

The View RESTAURANT

To Begin

Chili-Garlic Squid with Pomegranate Pearl Barley  
Tender Squid tossed in Chili-Garlic oil, served over herbed Pearl Barley with bursts of Pomegranate
Ksh 2,800

Avocado Prawns   
Grilled Prawns, Minted Olive oil and Avocado Mousse, Citrus foam
Ksh 3,800

Creamy Citrus Burrata   
Atop a refreshing deconstructed Watermelon and Feta Gazpacho salad paired with dressed Basil oil and micro greens
Ksh 2,600

Halloumi  
Pan fried Halloumi Cheese, served with fresh Mint, Pomegranate and drizzled with Lemon
Ksh 2,500

Arancini Balls   
Filled with Mushrooms, Mozzarella, Parmesan, Peas and Truffle oil, served with Tomato and Pesto
Ksh 2,300

Sweet Cantaloupe Melon and Forest Ham  
Aged Italian Forest Ham draped over Cantaloupe wedges with a light drizzle of Balsamic reduction
Ksh 2,000

Saganaki Prawns   
Seasonal Prawns, fresh Capsicum, Chilli, crumbled Feta, Spanish Onion, Tomato and Parsley flamed with Ouzo in a Neapolitan sauce, char-grilled Turkish bread
Ksh 5,200

Chicken or Beef on Truffled Hummus   
Tender grilled Chicken or Beef flakes in Truffle-infused Beetroot Hummus, served with warm toasted Pita.
Ksh 2,700

The Fresh Table

Lebanese Fattoush with sauteed Calamari   
Cos lettuce, Cucumber, Cherry Tomatoes, Onion, Radish, Parsley, Mint, dressed in a Sumac Aioli, Lemon juice & Pomegranate, topped with Lemon salt and Pepper Calamari
Ksh 2,100

Plant-Powered Quinoa Bowl Salad   
Quinoa, roasted Chickpeas, mixed Greens, Cherry Tomatoes, Cucumber, Avocado, shredded Carrots, red Onion, and Tahini dressing.
Ksh 1,700 S
Ksh 2,100 L

Mediterranean Salad   
Mixed Lettuce, Tomato, Cucumber, roasted Capsicum, Olives, Mango and Feta with a white Balsamic dressing, topped with Tzatziki and drizzled with EVOO
Ksh 1,400

Add grilled Chicken Ksh 1,900  

Add grilled Prawns Ksh 4,500  

Traditional Horiatiki Salad  
Greek classic salad bursting with freshness and flavors of crisp Lettuce, ripe Tomatoes, Cucumber, Onions, Olives, and Feta cheese tossed together with extra virgin Olive oil and Oregano
Ksh 1,800

Couscous Tabbouleh (Vegan)  
A refreshing salad with Pomegranate, Parsley, Mint, and Lemon Zest Vinaigrette
Ksh 2,200

Seasonal Soups

Velouté of Wild Mushrooms  
Flavoured with Tarragon
Ksh 1,400

Harissa Lentil Soup  
Cilantro Salsa
Ksh 2,200

Clear Chicken Elixir  
Low-simmered Chicken broth enriched with tender Vegetables.
Ksh 1,000

Cream of smokey roasted Tomatoes  
Rosemary Lavash
Ksh 1,400

Coast & Country Side Mains

Levantine-Style Fish Sayadieh    
Spiced fish fillet over aromatic rice cooked with caramelized Onions, warm Spices, and toasted Pine nuts, Tahini-Yoghurt
Ksh 3,000

Red Snapper fillets "Tuscany"    
On sauteed Italian Spinach and Arancini Croquettes
Ksh 4,000

Seared Salmon    
Skin-on fillet with Haricot Verts, Tender stem Broccoli and Asparagus Nantua Sauce
Ksh 5,600

Chicken Milanese    
Over Mousseline and summer vegetable Ratatouille, Herb Jus
Ksh 3,000

Harissa grilled double Chicken breast   
Succulent Chicken marinated in preserved Lemon and Harissa, accompanied with roasted veggies and couscous, jus
Ksh 3,500

"Mediterranean style" Sizzling Octopus    
Roasted Potatoes, Asparagus Spears, and Sundried Tomatoes, Chimichurri Sauce
Ksh 3,800

Grilled Lobster with Lemon-Herb Butter & Olive Tapenade    
Halved lobster grilled and brushed with Garlic-lemon Butter and Chilli Olive Tapenade, Hand cut fries
Ksh 10,000

