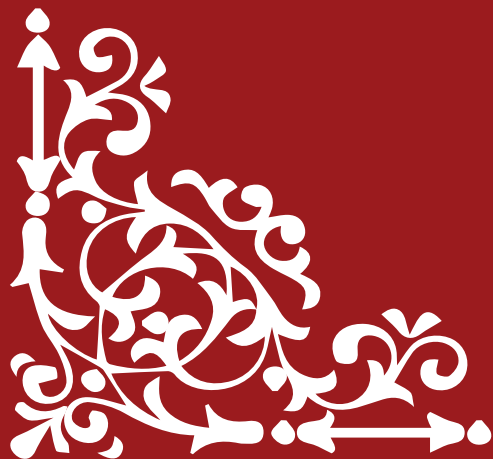


Argyle Grand
Hotel[®]
Nairobi Airport

WARIDI RESTAURANT
(All Day Dining Menu)



APPETIZERS / SALADS

Organic Green Salad, Mixed | 1300

Lettuce, tomato confit, artichokes, micro herbs, sherry vinaigrette (V)

Authentic Greek Salad | 1900

Roma tomatoes, cucumber, red onion, green bell peppers, black olives, feta cheese & herb dressing (V)

Argyle`s Cobb Salad | 2500

Grilled chicken, mesculn lettuce, avocado, boiled egg, cherry tomatoes, crispy bacon, capers (P,E)

Caesar Salad

Romaine hearts, garlic croutons, caesar dressing, shaved parmesan cheese, cherry tomatoes (P,C,D)

Grilled chicken breast | 2000

Grilled tiger prawn | 2500

Grilled beef stripes | 2000

Avocado & Prawn Salad | 2600

Avocado mousse, grilled prawns, mint olive oil, orange foam (shellfish)

Smoked Salmon Platter | 2300

Served with toast, onions and capers (F)

FROM THE SOUP KETTLE

Creamy Tomato Soup | 1100

Chive mascarpone, basil and grissini (D,V)

Baked Mushroom Cappuccino | 1300

Forest mushrooms, roasted velouté, crispy bruschetta and fresh herbs (D,V)

Chicken Sweet Corn Soup | 1000

Clear chicken broth with sweet corn (S)

Kenyan Beef Bone soup | 1100

Beef cubes, carrots and leeks (CL)

HEARTY FILLINGS

Falafel Burger | 1200

Deep fried patty made from ground chickpeas, fresh herbs & spices stuffed in pita bread with lettuce, tomato, tahina (V,G,N)

House Veggie Burger | 1200

Chickpea, garden peas, sweet potatoes & coriander patty, toasted white burger bun, mustard mayo, lettuce, tomato (V,G,M)

Mile High Burger | 2300

Char-broiled pure beef burger with onion jam, gherkins, lettuce, tomato, on sesame bun, melted with cheddar cheese. (D,G)

Southern Fried Chicken Burger | 2000

Sesame bun, lettuce, tomato, fried chicken breast coated in Bbq sauce, pickles, mayonnaise dip (G,E,M)

Philadelphia Cheese Steak Sandwich | 1900

Beef tenderloin and cream cheese on toasted warm loaf with tomatoes, lettuce, pickled gherkins and bell pepper (G,D)

The Argyles' Club Sandwich | 1800

The all-time favorite sandwich of bacon, chicken breast, eggs, lettuce, tomato on toasted whole wheat or white bread (G,P,E)

All sandwiches and burgers are served with French fries, or mesclun salad

PASTA "CREATE YOUR OWN"

The finest durum wheat pasta with your choice of sauce
fettucine, penne, spaghetti or fusilli

With Your Favorite Sauce:

Pomodoro -tomato and basil sauce (V) | 2100

Pesto -basil and pine nut cream sauce (V,N,D) | 2300

Carbonara -garlic, parmesan cream sauce, bacon and egg (P,D,E) | 2300

Aglio olio -olive oil, garlic and dried chilli (V) | 2100

Bolognese -slow braised meat ragout (CL) | 2300

ARGYLES' TASTE OF INDIA

Fry ups & Nibbles

Choice of Paneer -Achari/ Haryali/Tikka/Malai | 1650

Cottage cheese cooked in clay oven (D)

Vegetable Hara Bhara Kebab | 1650

Deep fried patties made from mixed vegetables and spinach (G,C)

Mutton Seekh Kebab | 1800

Cylindrical patties made with seasoned ground meat grilled on a skewer

Chicken Malai Tikka | 1800

Chicken cubes marinated with cashewnut, cheese & cream, roasted in a clay oven (D,N)

King Prawns Lehsuni | 3200

Char grilled garlic flavored prawns cooked to perfection

MAINS

Paneer Butter Masala | 1400

Cottage cheese simmered in rich gravy (D,N,V)

Dhal Tadka/Makhani | 1650

Rich lentil gravy cooked in homemade butter (D,V)

Vegetable Kolhapuri | 1650

Mixed vegetables in a thick, spiced gravy (V)

Chicken Tikka Masala | 2400

Succulent chicken pieces tossed with Indian spices in rich gravy (N)

Goan Fish Curry | 2000

Fish cooked in Goan spices (D)

Mutton Rogan Josh | 2400

Braised mutton in gravy flavoured with garlic, ginger, and aromatic spices

Prawns' Masala | 3200

Prawns tossed in green spices and coated with masala (C,D)

