, swirled into velvety cream, served with crunchy homemade croutons.

Hot & Sour Vegetable Soup — KES 650

An elegant blend of vegetables in a mild or tangy broth, with sweetcorn, mushrooms, bamboo shoots and tofu.

(All soups served with freshly baked focaccia bread)



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Salads

Classic Caesar Salad (D) — KES 1,200

Crisp lettuce tossed with anchovies, garlic croutons,
grilled chicken, and tangy Caesar dressing.

Pulled Beef Tostadas — KES 1,200

Deliciously tender pulled beef paired with Salsa Fresca, creamy avocado, pickled onions,
white radish, and lime dressing.

Tropical Avocado Medley (N) — KES 1,200

Creamy avocado meets juicy mangoes, grapes, and crunchy nuts,
all nestled on a bed of fresh, peppery rucola leaves.

Grove Garden Power Salad — KES 900

A nourishing medley of haricot vert, edamame, broccoli, avocado,
cucumber, pumpkin seeds, and garden peas for a burst of vitality.

Starters



Chicken Wings — KES 800

Teriyaki
Buffalo sauce
Sweet and savoury

(Choose your flavour)

Samosa`s

Spinach & Cottage Cheese Samosa	KES 1,000
Chicken or Beef Samosa	KES 700
Vegetable Samosa	KES 500

Vegetable Spring Rolls — KES 500

Flaky hand folded pastry stuffed with a fragrant blend of spiced potatoes, peas, french
beans and carrots, fried to perfection and served with tangy tamarind chutney.

Burgers

Crispy Chicken Burger — KES 1,800

Succulent chicken breast coated in crispy cornflakes, complemented by fresh tomato, cucumber slices, Cheddar cheese, and sweet caramelized onions on a bed of fresh garden lettuce.

BBQ Pulled Pork Baguette — KES 1,500

BBQ spiced pork steak with crispy lettuce, juicy tomatoes, crunchy cucumber, and a decadent layer of melted blue cheese.

Philly Cheese Steak (panini) — KES 1,500

Tender strips of seasoned beef steak grilled to perfection, layered with caramelized onions in a crusty Panini.

Juicy Flame-Grilled Mutton Patty — KES 1,500

Layered with caramelized onions, melted cheddar tacked into a toasted brioche bun.

Loaded Beef Burger — KES 1,400

A juicy beef patty stacked with crispy bacon, melted cheese, caramelized onions, and a sweet and spicy BBQ glaze.



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Sandwiches

Cheese Steak Sandwich (baguette) — KES 1,500

Tender slices of beef steak with romaine lettuce, tomato, caramelized onions, and zesty mustard sauce, all nestled within a warm panini bread.

Classic Club Sandwich — KES 1,400

Perfectly grilled chicken breast tucked between toasted bread with crisp lettuce, juicy tomatoes, cucumber slices, and cheddar cheese.

Mediterranean Veggie Sandwich — KES 1,000

A vibrant mix of marinated baby marrow, carrots, bell peppers, juicy tomatoes, grilled onions, and grilled Tofu.

Fajitas

Cheesy Chicken Fajitas — KES 1,800

Juicy boneless chicken breast tossed with colourful bell peppers, Shredded Cheddar Cheese, and white onion, drizzled with tangy orange fajita sauce. Served with creamy avocado, crispy tortillas, and buttered rice.

Mexican Steak Fajitas — KES 1,800

Sizzling beef strips, mushrooms, and bell peppers cooked to perfection in tangy orange fajita sauce. Comes with crispy tortillas, buttery rice, and a side of avocado.

Spicy Tofu Fajitas — KES 1,500

Crispy fried tofu paired with vibrant bell peppers, mushrooms, and zesty orange fajita sauce, accompanied by avocado, tortillas, and buttered rice.



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Pasta Section

Green Pea & Mushroom Gorgonzola Risotto — KES 1,600

Creamy gorgonzola sauce, tender peas, celery, mushrooms.

Prawns Linguine — KES 1,400

A seaside feast of succulent queen prawns and parmesan shavings crafted to satisfy every ocean lover's craving.

Fettuccine Carbonara — KES 1,200

A luscious blend of ham, mushrooms, egg yolk, and creamy parmesan sauce for a classic Italian indulgence.

