

FOOD MENU

TAPAS

	Kshs.
(N) Patatas Bravas Roasted Garlic Aioli, Cashew Nut Romesco	900
Salt and Pepper Calamari Red Curry, Coconut and Lime Dressing	1000
Lamb Meatballs Smoked Paprika and Tomato, Mint and Coriander Salsa	1100
Smoked Sailfish Bruschetta Jalapeno Mayonnaise, Pickled Onions	1100
Chicken Wings Green Chilli, Ginger and Soy, Blue Cheese Dressing	1250
Tilapia Tempura Hass Avocado Guacamole, Sriracha Mayonnaise	1150

SALADS

	Kshs.
Ceaser Salad Butter Poached Chicken, Parmesan, Garlic Croutons	1700
(V) Sun Dried Tomato Asparagus, Aubergine, Feta, Basil Dressing	1500

GRILLED CHEESE SANDWICHES

	Kshs.
Laikipia Steak Sandwich Angus Short Rib, Caramelized Onion, Gouda Cheese	1200
Cuban Sandwich Slow Cooked Pork Belly, Bacon, Caramelized Onion, Browns Brie	1200
(V) Mushroom and Leek Sandwich Mushroom Puree, Sauteed Leeks and Mushrooms, Chilli and Chive Cheddar	1200
Dorper Lamb Sandwich Slow Roasted Lamb Neck, Roasted Red Pepper, Cumin Gouda	1200
Marinated Chicken Basil Pesto, Tomato Jam, Mozarella	1200
(V) Caprese Basil Pesto, Tomato Jam, Tomato, Mozarella	1200

SLIDERS (2 per portion)

	Kshs.
Aged Angus Beef Bacon and Cheese or Blue Cheese Tempura and Onion	1300
Lamb Jalapeno Mayonnaise, Cumin Gouda, Salsa Verde	1300

SIERRA SIGNATURE DISHES

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.

	Kshs.
Boran x Wagyu	
Pepper Steak Aged Beef, Brandy and Dijon Sauce	3250
Rump Steak Dry Aged Rump Steak, Mushroom or Blue Cheese Cream	3250
Rib Eye Steak Dry Aged Rib Eye Steak, Mushroom or Blue Cheese Cream	3750
Sirloin Steak Dry Aged Sirloin Steak, Mushroom or Blue Cheese Cream	3250
Wagyu Burger 160g Dry Aged Beef Patty, Miso Bone Marrow Cream, Tempura Onion Rings, French Fries	1800
(N) Grilled Salmon Orange and Soy Glaze, Carrot and Cashew Puree, Spiced Beetroot	3750
(N)Grilled Chicken Spicy Soy Bean Glaze, Cauliflower Puree, Spiced Cauliflower	1800
(V) (N) Spiced Cauliflower Cauliflower Puree, Mint and Pine Nut Dressing, Shaved Parmesan	1100
(V) Beetroot Chips Pumpkin Puree, Marinated Feta	1100
Sides Chips, Coleslaw, Onion Rings, Green Salad, Mash Potatoes, Rice, Steamed Vegetables and Creamed Spinach	500

(V) – Vegetarian

(N) – Contains Nuts

DESSERT

Sticky Toffee Vanilla Caramel Sauce, Vanilla ice Cream	Kshs. 1050
Chocolate Stout Cake Belgian Chocolate Sauce, Salted Caramel Ice Cream	1050