



Rafiki RESTAURANT Menu



SAUSAGES (2Pieces)

Kenyan farmers choice pork sausages. Savory flavor and perfect blend of spices



MANDAZI (2Pieces)

Swahili bun/puff puff - deep Fried bread



SAMOSA (2Pieces)

Hand crafted pastry pockets filled with spiced ground beef seasoned to perfection. Crispy on the outside, tender and flavorful inside.



RAFIKI BASKET

A delightful assortment of kenyan flavors featuring 1 samosa, 1 sausage and 2 mandazis.



KIDS MENU

CHICKEN WINGS

Deep fried marinated chicken wings served with BBQ sauce & french fries.



CHICKEN NUGGETS

Deep fried chicken breast served with french fries and kids juice.



SANDWICHES

PHILLY CHEESE STEAK

Sliced steak, melted cheese, sauteed peppers and onions in a long bread roll served with french fries.



BEVERAGES

KENYAN TEA (CHAI MASALA)

Simmered with milk and warming spices



KENYAN COFFEE (KAHAWA)

Premium coffee with intense flavor, full-body, and pleasant aroma.



KENYAN DAWA

Blend of ginger, lemon and honey. Powerhouse trio for health served hot or cold.



GOAT SOUP (SUPU YA MBUZI)

Slow cooked goat soup boiled to perfection.



JUICES/SODAS

PINEAPPLE
MANGO
PASSION
ORANGE



CRANBERRY
LEMONADE
COKE
FANTA



SPRITE
GINGER BEER
TONIC
GINGER ALE



VEGETARIANS

MAHARAGWE STEW (PINTO BEANS)

Tender pinto beans stew seasoned with peppers, onions, tomatoes and cilantro. Served with collard greens (sukuma wiki) and another side of your choice.

Sides: Ugali/chapati/mchele/pilau/mokimo/french fries



DENGU STEW (LENTILS)

A hearty stew of simmered lentils seasoned with peppers, onions, tomatoes and cilantro. Served with collard greens (sukuma wiki) and another side of your choice.

Sides: Ugali/chapati/mchele/pilau/mokimo/french fries



SAUCES

BEEF GRAVY (BROTH)

A savory, flavorful beef broth.



MASALA SAUCE

A flavorful broth blend of aromatic sauces.



SIDES

CHAPATI (KENYAN FLAT BREAD)

Soft, tasty, and fluffy layered Kenyan flat bread.



MCHELE (WHITE RICE)

Fluffy white basmati rice boiled to perfection.



UGALI (CORN MEAL)

White cornmeal mush cooked to perfection.



PILAU RICE

Basmati rice cooked with a blend of aromatic spices, rich and flavorful.



SUKUMA WIKI (COLLARD GREENS)

Sauteed with onions for a savory & tangy flavor.



MOKIMO

A hearty mash of green peas, corn and Potatoes.



FRENCH FRIES (CHIPS)

Crispy golden french fries perfectly seasoned & deep fried to a delicious crunch.



KACHUMBARI

Refreshing mixed of diced tomatoes, onions & cilantro.



DESSERTS



TIRAMISU

Classic layers of vanilla sponge cake soaked with espresso and sweet cream cheese filling and dusted with Cocoa.

MAIN DISHES

SAMAKI KAANGA (DRY FISH)

Deep fried whole tilapia fish on bone Served with Collard greens (Sukuma wiki), kachumbari and another Side of your choice.

Sides: ugali/chapati/mchele/pilau/mokimo/french fries.



SAMAKI MCHUZI (WET FISH)

Whole deep fried tilapia, seasoned in special blend of Spices slowly cooked to perfection Served with collard greens (sukuma wiki), masala sauce and another side of Your choice.

Sides: ugali/chapati/mchele/pilau/mokimo/french fries.



MBUZI CHOMA (GRILLED GOAT)

Marinated chunks of goat meat on bone chargrilled Served with Collard greens (Sukuma Wiki), kachumbari & another Side of You Choice.

Sides: ugali/chapati/ mchele /pilau/ Mokimo/french fries.



