



The
Thorn Tree Cafe

Menu



A STORY TO TELL

NAIROBI • SINCE 1902



The Thorn Tree Story

The morning of 30th may 1898 brought the weary builders of the Uganda railway to Nyarobe the last stretch of the savannah before the daunting Rift Valley. The engineers decided that this would form a logistic base before tackling the considerable engineering tasks that lay ahead. For many years, one of the lines to up-country passed extremely close to The Stanley.

Thus began the story of the city of Nairobi with shops opening up. Those shops often had more than one business in them. With the growth of the city, the need for accommodation facilities arose and that is how the Stanley Hotel was born in Victoria street, now Tom Mboya Street.

Nyarobe's first hotel built in 1902 above the Tommy Woods Hardware store shared with Mayence Bent Milner's shop. It was made of old wood and tin, easily available materials at the time. So, the history of the Stanley and the railways are intrinsically linked and inseparable as both entities grew and prospered in tandem over the years.

The Thorn tree café was established in the very same place where a Naivasha Acacia Thorn Tree which was a landmark at a cross road between two trading routes existing before Nairobi was even born was used as the first "post office" by pinning on the trunk messages for fellow travellers; a tradition which we still keep alive. We now have emails but at that time they had "tree mails". The Thorn Tree remains a world famous landmark to date

In 1959 the Acacia tree was replanted. The tree is now at its third generation and was last replanted in 1998. At its base, there is a time capsule with a number of memorabilia buried by the students of St. Christopher's Preparatory School i.e. a wig, a pair of safari boots, kiwi shoe polish, Wrigley's chewing gum, a list of Kenyan music producers popular in the 90s e.g. DJ Pinye and Clemo photographs, the Nigerian super eagles hat, a pack of malaria-quin, lipstick, pencil, BIC black pen, Hardy Boys Novel, map of Nairobi, one 20 shilling note, one 10 shilling note, one yoyo. This time capsule will be retrieved in 2048 when the next generation tree will be planted.

Today, over 100yrs later not only does the thorn tree remain the most popular place in Nairobi, but has also inspired a host of Royal Safaris and legend such as RH Prince Edward, Ernest Hemingway, Elspeth Huxley, Karen Blixen, Winston Churchill, President Theodore Roosevelt, Frank Sinatra, Ava Gardner, Sean Connery, Sidney Poitier have all enjoyed the Thorn Tree experience which can only be described as unique, very special and truly taking a step back in history. We hope to be able to add your name as well to this list.



Before you dig in

This menu contains dishes prepared with a variety of ingredients. We've made it easier for you to identify them using special icons



Beef



Pork



Hot & spicy



Vegetarian



Shell fish



Nuts



Gluten Free



Fish



Alcohol



Chicken



Sea Food

Quick Bites

Served from 1000hrs to 1200hrs

Camel meat balls

Wok tossed in Tamarind sauce and kachumbari

Ksh. 1,000

Spicy vegetable bhajia chunks

Minty sauce

Ksh. 1,000

Lamb samosa

Homemade crusted filo filled with spiced lean lamb mince

Ksh. 1,000

Vegetable samosa

Golden brown filo filled with potato and vegetable, tamarind dip

Ksh. 1,000

Glazed chicken lollipops

Frenched chicken wings wok tossed with a spicy chili sauce

Ksh. 1,000

Prawn scampi

Queen prawns (deshelled), coated with Swahili spices, rambled and deep fried
(4 pieces)

Ksh. 1,500

Haloumi cheese

Corn crusted goat's milk cheese, sweet chili sauce

Ksh. 1,000



Menu items may contain allergens, for those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager.

(Prices are in Kenya Shillings and inclusive of statutory Government taxes and levies)

Easy Quick Healthy Bowls

Open faced pita with lamb kofta

Garlic yoghurt, cucumber, tomato and parsley

Ksh. 1,500

Sweet potato power bowl 🌿

Garlic cauliflower rice, tomato cubes, couscous, tossed spinach, grated carrots and pumpkin seeds

Ksh. 1,000

Chunky tuna power bowl 🐟

Cucumber, mint and mango salsa, brown rice and avocado

Ksh. 1,600

Tandoori chicken power bowl 🍗

Quinoa, cucumber, sweet corn, tomatoes, green daal and sweet chili sauce

Ksh. 1,600

Roasted veggies power bowl 🌿

Beets, baby corn, carrots, chickpeas, broccoli, avocado, lettuce, and onions with turmeric tahini dressing

