

SOUPS

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SUPU YA PWEZA

 **Spicy**

best **octopus** soup ever with slow cooked broth and **peanuts**

700

SALADS

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BUSTANI TAMU

 **Chef's choice**

fresh **lettuce**, cherry tomatoes, pickled cucumber, **mangoes** and **avocado** served with a special dressing

850

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RA SALAD

beetroot, avocado, pumpkin seeds, moringa leaves, lettuce, vinaigrette, baobab leaves, okra

900

PASTAS

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TAMBI ALFREDO

creamy **alfredo sauce** over tender pasta topped with succulent **grilled chicken** and savory **mushrooms**

1300

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PENNE ARRABIATA

 **Signature**

fresh **pasta** cooked with in house spicy sauce

1180

SMALL PLATES

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HALLUMI CHOMA

 **Must try**

grilled halloumi, **potato buns**, togarashi mayo, chimichurri, **pickled cucumber**, amka wedges or chared sweet potatoes

1400

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MATATA TACOS

house-made tomato **tortillas** filled with **avocado**, & **mango salsa**, and your choice of **beef** or **chicken**

850

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BAHARI YA BRUSCHETTA

 **+Nutrient packed**

seared sesame crusted **yellow fin tuna**, charred tomatoes, **pickled cucumber**, avocado and spicy mayo on a **potato brioche**

1350

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NG'OMBE MOTO BURGER

 **Chef's choice**

a spicy, juicy **beef patty** with melted **cheese**, **avocado**, topped with caramelized onions, served in toasted **buns**

1450

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KUKU LAINI BURGER

a spicy, juicy **chicken** patty with melted **cheese**, **avocado**, and fried egg, in toasted **buns**

1350

BOWLS

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KUKU SHEREHE

marinated chicken cubes, sweet glazed carrots, marinated bok choy, crispy onion rings, fluffy **coconut rice**

1350

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JUA KALI

 **Spicy**

spicy **battered chicken**, **vegetable rice**, honey-glazed carrots, crisp lettuce

1300

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KARIBIA SHANGAZI

 **Spicy**

tender **pulled beef**, creamy **kidney beans**, earthy **mushrooms**, **cumin rice**, avocado, crisp bell peppers

1300

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MCHANGANYIKO WA SOKO

 **Spicy**

marinated **beef fillet**, fresh tomatoes, tangy pickled cucumbers, sautéed carrots and **sesame rice**, fried shallot

1450

FILLING PLATES

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NYAMA MANGA

 **best seller**

seared **pepper steak** with creamy **mashed potatoes**, vegetable medley, and green peppercorn sauce.

2160

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AMKA POKE BOWL

 **Signature**

avocado, **spiced mango**, spicy mayo, **pickled cucumber**, marinated broccoli, **roasted carrots**, rice or sweet potato, glazed chicken,pulled beef or chickpeas

1500

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KONDOO CHOMA

 **Signature**

pan seared tender **lamp chops**, with fresh mint herb and garlic sauce

2250

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KUKU PANDA

grilled chicken stir-fry , **roast potatoes**, marinated broccoli, aromatic glaze

1480

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SAMAKI WA SIKU

 **Must try**

pan-fried catch of the day **fish fillet**, roasted veggies, lemon grass cream, **steamed rice**

1650

SHAREABLE PLATTERS

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CHOMA PLATTER

succulent **beef fillet**, marinated **lamb chops**, dip-fried **chicken**, french fries and kachumbari

5500

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MBUZI CHOMA PLATTER

grilled kenyan style **goat** meat with creamed spinach, kachumbari and ugali

3750

SIDES

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CHIPS MASALA

500

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VIAZI KARAI

500

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CUMIN RICE

250

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STEAMED VEGETABLES

250

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VIAZI WEDGES

350

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AMKA FRIES

350

SNACK CORNER

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MABAWA YA NDOTO

baked **wings** with a soy & honey glaze

1000

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TWENDE PWANI

two beef **samosas**, **viazi karai**, crispy sweet **plantain** served with fresh green lettuce and tamarind dip

