



Chefs Notes

On our menus we like to share a little of what is cooking in our minds and ovens. Our dishes change frequently. We are always learning about regional and world cuisines, new techniques and most importantly, what our customers prefer to find on the menu.

LUNCH SPECIALS

(Available 12 noon until 3pm)

Swahili Chicken Wrap

Ksh 1200

Warm Swahili Chicken Strips, wrapped with Watermelon Kachumbari, Sriracha Mayo, Fries

Toasted Kenyan Cheesesteak

Ksh 1300

Sticky Beef Fillet, Melting Cheese, Red Onion Jam, Dijon Mustard Mayo, Crispy Onions, Fries

Coastal Curry Pot

Ksh 1400

Delicately Spiced Chicken simmered in Tomato and Coconut Curry finished with Mango, Coconut Rice, Rolled Pumpkin Chapati

Asian Omelette (P)

Ksh 1200

Baked Soy, Ginger and Dhania Omelette topped with Sticky Pork and Crispy Noodles
(Pork can be substituted)



SNACKS AND STARTERS

(Available All Day)

Swahili Salad

Ksh 1000

Grilled Chicken, Mango, Watermelon Ketchup, Roasted Peanuts

Emara Chicken Wings

Ksh 1300

Sticky Chicken Lollipops, Ketchup, Soy, Honey, Red Onion, Touch of Chilli Oil, Dhania, Watermelon Kachumbari, Fries

Mutton Samosas

Ksh 1000

6 Fried Mutton Samosas, Lemon, Tamarind

Kitengela Ostrich

Ksh 1500

Thinly Carved Ostrich Carpaccio, Quails Eggs, Truffle Custard, Shaved Walnut

Limuru Goats Cheese (V)

Ksh 1000

Twice Baked Goats Cheese Souffle, Apple and Toasted Cashew Nut Salad

Acacia Soup of the Day (V)

Ksh 800

Warm Bread, Cheese Straws and Whipped Butter

Prawn Cocktail

Ksh 1300

Bound in Bloody Mary Mayo, Lettuce, Onion Rings, Iced Fennel

Terrine of Chicken

Ksh 1100

Pressed Chicken Terrine, Mango and Papaya Jam, Chicken Crisp, Curry Mayonnaise

Cassava (V)

Ksh 1000

Deep Fried Cassava and Yam Coconut Rice Balls, Crispy Rocket, Swahili Curry



FROM OUR JOSPER GRILL

Described as the hottest indoor BBQ in the world this oven cooks in excess of 300 Degrees, cooking over red hot coals that locks in all the flavour and smoke of the best BBQ Grill

40 Day Dry Aged Beef Steaks, Sirloin, Rib Eye and T Bone, All Fired in the Josper Grill,

Josper Chicken	Ksh 1400
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Sticky Chicken Thighs, Potato Rosti, Puffed Rice, Creamed Spinach, Watermelon Ketchup

Josper Sirloin	Ksh 2700
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Josper Rib Eye	Ksh 2700
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Josper T Bone	Ksh 2700
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Our Steaks are served with Charcoal Hollandaise, Watermelon Kachumbari
Paprika Fries or Buttery Mash with Beef Gravy

Josper Atlantic Salmon	Ksh 2800
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Shellfish and Leek Risotto, Crispy Potato and Avocado

The Emara Burger	Ksh 1500
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Special Hand Minced Patty of Brisket, Hump Fat, Rump and Sirloin
Josper Grilled Patty, Melting Cheese, Shredded Sticky Rib Meat,
Kenyan Coffee BBQ Sauce, Pickles, Salad, Paprika Fries



FROM THE FARM AND THE SEA

Sharing Platter (P)

Ksh 4000

Josper Grilled Chicken, Sliced Josper Grilled Sirloin, Rack of BBQ Glazed Pork Belly Rib, Watermelon Kachumbari, Sauces, Fries and Buttery Mash with Beef Gravy
(Pork can be substituted)

Chicken Kiev

Ksh 1400

Garlic Butter Stuffed Breast of Chicken, Rosti Potato, Grilled Corn and Red Onion Salsa

Seared Indian Snapper

Ksh 1400

Tempura Battered Snapper Fillet, Tomato Compote, Katsu Curry Sauce, Pickled Onion and Ginger, Vegetable Fried Rice



FROM THE INDIAN KITCHEN

Matter Paneer (V) Home Made Cottage Cheese, Sweet and Sour Gravy, Medium Spiced, Naan, Pickles, Plain Rice	Ksh 1100
Subzi Kholapuri (V) Garden Vegetables, Spicy Onion and Tomato Gravy, Naan, Pickles, Plain Rice	Ksh 1100
Murgh E Tandoor	
Half	Ksh 2300
Whole	Ksh 4200
Indian Classic Marinated Half Chicken in our own Spice Blend, Dry Cooked in the Clay Oven, Served with Naan, Makhani Gravy, Pickles and Jeera Rice	
Bhuna Ghosh Roast Lamb, Mustard Oil, Chaat Masala, Lemon and Onions, Naan, Pickles, Jeera Rice	Ksh 1800
South Indian Style Kingfish Masala Deep Fried Kingfish finished in Spicy Masala and Coconut Gravy, Naan, Pickles, Plain Rice	Ksh 1500
Butter Chicken Chicken Pieces simmered in Rich Tomato Gravy, Fenugreek Leaves, Naan, Pickles, Plain Rice	Ksh 1500
Sides	
Naan	Ksh 200
Stuffed Kulcha	Ksh 250
DhaL Tadka	Ksh 400



FOR DESSERT

Chocolate Tart 'Rocky Road'

Ksh 650

Chocolate Tart topped with Dried Fruits, Smashed Cookies, Marshmallows, White Coffee Ice Cream

Arctic Roll

Ksh 600

Frozen Lemon and Champagne Parfait rolled in Raspberry Sponge, Steeped Red Fruits and Lemon Curd

Ice Cream Sundae

Ksh 600

Bowl of Mixed Home Made Emara Ice Creams topped with Red Fruits, Smashed Cookies and Marshmallows

Rum Baba

Ksh 600

Soaked Rum Baba, Sticky Thika Pineapple, Dehydrated Pineapple, Lime Pineapple Syrup and Whipped Boabab Creme