Ksh. 1,000



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Soups

Stanley special chicken

Corn and mushroom chicken broth with vegetables

Ksh. 1,800

Red tomato

Yoghurt and mint

Ksh. 800

Goat broth and 'muteta' (bark wood)

Simmered goat and 'muteta' herb

Ksh. 1,000

Today's soup

Ask for the day's vegetarian special

Ksh. 800



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Free-range Chicken

Oven roasted chicken breast

Served with tossed traditional Kenyan greens

Ksh. 2,000

Kuku 'chemsha' (braised half chicken)

Slow braised pasture fed half chicken and kachumbari

Ksh. 2,500

Kuku Choma (marinated, whole, grilled chicken) - Platter for two

Served with French fries, homemade sweet chili sauce and coleslaw

Ksh. 3,000

'Kuku wa kupaka' (Swahili styled mildly spiced chicken stew)

Braised chicken cooked with coastal ground spices, and served with steamed vegetable rice and fried onions

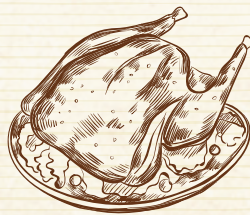
Ksh. 2,000

1902 Chicken Poussin

Tossed in a chilly butter with pont French fries, coleslaw and spicy sour cream

Ksh. 2,000

All items are served with a choice of healthy fries, steamed rice, brown or white ugali, paprika roast potato wedges



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Fish

150 Gms grilled whole tilapia

Deep fried or stewed, served with ugali (*pounded corn dumplings*) and tossed spinach
Ksh. 2,500

Pan-fried local red snapper 'Pili Pili'

Swahili spiced rubbed and fried served with brown ugali (*pounded millet dumplings*),
and tossed spinach
Ksh. 2,000

Grilled skin on salmon

Teriyaki basted Salmon with gingered sweet potato and red bean mash,
tossed red cabbage, and raisins and onion jam reduction
Ksh. 3,500

'Samaki wa kupaka' red snapper

Ocean fish cooked with traditional coastal ground spices
with steamed rice and tossed vegetables
Ksh. 2,000

Giant prawns (3pcs)

Choose from below options!

Scampi, Asian, Tempura, coastal, spicy, bbq or grilled
Ksh. 3,500

Fish and chips

Deep fried snapper served with salad, French fries, lemon & tartar sauce
Ksh. 2,000

Seafood broth

Chunks of local tilapia, salmon, red snapper, calamari and prawns cooked
with tomato lemon grass broth served with steamed rice
Ksh. 1,600



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Animal Proteins

Angus beef fillet

Oak fired certified Angus beef fillet medallion topped with fried onions and mushrooms, 'Trio' mash and seasonal vegetables

Ksh. 3,200

Grilled yoghurt and thyme marinated lamb shoulder chops

Simple! French fries, sweet basil and thyme jus, kachumbari

Ksh. 2,000

Kenyan beef 'kata kata'

An old style braised diced beef in onion, and tomato gravy served with sautéed spinach

Ksh. 2,200

Braised beef ribs

With grilled vegetables, pickles and Creamy mash potatoes

Ksh. 2,500

Slow cooked lamb shanks

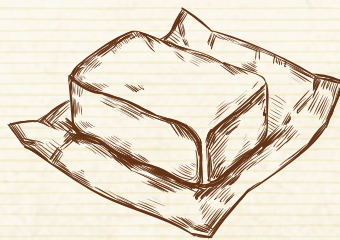
With tossed vegetables and Creamy mash potatoes

Ksh. 2,200

Pork chops 🐷

Bacon and mushroom smothered pork chops with thyme sauce and Roesti potatoes

Ksh. 2,000



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North/South Indian

Paneer Tikka masala 🌿

Well marinated cottage cheese cooked in a well-balanced curry,
served with white rice, poppadum and pickles

Ksh. 1,000

Grilled chicken Tikka on skewer 🌶️

Indian specialty tandoori chicken, rich creamy curry with traditional accompaniments

Ksh. 1,800

Camel biriyani

Slow cooked curried camel meat served with steamed rice
tomato onion salsa and plain yoghurt

