
RIBS



RHYTHM

MENU



NYAMA

EACH RIB DIFFERENT TUNE

EXPERIENCE



RIBS & RHYTHM

EACH RIB DIFFERENT TUNE

STARTERS

THAI BEEF SALAD.

1,200

Spicy Flavorful Salad

Cherry Tomatoes, Onion julienne, Sim Sim, Fancy Lettuce, Beef Steak,
Cucumber Half Moons Drizzled with Balsamic Reduction and Plaza
Vinaigrette, Garlic Bread Heart

CHICKEN ROULADE.

1,800

Spicy Flavorful Salad

Rolled Chicken stuffed with Supreme Stuffing on a Rich Beet and
Rosemary Reduction

FRIED MUTTON GOUJONS.

1,800

Fried Mutton mince enhanced with Traditional Indian Spices
Served with Green Chutney and Tamarind Sauce

STARTER PLATTER 1.

2,500

A Combination of a duo of fish fingers, Chicken Satay, chilly Chicken
Drumettes
Served with aioli and assorted Dipping

STARTER PLATTER 2.

2,800

A Combination of Southern fried Chicken Diamonds, a Duo of Beef
Skewers, Mutton skewers
Served with a variety of dipping sauces

STARTER PLATTER 3.

2,800

A Combination of mutton Seekh kebab, Chicken Seekh Kebab and
Fish Tikka
Served with a Variety of Sauces



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ENTRES.

LAMB RIBS

THE SKY VIEW OPENER.

2,000

Char grilled lamb ribs caped with caramelized onions
Served with paprika wedges

THE CAJUN RENDITION.

2,000

Slow roasted lamb ribs coated with Cajun spice
Served with sweet potato fries

SWEET PEPPER SUN DOWNER.

2,000

Slow braised lamb ribs in pepper sauce
Served with steamed rice and a sweet pepper crown

COCONUT MINT RIBS.

2,200

Lamb ribs Coated with Mint and Coconut Roasted
Served with Plantain

BEEF RIBS

WINE DRUNKEN AND MUSHROOM DELIGHT.

2,200

Delicately simmered and sliding of the bone beef ribs caped with
mushrooms
Served with tomato couscous and its own Jew

STICKY BBQ.

2,200

Slowly braised beef ribs in a rich sweet and tangy but sticky sauce
Served with sautéed potatoes

CHARRED BEEF RIBS.

2,200

Carefully Grilled to Specification Beef Ribs
Served with Plantain and a Rich Thyme Reduction

PARMESAN RIBS.

2,600

Delicately Crusted with a Charred Finish Beef Ribs
Served with Honey Sweet Potato Fries

STEAKS

THE PRIDE OF SABAKI.

2,200

Tender rib eye steak Grilled to your liking
Served with herbed potato squash and mushroom sauce

PLAZA CHIMICHURI.

2,200

Perfectly layered rib eye with chimichurri Grilled over broccoli
florets
Served with roast potatoes and mushroom sauce

SIRLOIN STEAK.

2,200

Tender Juicy Sirloin Steak Grilled to perfection
Served with Broccoli Florets and Smooth Sweet Potato Mash and
Red Wine Reduction

BEEF FILLET STEAK.

2,200

Tender to the core grilled juicy beef Tenderloin
Served with Seasonal Vegetables and creamy Mash, Red wine
Reduction



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CHEFS SPECIAL

BEEF WELLINGTON.

4,500

Prime Beef Fillet Encased in a Puff Paste Leaf with a Rolling of Mushroom Duxelle and Spinach, Carved at your Table with Red Wine Reduction, Marrow on Bone.

SIZZLER STEAK

6,000

Grilled to your Liking and Stripped Live with an Accompanying Sauce on the Sizzler and Stir-Fried Vegetables, Brandy Flambé.

RACK OF LAMB

8,000

Tender to the core Grilled Lamb Rib Eye done to your liking done live and sliced on the table with Seasonal Vegetables and Two Sides of your Choice.

PLATTERS

RIBS MEAT UP

5,500

Combination of Beef Ribs, Lamb Ribs, lamb Shoulder chops
Served up with two Sides of your Choice.

RHYTHM PLATTER.

6,500

A Variety of Charred Chicken, Choma Sausage, Beef Ribs, Lamb Ribs.
Served with Assorted Sauces and two Sides of your Choice.

MASTER PLATTER

8,000

Charred Journey of Lamb Ribs, Beef Ribs, Chicken, Lamb Shoulders,
Beef fillet and Red Snapper Fillet.
Served with Assorted Sauces and three Sides of your Liking.



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DESSERT

WALNUT CHOCOLATE BROWNIE.

2,000

Warm Rich Chocolate Cake Enhanced with Star anise, Cinnamon Sticks and Cloves on a Sizzler Drizzled with a Rich Chocolate Sauce.

MOLTEN LAVA CAKE

1,800

Hot stream of a Choco Mix Flowing from a Semi Solid sponge with a Scoop of Ice Cream.



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