

Pistachio by Masala Twist

A refined fusion of Indian and Middle Eastern flavors — where every dish is rooted in culture, spice, and soul.

Menu Overview

Our menu is thoughtfully curated into four categories:

- **Starters**
- **Mains**
- **Sides**
- **Desserts**

Each section blends classic heritage with modern presentation and flavor.

Our Story

At Pistachio, food is more than flavor — it's a feeling. Founded by the team behind Masala Twist, we offer a modern approach to Indian and Lebanese cuisine in a space designed to be warm yet refined.

Core Values

- **Freshness** — Daily-sourced ingredients prepared with care
- **Culture** — Flavors inspired by rich heritage
- **Experience** — Each dish is a chapter in a larger story

Featured Dishes (Chef's Picks)

Dish	Description	Price
Braised Mutton Champ Maple Kokum Glaze	Goat rack braised in maple and kokum syrup, infused with garcinia indica from Maharashtra	—

Chilli Chicken	Boneless chicken tossed in spicy semi-dry sauce with spring onions	Ksh1410
Prawns Kolapuri	Prawns sautéed in bold, spicy Kolapuri masala	Ksh580
Fish Chilli Fry	Red snapper marinated in Chinese spices, fried and tossed with bell peppers and lemon	Ksh1300
Chicken Biryani	Long-grain basmati rice with tender chicken and aromatic spices sealed in a deg	Ksh780
Chicken Biryani (Makhani Style)	Tandoori boneless chicken in rich makhani gravy with fenugreek	Ksh1050
Mac & Cheese Arancini	Italian-inspired macaroni dumplings served with zesty tomato salsa	Ksh520
Chilli Garlic Button Mushrooms	Mushrooms in dry chili spice mix with spring onions	Ksh320

Starters

Begin your meal with bold, flavorful bites.

- **Pesto Kebab** — Basil pesto kebabs with roasted walnuts, almonds, and cashew nuts (Jain-friendly).
- **Chilli Chicken** — Crispy fried chicken in a fiery Indo-Chinese sauce of garlic, soy, and chili.
- **Chilli Garlic Button Mushrooms** — Button mushrooms tossed in garlic and chili, topped with spring onions.
- **Fish Chilli Fry** — Chinese spice-marinated red snapper, fried and tossed with vegetables and lemon.
- **Mac and Cheese Arancini** — Cheesy macaroni dumplings with tangy tomato salsa.

- **Braised Mutton Champ Maple Kokum Glaze** — A rich starter featuring goat rack and kokum syrup.

Mains

Our mains are crafted for full-bodied flavor and soul-satisfying richness — spanning vegetarian and non-vegetarian offerings.

- **Paneer Tikka Masala** — Grilled paneer cubes in creamy, spiced tomato gravy.
- **Hand Pulled Butter Chicken Makhani** — Tandoor-grilled chicken in silky makhani sauce with fenugreek.
- **Hyderabadi Chicken** — Succulent chicken pieces simmered with signature spices of Hyderabad.
- **Prawns Kolapuri** — Spicy prawn preparation made with in-house Kolapuri masala.
- **Pan Toss Masala Shrooms Truffle Haze** — Assorted mushrooms tossed in garlic cream and truffle oil.
- **Paneer Bhurji** — Stir-fried cottage cheese with tomato, onion, coriander and chilies.
- **Amritsari Malai Kofta** — Rich khoya dumplings in cashew gravy; Jain-friendly on request.

Sides

Complement your meal with soft breads, fragrant rice, and refreshing accompaniments.

- **Naan** — Tandoor-baked hand-stretched bread with smoky char.
- **3 Cheese Naan Basil Butter** — Naan stuffed with mozzarella, parmesan, and cheddar, finished with basil butter.
- **Jeera Rice** — Fragrant basmati rice tempered with roasted cumin and ghee.
- **Plain Steam Rice** — Lightly steamed fluffy basmati rice.
- **Mushroom Corn Rice** — Rice with mushrooms, corn, and warm Indian spices.
- **Cucumber & Mint Raita** — Yogurt blended with cucumber and mint to cool the spice.

Desserts

Close with indulgent, nostalgic treats.

- **Pistachio Ice Cream** — Creamy, nutty ice cream with luxurious texture and crunch.
- **Malai Kulfi** — Classic Indian ice cream with condensed milk, cardamom, and pistachios, frozen on sticks.
- **Gulab Jamun** — Soft dumplings soaked in rose and cardamom syrup.
- **Gajar Halwa** — Warm dessert of grated carrots slow-cooked in ghee and milk, topped with nuts.
- **Indian Masala Chai Ice Cream** — Ice cream infused with chai spices: cardamom, cinnamon, clove, and tea essence.
- **Assorted Ice Cream** — Mixed flavors served chilled with mint garnish.

Guest Reviews

“The butter chicken is absolutely phenomenal. Flavorful, rich, and unforgettable.” – Aisha K. “Loved the ambiance and warm service. Definitely coming back.” – David M.

Visit Us

Address: 14 Riverside Drive, Nairobi

Phone: +254 712 345678

Email: info@pistachionairobi.com

Opening Hours

- Mon–Fri: 11:00 AM – 10:00 PM
- Sat–Sun: 12:00 PM – 11:00 PM

Reservations

Book your dinner experience in just a few clicks via our website, or reach out using the contacts above.

Feedback

We value every guest's voice — you'll find a feedback form on our website to share your thoughts.