950

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SAMOSA PLATTER

four savory pastries filled with spicy minced beef, leeks, carrots, garlic, chili, and coriander, served with fries and kinaro sauce

850

DESSERT

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EMBE CHEESECAKE

dreamy **vanilla cheesecake** on a biscuit base topped with a rich **mango or blueberry** ganache

550

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BROWNIE TAMU

moist chocolate **brownie** topped with a **berry compote**, **chocolate soil** with ice cream

650

*Add a scoop of vanilla gelato at KES 200

A

Amka (*ahm-kah*) · Wake up

B

Bahari (*bah-hah-ree*) · Ocean

Baraka (*bah-rah-kah*) · Blessing

Bustani (*boo-stah-nee*) · Garden

C

Choma (*cho-mah*) · Grilled

D

Dagaa (*dah-gah*) · Small fish

E

Embe (*em-beh*) · Mango

J

Jenga (*jen-gah*) · Build

Jeera (*jee-rah*) · Cumin

Jibini (*jee-bee-nee*) · Cheese

Jua (*joo-ah*) · Sun

Jua Kali (*joo-ah kah-lee*) · Hot sun

K

Kaka (*kah-kah*) · Brother

Karai (*kah-rah-ee*) · Fried

Karibu (*kah-ree-boo*) · Welcome

Karibia (*kah-ree-bee-ah*) · Come closer

Kaisari (*kai-sah-ree*) · Caesar

Kondoo (*kon-doh*) · Lamb

Kuja (*koo-jah*) · Come

Kuku (*koo-koo*) · Chicken

L

Laini (*lah-ee-nee*) · Tender

M

Mabawa (*mah-bah-wah*) · Wings

Mabeste (*mah-bes-teh*) · Best friends

Malindi (*mah-leen-dee*) · A coastal town in Kenya

Manga (*mah-ngah*) · Black pepper

Matata (*mah-tah-tah*) · Trouble

Mbaazi (*m-bah-zee*) · Pigeon peas

Mbuzi (*m-boo-zee*) · Goat

Mchanganyiko (*m-chah-ngah-nee-koh*) · Mix

Mchaimchai (*m-chah-ee-m-chai*) · Savory or tangy

Mlima (*m-lee-mah*) · Mountain

Moto (*moh-toh*) · Fire / Spicy

KAMUSI · DICTIONARY

Café
AMKA

Eat Good · Feel Good

N

Na (*nah*) · And / With

Nanasi (*nah-nah-see*) · Pineapple

Ndoto (*n-doh-toh*) · Dream

Ng'ombe (*ng-om-beh*) · Cow / Beef

Nyama (*nyah-mah*) · Meat

Nyama Manga (*nyah-mah mah-ngah*)
· Meat with black pepper

Nyanda (*n-yahn-dah*) · Highlands

Nyepue (*nyeh-pweh*) · Light

P

Panda (*pahn-dah*) · Climb / Grow

Poa (*poh-ah*) · Cool

Pwani (*pwa-nee*) · Coast

Pweza (*pwe-zah*) · Octopus

S

Safari (*sah-fah-ree*) · Journey

Samaki (*sah-mah-kee*) · Fish

Samosa (*sah-moh-sah*) · Samosa

Siku (*see-koo*) · Day

Shehe (*sheh-heh*) · Sheikh

Shangazi (*shahn-gah-zee*) · Aunt

Shambani (*shahm-bah-nee*) · Farm

Siri (*see-ree*) · Secret

Soko (*so-koh*) · Market

Supu (*soo-poo*) · Soup

T

Tambi (*tahm-bee*) · Pasta

Tamasha (*tah-mah-shah*) · Festival

Tamu (*tah-moo*) · Sweet

Tele (*teh-leh*) · Abundant

Twende (*twen-deh*) · Let's go

V

Viazi (*vee-ah-zee*) · Potatoes

W

Wa (*wah*) · Of

SCAN TO
EXPLORE OUR MENUS