Chicken Pesto Pasta — KES 1,200

Tender chicken infused with rich basil pesto, served with a choice of pasta or rice.

Ragù alla Bolognese — KES 900

Traditional ragout of mincemeat, tomatoes, celery, carrots, onions and herbs in bolognaise sauce.



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Curries

Chicken Makhani — KES 1,600

Tender chicken pieces marinated and pan-fried, then simmered in a family-secret buttery sauce for a rich, indulgent treat.

Emerald Chicken Curry — KES 1,600

Your choice of green or red curry paste infused with coconut milk, chicken cubes, bell peppers, bamboo shoots, and Thai basil, served with rice.

Mutton Rogan Josh — KES 1,600

Deliciously tender boneless mutton cubes cooked in a spiced brown onion gravy, finished with an aromatic blend of aniseeds and javitri, served with roti and rice.

Shashi Paneer — KES 1,400

Silky cottage cheese simmered in a mild, yogurt-based gravy with onions and cashew nuts for a creamy vegetarian delight.

Mushroom Laja Wab — KES 800

Earthy mushrooms cooked in a rich tomato gravy with fresh ginger and garlic, served with naan and fragrant rice.



Main Entrees

Grilled Salmon Fillet — KES 4,000

Tender grilled salmon paired with cherry tomatoes, peppery arugula, and saffron-infused risotto rice.

Canon of Molo Lamb Chops — KES 2,700

Juicy lamb chops crusted with green butter and served with eggplant caviar, black olive emulsion, mushrooms, and red wine reduction.

Balsamic Pork Chops — KES 2,400

Tender pork chops sealed with sage butter, drizzled with aged balsamic, served alongside charred bell pepper purée, orange reduction, and a sprinkle of crushed nuts.

Grilled Rib Eye Steak 350g — KES 2,800

Perfectly grilled rib eye with herbed potato purée, mushroom sauce, and sautéed snow peas.

Grilled Sirloin Steak 250g — KES 2,500

Tender grilled sirloin steak topped with caramelized onions, mushrooms, herbed gravy, and crispy potato wedges.

Traditional Pan-Seared Beef Fillet 250g — KES 2,500

Locally sourced beef fillet seasoned with garlic and rosemary, paired with arrowroot purée, bok choy in oyster sauce, and mushroom gravy.

Whole Tilapia (Wet/Dry) — KES 2,000

Fresh whole tilapia simmered in a savoury sauce of tomato, onion, and bell pepper, infused with garlic and spices. Served hot with a rich, flavourful gravy that pairs perfectly with ugali, rice, or chapati.

