



GALAXY RESTAURANT

A-LA-CARTE MENU



STARTERS

TANDOORI MARINATED CHICKEN SALAD	1,000
Tandoori marinated Chicken breast, grilled and served with crisp assorted Lettuce and Mango salsa	
PRAWNS AVOCADO	1,500
3pcs Queen Prawns served with Avocado, diced Tomatoes, Onion, green Beans and Cucumber all tossed in Cocktail sauce.	
HEARTY HEALTHY TUNA SALAD	900
Assorted Lettuce, Tomato wedges, Mango, Cucumber, Avocado, green Beans, pitted black Olives, and chunks of Tuna, dressed with Lemon Vinaigrette.	
CHINESE DUCK SALAD	1,500
Honey and Hoisin Glazed Duck breast set on a bed of fried spicy Egg Noodles.	
SMOKED SALMON	1,900
Paired with Prawns and Dill, this is a treasured dish for lunch, dinner and even breakfast devoured with creamy scrambled Egg.	
MIXED SALADS	800
A vegetarian Salad of grilled sweet Peppers, Onions, iceberg Lettuce and Tomatoes, with Balsamic reduction and Melba toast.	

FARMERS HOUSE CORNER

BEEF TENDERLOIN	1,900
180 grams Fillet of Beef, grilled to your liking, served with Onion, Mushrooms, Tomato leafy Spinach and roast Potatoes.	
SEVEN OLD WIVES STEAK	1,900
180 grams chunk Steak, char grilled, butter basted, served with sautéed Mushrooms, Onions, grilled Tomato, roast Potatoes and mild Pepper sauce.	
CHRISPY SHREDDED BEEF	1,500
A very popular Szechuan dish, typical of the chewy textured food, fried with the minimum of sauces to convey the seasonings.	
BRAISED OXTAIL	1,800
230 grams braised in fine stout Guinness flavored smooth sauce, served with spring Onion, Mashed potatoes and Vegetables.	
BBQ RIB OF BEEF	1,800
Home style cooked, served with roast Potato, and Kachumbari (Tomato & Onion Salad).	
ROAST GOAT RIBS (TYPICAL KENYAN DISH)	1,650
Served with sautéed Spinach and Ugali.	
LAMB SHANK	1,650
Braised Lamb shank, with spring Lyonnaise Potatoes and Vegetables.	
PORK SPARE RIBS	1,700
Cooked in a Honey, Soy and Ginger glaze, served with spring Onion mashed Potatoes.	
PORK CUTLET	2,800
Grilled Pork cutlets on Honey glazed Butternut wedges with Vegetables	

SOUPS

CHINESE CHICKEN, SWEETCORN & MUSHROOM SOUP	700
Almost clear with Egg ribbons, Mushrooms and Sweet corn, the real taste comes out when finished with spring Onions.	
TOM KHAI GAI SOUP	700
Thai Chicken Soup with Lemon Grass, Ginger and Coconut Milk.	
BUTTERNUT SQUASH SOUP	700
Roasted squash in Olive oil and Herbs, simmered in vegetable stock and pureed to the right consistency, served with Garlic herbed Croutons.	
FRENCH ONION SOUP	700
Made a la minute, to ensure freshness and consistency served with Cheese croutons.	
RICH FISH STEW	800
The richness of this soup comes from both the sauce and the fish included in it, the ingredients include Saffron, Garlic, Tomato, Onion and Parsley, which compliments teh catch of the day.	
CLEAR VEGETABLE SOUP	700
Onions, Carrots, Courgettes, green Beans and Spinach tossed together and finished with clear vegetable broth.	

POULTRY CORNER

CHICKEN CORDON BLEU	1,600
1960 First American Cordon blue recipe, Ham and Cheese stuffed Chicken breast.	
CHILI CHICKEN	1,500
Shredded Chicken, green and red Chili, served in a Potato nest on a bed of sautéed Spinach.	
CHICKEN DANIA	1,500
Chunky Chicken on the bone served with Chapatti and Rice.	
GRILLED HALF SPRING CHICKEN	1,500
Pane (bread crumbed) Chicken in a basket served with home-cut fries and Kachumbari salad.	
CHICKEN ENVELOPE	1,600
Chicken breast grilled and topped with Leeks, Bacon and Mozzarella Cheese served with Paprika Potato wedges.	
CHICKEN KORMA	1,650
Chunky boneless Chicken, cooked in mild Curry sauce, served with Rice, Poppadum and Chapattis.	
STIR FRIED CHICKEN	1,650
Shredded Chicken sautéed in Hoisin, Thai sweet Chili, Sesame oil, and Capsicum, served with Onion fried Rice.	