Lemon-Garlic Pork Chops    
Served with grilled veggies and baked sweet Potato, Pork Jus
Ksh 3,500

Spiced Lamb Chops    
Grilled and glazed with Pomegranate Molasses, served with Za'atar Sweet potato mash and Pistachio crumble
Ksh 4,800

Lamb Shank    
Slow-cooked to perfection in a rich herb-infused gravy over Creamy mashed Potatoes
Ksh 5,000

Braised Beef Short Ribs with Red Wine & Rosemary  
Slow-braised in red wine, Garlic, Tomato, Rosemary, and Olive oil until fall-off-the-bone tender. Served with Creamy Mashed potatoes and veggies
Kshs 3,800

 Cluten  Milk  Egg  Fish  Shellfish  Molluscs  Soybean  Mustard  Sulphite  Sesame seeds  Nuts  Vegan  Peanuts  Vegetarian  Pork  Celery

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

MÖVENPICK HOTEL & RESIDENCES NAIROBI

The View RESTAURANT

Pan roasted Beef Rossini "Kenyan Inspired" 
Beef Mignon topped with Chicken Liver and Mushroom
Fricassee over Cauliflower Puree
Ksh 4,000

The Skewer Souvlaki Bar 
Marinated in Mediterranean herbs and Tunisian chili, flame-grilled to perfection,
and served on a bed of light Couscous tossed with fresh herbs. Accompanied by
a refreshing Maghrebi salad of Tomatoes, Cucumber, Olives, and Feta,
with warm Pita and signature Sauces - herb Butter for Seafood,
Lemon Butter for Chicken, and Pepper jus for Beef.
Charred King Prawn Ksh 5,900 | Chicken Ksh 3,000 | Beef Ksh 4,800
Halloumi Skewers Ksh 2,700

To Share

Trident Seafood Platter 
Lobster tail, seasonal Prawns, Tuna steak, Octopus and Calamari,
Salad, and Fries
Ksh 13,200

"The View" Mezze Platter 
Artichokes, grilled Peppers, Haloumi cheese, Hummus, Tzatziki
and Baba Ganoush, Pita bread, Falafel
Ksh 5,200

Italian Staples

Pasta alla Checca 
Spaghetti lightly sauteed with Tomatoes and Burrata topping
Ksh 3,200

Green Vegetable Risotto 
Topped with crushed Pepitas and Parmesan
Ksh 2,500

Surf & Turf Pasta 
A blend of tender Beef and succulent Prawns tossed in a rich, velvety
sauce over perfectly cooked pasta an indulgent harmony of
land and sea
Ksh 7,100

Gnocchi with Tomato Sauce and Bocconcini 
Potato Gnocchi tossed in a classic Tomato Passata sauce,
Baby Spinach with Garlic and Olive oil,
Ksh 2,200

Spinach & Ricotta Cannelloni 
Hand-filled Cannelloni baked in a roasted Garlic cream,
finished with Basil Cherry Tomato Compote, and Parmesan
Ksh 2,800

House - Made Sweets

Greek Baklava Cheesecake 
Creamy cheesecake on a spiced Walnut-Pistachio
Phyllo base, finished with honey syrup
Ksh 1,800

Crème Brûlée with macerated Berries 
Silky Vanilla Custard with a caramelized sugar crust,
topped with mixed berries
soaked in Citrus and liqueur
Ksh 2,900

Market Fruit Selection 
Freshly sliced seasonal fruits, Greek Yoghurt,
and a drizzle of pure Honey
Ksh.1,800

Basbousa Poached Pear Pudding 
Steamed Semolina Pudding, Honey glazed
poached Pears, Greek Yoghurt, Silvered Almonds
Ksh 1,500

Classic Italian Tiramisu 
Mascarpone Cheese Mousse, Italian lady finger, Kahlua,
dusted with Cocoa powder
Ksh 1,900

Citrus Textures 
Lemon Chiffon sponge with a Lemon jelly insert, Citrus
whipped Ganache, Callebaut Chocolate soil, Lime and
Orange gels, Pomelo and Pamplemousse segments,
finished with mint shoots
Ksh 1,700



Very Low



Low



Medium



High



Very High

The A-E rating shows the carbon impact based on CO₂e data from our sustainability partner, Foodsteps. Each dish's footprint is calculated using Life Cycle Assessment (LCA) data — from farming to waste — helping guests make informed, sustainable choices.

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.



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