



Caviana

BREAKFAST

English Breakfast

1,200/-

A classic feast featuring 2 eggs, 2 sausages, macon, baked beans, black pudding, grilled tomato, and 2 slices of toast all complemented by a fresh side salad.

Breakfast Burger

1,200/-

Our signature patty blend of sausage, macon, black pudding, and ground beef lightly seasoned and topped with your choice of egg, drizzled with hollandaise sauce. Served alongside baby potatoes.

Chicken & Waffles

1,800/-

Crispy Southern Fried Chicken drizzled with our special maple syrup atop a warm, fluffy waffle. A soulful blend of sweet and savoury.

Fresh Fruit Salad

600/-

A vibrant mix of seasonal fresh fruits over creamy yoghurt, topped with mixed nuts and a honey drizzle. A refreshing and healthy choice.



Breakfast Parfait

1,000/-

Layers of rolled oats and nuts, honey, and fresh slices of banana, strawberry, blueberry, and roasted apple, with yoghurt and chia seeds. A symphony of textures and flavours.

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The Omelette

700/-

Your choice of Spanish, Chicken Fajita or Spinach and Mushroom fillings, whisked into a fluffy omelette.

Eggs Benedict

800/-

Two slices of English muffin, crowned with parmesan cheese and 2 poached eggs, lavishly coated in a creamy hollandaise sauce. Customized with an addition of Turkey, Ham or Salmon for a personalized touch.

Brioche French Toast

800/-

Rich and tender brioche slices, dipped in a fragrant custard, grilled to golden perfection.

Crepe Suzette

800/-

Delicately thin crepes, flambéed with a zesty orange sauce, served with Vanilla ice cream. An elegant French classic.

Fluffy Pancakes

800/-

Homemade pancakes that are as light as air, served with crème fraiche, maple syrup, and our signature homemade jam. A sweet start to your day.

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STARTERS

Prawns Martini 2,000/-

Panko crusted King prawns nestled in a bed of lettuce, cucumber, avocado, and Marie Rose sauce.
An elegant and refreshing appetizer.

Beef & Macon Wrap 2,100/-

Savoury beef, salty macon, and creamy blue cheese, all wrapped to create a perfect bite.

Golden Fried Calamari 2,500/-

Lightly breaded with panko and fried until golden, served with spicy aioli sauce.
A crispy, addictive treat.

Sticky Chicken Lollipop 1,500/-

Chicken lollipops rubbed with coffee and glazed with bourbon butter.
A sticky, sweet and savoury delight.

SALADS

Crisp Apple Salad 1,500/-

Crisp slices of Red and Granny Smith apples mixed with celery and onion, atop a bed of baby spinach, garnished with crispy walnuts, all dressed in a yoghurt dressing.



Artichoke Salad 1,500/-

A vibrant medley of assorted lettuce, fresh basil, marinated green olives, artichokes, sun-dried tomatoes, roma tomatoes and a zesty orange vinaigrette.
Opt to add Tuna or Salmon for a protein boost.

Minty Halloumi (Warm) 1,500/-

Warm, grilled halloumi cheese tossed with assorted lettuce, mint, basil, cherry tomatoes, oven-baked mixed peppers, butternut squash, and caramelized onions, drizzled with a hint of balsamic.

Village Salad 1,500/-

A rustic blend of tomatoes, cucumbers, assorted bell peppers, feta cheese and pumpkin seeds, lightly seasoned with salt, oregano and olive oil.



Caesar salad 1,500/-

Crisp romaine lettuce tossed with anchovies, garlic, Dijon mustard, parmesan cheese, olive oil, egg, lemon, macon and croutons.
Add Chicken for a protein packed meal.

Not too hungry? Order the half salad for half the price.

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SANDWICHES & WRAPS

Ribeye Steak Sandwich

1,700/-

A homemade Ribeye steak patty with cheddar, crispy onions, lettuce, tomatoes, and a side of onion rings all packed in a panini.

