

## TAPAS

TOMATO BASIL BRUSCHETTA   	1,050
Extra virgin olive oil, garlic, balsamic	
LA POLENTA  	1,050
Polenta, onion, garlic, pickled onion aioli	
FRITTURA DI PARANZA 	1,900
Fritto misto, catch of the day	
ARANCINI DI RISO  	1,400
Traditional saffron rice balls, minced beef, mozzarella Orange fennel salad	
CROQUETES DE JAMON Y QUESO  	2,050
Spanish ham, cheese croquettes, truffled mayo	
TOMATILLO WITH PROSCIUTTO  AND MANCHEGO	2,250
Tomatillo salsa, slice prosciutto, shaved manchego, thick rustic bread	

## OUR SIGNATURE DISH






### Meet Johnny, a culinary legend in Nairobi since the 1980s.

The creator of the iconic "Johnny One One" – a Mandazi with a samosa inside, topped with kachumbari, for an explosion of flavour. From peddling his bicycle across neighbourhoods to now operating a fixed kiosk in Parklands, Johnny's journey embodies Nairobi's vibrant street food culture.



20% of sales proceeds are given back to Johnny.

ONE ONE VEG 	800
ONE ONE MUTTON 	1,000

## ANTIPASTI

INSALATA DI VERDURE  	1,800
Radicchio, wild rocket, baby romaine lettuce, sun-dried tomatoes, zucchini, asparagus, grilled pumpkin, flax seeds, pumpkin seeds, gorgonzola crumb, balsamic vinaigrette	
BURRATA 	1,900
Datterino tomato, basil oil, crunchy bread	
TOMATO SALAD WITH OLIVE TAPENADE AND BASIL PESTO DRESSING  	1,400
Olives, caper, garlic, parsley, anchovies, red wine vinegar, basil, extra virgin olive oil	
PAN SEARED TUNA WITH NICOISE SALAD	2,050
Cos lettuce heart, egg, French green beans, kalamata olives, cherry tomatoes, baby potatoes	

## ANTIPASTI

CHARGRILLED OCTOPUS 	2,200
Roasted bell peppers, smoked potato foam, paprika	
ANGUS BEEF CARPACCIO 	2,800
Enchanté parmesan dressing, boiled egg yolk, young arugula, light pesto	

## ZUPPI

LEMONY TUSCAN ARTICHOKE SOUP  	1,450
Artichokes, heavy cream, parmesan cheese	
SMOKED BELL PEPPER SOUP  	1,250
Bell pepper confit, crème fraiche, basil	

## PRIMI PIATTI

FUSILLONE WITH BASIL PISTACHIO PESTO  	2,100
Burrata half, basil, pistachio, pecorino, tomato crumble	
RISOTTO AI FUNGHI  	2,100
Creamy risotto, king oyster, shimeji, porcini mushrooms	
TAGLIOLINI SEAFOOD AGLIO, OLIO E PEPERONCINO	2,600
Clams, baby calamari, mussels, prawns, garlic, chili, extra virgin olive oil	
PAPPARDELLE WITH LAMB RAGOUT 	2,300
Lamb mince, eggplant, sage, pecorino fondue	







### SECONDI PIATTI

PARMIGIANA DI MELENZANE 	1,800
Fried eggplant layers oven baked with tomato sauce, basil, mozzarella, organic arugula and parmesan cheese	
PAN SEARED RED SNAPPER 	2,500
Kalamata olives cream, sauteed spinach, fennel, confit tomato, hen poached egg, herbed beurre blanc	
SEAFOOD PAELLA (cooking time 45 mins)  	3,500
Seafood paella with saffron, seasonal seafood, smoked paprika,	
CHARGRILLED HERB CRUSTED RACK OF LAMB	3,400
Crushed roasted baby potatoes, asparagus, tomato coulis, lamb jus	
CHARGRILLED CHICKEN PROVENCAL 	2,900
Fire roasted chicken, garlic and lemon confit, baby carrot, broccolini and potato fondant	
ANGUS BEEF TAGLIATA	2,900
Beef fillet, baby arugula, provola cheese, aged balsamic, caponata	

### CONTORNI

ARUGULA SALAD	600
RATATOUILLE	600
GRILLED ASPARAGUS PARMESAN AND LEMON	600
ORGANIC GRILLED VEGETABLE	600
SAUTEED BABY SPINACH	600

### DESSERT

TIRAMISU  	1,300
Savoiardi biscuits, coffee, mascarpone, cocoa powder	
CHEESE TART WITH STRAWBERRY  	1,400
Ricotta, hazelnut biscuit, vanilla, fresh strawberries	
FRENCH VANILLA MILLEFEUILLE  	1,300
Crispy puff pastry, vanilla bean custard	
ROSEMARY CRÈME BRULEE	1,300
Fresh cream, rosemary, eggs	