

SIERRA POP UP

STARTERS & SALADS

Braised Oxtail Bruschetta

Red Wine, Caramelised Onions, Pickled Onions

Szechuan Pepper Squid

Avocado, Lime and Red Chilli Mayo or Thai Red Curry and Lime

(V) Cauliflower Soup

Parmesan, Leek and Mushroom Bruschetta, White Truffle Oil

Chicken Wings

Tomato, Green Chilli, Ginger and Soy Glaze,
Blue Cheese Dressing

Smoked Sailfish

Jalapeno Mayonnaise, Pickled Onions

KShs.

950

1000

900

1250

950

MAIN COURSES

(N) Grilled Salmon

Orange Soy Glaze, Carrot and Cashew Puree, Spiced Beetroot

3750

Wagyu X Boran From Laikipia

We source all our beef from our farm in Laikipia where we breed Boran Steers crossed with Wagyu Genetics from Australia. The Steers are fed on a diet of Grass and Maize for 350 days before they are harvested. We then dry age whole carcasses for 14 to 35 days before being butchered inhouse daily.

Gourmet Burgers

Bacon Cheese 180 g Beef Patty, Bacon, Gouda, Jalapeno
Mayonnaise

Wagyu 180 g Beef Patty, Miso Bone Marrow Cream, Tempura
Onions Rings

KShs.

1800

1800

By Sierra Restaurants

SIERRA POP UP

STEAK MENU

KShs.

Pepper Steak

250 g Dry Aged Beef, Brandy, Dijon Mustard and Peppercorn Sauce 2950

Grilled Steaks

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

Angus Sirloin Steak (250g) 3250

Angus Rib Eye Steak (300g) 3750

Rump Steak (250g) 3250

Side Dishes

Creamed Spinach, Green Salad, Seasonal Vegetables, Chips, Mashed Potatoes, Coriander Rice, Beer Battered Onion Rings 500

(V) - Vegetarian

(N) Contains Nuts

DESSERT

KShs.

Sticky Toffee Pudding

Vanilla, Rum and Caramel Sauce, Vanilla Ice Cream 1050

Chocolate and Coffee Stout Cake

Salted Caramel Ice Cream, Belgian Chocolate Sauce 1050

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