

BALUBA MENU

APPETIZERS		
Grilled Calamari   	Smoky grilled Squid served with zesty Tomato Remoulade and fresh “Pico De Gallo”	Ksh 2,200
Mombasa Prawns  	Avocado and Mango Sesame dressing	Ksh 3,800
Smelted Halloumi    	Golden-seared Halloumi paired with Citrus-dressed garden greens and a refreshing Mint Pesto	Ksh 1,600
Moroccan Lamb Kofta  	Tzatziki and Pita	Ksh 1,900

SALADS		
Classic Caesar      	Lettuce, Anchovies, boiled Egg, Croutons, Parmesan, and Caesar dressing	Ksh 1,600
	<i>Add Chicken</i>	Ksh 2,200
	<i>Add grilled Halloumi Cheese</i>	Ksh 1,800
Green Goddess power salad   	French Beans, sweet Peas, Broccolini, Avocado, Pumpkin seeds, Cucumber, Quinoa and Herbed Vinaigrette	Ksh 1,900
	<i>Add Chicken</i>	Ksh 2,200
	<i>Add Beef</i>	Ksh 2,200
Baluba Buddha Bowl plant-based   	A blend of Cous Cous, grilled vegetables, roasted sweet Potatoes, crispy Chickpeas, and roasted Sunflower seeds, all drizzled with a flavorful Garlic Tahini dressing	Ksh 1,950

SOUP		
Hearty Beef Chilli Broth	with veggies and Cilantro	Ksh 1,200
Cream Of Mushroom  	Infused with Thyme	Ksh 1,500
Chef’s soup of day		Ksh 1,000

SANDWICHES & BURGERS		
Club Sandwich      	Tripled layered with grilled Bacon, Fried Egg, Chicken Mayonnaise, Avocado, Tomato, Cheddar Cheese served with fries	Ksh 2,200
Steak Sandwich    	Toasted Ciabatta Bread, sliced Beef, caramelized Onions and melted Gouda cheese, zesty Garlic Aioli	Ksh 2,200
Kenyan street food Chapati Chicken wrap  	Local favorite with stir fried Chicken strips with veggies, wrapped in a homemade Chapati with Masala Potatoes and Kachumbari	Ksh 1,800

Bombay sandwich   	Filled with a variety of vegetables, flavorful Mango Chutney and house Salad	Ksh 1,600
Crispy Chicken Burger    	Crispy Fried Chicken breast on Brioche Bun with Mustard Mayo, Lettuce and Pickles, Homemade Potato fries	Ksh 2,200
Chickpea Burger      	Lettuce, Tomato, Harissa Mayonnaise, Tzatziki, Potato fries and refreshing Tabbouleh salad	Ksh 1,800
Westside Beef Burger      	Beef Patty Topped with Bacon, Fried Egg, Mushrooms with Garlic Aioli, French fries. ACCOR BURGERS COOKED TO 75° C CORE TEMPERATURE	Ksh 2,500

MAIN COURSE		
Ginger Coconut Cream Whole Tilapia  	Fried and simmered in a spicy Coconut Sauce with local green and Ugali, Kachumbari	Ksh 2,500
Seared Salmon  	Served over baby Potatoes, green Beans, Cherry Tomatoes and black Olives, drizzled with Lemon Butter sauce	Ksh 5,600
Fish & Chips   	Beer Battered Fish served with French fries, Minted Mushy garden Peas	Ksh 2,300
Half roasted smoky spring Chicken   	Lemon herb marinade, sweet Potatoes fries and homemade slaw	Ksh 3,000
“Restaurant style” pan seared Pork chop   	Rosemary and Thyme Butter, sweet Potato fries and glazed Carrots	Ksh 3,000
Ratatouille Shepherd’s pie  	Sprinkled with Pumpkin seed, Panko, green Salad and Parmesan crumbled	Ksh 2,100

THE GRILL SIGNATURES		
Chicken/ Beef Souvlaki   	Greek salad, Tzatziki and Pita bread	Ksh 2,500
Molo Lamb Chops  	Kenyan Lamb chops, mixed Veggies, mashed Potatoes and Mint Jus	Ksh 3,500
Feed-lot Beef Sirloin Steak  	Buttered green Veggies, Carrot Puree and chunky Potatoes, Mushroom Fricassee	Ksh 4,000
Beef Fillet 	Grilled 250g Beef filet, grilled baby vegetables, Peppercorn Jus	Ksh 4,500
Choma Platter for Two   	Lamb Chops, Chicken Skewers, Pork Chops, Beef steak, Rosemary sauce, Creamed Spinach with a choice of Potato fries, Kenyan Ugali or mashed Potatoes and Kachumbari	Ksh 5,500