Chicken Club Sandwich

1,700/-

Herb-marinated, oven-roasted chicken breast layered with crisp lettuce, fresh roma tomatoes, and optional grilled macon, served with a side of onion rings.

Turkey Ham & Cheese Wrap

2,000/-

House-roasted turkey ham and cheddar cheese wrapped in a soft tortilla.

Smoked Caprese Sandwich

1,500/-

Smoked mozzarella, ripe roma tomatoes, and fresh basil leaves on a panini roll, spread with homemade pesto.

PASTA

Salmon & Asparagus

2,500/-

Tender smoked salmon, crisp asparagus and broccoli tips, tossed with fusilli pasta in a light white wine cream sauce.

Chicken Gorgonzola

2,500/-

Tender cubes of chicken breast and button mushrooms in a creamy pink Gorgonzola sauce, tossed with farfalle pasta.

Prawn Tagliatelle

2,500/-

Fresh prawns, cherry tomatoes, leeks and mushrooms tossed with tagliatelle in a light olive oil and garlic sauce.

Sun-Dried Linguine

1,500/-



Linguine pasta tossed with button mushrooms, sun-dried tomatoes, wilted spinach, cherry tomatoes, sweet corn and broccolini.

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MASTERPIECES

Ribeye Steak

3,800/-

Our ribeye steak is celebrated for its rich marbling, which ensures a tender, juicy, and flavour-packed experience. Expertly grilled and served atop a medley of house-grilled vegetables (300gms)

Sirloin Steak

4,000/-

This premium sirloin steak is grilled to your liking and rests on a bed of house-grilled vegetables. Each bite offers the quintessential steak experience, with the natural flavours of the beef enhanced by the smoky char of the grill (300gms)

Béarnaise Beef Fillet

3,500/-

An exquisite beef fillet, seasoned to enhance its natural flavours and topped with a luxurious Béarnaise sauce. The sauce, with its subtle herbs and creamy texture, perfectly complements the tender fillet. Served with wilted baby spinach (300gms)

Schezuan Beef

3,300/-

Tender strips of stir fried beef in a bold Schezuan sauce, offering a fiery kick balanced by a savoury, tangy glaze and served with vegetable fried rice. A perfect choice for those who enjoy a little heat and a lot of flavour.

Feta Stuffed Chicken

3,000/-

A succulent chicken breast, thoughtfully stuffed with a creamy feta cheese blend, dill and spinach. Lightly seasoned and cooked to perfection, it is served with a smooth cauliflower puree and a vibrant basil tomato sauce.

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CHEF'S TABLE

Beef Wellington

5,000/-

Inspired by the legendary Gordon Ramsay, this Beef Wellington is a masterpiece of culinary craftsmanship. Encased in a flaky, buttery pastry, the fillet is cooked medium temperature to perfection, tender and rich in flavour. Accompanied by a duxelles of mushrooms and wrapped around with prosciutto for an added layer of complexity.

Sirloin Steak

7,000/-

A majestic 500g Sirloin steak takes center stage, offering a generous cut that promises both flavour and tenderness. Served with a choice of gourmet sides, including sautéed baby potatoes, mashed potatoes, grilled asparagus and more.

Steak Table

9,000/-

A selection of the finest cuts that include a rich marbling Ribeye (300g), premium Sirloin (300g) and the exquisite beef fillet (300g) all cooked to perfection. A mouth-watering shareable platter for meat lovers.

Texas Beef Brisket

5,000/-

Experience the rich, smoky flavor of our Texas-style beef brisket, slow-cooked to perfection. Served with our house-made BBQ sauce and a side of potato gratini.

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ALL ITEMS ARE SUBJECT TO AVAILABILITY

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Beluga Sterlet

Indulge in the pinnacle of luxury with our Beluga Caviar Experience. Harvested from the rare Beluga Sturgeon, this Caviar is renowned for its large, pearlescent eggs that offer a buttery, delicate flavour with a hint of the sea.