LAKES, SEAS AND OCEANS

FRESH TILAPIA FILLET	1,700
Pan seared Fish fillet, skin-on, set on a bed of Saffron crushed Potatoes with Kalamata Olives, Onions and Tomato topped with Guacamole, served with a mild fish Pepper sauce.	
TAWA FISH	1,600
Marinated in Coriander, Turmeric, Garam Masala, fresh Chili and Curry leaves, pan seared, served with boiled Parsley Potatoes.	
DARNE OF KING FISH	1,700
Seasoned with white Pepper, Lemon juice, Sea Salt, Grilled and served with Parsley Potatoes, mild sautéed Spinach and Mushroom sauce.	
SOY AND KENYA HONEY GLAZED SALMON	2,500
Crisp glazed Atlantic Salmon, served on a bed of fresh Bok Choy, Parsley Potato, Lemon wedge and topped with Guacamole.	
PRAWNS CURRY	2,000
Prawns cooked in Curry sauce, served with Chapatti, Poppadum and Raita sauce.	
TRADITIONAL ENGLISH FISH AND CHIPS	1,500
Fish fillet, Beer buttered, served with home cut fries, Tartar sauce, Lemon wedge and Kachumbari salad.	
BOILED HALF TILAPIA	1,500
With seasonal Vegetables, Potatoes and slivers of Spinach in a pool of its own juice, served with white Rice.	
FILLET OF ROCK COD	1,800
Pan seared fillet, set on finely crushed Saffron Potatoes, sautéed Spinach, topped with black Olive tapenade and drizzled with Basil Oil and Saffron sauce.	
SEAFOOD STEW	2,000
Calamari, Prawns, and fresh Salmon fillet, sautéed in Onions, Garlic, white Wine and finished with fresh Cherry Tomatoes and Chive served with plain Rice	

VEGETERIAN CORNER

ALOO KASHMIRI	1,200
Stuffed Indian Potatoes cooked in Curry sauce, served with Naan Bread, Plain white Rice and Natural Yoghurt.	
DAL TADKA	1,200
Gently simmered yellow Lentil stew served with Chapatti, Poppadum, Rice and Raita.	
STIR FRIED VEGETABLES	1,200
Pan Asian style, fried Vegetables with Hoisin sauce, Soy sauce, sweet Chili and seasonal Vegetables served with Rice or Noodles.	
CHILI PANEER	1,500
Paneer cooked in mild Curry sauce, served with Chapatti, Rice and Raita.	
FIERY POTATO AND VEGETABLE STEW	1,000
Cubed Potatoes, Carrots, Courgettes and Peas in red hot Chili served with Sour cream, Chapatti and Rice.	

BURGER CORNER

GOURMET BURGER	1,700
200 grams Beef patty, topped with Cheese, Bacon, and fried Eggs, set on a bun, served with home cut fries.	
CHEESE BURGER	1,500
200 grams Beef patty topped with Cheese, served with Home cut fries.	
CHICKEN BURGER	1,500
Set on shredded Ice Berg Lettuce with Mayonnaise, and burger garnishes, served with Paprika Potato wedges	
BEEF BURGER	1,500
200 grams Beef burger set on a bed of Sesame Bun served with home cut fries.	

PASTA CORNER

SPAGHETTI BOLOGNESE	1,200
Minced meat ragout with Spaghetti, Parmesan Cheese and Focaccia Bread.	
PENNE ALFREDO	1,200
Sautéed with white Onions, Garlic, a touch of white wine, Parmesan Cheese and finished with a light Béchamel sauce.	
FUSILI PASTA WITH VEGETABLES	1,200
Cooked in a creamy Mushroom sauce with mixed seasonal Vegetables.	
PENNE ARRABBIATA	1,200
One of the fastest, yet most delicious pasta whose marinated sauce, a classic Arrabbiata recipe, that include ingredients such as Tomatoes, Onion, Garlic, Olive oil, Oregano and Basil.	

DESSERT

MACADAMIA NUT TART	800
Sweet tart filled with Macadamia nuts, topped with Vanilla Ice cream	
STICKY TOFFEE PUDDING	800
Steamed Dates pudding served with Coffee Ice cream.	
CARAMALIZED DUTCH APPLE STEAMED PUDDING	800
Apple pie is the most famous of Apple deserts, and very British Apples mixed with Cinnamon, Cloves, Lemon and Sultana topped with Vanilla Ice cream.	
FROZEN WHITE CHOLATE MOUSSE	800
Rich iced parfait, topped with dried Figs soaked in Port Wine, served with Raspberry coulis.	
LEMON CHEESE CAKE	850
Built from the bottom up, with a tasty crust, made complete with a Cheese cake filling.	
FRESH FRUIT PLATTER	700
Carved fresh seasonal fruit with Yoghurt.	



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...the Only One!***

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