



***Argyle*** Grand  
Hotel ®

## WARIDI RESTAURANT

(All Day Dining Menu)



## APPETIZERS / SALADS

### Organic Green Salad, Mixed | 1300

Lettuce, tomato confit, artichokes, micro herbs, sherry vinaigrette (V)

### Authentic Greek Salad | 1900

Roma tomatoes, cucumber, red onion, green bell peppers, black olives, feta cheese & herb dressing (V)

### Argyle`s Cobb Salad | 2500

Grilled chicken, mesculin lettuce, avocado, boiled egg, cherry tomatoes, crispy bacon, capers (P,E)

### Caesar Salad

Romaine hearts, garlic croutons, Caesar dressing, shaved parmesan cheese, cherry tomatoes (P,C,D)

### Grilled chicken breast | 2000

### Grilled tiger prawn | 2500

### Grilled beef stripes | 2000

### Avocado & Prawn Salad | 2600

Avocado mousse, grilled prawns, mint olive oil, orange foam (shellfish)

### Smoked Salmon Platter | 2300

Served with Toast, Onions and Capers (F)

## FROM THE SOUP KETTLE

### Creamy Tomato Soup | 1100

Chive Mascarpone, Basil and Grissini (D,V)

### Baked Mushroom Cappuccino | 1300

Forest mushrooms, roasted velouté, crispy bruschetta and fresh herbs (D,V)

### Chicken Sweet Corn Soup | 1000

Clear chicken broth with sweet corn (S)

### Kenyan Beef Bone soup | 1100

Beef cubes, carrots and leeks (CL)

## “CHILDHOOD MEMOIRS” -THE 5 SENSES SWEET FIX

### Hazel Nut Chocolate Roulade With Vanilla Gelato | 1600

Deconstructed brownie, fresh berries, dark soy, cocktail cherries, chocolate sauce, passion syrup, micro flowers (N,D,E,G)

### Green Tea Infused Crème Brulee | 1400

Molded creme brulée, berry coulis, sponge, white chocolaté snow, 100% Callebaut chocolaté shard, caramelized sugar (D,E)

### Bite of Chocolate Heaven | 1500

Lava cake, meringues, berry coulis, vanilla crumble, fresh berries, vanilla gelato, orange tuille (E,D,G)

### New York Baked Cheese Cake | 1500

Caramel glaze, vanilla crumble, fresh berries, berry coulis, tuille (E,D,G)

### Sticky Toffee Pudding | 1600

Warm dates pudding, toffee almond ice-cream, vanilla crumble, fresh berries, toffee sauce (E,D,G)

### Choco-Liquor and Salted Caramel Layers | 1500

Honey comb tuille, mango lychee, pineapple rum syrup, berries (E,D,G)

### Pâté Choux au Framboise | 1500

Fresh raspberries, candied rose petal, Berry tuille (E,D,G)

### Cheese Platter Selection | 2200

Assorted cheese selection (D)

### Décadence of Fresh Seasonal Fruits | 1200

Market fresh cut fruits

### Bon Appétit

Allergens (V-vegetarian | P-pork | N-nuts | C-crustaceans | D-dairy | G-gluten | CL-celery | E-eggs | F-fish | M-mustard | S-sulphur )

The above rates are in Ksh and inclusive of all government taxes

### Red Snapper Fillet “a la Plancha” | 3200

Cast iron pan seared with water cress and pea puree, potato mash, glazed peas, shot of bouillabaisse with pernod butter (F,C,D)

### Fresh Deep-Fried Lake “Ngege” | 2800

Crispy whole tilapia | ugali | spinach | light tomato sauce | kachumbari (D)

### Moroccan Lamb Shank (Our signature dish) | 3800

12 - hour braised lamb shank with dates, apricot, almonds, rose water, served with couscous, pinoir noir lamb glaze (N)

## THE ART OF THE JOSPER

JOSPER COAL GRILL OVEN: Heating up to 500°C, the Josper is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat. All our beef is 100% locally and grass fed from the famous Kenyan ranches.

### Herb Crusted Rack of Lamb | 3800

Served with glazed pok choy, maxim potato, mint jus (M,G)

### Tenderly Grilled Spring Chicken | 2400

Served with homemade fries, young vegetables, merlot reduction (S,DG)

### Pepper Encrusted Beef Fillet 250gm(21 day wet aged) | 3000

Beef fillet crusted in black pepper, potato fondant, and mushroom puree (D)

### Rib-eye Steak 350gm(21 day wet aged) | 3500

Herb roast potatoes, market vegetables, merlot reduction

### T-Bone Steak 350gm(21 day wet aged) | 3500

Homemade fries, selected vegetables, harsh peppercorn sauce (D)

### Char-grilled Pork Chops | 2500

Homemade fries, vegetables sauté, apple-sage sauce (D)

