



Batík^{Cafe}

Gigiri Box Park, Runda, Nairobi
0793 47 2233

Snacks



Golden Fries	320
Omena Bites	120
Chicken Balls	450
Banana Fritters	320



Tumeric Fried Chicken	450
Waffle with Butter	480
(Raspberry or Strawberry toppings)	



Chicken Curry Puffs	380
Red Bean Puffs	320
Roti Kaya	280
(Coconut Jam & Butter on toast)	



Desserts

Banana Fritter Ice Cream

Batter Fried Bananas with Chocolate or Strawberry Topping 450



Red Bean Vanilla Ice Cream

Red Bean with Chocolate or Strawberry Topping 450

Snow of Killimanjaro

Finely shaved ice with syrup flavours, corn and red beans 450



Malaysian Fried Noodles

Flat Rice noodles fried in garlic and chili with your choice of: -

Beef	880
Chicken	880
Egg	680



Curry Laksa

Coconut curry, noodles with Chicken and Fried Tofu



880

Minced Beef Noodles

Served with PokChoi, and Beef Ball soup accompanied with a sweet chili sauce



880

Roti Canai

2 Flakey Malaysian style parathas served with daal and tamarind chutney



560

Fried Tilapia

Your choice of Wet or Dry fry served with Ugali, Rice or Chapati



880

Pirate's Tamarind Fish

Tilapia fried and garnishes with Tamarind paste served with Ugali, Rice or Chapati.



950

Meat Fries

Your choice of Beef, Chicken or Sliced Beef Liver in a tomato based sauce served with Ugali, Rice or Chapati



880

Shawarma

Marinated Chicken or Lamb wrapped in our special toasted bread.



580

Fried Rice

Beef	680
Chicken	680
Egg	480



Chicken Wings

Wings accompanied by Caramalised Onion



720

Dishes

Hainanese Chicken Rice

Flavoured rice and marinated roasted chicken, soup served with our special chili sauce



880

Congee

Rice porridge garnished with string ginger, spring onions, chicken balls accompanied by a special chili fish sauce



680

* add 100 for Salted egg

Devil's Curry

Chicken curry, potatoes, mustard seeds, ginger and spices served with rice



880

Captain's Curry

Chicken breast in a lemon and chili sauce with sauteed onions served with rice



880

Mutton Soup

Chunks of Mutton and Potatoes served hot



680

Beef Burger

Beef Burger	550
with Cheese	600
with Fries	700



Nasi Lemak Rendang

Beef or Chicken cooked in coconut, lemongrass, spices served with coconut rice and a fried egg



950

Ukrainian Dumplings

Ukrainian verenky with potato filling served with butter and greek yogurt



950

Briyani

Chicken or Beef special briyani



880

Chicken Strips Salad

Fresh selected greens with breaded strips of chicken with your choice of dressing



650

SODAS @ 150

Coke
Coke Zero
Sprite
Fanta Orange
Fanta Blackcurrant
Fanta Passion
Soda Water
Tonic

Healthy Drinks

Hibiscus Juice	150
Ginger Drink	150
LemonGrass	150
Water 500ml	120
Water 1 ltr	240
Mango Juice	250
Passion Juice	250
Orange Juice	280

HOT DRINKS

Black Coffee/Tea	180
White Coffee	200
Kenyan Milk Tea	200
Malaysian Bubbly Tea	
(Teh Tarik)	250
Cappuccino	220
Masala Tea	220
Hot Chocolate	250
Flavoured Tea	250
Dawa	220

French Press Coffee

Black 230 White 280

Iced

Vietnamese Iced Coffee
@ 280

Milkshakes

(Vanilla, Chocolate,
Strawberry, Mango, Banana)
@ 380

Banana Smoothies

(with Raspberry or Strawberry)
@380



Alcoholic Drinks

Beers

	300ml	500ml
Tusker Malt	- 330	360
Tusker Lite	- 330	360
Tusker Larger	- 330	360
Balozi	-	360
Heineken	- 360	410
Guinness	- 350	380
Baccardi Breezer	- 390	
Savanah Dry	- 390	
Tusker Cider	- 390	

Whiskey & Spirits

JW Red (Single)	- 220
JW Black (Single)	- 290
JW Red Btl (750m)	- 5,100
JW Black Btl (750m)	- 6,800
JW Black Btl (1 ltr)	- 8,800
Gilbey's Gin (Single)	- 180
Gilbey's Gin (Bottle)	- 4,000
Tequila (Single Shot)	- 220
First Guild Vodka	- 180
First Guild Btl (700ml)	- 3,800
Celcius Vodka	- 120
Celcius Btl (500ml)	- 2,500

Wine



Red (Single)	- 500
White (Single)	- 500
Wine Carafe	- 1,400
Wine Btl (750m)	- 2,300

Cockage (per bottle)

Wine	- 1,000
Liquor (below 700ml)	- 1,000
Liquor (above 701ml)	- 2,000

All pictures are for illustration purpose only. Actual presentation may differ.

MALAYSIA

Malaysian cuisine consists of cooking traditions and practices found in Malaysia, and reflects the multi-ethnic makeup of its population. The vast majority of Malaysia's population can roughly be divided among three major ethnic groups: Malays, Chinese and Indians. The remainder consists of the indigenous peoples of Sabah and Sarawak in Malaysian Borneo, the Aboriginies of Peninsular Malaysia, the Peranakan and Eurasian creole communities, as well as a significant number of foreign workers and expatriates.



As a result of historical migrations, colonisation by foreign powers, and its geographical position within its wider home region, Malaysia's culinary style in the present day is primarily a melange of traditions from its Malay, Chinese, Indian, Indonesian, Filipino and indigenous Bornean and Aboriginies, with light to heavy influences from Arab, Thai, Portuguese, Dutch and British cuisines, to name a few. This resulted in a symphony of flavours, making Malaysian cuisine highly complex and diverse. The condiments, herbs and spices used in cooking vary thus creating an array of flavours unmatched by other cultures.

An Adventure in Taste