															
Gluten	Milk	Egg	Fish	Shellfish	Molluscs	Soybean	Mustard	Sulphite	Sesame seeds	Nuts	Vegan	Peanuts	Vegetarian	Pork	Gluten-free

All Prices are in Kenya Shillings, Inclusive of VAT, Service Charge and Catering Levy

BALUBA MENU

SWISS INSPIRED DISHES

Riz Casimir 	A signature creation by Mövenpick founder Ueli Prager, blending exotic curry and tropical fruit flavors since 1952.	Ksh 1,800
Emince of Beef “Zurich Style 	Tender Beef simmered in a rich Mushroom Cream Sauce, served with crispy Swiss Rösti.	Ksh 2,500

PASTA & DELICACIES

Penne Spaghetti Tagliatelle with the Sauce of Your Choice		
Napolitano  (Tomato Sauce)	Bolognese  (Beef Sauce)	Creamy Pesto Sauce    (Nuts and fresh Basil)
Ksh 1,800	Ksh 2,400	Ksh 2,000

CURRIES

Prawns Curry 	Thai red Prawns curry, steamed Jasmin rice, green Beans, Coconut, Garlic, Chilli flakes and Thai Mango Salad	Ksh 3,000
Butter Chicken   	Masala Butter Chicken curry, Cashews and Cream, served with aromatic Basmati rice, Chapati, Veg Samosa, Sambal, Raita	Ksh 2,800
Cape Malay Vegetable Curry   	Served with aromatic Basmati rice, Chapati, Sambals, Raita	Ksh 2,000

BALUBA PIZZA

Margherita Pizza  	Homemade Tomato Sauce, Mozzarella, Oregano, Cherry Tomatoes, Parmesan Cheese and Basil Leaves	Ksh 2,100
Truffle Mushroom Pizza  	A blend of gourmet Mushrooms button, Oyster, and Cremini, drizzled with Truffle oil. Topped with Mozzarella Cheese and Thyme	Ksh 2,200
Pesto Chicken Pizza   	Topped with tender pieces of roasted Chicken, Cherry Tomatoes, and Pesto, Mozzarella Cheese	Ksh 2,200

GO HEALTHY

APPETIZER

Mixed Green Salad   	Mesclum, Confit Cherry Tomatoes, Sunflower seeds, Pumpkin seeds, Garlic Croutons, Sesame dressing	Ksh 1,400
Slow roasted Butternut and Coconut soup  	Flavored with Ginger	Ksh 1,100

ENTRÉE

Grilled Chicken breast	Served with green salad and baked sweet Potatoes	Ksh 2,400
Vegetable Tikka Skewers 	Jeera Rice and Tamarind sauce	Ksh 1,500

DESSERT

Dark Chocolate Mousse  	Paired with Berries	Ksh 1,300
Seasonal Kenyan Fruit salad		Ksh 600

DESSERT

Ice Cream Selection (2scoops) 	Please ask your Waiter for Available Flavors	Ksh 800
Classic Cheesecake   	Strawberry Cheese Cake with Berry Compote and Fruit Gelée	Ksh 1600
Blueberry Opera  	Complimented with Vanilla Ice Cream	Ksh 1,400
Swiss Carrot Cake  	A modern take on a traditional swiss dessert, our contemporary gluten free Carrot cake is delightfully light and bursting with flavour with a smooth and velvety Cream Cheese topping	Ksh 1,350
Tropical fruit cuts 1200	Watermelon, Pineapple, Sweet Melon, Oranges, Tree Tomato	Ksh 1,200

Special Dietary Requirements

Kindly note that while we take great care in preparing our dishes, they are made in a kitchen that handles a variety of allergens. As such, we cannot guarantee that any item is completely free from allergens.

Sustainability

Our hotel is committed not to use endangered fish and seafood species on its menus.

Locally Sourced Food

Most of our fresh produce i.e. meats, vegetables and fruits, are locally sourced.


Gluten


Milk


Egg


Fish


Shellfish


Molluscs


Soybean


Mustard


Sulphite


Sesame seeds


Nuts


Vegan


Peanuts


Vegetarian


Pork


Gluten-free

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