



EMBOITA

FLAME TERRACE



FOOD • LOUNGE • EXPERIENCE

MENU

BREAKFAST

CLASSIC START

Fruit Salad	550
A colorful bowl of hand-selected seasonal fruits, bursting with natural flavors -a light and invigorating start to your day.	
Egg and Toast	600
Freshly prepared eggs cooked to your preference, served with golden toasted bread, butter and fruit preserves a simple yet satisfying classic.	
Eggs & Homefries Breakfast Wrap	750
Soft tortilla wrapped around fresh eggs and golden home fries, served with fruit salad - a wholesome combination of flavor in every bite.	
Spanish Omelette Combo	850
A classic Spanish omelette of farm-fresh eggs, accompanied by golden toast and perfectly seasoned home fries for a wholesome start to the day.	

SWEET & WARM

Kiddie French Toast	550
Warm golden toast layered with fresh banana slices and finished with a smooth caramel drizzle.	
Bacon Breakfast Wrap	900
A warm tortilla filled with fluffy scrambled eggs and crispy bacon, served with a bowl of fruit salad.	
Pancake Combo	950
Fluffy golden pancakes served with freshly prepared eggs, savory sausages and crispy home fries - a hearty balance of sweet and savory.	
French Toast Combo	950
Slices of golden French toast, lightly dusted, paired with farm-fresh eggs, succulent breakfast sausages and a bowl of fruit salad.	
Breakfast Sandwich	1,200
A buttery, flaky croissant layered with freshly prepared eggs, crispy bacon and ripe tomatoes.	

Big Emboita Breakfast ★	1,200
An indulgent feast of perfectly fried liver, crispy home fries and light sweet crepes, with your choice of freshly brewed house coffee or tea.	

BITES & SHARING

Classic Fries	300
Fries, twice cooked for the perfect golden crunch.	
Beef Samosas	450
Three crisp golden pastries filled with delicately spiced minced beef.	
Barbeque Chicken Wings	950
Succulent wings tossed in our signature glaze and oven-roasted to perfection.	
Fish Fingers	1,200
Flaky fish in a light, crisp crumb, served with a classic tartare sauce.	
Pork Bites	1,200
Tender ribs of slow-cooked pork caramelized and served with a tangy dipping sauce.	
Lemon & Pepper Chicken Wings	1,500
Crisp oven-roasted wings tossed in a zesty lemon and cracked black pepper seasoning.	

SOUPS

Cream of Butter Soup	350
Velvety buttered soup, smooth and comforting.	
Beef Bone Soup	500
Rich beef bone broth, slow simmered for deep, warming flavor.	
Cream of Mushroom Soup	750
Silky mushroom soup finished with a touch of cream.	

BURGERS

Crispy Chicken Burger	1,200
Golden fried chicken with cool slaw and lightly spiced mayo in a toasted bun.	
Moble Beef Burger	1,500
Our signature hand-pressed beef patty, pan-seared and stacked with crisp lettuce, tomato and caramelized onion.	

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LUNCH & DINNER

PRIME CUTS

Tilapia Fillet	2,200
Delicate lake tilapia fillet, pan-seared and finished with lemon butter.	
Baby Pork Ribs	2,500
Slow-cooked ribs basted in a smoky-sweet glaze until they fall off the bone.	
Oven-Roasted Pork Chops	3,500
Thick-cut pork chops, seasoned and oven-roasted to a caramelized finish.	
Sirloin Steak	4,300
Prime sirloin, aged for tenderness and pan-seared to your liking.	
T-Bone Steak	5,500
A generous aged cut, oven-roasted and pan-finished, served with your choice of side and sauce.	

FROM THE OCEAN

Calamari Stuffed with Spicy Chicken Pate	2200
Tender calamari tube generously stuffed with our signature spicy chicken filling, grilled or golden-fried and served with your choice of accompaniment.	
Red Snapper with Beurre Blanc	3,000
Oven-roasted red snapper draped in a classic French white-butter sauce.	
Seafood Pasta	3,200
Al dente pasta tossed with prawns, calamari and fish in a silken tomato-cream sauce.	
Fish & Prawn Kebabs	4,200
Skewers of firm white fish and plump prawns, oven-roasted with peppers in a citrus marinade.	
Pan-Seared Prawns with Chilli Butter	4,200
Jumbo prawns pan-seared and bathed in a rich chilli-garlic butter.	
Pan-Seared Salmon	5,500
Prime salmon fillet, pan-seared crisp-skinned and served with seasonal greens.	

CONTINENTAL MAINS

Whole Tilapia	1,400
Whole lake tilapia, crisp-fried or made in concasse, served with fresh vegetables.	
Honey Sage Pork Chops	1,500
Juicy pork chops with a honey-and-sage glaze, served with seasonal vegetables.	
Oven-Roasted Chicken Breast	1,500
Succulent chicken breast marinated in garden herbs, oven-roasted and finished with a light jus.	
Chef's Half Kienyeji Chicken ★	1800
Half free-range chicken prepared in your choice of wet fried tomato concassé, dry-fried with onions, or simply boiled, served with your choice of accompaniment.	