Vegetable Biryani | 1900

Rice dish with vegetables, pickles, and spices (V,D)

Chicken Biryani | 2500

Indian style chicken biryani from the northern plains, served with raita, pickles and poppadum (D)

Mutton Biryani | 2500

Indian style mutton biryani from the northern plains, served with raita, pickles and poppadum (D)

(All curries are served with butter rice/naan/chapati/roti)

GOURMET FARE (CONTINENTAL)

Mushroom and Garden Pea Risotto | 1900

Sauteed in a spicy pesto sauce, crispy seaweed (D)

Thai Green Cegetable Curry | 1900

Green coconut curry, pok choy, tofu, bamboo shoots, ginger, broccoli with jasmine rice

Nasi Goreng | 3000

Indonesian chicken fried rice with chicken sate, peanut dip and sunny side up egg (N,E,G)

British Style Fish & Chips | 2200

Beer battered tilapia fillet, mushy peas, malt vinegar, chips, and tartar sauce (E,G)

Grilled Jumbo Prawns | 3500


Herb marinated brushed with lemon garlic butter and cilantro, double cooked fries, young vegetables (C)

Lobster, "Argyle`s Style" | 3500

Flamed marinated lobster, snacked with Swahili spices, spring onion, chilli & lime, French fries, maltase sauce (C,E)

Salmon With Green Olive, Parmesan and Brioche Crust (200g) | 3800

Boiled potatoes, parsnip puree, broccoli & caper raisin sauce (G,D)



Red Snapper Fillet “a la Plancha” | 3200

Cast iron pan seared with water cress and pea puree, potato mash, glazed peas, shot of bouillabaisse with pernod butter (F,C,D)

Fresh Deep-Fried Lake “Ngege” | 2800

Crispy whole tilapia | ugali | spinach | light tomato sauce | kachumbari (D)

Moroccan Lamb Shank (Our signature dish) | 3800

12 - hour braised lamb shank with dates, apricot, almonds, rose water, served with couscous, pinoir noir lamb glaze (N)

 **THE ART OF THE JOSPER** 

JOSPER COAL GRILL OVEN: Heating up to 500°C, the Josper is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is 100% local and grass fed from our famous Kenyan ranches.

Herb Crusted Rack of Lamb | 3800

Served with glazed pok choy, maxim potato, mint jus (M,G)

Tenderly Grilled Spring Chicken | 2400

Served with homemade fries, young vegetables, merlot reduction (S,DG)

Pepper Encrusted Beef Fillet 250gm(21 day wet aged) | 3000

Beef fillet crusted in black pepper, potato fondant, and mushroom puree (D)

Rib-eye Steak 350gm(21 day wet aged) | 3500

Herb roast potatoes, market vegetables, merlot reduction

T-Bone Steak 350gm(21 day wet aged) | 3500

Homemade fries, selected vegetables, harsh peppercorn sauce (D)

Char-grilled Pork Chops | 2500

Homemade fries, vegetables sauté, apple-sage sauce (D,)

 **THE SIDE DISHES** 


Broccoli with garlic & chilli | 500 - Steamed rice | 500

Sautéed spinach | 500 - Mashed potatoes with garlic & onion | 500

Garlic bread | 500 - Homemade fries | 500 - Seasonal salad | 500

Mushroom with thyme & garlic | 500 - Chapati or plain naan | 500

Cheese naan | 500



“CHILDHOOD MEMOIRS” -THE 5 SENSES SWEET FIX

Hazel Nut Chocolate Roulade With Vanilla Gelato | 1600

Deconstructed brownie, fresh berries, dark soy, cocktail cherries, chocolate sauce, passion syrup, micro flowers (N,D,E,G)

Green Tea Infused Crème Brulee | 1400

Molded creme brulée, berry coulis, sponge, white chocolaté snow, 100% callebaut chocolaté shard, caramelized sugar (D,E)

Bite of Chocolate Heaven | 1500

Lava cake, meringues, berry coulis, vanilla crumble, fresh berries, vanilla gelato, orange tuile (E,D,G)

New York Baked Cheese Cake | 1500

Caramel glaze, vanilla crumble, fresh berries, berry coulis, tuile (E,D,G)

Sticky Toffee Pudding | 1600

Warm dates pudding, toffee, almond ice-cream, vanilla crumble, fresh berries, toffee sauce (E,D,G)

Choco-Liquor and Salted Caramel Layers | 1500

Honey comb tuile, mango lychee, pineapple, rum, syrup, berries (E,D,G)

Pâté Choux au Framboise | 1500

Fresh raspberries, candied rose petal, Berry tuille (E,D,G)

Cheese Platter Selection | 2200

Assorted cheese selection (D)

Décadence of Fresh Seasonal Fruits | 1200

Market fresh cut fruits

TEA

Kenyan Tea | 550

Herbal Tea | 550

Iced Tea | 550

COFFEE

House Coffee | 500

Latte | 600

Cappuccino | 500

Espresso | 400

Espresso Machiato | 450

ICED COFFEE

Iced Coffee | 600

Iced Americano | 500

Bon Appétit

Allergens (V-vegetarian | P-pork | N-nuts | C-crustaceans | D-dairy | G-gluten | CL-celery | E-eggs | F-fish | M-mustard | S-sulphur)

The above rates are in Ksh and inclusive of all government taxes

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