Sierra
WINE AND TAPAS

FOOD MENU



Grilled Cheese Sandwiches

LAIKIPIA STEAK Angus Short Rib, Caramelized Onion, Cheddar Cheese	KSH 1200
CUBAN Slow Cooked Pork Belly, Bacon, Caramelized Onion, Browns Brie	KSH 1200
(V) MUSHROOM AND LEEK Mushroom Puree, Sauteed Leeks and Mushrooms, Cheddar Cheese	KSH 1200
DORPER LAMB Slow Roasted Lamb Neck, Roasted Red Pepper, Cheddar Cheese	KSH 1200
(V) CAPRESE Basil Pesto, Tomato Jam, Tomato, Mozarella	KSH 1200
MARINATED CHICKEN Basil Pesto, Tomato Jam, Mozarella	KSH 1200

Sliders (2 per potion)

AGED ANGUS BEEF Bacon and Cheese or Blue Cheese Tempura and Onion	KSH 1300
LAMB Jalapeno Mayonnaise, Cumin Gouda, Salsa Verde	KSH 1300

Tapas

(N) PATATAS BRAVAS Roasted Garlic Aioli, Cashew Nut Romesco	KSH 900
SALT AND PEPPER CALAMARI Red Curry, Coconut and Lime Dressing	KSH 1000
LAMB MEATBALLS Smoked Paprika and Tomato, Mint and Coriander Salsa	KSH 1100
SMOKED SAILFISH BRUSCHETTA Jalapeno Mayonnaise, Pickled Onions	KSH 1100
CHICKEN WINGS Green Chilli, Ginger and Soy, Blue Cheese Dressing	KSH 1250
TILAPIA TEMPURA Hass Avocado Guacamole, Sriracha Mayonnaise	KSH 1150
(N) BRAISED BEEF RIB SPRING ROLLS Miso Cabbage, Leeks, Massaman Curry Sauce	KSH 900



Soup & Salads

CEASER SALAD Butter Poached Chicken, Parmesan, Garlic Croutons	KSH 1700
(V) SUN DRIED TOMATO Asparagus, Aubergine, Feta, Basil Dressing	KSH 1500
(V) LEEK AND COCONUT SOUP Miso, Coriander Salsa Verde, Garlic Croutons	KSH 900

PEPPER STEAK — KSH 3250
Aged Angus Beef, Brandy and Dijon Sauce

RUMP STEAK — KSH 3250
Dry Aged Angus Rump Steak, Mushroom or Blue Cheese Cream

RIB EYE STEAK — KSH 3950
Dry Aged Rib Eye Steak, Mushroom or Blue Cheese Cream

SIRLOIN STEAK — KSH 3250
Dry Aged Sirloin Steak, Mushroom or Blue Cheese Cream

DENVER STEAK — KSH 2750
Dry Aged Denver, Thyme, Tarragon and Leek Butter Sauce

WAGYU BURGER — KSH 1800
180g Dry Aged Beef Patty, Miso Bone Marrow Cream, Tempura Onion Rings, French Fries

(N) GRILLED SALMON — KSH 3950
Orange and Soy Glaze, Cashew Nut Romesco, Miso Cabbage

(N) GRILLED CHICKEN — KSH 1800
Spicy Soy Bean Glaze, Cauliflower Puree, Spiced Cauliflower

(V) (N) SPICED CAULIFLOWER — KSH 1100
Cauliflower Puree, Mint and Pine Nut Dressing, Shaved Parmesan

BRAISED BEEF — KSH 1950
Thai Red Curry, Coconut, French Beans, Red Capsicum

SIDES — KSH 500
Chips, Coleslaw, Onion Rings, Green Salad, Potato Wedges, Mash Potatoes, Rice, Steamed Vegetables and Creamed Spinach

(V) – Vegetarian
(N) – Contains Nuts

Dessert

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

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