Ksh. 2,000

Moong Dhal Tadka 🌿

Boiled yellow lentil tempered with garlic and authentic south Asian spices

Ksh. 1,000

Shahi Aloo 🌿

Eastern stuffed potatoes served with onions, tomatoes and cashewnut base

Ksh. 1,000

Dishes are mildly spicy unless specified Hot & Spicy



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Hot and Comfy Pots

'Amatoke'

Traditionally cooked Kisii bananas cooked with tomatoes and onions

Traditional 'githeri'

Stewed red beans, maize, carrots and potatoes

Penne masala

With mushrooms, carrots and spinach

Vegetable Ratatouille

Organically grown selected vegetables cooked with tomatoes and served with steamed rice

Pasta Prima Vera

Pesto e Olio sauce with fresh seasonal vegetables topped with Parmesan cheese

(All Hot and Comfy Pots dishes are priced at Ksh. 1,500 each)



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Sandwich and Burgers

Stanley special prime burger

Grilled 200gms Angus beef pattie topped with melted cheddar cheese, fried egg and crispy bacon

Grilled chicken breast

Tossed sundried tomatoes, onions, mushrooms, grilled pineapple on a healthy seed bun

A Gourmandized lamb burger

Jammed with a minty pesto spread, roasted beetroot and cucumber slices

Grilled vegetable sandwich

Assorted vegetables with red pesto on fennel seed bread

Open faced vegan pattie sandwich

An all-round vegan pattie, olive tapenade, grilled pineapple on a healthy seed bun

(All Sandwich & Burger's are priced at Ksh. 1,900 each)



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Pizzas

The Kenyan

Pulled roast beef choma or chicken, onions, tomatoes and dhania

Ksh. 1,500

The Mexican

Beef mince, chili, onions, red beans, green pepper and garlic

Ksh. 1,500

The Italian

Anchovies, olives, capers and salami

Ksh. 1,500

The Greek

Bacon, goat feta, spinach and olives

Ksh. 1,500

The vegan 🌿

No cheese, Neapolitan base, artichokes, mushrooms, grilled peppers, carrots and onions

Ksh. 1,500

The Indian ocean

Marinated red snapper, tilapia, salmon, prawns and calamari chunks

Ksh. 2,000



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Sweet Stuff

Spiced warm apple pie

Custard sauce

Ksh. 1,000

Banana split

Trio of ice-cream

Ksh. 1,000

Hennessey scented chocolate truffle

Squirts of berry sauce

Ksh. 1,000

Fruit platter

Fantasy of fruit with vanilla yoghurt and banana bread

Ksh. 1,200



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Food Philosophy

*Sarova's Food Philosophy is driven by flavour,
freshness, sustainability & innovation*

Flavour

Wherever you have travelled from, we propose to have a culinary experience for you that will delight. Our menus combine contemporary and traditional flavours from diverse cuisines, including Kenyan, European, Pan Asian, Indian and global fusion. Our team of specialist chefs and baristas explore and work with a variety of cooking styles from the traditional Jiko to sous vide and molecular gastronomy.

Freshness

All our properties have organic kitchen gardens. While guests at Sarova Mara can handpick vegetables and salads from the extensive garden spread over 2 acres, guests at the Sarova Stanley in downtown Nairobi can also be assured that the herbs are freshly plucked from a small kitchen garden. The farm to plate concept is a fundamental part of our culinary operation. We are blessed with an abundance of fresh produce in Kenya and we source most of our ingredients locally. Our meat and dairy products are sourced from local producers with a reputation for international standards and products free of harmful chemicals. All our kitchens are HACCP compliant and we have been certified as Safe Food Hotels by KEBS.