## THE SIDE DISHES

Broccoli with garlic & chilli | 500 - Steamed rice | 500

Sautéed spinach | 500 - Mashed potatoes with garlic & onion | 500

Garlic bread | 500 - Homemade fries | 500 - Seasonal salad | 500

Mushroom with thyme & garlic | 500 - Chapati or plain naan | 500

Cheese naan | 500

## HEARTY FILLINGS

### Falafel Burger | 1200

Deep fried patty made from ground chickpeas, fresh herbs & spices stuffed in pita bread with lettuce, tomato, tahina (V,G,N)

### House Veggie Burger | 1200

Chickpea, garden peas, sweet potatoes & coriander patty, toasted white burger bun, mustard mayo, lettuce, tomato (V,G,M)

### Mile High Burger | 2300

Char-broiled pure beef burger with onion jam, gherkins, lettuce, tomato, on sesame bun, melted with cheddar cheese. (D,G)

### Southern Fried Chicken Burger | 2000

Sesame bun, lettuce, tomato, fried chicken breast coated in Bbq sauce, pickles, mayonnaise dip (G,E,M)

### Philadelphia Cheese Steak Sandwich | 1900

Beef tenderloin and cream cheese on toasted warm loaf with tomatoes, lettuce, pickled gherkins and bell pepper. (G,D)

### The Argyles' Club Sandwich | 1800

The all-time favorite sandwich of bacon, chicken breast, eggs, lettuce, tomato on toasted whole wheat or white bread (G,P,E)

All sandwiches and burgers are served with French fries, or mesclun salad

## PASTA “CREATE YOUR OWN”

The finest durum wheat pasta with your choice of sauce  
fettucine, penne, spaghetti or fusilli

### With Your Favorite Sauce:

Pomodoro -tomato and basil sauce (V) | 2100

Pesto -basil and pine nut cream sauce (V,N,D) | 2300

Carbonara -garlic, parmesan cream sauce, bacon and egg (P,D,E) | 2300

Aglio olio -olive oil, garlic and dried chilli (V) | 2100

Bolognese -slow braised meat ragout (CL) | 2300

## ARGYLES' TASTE OF INDIA

### Fry ups & Nibbles

#### Choice of Paneer -Achari/ Haryali/Tikka/Malai | 1650

Cottage cheese cooked in clay oven (D)

#### Vegetable Hara Bhara Kebab | 1650

Deep fried patties made from mixed vegetables and spinach (G,C)

#### Mutton Seekh Kebab | 1800

Cylindrical patties made with seasoned ground meat grilled on a skewer

#### Chicken Malai Tikka | 1800

Chicken cubes marinated with cashewnut, cheese & cream, roasted in clay oven (D,N)

#### King Prawns Lehsuni | 3200

Char grilled garlic flavored prawns cooked to perfection

## MAINS

#### Paneer Butter Masala | 1400

Cottage cheese simmered in rich gravy (D,N,V)

#### Dhal Tadka/Makhani | 1650

Rich lentil gravy cooked in homemade butter (D,V)

#### Vegetable Kolhapuri | 1650

Mixed vegetables in a thick, spiced gravy (V)

#### Chicken Tikka Masala | 2400

Succulent chicken pieces tossed with Indian spices in rich gravy (N)

#### Goan Fish Curry | 2000

Fish cooked in Goan spices (D)

#### Mutton Rogan Josh | 2400

Braised mutton in gravy flavoured with garlic, ginger, and aromatic spices

#### Prawns' Masala | 3200

Prawns tossed in green spices and coated with masala (C,D)

#### Vegetable Biryani | 1900

Rice dish with vegetables, pickles, and spices (V,D)

#### Chicken Biryani | 2500

Indian chicken style biryani from the northern plains, served with raita, pickles and poppadum (D)

#### Mutton Biryani | 2500

Indian mutton style biryani from the northern plains, served with raita, pickles and poppadum (d)

*(All curries are served with butter rice/naan/chapati/roti)*

## GOURMET FARE ( CONTINENTAL )

#### Mushroom and Garden Pea Risotto | 1900

Sauteed in a spicy pesto sauce, crispy seaweed (D)

#### Thai Green Cegetable Curry | 1900

Green coconut curry, pok choy, tofu, bamboo shoots, ginger, broccoli with jasmine rice

#### Nasi Goreng | 3000

Indonesian chicken fried rice with chicken sate, peanut dip and sunny side up egg (N,E,G)

#### British Style Fish & Chips | 2200

Beer battered tilapia fillet, mushy peas, malt vinegar, chips, and tartar sauce (E,G)

#### Grilled Jumbo Prawns | 3500

Herb marinated brushed with lemon garlic butter and cilantro, double cooked fries, young vegetables (C)

#### Lobster, "Argyle`s Style" | 3500

Flamed marinated lobster, snacked with Swahili spices, spring onion, chilli & lime, French fries, maltase sauce (C,E)

#### Salmon With Green Olive, Parmesan and Brioche Crust (200g3800

Boiled potatoes, parsnip puree, broccolini & caper raisin sauce (G,D)