

CRISP IN THE DOOR

SLICED POTATO CRISP tossed with paprika and salt	300
UGALI STRAWS, PILI PILI DIP fried ugali with spicy sauce	300
SWEET POTATO, LEMON SALT crispy sweet potato with pineapple chutney	300
SPICED CASSAVA kachumbari and guacamole	300
ROASTED PEANUT peanut tossed with lemon, chillies, tomato	300

THE BLUE DOOR SALAD

Ask Chef for recommendation

FLAT DOOR PLATTER

BLUE DOOR BRUSCHETTA pickled cherry tomato, parma ham, seared scallop tapenade, aragula and melted cheddar	1400
ASSORTED MUSHROOM slow cooked ragout of shitake, oyster, button mushroom and melted brie	1250

FLAT BREADS

NON VEGETARIAN

SMOKED DUCK AND BACON cherry tomato	1200
JERKED CHICKEN avocado and chili jam	1200
SPICY MEAT BALLS cheddar and tomato	1200

VEGETARIAN

GRILLED COURGEETE flat bread with feta cheese, red onion and red chili flakes	1000
BLUE DOOR SIGNATURE VEGETARIAN FLAT BREAD caramelized onion, organic mushroom, kalamata olives and garlic oil	1000
CRISPY FRIED TOFU white onion, green peppers and green goddess emulsion and tomato basil	1000

VEGETARIAN

CHICK PEA FALAFEL and pumpkin hummus, with kasundi sauce	700
TWISTED LENTIL ARANCINI roasted tomato chutney	650
FETA CHEESE AND SPINACH SAMOSA lemon mint sauce	500
ROASTED CARROTS LABNEH cumin, orange and zatar crisp	650
SWEET POTATO CHIPS pili pili sauce	500

NON VEGETARIAN

CRISPY FRIED SNAPPER cherry tomato and cauliflower mash	850
BLUE DOOR SIGNATURE CHILI WINGS chili jam, coconut salad and crispy shallots	850
DE-CONSTRUCTED BUTTER CHICKEN TART green leaf salad	850
BEEF CORIANDER SAMOSA tamarind jam	600

BLUE WRAPS & DOOR UNWRAP

NON VEGETARIAN

ROASTED CHICKEN bacon strip, iceberg lettuce and ranch dressing	900
ROASTED BEEF horseradish and cheddar	900

VEGETARIAN

GRILLED HALLOUMI wilted spinach and tomato	800
FOUR CHEESE melted cheddar, mozzarella, brie and parmesan, grilled tomato and onions	800

OPEN DOOR BURGERS

NON VEGETARIAN

BLUE DOOR BEEF BURGER (100% premium beef patty) aged minced beef, sea salt and pickled red onion	1200
SALMON PANKO BURGER slow cooked salmon with caramelized onion and garlic mayonnaise	1400

VEGETARIAN

POTATO AND BRIE BURGER avocado salsa and paprika crisp	900
FALAFEL BURGER traditional hummus and pickled vegetables	900

PLATED DOOR

GRILLED SALMON Lyonnaise potato and lemon garlic sauce	2000
GRILLED LAMB CHOP vegetable cous cous and creamy mustard sauce	2000
SHISH TAWOOK Lebanese version charcoal grilled chicken served with pita bread, pickled vegetable and garlic mayonnaise	1500
CHOOZA CHICKEN HALF/FULL charcoal grilled whole spring chicken marinated with yoghurt, red chili, onion and garlic paste	1200/1600
CAJUN COTTAGE CHEESE STEAK beans ragout	1200
PESTO TIMBALE OF VEGETABLE grilled layer of vegetable served with pesto sauce, melted cheese and mushroom	1100

THE BLUE DOOR ROTISSERIE

Ask Chef for the daily special rotisserie

CHOICES OF SIDES

FRIED ONIONS	250
SPICY POTATO WEDGES	250
ROASTED SWEET POTATOES	250
HOUSE SLAW	200
ROASTED MINT POTATOES	200
BACON AND CHEESE FRIES	300
CHORIZO FRIES	350
CHILI CON CARNE FRIES	350
GUACAMOLE FRIES	300
CHEESY FRIES	300
PLAIN/POUSSIN FRIES	300

Some dishes may contain nuts or traces of. If you have any food allergies please let us know. All prices are inclusive of VAT, catering levy and service charge.

DESSERTS

BLUEBERRY TIRAMISU caramelized blueberry and nougat	700
CHOCOLATE FUDGE SLICE moist chocolate slice with cocoa	700
CHURROS AND ICE CREAM churros rolled wth cinnamon and sugar	600
OREO CHEESE CAKE cream cheese and oreo	700
TOFFEE PUDDING sticky sponge cake with dates and toffee sauce	600
SIZZLER BROWNIE WITH MARSHMALLOW brownie with marshmallow, chocolate sauce	600
CALLEBAUT CHOCOLATE AND BERRIES sugar free chocolate mousse	750
MACAROONS' PLATTER jasmine and white chocolate, date, fig and chocolate	1000
HOMEMADE ICE CREAM per scoop	200

(ask for recommendation)

BARISTA

Espresso – Single / Double	200/350
Cappuccino	300/400
Café Americano	300
Hot Chocolate	300
Café Mocha	300
Café Macchiato	300
Café Latte	300

FRESH JUICES

Orange	400
Pineapple	300
Passion	300
Tree Tomato	300
Mango - (availability as per season)	300
Afro Beet	300

SOFTS

Still & Sparkling (Small/Large)	200/400
Coke – Regular, Diet, Zero	150/250
Fanta Orange	150
Sprite	150
Soda Water	150
Tonic Water	150
Stoney	150
Ginger Ale	150
Bitter Lemon	150
Red Bull / Monster	400

BOOZY HOT DRINKS

HOT TODDY Choose your Spirit: Rum, Brandy, Whiskey	750
VIRIGIN TODDY Apple Juice, Fresh Ginger, Orange Juice and Kisampa Honey	500
IRISH COFFEE Jameson, Coffee and Cream	750

MOCKTAILS

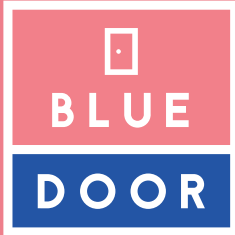
TOTALLY TROPICAL	600
Mango Puree, Honey Syrup, Passion Fruit Puree, Coconut Cream, Soda Water	
WAKANDA BANANA	600
Pineapple & Clove Marinade, Pineapple Juice, Sugarcane Juice, Lime Juice, Banana	
SAMBURU HURRICANE	600
Watermelon, Chili & Coriander , Strawberry, Vanilla & Anise Puree, Lime Juice, Soda Water	
THE RIFT VALLEY	600
Peach, Clove & Vanilla Puree, Coconut Water, Lime Juice, Passion Fruit, Basil	

TEA

Kenyan Masala Tea	400
English Breakfast Tea	400
Earl Grey	400
Swahili Chai	400
Chamomile Tea	400
Oolong Jasmine	400
Pinacolada and Blue Tea	400
Mint Magic	400
Spice Purple Rose	400
Tumeric Cleanse	400
Moringa Mangolicious	400

ICE TEA

Kenyan Masala Tea	500
Earl Grey	500
Moringa Mangolicious	550
Oolong Jasmine	500



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