Kenyan Beef Stew — KES 1,800

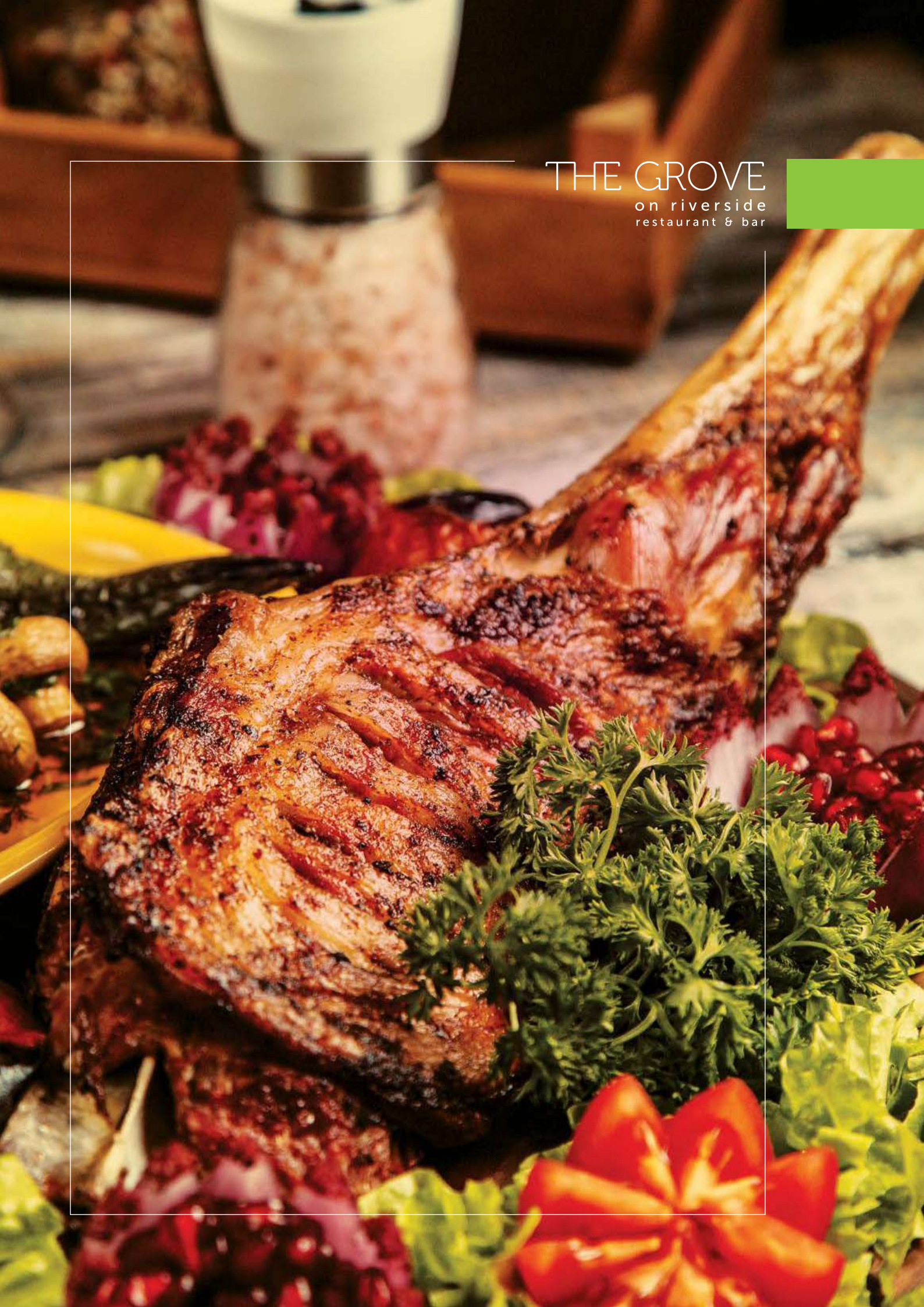
Tender chunks of slow-simmered beef cooked in a rich tomato and onion base, infused with garlic, ginger, and warm spices. Finished with fresh cilantro and served with creamed spinach and the famous local Ugali.

Spicy Grilled Chicken Lemon — KES 1,500

Sweet and tangy lemon-glazed chicken breast served with golden fries for a vibrant flavour experience.

Red Snapper Fillet — KES 1,500

Pan-seared red snapper accompanied by parsley potatoes, garden vegetables, and zesty lemon caper sauce.


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Kiddie Corner

Fish & Chips — KES 1,200

Butter fried fish fillet with French fries, classic tartar sauce and garden salad.

Fish Fingers — KES 1,000

Breaded deep fried fish fillet served with French fries and classic tartar sauce.

Chicken Nuggets — KES 1,000

Breaded chicken tenders served with French fries and cocktail sauce.

Sausage & Chips — KES 800

Soft chips with 2 pieces' sausage (chicken, beef, pork).

Desserts

Chocolate Lava Fudge Cake (serves 2) — KES 1,500

Molten chocolate fudge encased in a rich cake, served with a scoop of ice cream for two.

Torta Tiramisu — KES 1,200

Layers of coffee-soaked Savoyard biscuits, creamy mascarpone cheese, and a dusting of cocoa powder.

Rosemary Crème Brulee — KES 1,000

A luscious custard infused with the delicate aroma of fresh rosemary, crowned with a perfectly caramelized sugar crust for an irresistible blend of creamy and crisp indulgence.

Flaky Lemon Millefeuille — KES 800

Delicate pastry layered with lemon cream spheres, strawberry jelly with basil hints, and coconut truffles.

Seasonal Fruit Cuts — KES 600

A vibrant assortment of fresh, hand-picked fruits in season.





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