

Get started with some

FORETASTE

Soup of the day 550

Ask our wait staff about the Chef's daily choice of rich flavored delicious and nutritional soup

Beef Carpaccio 950

Thin slices of beef marinated in mustard, thyme, lime and olive oil accompanied with arugula, parmesan cheese shavings with balsamic dressing

Chili Prawns 1250

Queen prawns sautéed in garlic, lemon and chili with a wedge of freshly baked bread

Garlic Bread and Antipasti  850

A selection of roasted vegetables served with garlic bread

Charcuterie board 1250

Four types of assorted cold cuts and three types of cheese accompanied by pickles, crackers and grissini bread

Sautéed Calamari 1050

Calamari rings sautéed in garlic butter sauce

Salad Bar

Caesar Salad  850

Crispy lettuce, cheese croutons with parmesan shavings and Caesar dressing

Add Chicken strips 400

Add Salmon strips 700

Beet, Butternuts Salad  850

Roasted beetroot, roasted butternut, pumpkin seeds, cherry tomatoes, rocket leaves and carrots in orange dressing

Chickpea Salad  850

Avocado, assorted peppers, tomato, sultanas and mango vinaigrette

Niçoise Salad  950

French beans, tuna fish chunks, olives, potatoes, boiled eggs, cherry tomatoes on a bed of hard lettuce with French vinaigrette

Greek Salad  900

Soft lettuce, cucumber, tomatoes, olives, feta cheese, onions and Italian dressing

Main Course

ROASTON

Morendant Steak 3250

The finest quality grain fed prime aged 21 day beef from Morendat farm in Naivasha (Rift Valley) to your plate

300 grams beef fillet served with a rich pepper jus

Grilled Lamb Chops 1950

300 grams, grilled rosemary and garlic lamb chops

Pork Chops 1950

300 grams, grilled barbecued pork chops served with pineapple salsa

Braised Lamb Shank 2450

350 grams, rosemary infused braised lamb shank

KUKU lane

Chicken Parmesan 1750

Grilled chicken breast topped with tomato and parmesan shavings

Half Capon 1850

Oven roasted half spring chicken marinated in fresh rosemary herbs and olive oil

Chicken Kiev 1550

Deep fried bread crumbed pounded chicken fillet stuffed with herbed butter

 Vegetarian

 Gluten Free

Food may contain allergens. Ask your server for details.

FISH'n'SEAFOOD

Catch of the day 1750

Delight of fresh water fish fillet set on creamed spinach with lemon butter sauce

Fish and Chips 1650

Fish and Chips kubwa 2050

Beer battered fish fillet served with tartar sauce

Grilled King Prawns 2450

Butterflied prawns basted in dill garlic lemon butter sauce

Pan-seared Kingfish 1950

250 grams, seared and marinated in olive oil and lime with cream of capers and dill sauce

Fried whole Tilapia Fish 1750

350 grams, saucy or fried fresh water lake whole tilapia on bone

Pan-seared Salmon 3450

250 grams of grilled salmon fillet served with cream pepper sauce

Sesame crusted Tuna 2750

250 grams of grilled sesame crusted tuna fillet served with soy sauce

Grilled Octopus 2050

Grilled octopus sautéed with garlic butter sauce

Jenga your own

BURGERS

Options of

Beef, Chicken, Fish, Pork or Veg

Ask your server for details

DONE

how you like it

 RARE

Browned over the surface and cool in the middle. This is the steak for the true carnivore.

 MEDIUM RARE

Warm and red to pink in the middle and browned over the surface. Most chefs prefer their steak this way.

 MEDIUM

A firm steak than medium rare, with pink in the middle. A real pleaser.

 MEDIUM WELL

A hint of pink in the middle. Perfect if you would like a slightly juicy steak with no blood.

 WELL

Cooked throughout with no pink, browned and firm. This is a popular request and one we know how to do properly!