MBUZI KAANGA (GOAT STEW)

Marinated Chunks of goat meat on bone sauteed With onions, Peppers, tomatoes and cilantro Served with collard greens (Sukuma Wiki), gravy and another side of your choice.

Sides: ugali/chapati/ mchele /pilau/ Mokimo/ french fries.



NYAMA CHOMA (GRILLED BEEF)

Marinated Chunks of beef chargrilled Served with collard greens (Sukuma Wiki), kachumbari and another side of your choice.

Sides: ugali/chapati/ mchele /pilau/ Mokimo/ french fries.



NYAMA KAANGA (BEEF STEW)

Marinated Chunks of beef sauteed with onions, peppers, tomatoes and cilantro served with collard greens (Sukuma wiki), gravy and another side of your choice.

Sides: ugali/chapati/ mchele/ pilau/ Mokimo/ french fries.



MAIN DISHES

LAMB CHOPS

Marinated in a rich blend of Spices Cooked to perfection tender and Juicy. Served with Collard greens (Sukuma wiki), kachumbari & another Side of your choice.

Sides: ugali/chapati/ mchele/ pilau/ Mokimo/ french fries.



KUKU CHOMA (GRILLED CHICKEN)

Marinated boneless/skinless chicken breasts chargrilled served with collard greens (Sukuma wiki), kachumbari and another side of your choice.

Sides: ugali/ chapati/ mchele/ pilau/ mokimo/ french fries



KUKU CURRY (CHICKEN CURRY)

Marinated boneless/skinless chicken thighs Chunks Seasoned with Kenyan spices. Served with Collard green (Sukuma Wiki), gravy and another side of your choice.

Sides: ugali/ chapati/ mchele/ pilau/ mokimo/ french fries



MATUMBO STEW (GOAT TRIPE)

Marinated chunks of matumbo (tripe) Sauteed with onions, peppers, tomatoes and cilantro Served with collard greens (sukuma wiki), gravy and another side of your choice.

Sides: ugali/chapati/mchele/pilau/mokimo/french fries



PILAU

Seasoned basmati rice with Chunks of beef cooked to perfection. Served with Kachumbari, collard greens (Sukuma wiki) and gravy.

Sides: ugali/chapati/mchele/pilau/mokimo/french fries



MOKIMO

A hearty mash of green peas, corn and potatoes. Served with gravy and collard greens (sukuma wiki)



DRINKS

NON-ALCOHOLIC

REDBULL

O'DOUL (NON-ALCOHOLIC
BEER) GINGER BEER



COCKTAILS

MARGARITA

AMF

SEX IN THE BEACH

LONG ISLAND



VODKA

GREY GOOSE

SMIRNOFF

ABSOLUTE

TITO'S

CIROC



COGNAC

MARTELL

HENNESSY

COURVOISIER

GRAND MARNIER

REMY MARTIN



WHISKEY

JAMESON

FIREBALL

SEAGRAMS

JACK DANIELS

CROWN ROYAL

GLENLIVET 12

MAKERS MARK

JOHNNIE WALKER BLACK

GLENFIDDICH



RUM

CAPTAIN MORGAN

MALIBU

BARCARDI

MYERS RUM



GIN

BOMBAY SAPPHIRE

TANGUERAY



TEQUILA

DONJULIO

CLASE AZUL

1800

JIMADOR

TEREMANA

PATRON

HORNITOS

JOSE CUERVO

CASAMIGOS



LIQUEUR

AMARULA

BAILEYS

JAGERMEISTER



BEERS

TUSKER

CORONA

HEINEKEN

MODELO

Michelob ultra

BLUE MOON

ELYSIAN SPACE DUST (IPA)

STELLA ARTOIS

GUINNESS

SMIRNOFF ICE

BUDWEISER

ANGRY ORCHARD

MIKES LEMONADE

COORS LIGHT

BUD LIGHT



WINES

CHARDONNAY

MOSCATO

PROSECCO

MERLOT

CABERNET SAUVIGNON



CHAMPAGNE

MOET

BELAIRE

ANDRE

