



THE SAFARI LARDER

Take Away Food Menu

BITINGS & SNACKS

Samosas

Feta Cheese, Pumpkin and Spinach (V)
Spiced Beef

150/-
each

Safari Larder Sharing plate

Beetroot Houmous, Tzatziki, Smoked Eggplant and
Marinated Olives with Crispbreads (V)

650/-

Freshly Made Soups (Served with focaccia bread)

Butternut, Carrot & Ginger (V)
Zanzibari Chicken

500/-

550/-

Nyama Choma Skewers (GF)

Beef or chicken marinated in spices and
coconut milk ready to cook

450/-
for 3 pieces
1,000/-
for 10 pieces

Smoked Trout Pate

Using local trout and for 3-4 to share
Comes with homemade crackers and bread

1,100/-



FROZEN MEALS

Traditional Kenyan Beef Stew

With ugali and chapatis

1,000/-

Meatballs Tagliatelle

In a rich tomato sauce with homemade pasta

1,250/-

Chicken Curry

In a coconut and cashewnut sauce with jeera rice and chapatti

1,200/-

Yellow Dhal (V)

Delicately spiced and finished with yoghurt and spinach

1,100/-

Bean Chilli (V)

Spicy Mexican style chilli with red and black beans and served with tortilla wraps

1,000/-

Chickpea Tagine (V)

A Moroccan style stew served with couscous

600/-



DESSERT

Chocolate Brownie

Goey and rich with dark chocolate and macadamia nuts

550/-

Apple Pie Samosas

Crispy parcels filled with spiced apples and deep fried

450/-