Sustainability

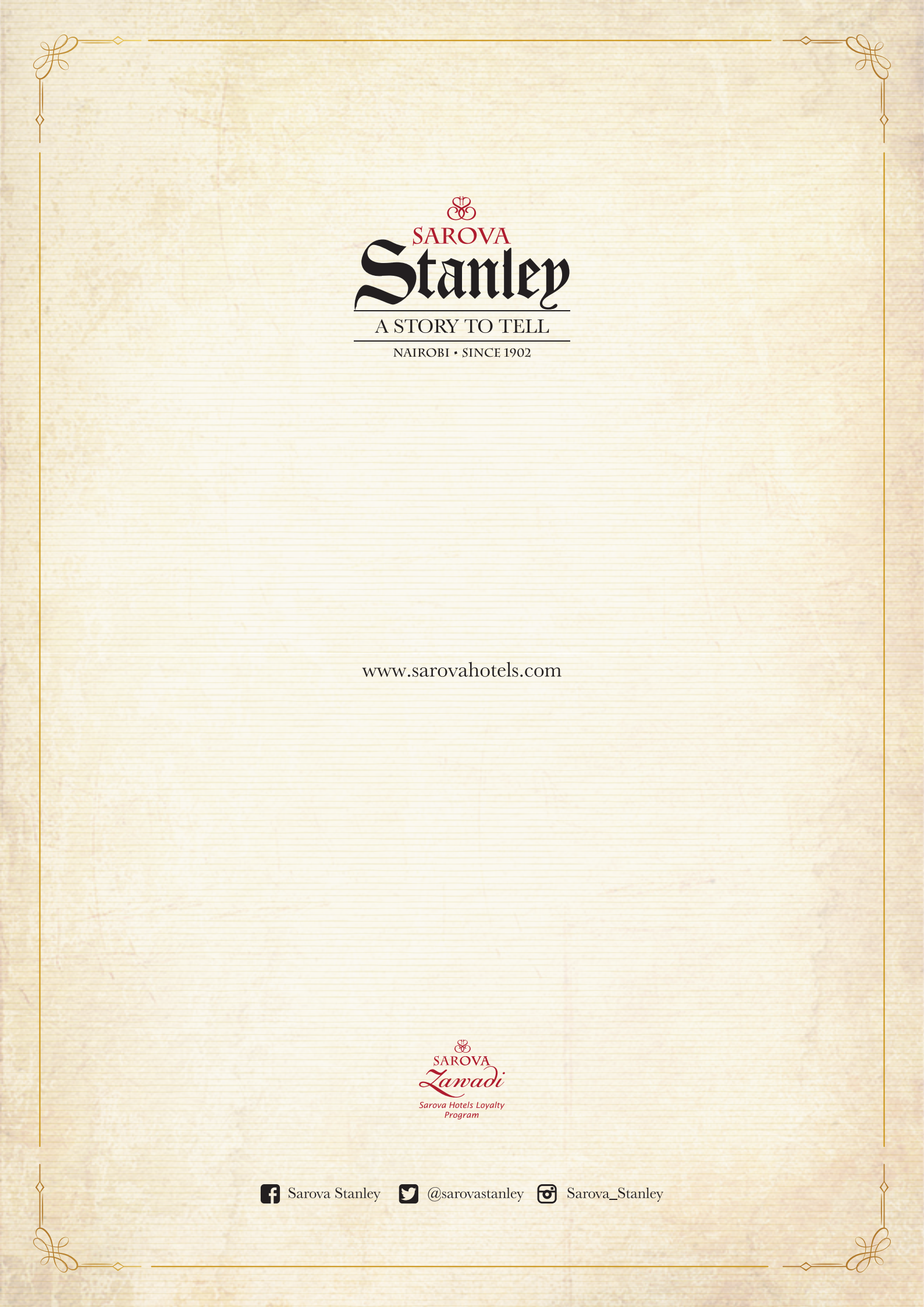
Responsible business and sustainability is at the heart of our Purpose with the Environment and Communities at front and centre.


We are working towards a plastic free operation and we have already pioneered the phasing out of plastic straws and other single use plastics including bottles and packaging and are in the process of installing bottling plants to switch entirely to glass water bottles. Our cooking processes are designed to minimize food waste and our state-of-the-art cold rooms and refrigeration facilities are geared to avoid spoilage.

Sarova Hotels take a lead in training and development of hospitality professionals in Kenya. We run the Sarova Kitchen Management Trainee, Sarova Kitchen Apprentice and Sarova Pastry Apprenticeship Programmes that see over 75 young professionals trained each year. Quarterly training workshops and seminars are held for managers, chefs, baristas and bartenders including annual exposure trips overseas.

Innovation




Innovation is the essence of creation and we believe in continuous growth, exposure and evolution. The rewards are guest glee and significant motivation for our people. From large scale catering for over five thousand guests at a presidential event to a Chefs Table for six and from memorable weddings to thrilling bush dining, we continue to conceptualise and deliver unique culinary experiences that are today a hallmark of Sarova Hotels.




SAROVA
Stanley
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NAIROBI • SINCE 1902

www.sarovahotels.com


SAROVA
Zawadi
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Program

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