

**MONDAY TO FRIDAY - SATURDAY 11AM TO 11PM**  
**SUNDAY - BRUNCH 12 NOON TO 4PM | AL-ACARTE 5PM TO 11PM**

## SMALL PLATES

### Vegetarian

Vegetable samosa, <i>mala and cucumber dip (4pcs)</i>	Ksh 350
Coconut cassava balls, <i>mango mint and corriander dip</i>	Ksh 350
Ugali fries, <i>garlic sauce (8 pcs)</i>	Ksh 350
Viazi karai, <i>spicy tomato salsa</i>	Ksh 350
Sweet potato, feta & garden peas croquette, <i>peanut &amp; ginger dip</i>	Ksh 350
Tusker paneer & mushroom chapati parcel	Ksh 500

### Non vegetarian

Coconut crusted calamari, <i>hot &amp; sweet mayo</i>	Ksh 850
Beef samosas, <i>pineapple chutney (4 pcs)</i>	Ksh 450
Chicken wings (8pcs)	Ksh 950
<i>Choice of sesame, honey and mustard, spicy siriracha or crispy fried</i>	
Shrimps 65, <i>crispy chapati tortillas and guacamole</i>	Ksh 1300

## SMALL PLATES COMBOS

Ugali fries, coconut cassava balls and vegetable samosa (v)	Ksh 1000
Beef samosa, sweet potato croquettes and honey pepper chicken wings	Ksh 1200
Grilled mshikaki platter ( <i>beef, chicken, lamb kofta</i> )	Ksh 1500

## SHAMBA LA MAMA

Organic garden salad	Ksh 500
<i>lettuce, cucumbers, olives, cherry tomatoes, mushrooms, baby corn, citrus &amp; mustard vinaigrette</i>	
Samburu water melon salad	Ksh 600
<i>Avacado, cashewnuts, mint leaves, samburu cream cheese dressing</i>	
Grilled halloumi & green apple salad	Ksh 600
<i>Grilled halloumi, red radish, green apple, rocket, tomatoes, basil, balsamic &amp; citrus emulsion</i>	
Grilled market vegetables salad	Ksh 500
<i>Peppers, carrots, zucchini, onion, baby eggplants, crumbled goat cheese, mint &amp; lime yoghurt</i>	
Roasted pumpkin & feta salad	Ksh 600
<i>Baby spinach, pumpkin seeds, peppers, balsamic &amp; honey dressing</i>	

Add

### Vegetarian:

<i>Grilled halloumi cheese Ksh 200</i>	<i>Feta cheese Ksh 200</i>	<i>Goat cheese Ksh 200</i>
<i>Avocado Ksh 100</i>	<i>Nuts &amp; seeds Ksh 200</i>	<i>Soy ginger tofu Ksh 100</i>

### Non- vegetarian:

<i>Grilled chicken breast Ksh 200</i>	<i>Seared beef strips Ksh 200</i>	<i>Crispy bacon Ksh 200</i>
<i>Pulled pork, goat Ksh 200</i>	<i>Grilled prawns Ksh 700</i>	

## FROM OUR SOUPS POT

### Vegetarian

Ask your server for the day's special	Ksh 400
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### Non-Vegetarian

Maasai muteta beef broth	Ksh 450
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## CHAPATI WRAPS

*Served with a choice of, hand cut fries, masala chips or Kenyan green salad*

### **Vegetarian**

Grilled halloumi, *pickled onions, sukuma wiki, smoky mayo* Ksh 700  
Fried soy & ginger marinated tofu, *kachumbari and pineapple spread* Ksh 700

### **Non-Vegetarian**

Searched chicken tikka, *sweet mango chutney and kachumbari* Ksh 800  
Braised pulled pork, *BBQ sauce, seared sweet peppers, and pineapple spread* Ksh 800  
Crispy fried tilapia, *coconut crusted fillet, cajun mayo, pickled onion* Ksh 800

## HAND CRAFTED SANDWICHES

*Served with a choice of hand cut fries, masala chips or Kenyan green salad*

### **Non-Vegetarian**

Steak and mushroom, *smoky mayo, lettuce, mild cheddar & fried onion straws* Ksh 1200  
Braised goat, *lime yoghurt, pickled onion, cheddar melt & crumbled goat cheese* Ksh 900  
Lamb kofta sub, *lamb meat balls, spicy tomato sauce, mozzarella cheese* Ksh 900

*Choice of bread, ciabatta bread, focaccia bread, rye multi grain bread*

## CHAPATI QUESADILLAS

*Served with a choice of hand cut fries, masala chips or Kenyan green salad*

Cheese quesadillas, *mild aged cheddar and mozzarella* Ksh 600  
Veggie quesadillas, *assorted seasonal vegetables, mixed cheese* Ksh 650

Add-

*Cheese Ksh 200 Mushrooms Ksh 200 Choice of Pulled Chicken, Beef, Goat or Pork Ksh 200*

