

BEFORE YOU DINE

Menu items may contain nuts and nut by products. Please advise the waiter of any allergies you may have.

























APPETIZERS

SUPER NACHOS KES 800

Fresh tortilla chips topped with cheddar, Jalapeños, sour cream, chilly salsa and guacamole

ZATAR PITA KES 780

Served with our homemade salsa

SALADS

CHOOSE FROM OUR HOUSE MADE DRESSINGS: House basil vinaigrette, Bleu cheese dip, Ranch dressing, Honey mustard, Low fat Italian or Oil and Vinegar. All salads have a base of assorted lettuce

HOUSE SALAD W KES 1,100

Roasted sweet potatoes, Green peppers, Mushrooms, Grape tomatoes, Sweet corn and Cucumbers

SUPREME SALAD KES 1,350

Topped with thinly sliced chicken tika breast, Grilled red pepper, Boiled egg and Mozzarella

MEDITERRANEAN FATTOUSH SALAD 🦻 KES 1,250

Feta cheese, 24-hour vine ripened tomatoes, Pickled cucumbers, Kalamata olives, Assorted peppers and Pita

SIGNATURE FLAT BREADS

apple chutney

BECALPI KES

KES 1,600

Beer battered calamari, Lemon zest, Pickled capers, Dill sour cream

SONG OF INDIA C KES 1,680

Butter Chicken, Crumbled Paneer, sweet Mango Pickle and Cumin Raita

ALL DAY BREAKFAST W KES 1,500

Fried eggs, Baked beans, Spicy lamb sausage, Cherry tomatoes, Mushrooms and Bacon

NI NOMA
Kenyan style nyama choma (Chicken and Lamb), Kachumbari, Terere pesto

DESSERT COOKIES

SWEET TOOTH

Fresh raspberry, Lemon curd and Mascarpone **KES 1,050**

COOKIES N CRÈME

Cookie crust, chocolate chips, cream cheese frosting and oat crumble **KES 1,000**



At Sarova Panafric we are committed to sustainability and believe that delicious food can be enjoyed while being environmentally responsible. Our carefully crafted menu is a testament to this philosophy, showcasing a wide array of ethically sourced delectable dishes.

We prioritize local and organic ingredients where possible, partnering with nearby farms and producers who share our values, thereby reducing the carbon footprint associated with long-distance transportation to ensure the freshest flavors for our quests.

To minimize waste, we implement composting and recycling systems throughout our kitchen. We strive to use every part of the ingredients we source, creating inventive dishes that celebrate whole-food utilization.

From vegetarian and vegan options to meat-lover delights, our menu caters to various dietary preferences without compromising on quality. We are proud to contribute to a greener future while providing an exceptional dining experience for our patrons.

Dining at The Deck Bar & Lounge translates to indulging in a guilt-free culinary journey that embraces sustainability without compromising on flavor.

SMALL BITES

pumpkin sauce, sesame oil

ASIAN GUNPOWDER CHICKEN KES 1,250
Deep fried, coated with 7 spices.

dry chilly and chives

CHOLEY DOUGHNUTS
Our own version of the popular chole bhatura, masala foam

PORK BAO SLIDERS KES 1,200
Pork belly, steamed bao,
pineapple chilly chutney

GOAT BHUNASemi dry spicy chops with saffron

KES 1,300

MUSHROOM CAPS
Provolone, chilly garlic butter, spicy aioli

waffle

BOWL FOOD

BUDDHA BOWL SALAD W KES 1,750
Super foods, low calorie and high
nutrient

BEEF BRISKET

Pommery mash, roasted carrots, truffle oil

KES 2,800

KES 2,800

SPICY CHICKEN KES 2,550
Brown noodles, scallion jam

BBQ PULLED PORK KES 2,650
Crispy mini chips, saukeraut

MANGO AND PRAWN

KES 3,000

Rice noodles, Baby spinach and

Sweet mango chutney

ramen broth

and pita

FUSION MAKI ROLLS

CRISPY AVOCADO

KES 1,000

Avocado, tempura beads, spicy mayo

VEGETABLE RAINBOW ♥ KES 1,000
Crunchy tempura veg, mango,
avocado, Tex-mex salsa

MISO MARINATED SALMON ROLL ♥ © KES 1,250 Salmon, white miso dressing, toasted pistachios

MARINE ROLL © KES 1,150
Crab sticks, cucumber, Tenkasu,
Japanese mayo

CHICKEN TIKKA

Tandoori chicken, Makhani and
mascarpone quenelles

KES 1,000

GLASS DESSERTS

WARM APPLE CRUMBLE
Cinnamon apple, butter crumble and crème anglaise

KES 900

SALTED CARAMEL CHEESECAKE
Citrus essences, berry coulie

KES 920

ADD ON'S





Menn Inspiration

The Deck menu's inspiration is drawn from a fusion of the vibrant, trendy world of tapas with the nourishing goodness of healthy bowls. We believe in creating culinary experiences that cater to both taste and wellness.

Experience the joys of sharing with our tapas selection, featuring small plates bursting with flavors. From Fresh maki rolls to fiery chicken wings, each bite is a delightful explosion of taste. Our tapas menu combines traditional favorites with innovative twists, keeping up with the latest food trends.

For those seeking a wholesome and balanced meal, our healthy bowl offerings are full of color and packed with nutrient-rich ingredients like quinoa, roasted vegetables, and grilled protein options. From Buddha bowls bursting with fresh seafood flavors to nourishing grain bowls brimming with superfoods, each serving is designed to energize and satisfy.

