FOOD MENU

Sierra
WINE BAR AND GRILL



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
(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
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

PASTA

Braised Beef Red Wine Braised Beef, Smoked Bacon, Pappardelle, Aged Parmesan	KSH 1500
Prawn Linguine Leek and White Wine Cream, Fresh Tomato, Linguine, Garlic Chilli Butter	KSH 1500
(V) Mushroom Sauteed Mushroom, Miso Butter, Pappardelle, Aged Parmesan	KSH 1500

MAIN COURSES



PAN ROASTED NILE PERCH Feta Cheese Rösti, White Wine and Lemongrass Velouté, Salsa Verde	KSH 2250
(N) GRILLED SALMON Orange Soy Glaze, Carrot and Cashew Puree, Spiced Beetroot	KSH 3950
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



KENYAN BEEF

We source all our beef from the rich grasslands of Laikipia and dry age our cuts at our own butchery before being processed for our restaurants.

GOURMET BURGERS

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

MUSHROOM — KSH 1950
Smash 2 X 100g Patties, Mushroom Duxelle, American Cheese

GRILLED CHICKEN — KSH 1800
Tarragon Salsa Verde, Avocado, Bacon

STEAK MENU

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

ANGUS FILLET STEAK — KSH 4800
Red Wine Reduction, Caramelized Onions, Tempura Onion Rings, Cauliflower Puree

ANGUS T – Bone Steak
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 3950

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,Spiced Broccoli and Cauliflower, Roasted Carrots and Salsa Verde



(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