## MAMA'S SIGNATURE BURGERS

*served with a choice of hand cut fries, masala chips or kenyan green salad*

### **Vegetarian**

Grilled piri piri Halloumi, *red pepper pesto, spicy mushroom, herb roasted tomato* Ksh 1150  
Crispy fried lentil and sweetcorn, *sweet potatoes, chickpeas & peanut patty, mint yoghurt spread* Ksh 1100

### **Non-Vegetarian**

Smokehouse, *beef patty, crispy bacon, cheddar, BBQ sauce and crispy fried onions* Ksh 1250  
Mama`s traditional twist, *beef patty, managu terere, kachumbari salsa cheese* Ksh 1300  
Molo lamb, *lamb patty, chermoula, feta cheese, spicy tomato relish* Ksh 1300  
Crispy kuku, *corn crusted chicken breast, pineapple chutney, mild cheddar & sweet corn relish* Ksh 1150

*Choice of bread: Sesame topped bun, rye multi grain bun*

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## MAMA'S JIKO

*Served with a choice of mukimo, hand cut chips, lemon garlic chips, sautéed sweet potatoes & arrowroots or garden green salad*

BBQ Pork ribs	250 gms Ksh 1400	500gms Ksh 2600
Lamb ribs	300 gms Ksh 1350	600gms Ksh 2400
Goat ribs	300 gms Ksh 1350	600gms Ksh 2400
JD BBQ glazed Half BBQ chicken	Ksh 1400	

## NYAMA MAMA SIGNATURES

Buttermilk fried chicken breast, <i>onion &amp; coriander mash and southern comfort sauce</i>	Ksh 1100
Cashew crusted tilapia fillet, <i>creamy corn and arrowroot mash wilted baby spinach</i>	Ksh 1200
Braised Pork belly, <i>sweet potato &amp; beetroot mash, seasonal market vegetables</i>	Ksh 2000
Plantain moussaka, <i>fried plantain layered with minced beef, vegetables and bechamel</i>	Ksh 900

## FLAME GRILL

*Served with a choice of sauce, mashed potatoes and grilled tender stem broccolini*

Grilled beef tenderloin	200gms Ksh 1600	Grilled prawn	180gms Ksh 2500
Lamb chops	250gms Ksh 2700	Pork chops	250gms Ksh 2000
T-bone	350gms Ksh 3600	New york steak	250gms Ksh 3000
Rib-eye	300gms Ksh 3500		

*Choice of sauces: mushroom sauce, pepper sauce, onion herb gravy, mint sauce*

## STEW POTS

*Served with a choice of steamed rice, chapatti, traditional ugali mahamri or bao bread*

### Non-Vegetarian

Spicy traditional fried matumbo	Ksh 650
Goat curry	Ksh 950
Hearty chicken dhanian stew	Ksh 1150
Kuku mhogo, <i>chicken in cassava &amp; coconut stew</i>	Ksh 1150
Lamb tumbukiza, <i>lamb shank braised with market vegetables</i>	Ksh 1150

### Vegetarian

Char-grilled githeri, <i>charred maize, local beans, tomato coriander sauce</i>	Ksh 650
Mama's matoke, <i>green bananas stewed in a roasted tomato &amp; peanut sauce</i>	Ksh 650
Mbaazi na nazi, <i>chick peas, garden peas, sweet peppers in homemade coconut curry</i>	Ksh 650
Egg curry, <i>boiled eggs cooked in tempered NM spiced curry sauce</i>	Ksh 650
Sushila's home style bhaji, <i>thick vegetable curry served with cumin toasted bread rolls</i>	Ksh 650

### Add

*Choice of pulled goat, beef, chicken or pork Ksh 200*

*Avocado Ksh 100    Soy ginger tofu Ksh 200    Mushrooms Ksh 200*

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## MAMA'S CHOMA PLATTERS

*Served with baby potatoes, kachumbari and a choice of sautéed sukuma wiki or seasonal vegetables*

### Non-Vegetarian

Goat ribs, pork ribs, BBQ chicken, beef boerewors, halloumi mshikaki **Ksh 3800**  
Slow braised beef short ribs, beef skewers, beef fillet, beef boerewors **Ksh 3800**

### Vegetarian

Paneer wrap, soy & ginger tofu, vegetable skewers, halloumi skewers, choma vegetables **Ksh 3500**

## SHARING PLATTERS

*served with sautéed baby potatoes, ugali or seasonal vegetables and a choice of sauce*

Whole chopped JD BBQ chicken **Ksh 2600**  
Oven baked whole tilapia topped with roasted kachumbari **Ksh 3000**  
Mbuzi choma, roasted goat leg **Ksh 3500**  
Ribs, Ribs, Ribs, pork, lamb, goat ribs **Ksh 3500**  
Kuku wa kupaka, swahili stewed chicken in a rich tomato and coconut sauce **Ksh 2800**

