

Jiko

STARTERS

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| Classic caesar salad , anchovies, bacon, croutons, parmesan shavings | 500 |
| Caprese salad with local mozzarella, plum tomatoes and basil leaves | 600 |
| Fried baby calamari , fennel, orange and capers | 600 |
| Octopus terrine , sautéed potatoes, arugula salad | 600 |
| Braised golden onion with confit, fresh thyme, deep-fried cherry tomatoes, crispy pancetta | 850 |
| Quail sotto mattone, garden salad | 900 |

SOUP

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| Tomato soup with basil-ricotta flan | 500 |
| Minestrone soup with garlic croutons | 500 |
| Spicy seafood soup - selection of local fish and shellfish | 600 |

SANDWICHES

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| Veggie club - grilled yellow peppers, arugula, braised onions, pecorino cheese on focaccia | 900 |
| Tribe club - chicken breast, bacon, lettuce, scrambled eggs in a baguette | 900 |
| Poached boston lobster burger , bean sprouts, lemon-ginger mayonnaise on brioche | 900 |
| Braised beef , caramelised onions, tomatoes, melted brie on ciabatta | 900 |
| Tribe burger - grilled angus beef, sliced beetroot, fried egg, gruyère and pancetta on a kaiser bun | 900 |

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PASTA

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| Fusilli pasta tossed with cherry tomatoes and chillies | 800 |
| Bucatini carbonara , eggs, cream and bacon | 950 |
| Lasagna - house-made pasta, béchamel sauce, beef ragoût, parmesan cheese | 950 |

MAIN COURSE

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| Vegetable wellington with ricotta cheese | 1200 |
| Grilled jumbo prawns , baby artichokes, garlic butter sauce | 1350 |
| Marinated local lamb shank with fresh rosemary, mashed potatoes and peppercorn sauce | 1400 |
| Rib-eye , hand cut, aged for 21 days, with new potatoes and asparagus | 1500 |

EXPRESS LUNCH

(Choice of starter, main course and dessert)

Starters

tomato soup minestrone soup caesar salad caprese salad

Main course

tribe burger fusilli garlic prawns vegetable wellington

Dessert

choice of house-made ice creams and sorbets

Kshs 1500