Sierra
WINE BAR AND GRILL



FOOD MENU

Starters and Salads

BRAISED OXTAIL BRUSCHETTA Red Wine, Caramelized Onions, Pickled Onions	KSH 950
SZECHUAN PEPPER SQUID Avocado, Lime and Red Chilli Mayo or Thai Red Curry, and Lime	KSH 1000
(N) GRILLED PORK AND FENNEL SAUSAGES Cashew Nut Romesco, Pickled Fennel	KSH 950
(V) PUMPKIN SOUP Parmesan, Leek, Cashew Nut & Coriander Pesto, Grated Parmesan, Garlic Croutons	KSH 900
CHICKEN WINGS Tomato, Green Chilli, Ginger and Soy Glaze, Blue Cheese Dressing	KSH 1250
SMOKED SAILFISH BRUSCHETTA Jalapeno Mayonnaise, Pickled Onions	KSH 950
PANKO BREADED PRAWNS Wasaabi and Pickled Jalapeno Mayonnaise, Lemon Zest	KSH 1500
CRAB & FETA SAMOSAS Green Chilli and Tomato Chutney,Lime	KSH 1200
(N) Braised Beef Rib Spring Rolls Miso Cabbage, Leeks, Massaman Curry Sauce	KSH 900
CEASAR SALAD Butter Poached Chicken,y Bacon, Garlic Croutons, Truffle Parmesan Dressing, Shaved Parmesan	KSH 1700
(V) SUN DRIED TOMATO SALAD Feta Cheese, Black Olives, Grilled Aubergine, Asparagus (while in season)and Pesto Dressing	KSH 1500

Main Courses



PAN ROASTED NILE PERCH Feta Cheese Rösti, White Wine and Lemongrass Velouté, Salsa Verde	KSH 2250
(V) SPICED CAULIFLOWER Coconut Braised Lentils, Cauliflower Velouté, Coriander Rice	KSH 1550
(N) GRILLED SALMON Orange Soy Glaze, Carrot and Cashew Puree, Spiced Beetroot	KSH 3750
DORPER LAMB Szechuan Style Red Braised Lamb,Capsicum, Honey, Red Chilli and Soy, Jasmine Rice	KSH 2250
PAN ROASTED CHICKEN Carrot and Coconut Puree, Orange Kosho, Glazed Carrots	KSH 2250
BRAISED ANGUS BEEF Red Curry, Coconut, Mint and Coriander Sauce, Jasmine Rice	KSH 1950
GRILLED PORK RIBS Caramelized Onions, Orange Miso BBQ Glaze	KSH 1900
SHORT RIB RICE BOWL Caramelized Onion, Pumpkin Veloute	KSH 1200
SALMON RICE BOWL Koshikari Rice, Carrot And Cashew Veloute, Soy Reduction	KSH 1700

Gourmet Burgers

Grass Fed Angus Beef From Timau

BACON CHEESE — KSH 1800
180g Beef Patty, Bacon, Gouda, Jalapeno Mayonnaise

BLUE CHEESE — KSH 1800
180g Beef Patty, Blue Cheese Cream, Dijon Mustard Mayonnaise,
Beer Battered Onion Rings

FRENCHIE — KSH 1700
180 g Beef Patty, Caramelized Onions, Dijon Mustard, Gouda

WAGYU — KSH 1800
180 g Beef Patty, Miso Bone Marrow Cream, Tempura Onions Rings

STEAK MENU

We source our Angus Beef from Timau, where the steers are grass fed for a year before processing , where the steers are grain fed for their final 6 months before slaughter.
The carcasses are then aged at our butchery for 14 to 28 days.

ANGUS PEPPER STEAK — KSH 3250
250 g Dry Aged Beef, Brandy, Dijon Mustard and
Peppercorn Sauce

ANGUS FILLET STEAK — KSH 3250
Red Wine Reduction, Caramelized Onions,
Tempura Onion Rings, Cauliflower Puree

ANGUS T – Bone Steak — KSH 4800
500g Aged Beef, Mushroom, Dijon or Blue Cheese Sauce

Grilled Steaks

We serve our Steaks with a choice of Dijon Cream, Blue Cheese Sauce, or Truffled Mushroom Sauce.

ANGUS SIRLOIN STEAK (250G) — KSH 3250

ANGUS RIB EYE STEAK (300G) — KSH 3750

RUMP STEAK (250G) — KSH 3250

SIDE DISHES — KSH 500
Creamed Spinach, Green Salad, Seasonal Vegetables, Chips, Potato Wedges
Mashed Potatoes, Coriander Rice, Beer Battered Onion Rings

(V) – Vegetarian

(N) – Contains Nuts.





DESSERT

BASIL ICE CREAM — KSH 1050
Fresh Strawberries, Pistachio Praline

STICKY TOFFEE PUDDING — KSH 1050
Vanilla, Rum and Caramel Sauce, Vanilla Ice Cream

CHOCOLATE AND COFFEE STOUT CAKE — KSH 1050
Salted Caramel Ice Cream, Belgian Chocolate Sauce

AMARULA ICE CREAM — KSH 1050
Chocolate Crumb, Belgian Chocolate Mousse

WHITE CHOCOLATE CRÈME BRULÈE — KSH 1050
Marinated Strawberries, Ginger and Lemongrass Syrup