## SIDES

Kachumbari	Ksh 100	Coconut rice	Ksh 250
Seasonal vegetables	Ksh 150	Hand cut chips	Ksh 250
Sautéed sukuma wiki	Ksh 150	Masala chips	Ksh 300
Buttered terere & managu	Ksh 150	Chapatti white/brown	Ksh 150
Mukimo	Ksh 250	Lemon garlic chips	Ksh 300
Fried plantains	Ksh 300	Sauteed arrow roots & sweet potatoes	Ksh 300
Traditional ugali	Ksh 150		

## HOMEMADE SAUCES

Garlic sauce	Mama's pili pili sauce	Pineapple chutney	Mango, mint & corriander chutney
Mint yoghurt	Jack Daniels BBQ sauce	Sweet chilli mayo	

## DESSERTS

Kenyan fruit bowl with honeyed yoghurt **Ksh 350**  
White chocolate bread pudding with chai ice cream **Ksh 600**  
Baked oreo cheese cake, fresh berry coulis crisp tulle, vanilla ice cream **Ksh 700**  
Molten lava chocolate cake with moringa infused ice cream **Ksh 600**  
Sticky sponge cake with dates and toffee sauce, coffee ice cream **Ksh 600**  
Churros with cinnamon sugar and cococonut ice cream **Ksh 500**  
Choice of Ice cream (2 scoops)  
Choice of vanilla, strawberry, masala chai, moringa & mango or coffee ice cream **Ksh 350**

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# COCKTAILS - TINS

*When Mama went on safari she would mix magical spicy and fruity potions for her friends, using fine African ingredients and special infusion with premium spirits. Here some of her favourites*

## **BLUE MOUNT** 800

Tea infused Gordon's gin, Mama's blackberry and mint cordial, mango, lemon and chai spices

## **HOT MAMA** 800

Chili infused Don Julio tequila, sparkling wine, fresh pineapple, Aperol and lime

## **WIKI MARY** 800

House infused kachumbari Ketel One vodka, green juice, ginger syrup, lime, Worchester sauce and green Tabasco

## **LION SHARE** 850

Johnnie Walker Black Label Scotch, Martini Rosso, pomegranate juice, fresh ginger, lemon and watermelon

## **YES WE CAN** 950

Ketal One Vodka, Kisampa Honey syrup, lime, chai bitters and coconut water

# SHAKE THAT THING

*Sometime you got to let loose and shake it  
Our delicious milkshakes use the finest gelato and range from fruit to nutty and malty. If you are feeling extra indulgent, why not shake it up a bit more with our suggestion of spirits...*

## **SHACK A-LACK** 700

Pineapple juice, malt beverage, chai syrup, lime, ginger syrup and vanilla ice cream

*Shake it up: 35ml house spiced rum - 300*

## **NUTTY ROCK** 800

Coffee macadamia nut milk, malt beverage, Kisampa honey syrup, banana and hazelnut ice cream

*Shake it up: 35ml bourbon - 350*

## **MAMA SHAKE** 750

Watermelon juice, peach puree, ginger syrup, strawberry puree, rose water and vanilla ice cream

*Shake it up: 35ml gin - 350*

## **BLACKER THE BERRY** 700

Blackberry and mint cordial, vanilla cashew nut milk, blackberries and vanilla ice cream

*Shake it up: 35 ml vodka - 350*

# MAMA'S MEDICINE

*For whatever ails you, Mama has put her knowledge of exotic teas and spices to good use, creating a range of small but punchy bottles tipples.*

<b>MOM'S POM</b>	750
House spices rum, Aperol, Martini Rosso and pomegranate juice and chai bitters	
<b>CHARCOAL PIT</b>	950
Charcoal infused Hennessy VS and Martini Rosso, Silver needle tea and chai bitters	
<b>NYAMA GIMLET</b>	650
Tea infused Gordon's gin, blackberry and mint cordial and chili salt	
<b>PITH HELMET</b>	800
Clementine infused Johnnie Walker Black label	

# TWISTED CLASSICS

*Simply not content with doing the same classic Cocktails are everybody else; Mama has made her mark with simple and effective twists on much loved drinks using housemade ingredients*

<b>NEW DAWA</b>	500
Ketel One vodka, lime and Kisampa honey syrup	
<b>CHILI AND HONEY MARGARITA</b>	1200
Chili infused Don Julio tequila, Cointreau, lime and Kisampa honey syrup	
<b>SPICED DAWA DAIQUIRI</b>	650
House spiced rum, lime and Kisampa honey syrup	
<b>CHARCOAL MANHATTAN</b>	950
Charcoal infused bulleit bourbon, Martini Rosso and chai bitters	
<b>NYAMA OLD FASHIONED</b>	950
Bulleit bourbon, Kisampa honey and chai bitters	
<b>MAMA'S MULE</b>	800
Ketel one vodka, ginger syrup, lime and Kisampa honey syrup	
<b>VODKA ESPRESSO</b>	800
Ketel One Vodka, Kenyan coffee and chai syrup	