APERITIFS &		
BITTERS	30ml	Bottle
Campari	400	
Martini Vermouths Rosso, Extra Dry,		
Bianco	400	
Jägermeister	500	
VODKA		
VODKA		
Ketel One	500	7,500
Grey Goose Original	800	14,500
Stolchinaya	600	10,500
GIN		
Gordon's	400	6,500
Tanqueray London Dry	500	7,000
Tanqueray Sevilla	550	8,500
Tanqueray 10	700	14,000
Hendrick's	800	16,600
BLENDED SCOTCH		
Johnnie Walker Black Label	750	12,000
Johnnie Walker Double Black	950	16,600
Chivas Regal 12 YO	600	12,000
Chivas Regal 18 YO	1,400	20,000
IRISH WHISKEY		
Jameson Whisky	500	9,500
Bushmills 10 YO	650	9,000

TENNESSEE & BOUBORN

Jack Daniel's Honey	600	11,600
Jack Daniel's Silver Select	950	17,000

BEERS & WINES

LOCAL BEERS

Tusker Lager, Tusker Malt, Tusker Lite,
Pilsner Lager, White Cap Lager, Balozi

IMPORTED BEERS

Guiness stout, Corona, Heineken EACH @ 800
Savannah Cider 600

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SCOTTISH SINGLE	MALT	
HIGHLANDS	30ml	Bottle
Glenmorangie Lasanta 12 YO	1,200	20,000
Singleton 18 YO	1,300	22,500
Macallan 15 YO	3,000	58,000
LOWLANDS		
Glenkinchie 12 YO	800	18,000
SPEYSIDE		
SPETSIDE		
Glenfiddich 12 YO	900	15,000
Glenfiddich 15 YO	1,200	23,000
Glenfiddich 18 YO	1,800	25,000
Glenlivet 18 YO	1,800	25,000
ICI AV		
ISLAY		
Lagavulin 16 YO	1,300	25,000
COGNACS		
Hennessy VSOP	1,200	25,000
Hennessy XO	3,500	57,500
Remy Martin VSOP	1,200	25,000
Remy Martin XO	3,300	55,000
Martel VSOP	1,200	25,000
RUM		
Captain's Morgan Spiced	500	11,000
Myers Rum	900	18,000
Ron Zacapa 23	1,000	20,000
TEQUILA		
Jose Cuervo Gold	500	9 000
Don Julio Blanco	750	8,000 15,500
Don Julio Añejo	950	22,000
LIQUERS		
Amarula	500	11,000
Southern Comfort	500	11,000
Amaretto Disaronno	500	11,000

All bottles sold with one round of three Mixers



Refreshing Affair

Welcome to our refined beverage selection, where classic elegance meets exquisite flavors.

Enjoy the artistry and attention to detail that goes into each drink on our menu. We take pride in using only the finest ingredients, ensuring top-notch quality and taste. From timeless cocktails to sophisticated wine pairings, each drink is expertly prepared, showcasing the craftsmanship and expertise of our talented mixologists.

Whether you prefer a well-made martini, a smooth whisky, or a carefully selected glass of wine, our beverage list caters to those who appreciate the classics. We believe that a great drink goes beyond fleeting pleasure and offers a timeless experience.

950

MOCKTAILS

PINEAPPLE MINTED MOJITO	800
Fresh pineapple juice, Muddled mint leaves,	
Lime juice, Sugar syrup and Lemonade	
SPARKLING CRANBERRY GINGER	800

800

Cranberry juice, Blended ginger, Strawberry puree topped up with sprite

BERRY MULEA fine mixture of crushed blue berries topped with strawberry puree, ginger beer, lemon, ginger flavoured syrup

SHOOTERS

FOR THE BOLD AND THE DARING

Flaming B52
Baileys, Amaretto, Kahlua
Jager bomb
Flaming Lamborghini
ABC - Amaretto, Bailey's, Cointreu

SOFT DRINKS

SODAS

Coca cola, Fanta, Sprite
Stoney ginger beer
Tonic water
Soda water
Ginger ale
Bitter lemon
Red Bull
500

MINERAL WATER

Mayers still (330ml)	300
Mayers sparkling (330ml)	300
Mayers still (700ml)	450
Mayers sparkling (700ml)	450

COCKTAILS

CINNAMON CARIBBEAN COLADA	1,000
Cuban barcadi oak heart rum, Coconut	
flavored malibu rum, Pineapple juice,	
Homemade cinnamon syrup, Orange juice	
and Campari bitters	

PAN ESPRITINI

Ketel one dutch vodka, freshly brewed
espresso shot, Kahlua and coffee flavored
syrup

THE BERRY GLORY

Ketel one vodka infused with fresh blue
berries, homemade strawberry puree,
freshly squeezed lemon juice topped off
with a dash of full bodied red wine

SPICY COSMO

Red chilli infused absolute blue vodka,

Orange laced cointreau, Red chilies, fresh

limes and cranberry juice

PINK GIN

Beefeter 24, steeped 24hrs in an array of botanicals, grape juice and a dash of angostura bitters

1,000

TAN GIN FIZZ

Tanqueray 10 - the Roll's Royce of - gin,
freshly squeezed lime juice, mint bitters
topped with ritzy lemonade

SMOKED OLD FASHIONED

Singleton dufftown smoked with herbs, lemon juice, passion herbed syrup and lemonade

SMOOTHIES & JUICES

Fresh juice of the day

SMOOTHIES

Banana peanut smoothie, mixed berry
smoothie, smoothie of the day

FRESHLY SQUEEZED JUICES

Orange Juice, pineapple, watermelon

