

# Jiko

## HOT BEVERAGES

Espresso	<b>150</b>
Cappuccino	<b>250</b>
Café latte	<b>250</b>
Americano	<b>250</b>
Tea	<b>250</b>
<i>Kenyan black, Mixed tea, Jasmine green, chamomile, or fresh mint,</i>	
Masala tea	<b>250</b>
Hot chocolate	<b>250</b>
Fresh ginger with lemon and local honey	<b>250</b>

## AFTER DINNER DRINKS

Porto graham's 10 year	<b>600</b>
Amarula	<b>300</b>
Cognac courvoisier VS	<b>750</b>
Cognac remy martin VSOP	<b>800</b>
Sambuca	<b>400</b>
Grand marnier, drambuie, cointreau	<b>550</b>

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## DESSERTS

Lemon tart topped with raspberries & marshmallows	<b>650</b>
Chocolate mousse served with bailey's ice cream	<b>650</b>
Tiramisu - espresso-soaked ladyfingers with mascarpone cream	<b>650</b>
Macadamia millefeuille, caramelized macadamia nut, whipped cream	<b>650</b>
Tribe sweet sampler – chef's choice	<b>850</b>
Ice cream sundae - choice of chocolate, caramel or strawberry sauce	<b>650</b>
Soufflé - weekly flavour selection (allow 20 minutes)	<b>650</b>
Assortment of house-made ice creams and sorbets	<b>450</b>
Select kenyan cheeses with fresh fruits, honey, and marmalades	<b>650</b>