Pepper Steak	1,600
Pan-seared steak is smothered in a creamy cracked-pepper sauce.	
Tangy Lamb Chops	1,800
Tender lamb chops in a bright, tangy marinade, oven-roasted to perfection.	

FAMILY PLATTERS

Emboita Nyama Choma	2,500
Choice cuts oven-roasted the Kenyan way, served with kachumbari and ugali.	
Whole Kienyeji Chicken Feast	3,000
A whole free-range kienyeji chicken, slow-cooked and served with traditional accompaniments.	
Emboita Ribs & Wings	3,300
A generous sharing board of oven-roasted lamb and pork ribs and chicken wings.	
Emboita Chops & Hops	4,500
A carnivore's board of oven-roasted lamb and pork chops, made to pair with fish fillet and chicken.	

SIDES

Chapati	100
Soft layered flatbread griddled fresh to order.	
Ugali	200
The Kenyan staple, firm and freshly made.	
Mixed Vegetables	200
Seasonal vegetables, lightly buttered.	
Mashed Potatoes	250
Creamy and buttery smooth.	
Creamed Spinach	250
Silky spinach in a rich cream sauce.	
Sauté Potatoes	300
Pan-tossed with onions, herbs and butter.	
French Fries	300
Golden and crisp.	
Potato Wedges	300
Seasoned and oven crisped.	
White Rice	300
Steamed and fluffy.	
Vegetable Rice	350
Fragrant rice with garden vegetables.	

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indian cuisine

VEGETARIAN STARTERS

Plain Papad	100
Crisp, wafer-thin lentil crackers, roasted to a golden crisp.	
Masala Papad	150
Roasted papad topped with a lively mix of onion, tomato, coriander and chaat masala.	
Plain Chips	300
Golden hand-cut chips lightly salted.	
Chilli Garlic Chips	350
Crisp chips wok-tossed with garlic, chilli and spring onion.	
Chips Poussin	350
Golden chips tossed in our chef's tangy, lightly spiced dressing.	
Maru Bhajia	350
Crispy potato bhajia in a spiced gram-flour batter, served with chutney.	
Chilli Paneer	650
Cottage cheese cubes wok-tossed with peppers, onion and a sweet-spicy chilli glaze.	
Chilli Garlic Mushrooms	700
Button mushrooms sautéed in a fiery chilli-garlic sauce.	
Paneer Tikka	750
Tandoor-roasted paneer marinated in yoghurt and tandoori spices.	

NON-VEGETARIAN STARTERS

Chicken 65	750
Fiery South Indian-style fried chicken, tossed with curry leaves and spices.	
Chicken Tikka (Boneless)	750
Boneless chicken marinated in spiced yoghurt and roasted in the tandoor.	
Murgh Malai Tikka	750
Creamy, mildly spiced chicken with cardamom and fresh cream.	
Chicken Lollipops	850
Frenched chicken winglets, crisp-fried and glazed in a spicy sauce and peppers.	

INDIAN MAINS – NON-VEGETARIAN

Keema Mutter	900
Spiced minced mutton simmered with green peas and fresh coriander.	
Chicken Tikka Masala	950
Tandoor-roasted chicken tikka folded into a rich, spiced tomato-and-onion masala.	
Mutton Rogan Josh	1,050
A Kashmiri classic - tender mutton in a deep, aromatic red curry.	

Chicken Biryani	1,100
Saffron-scented basmati rice and marinated chicken sealed and slow-cooked dum-style.	
Chicken Curry	1,200
A homestyle curry of tender chicken, slow simmered with warming spices.	
Mutton Biryani	1,200
Fragrant basmati rice layered with spiced mutton, saffron and fried onions.	
Butter Chicken	1,200
Boneless chicken simmered in a velvety tomato, butter and cream sauce.	

INDIAN MAINS – VEGETARIAN

Hyderabadi Biryani	750
Fragrant vegetable biryani layered with saffron, mint and fried onions.	
Dal Tadka	850
Yellow lentils tempered with ghee, cumin and garlic.	
Dal Makhni	850
Black lentils slow simmered with butter and cream.	
Mushroom Capsicum Masala	850
Mushrooms and sweet peppers in a robust onion-tomato masala.	
Vegetable Kolhapuri	850
Mixed vegetables in a bold, fiery Kolhapuri-spiced gravy.	
Navratan Korma	850
A mixture of vegetables in a mild creamy sauce	
Malai Kofta	950
Delicate cottage-cheese dumplings in a rich, creamy gravy.	
Paneer Butter Masala	1,000
Soft paneer in a silky tomato-butter gravy with a touch of cream.	

INDIAN BREADS

Plain Naan	100	Methi Naan	150
Classic leavened bread, baked fresh in the tandoor.		Naan scented with fresh fenugreek leaves.	
Tandoori Roti	100	Turbo Naan	150
Wholewheat bread baked on the tandoor wall.		Naan with chillies.	
Butter Naan	150	Parota	250
Soft naan finished with a generous brush of butter.		Flaky, layered flatbread griddled with ghee.	
Garlic Naan	150	Cheese Naan	300
Naan brushed with garlic butter and fresh coriander.		Soft naan stuffed with molten cheese.	

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