5,000/-

Ossetra Caviar

Embark on a culinary journey with our Ossetra Caviar Delight. Sourced from the esteemed Ossetra Sturgeon, this Caviar boasts a rich nutty flavour with a firm texture that gourmands covet.

5,000/-

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SEA & LAKE

Herb Crusted Salmon 4,200/-

Norwegian salmon fillet encrusted with a blend of house herbs, served with a lemon garlic tarragon sauce.

Red Snapper 3,200/-

A lightly seasoned, pan-seared fillet, served alongside a tantalizing lemon dill caper sauce.

Gambas Pil Pil 3,500/-

Prawns with garlic, chilli and olive oil, accompanied by garlic bread. A spicy delight that's irresistibly shareable.

King Prawns 3,200/-



King prawns marinated in olive oil and garlic. A simple yet luxurious treat.

KENYAN TO THE CORE

Chicken Stew 2,500/-

Tender boneless chicken pieces cooked with aromatic vegetables and spices, served with fluffy rice. Comfort at its best.

Beef Stew 2,500/-

Tender beef in a flavourful stew served with fluffy rice. A hearty meal that's deeply satisfying.

Swahili Coconut Fish 2,500/-

A lightly seasoned, flat-grilled fillet served in a Swahili coconut sauce, alongside fluffy rice.

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SOUP

Shkembe Chorba 800/-

A traditional lamb tripe soup, seasoned with ground red paprika and milk, served with a tangy mixture of mashed garlic in vinegar and hot red pepper. A bold and comforting dish.



SPICY

Cream of Mushroom 800/-

A velvety blend of mushrooms, onions, garlic, broth, cream, and a medley of herbs and spices. Every spoonful is a creamy delight.

Veggie Broth 800/-

Light and refreshing soup, breaking with fresh vegetables, clear broth, aromatic herbs and spices.

Soup of the Day 800/-

Let our chef surprise you with a special creation of the day, crafted with the freshest ingredients. A delightful mystery.

SIDES

Rice 500/-
Sautéed Baby Potatoes 500/-
Crispy Fries 500/-
Smashed Potatoes 500/-
Garlic Mashed Potatoes 500/-

Creamy Spinach 500/-
Grilled Vegetables 500/-
Garden Salad 500/-
Steamed Vegetables 500/-
Sweet Corn with Chilli 500/-

SAUCES

Mushroom Sauce
Cherry Wine Reduction
Tarragon Coconut
Pepper Sauce
Tomato Basil Sauce

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DESSERT

Crème Caramel 1,000/-

A delicate custard dessert with a soft caramel top, offering a sublime texture and taste.

Apple Crumble 1,000/-

Warm, spiced apple filling beneath a crispy, buttery crumble, served with scoops of ice cream for the perfect balance of warm and cold.

Crème Brûlée 1,000/-

A classic French dessert featuring a rich custard base topped with a hard layer of caramelized sugar.

Ice Cream & Cookies 1,000/-

A selection of ice cream flavours served with a variety of home-made cookies, perfect for mixing and matching flavours.

Churros 800/-

Crispy, golden churros dusted with cinnamon sugar, served with decadent chocolate and caramel sauces for dipping.

Grand Dessert 1,500/-

A sticky toffee pudding, crème caramel and churros, all matched together for that perfect shareable experience.

Molten Lava Cake 1,300/-

A decadent chocolate cake with a molten centre, served hot with scoops of ice cream. The perfect end to a meal, offering a rich, indulgent treat.

Melo Cheesecake 1,500/-

Silky smooth cheesecake with a luxurious caramel topping, served chilled for a refreshing finish.

Sticky Toffee Pudding 1,000/-

A moist sponge cake covered in a luscious toffee sauce, served hot with ice cream, offering a comforting end to your meal.



DAIRY FREE



EGGLESS

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