Sides

All main course meals come with a side of choice

Seasoned Chips

Cheesy/ Masala/ Mushroom

Home made Chips

Mashed/Roast Potatoes

Naan Bread

Butter/Garlic/Chilli

Steamed Rice

Jeera/ Mushroom

Couscous

Paratha

Roasted Butternut

Ugali

Garden Salad

Onion Rings

Additional sides at KES 350

PIZZA

Margherita  **1050**
Classic Italian with Tomato, mozzarella, basil

Ale Verdure **1050**
Tomato, mozzarella, mushrooms, onions, assorted peppers, sweet corn, olives

Hawaiian **1250**
Tomato, Mozzarella, ham and juicy pineapple chunks

Polo-BBQ **1350**
Tomato, mozzarella, BBQ chicken and grilled onions

Build your own pizza

Extra toppings available **Each at KES 200**

- Bacon
- Parmesan or CheddarCheese
- Pineapple
- Egg
- Chicken
- Mushrooms
- Onions
- Avocado
- Peppers
- Chillies

PASTA

Build your own pasta dish **1300**
Tagliatelle/penne/linguini in either arrabiata, Napolitano or primavera sauce all cooked in tomato base sauce with fresh basil and parmesan cheese shavings

Penne al Pesto Chicken **1450**
Penne pasta tossed in creamy fresh pesto with chicken cubes and parmesan

Carbonara **1450**
Linguini pasta tossed in creamy egg yolk and cheese sauce with garlic, crispy bacon and parsley

Risotto Funghi **1250**
Sautéed risotto in cream of mushroom sauce with parmesan cheese

Tagliatelle ala Bolognese **1400**
Ground beef slow cooked in tomato sauce with parmesan and parsley

Vegetarian Sausage  **950**
fried vegetable sausage in Napoletana sauce with your choice of pasta

Taste OF Asia

Appetizers

Pakorasi  **450**
Fried eggplant in gram flour, onions and mixed Indian spices with condiments

Papadaum (fried or roasted) with Pickles  **350**
Choice of masala or plain papadum served with condiments

Onion and Potato Bhajis  **450**
Fried onions and potatoes in gram flour and mixed Indian spices with condiment

Mains

Falafel and Hummus Pita  **950**
Cucumber, tomato, parsley, scallion, spicy French fries

Murgh Masala **1550**
Choice of chicken, fish or lamb cooked in tomato onion gravy

Madras Curry **1650**
Choice of chicken, fish or lamb cubes in masala spices and finished in onion tomato gravy

Thai Chicken Curry **1650**
Succulent chicken breast in Thai flavors "a must try"

Stir-fried Udon Noodles **1250**
Choice of beef or chicken chinese noodles cooked with cabbage, capsicum, carrots, bean sprouts flavored with sesame oil and soy sauce

Lamb Palak **1450**
Lamb cubes in spinach curry sauce served with condiments and side of choice

SHARERS

Whole oven roasted Capon **2500**
Marinated oven roasted whole capon served with roast potatoes and roasted seasonal vegetables

Chateaubriand Steak **2850**
400 grams, grilled prime steak cooked to your liking served with peppers sauce

Utamu Grill Platter **3450**
Trio of chicken, boerewors sausage and goat ribs

Delicious DESSERTS

Chocolate Brownie **550**
Rich Chocolate fudge brownie sprinkled with sugar dust and vanilla ice cream

Fruit Platter **550**
Assorted fresh tropical fruit cuts

Tangy Key Lime Pie **850**
Lime based dessert made of piecrust and topped with whipped cream

Banana Caramel **550**
Sweet banana mousse cake topped with caramel sauce

Sacher Torte **550**
Exotic chocolate cake with chocolate cake

Apple strudel **550**
Apples in cinnamon in puff pastry

Cold Stone Ice Cream
MINE 500 ML **950**
LIKE IT 150 ML **450**
Choose between Chocolate, Strawberry, French Vanilla or Mint.

Ice Cream toppings at KES 200 each

• Cookies • Candied fruit • Caramel sauce • Chocolate chips

UTAMU
RESTAURANT



@utamurestaurant