



The magic of Indian cuisine is in the blending of spices because it is important to know which spice is ideally suited for particular food, it is no secret that spices, freshly ground each day, are the basis of Indian cuisine, our Chef's at **ITZ FLAVOURS** practice this art of blending, freshly grinding spices and herbs to give you a memorable experience.

Our food is spicy but not '**chili hot**'. We make use of our exotic spices for their flavours and aroma. The use of red chilies is at one's own discretion so we would appreciate if you could let us know about your preference **Mild, Medium, or Hot.**

Starter Style Dishes to Snack

HOT STARTERS

Jhinga Koliwada

Maharashtrian style Shrimps marinated in spices and yoghurt, coated with mix of rice and gram flour crispy fried **KSH.1350**

Machli Amritsari

River Fish marinated with spices batter fried to perfection **KSH.1050**

Machli Tawa Fry

Catch of the day cooked on griddle marinated in lemon juice, mustard oil, and Spices **KSH.1050**

Chennai 65

Chicken wings marinated with curry leaves and Madras spices, golden fried **KSH.1050 Add on Piece Ksh.275**

Gosht Shammi Kabab

Melt in mouth Kababs made of Mutton and Yellow gram steeped with spices, onions and green chilli shallow fried **KSH.1150**

Bharwan Paneer (V)

Home-made cottage cheese stuffed with green chutney and pan fried to perfection **KSH.950**

Soya Dahi Ka Kabab (V)

Spiced Yoghurt stuffed Soya and Sweet Potatoes pan fried to perfection **KSH.950**

Makai Ka Kabab(V)

Sweet corn kernels blended with herbs, potatoes, and fresh coriander golden fried **KSH.950 Add on Piece Ksh.200**

Sindhi Tuk(V)

A delicious double fried Potato and Sweet Potato dish that is quite addictive **KSH.750**

COLD STARTERS

House Chicken Salad

A salad of Chicken tossed with house mix Lettuce, Onion, Chili, Mint, Coriander Mayo **KSH.950**

Makai Anaanas Chat(V)

Sweet Corn, Pineapple, Onion, Tomato, Sweet bell peppers Chili and fresh Coriander spiked with chat masala **KSH.850**

Avocado & Mango (V)

Kenyan Avocado, Mangoes and Rucola spiked with Red Chili **KSH.850**

Kala Channa and Moth Chat (V)

Mix Sprouts of Bengal gram, Moong dal, Pineapple, Cucumber Onion and Tomato spiked with lemon juice and spices, **KSH.850**

Dilli Ki Chat (V)

Our take on famous Old Delhi Street food Sweet and Tangy Delicacy **KSH.950**

Dahi Bhalla(V)

Soft dumplings of lentil soaked in yoghurt flavoured with rock salt and roasted cumin **KSH.850**

Dahi ya Raita(V)

Fresh yoghurt served plain or with your choice of Cucumber, Mix Vegetable, Pineapple or Mint **KSH.650**

Avocado Papad Chat (V)

Papad cones served with Avocado, Onion, Tomato Chilli spiked with house spice mix **KSH.650 Add on Piece Ksh.175**

TANDOORI SPECIALITIES

Tandoori Jhinga

King Prawns marinated in refreshing marinade of Ajwain, (Carrom Seeds) fresh Lemon juice **KSH.2650**

Machli ka Tikka

Indian Ocean Fish glazed with mustard oil, Gram flour and Yoghurt **KSH.1350**

Tandoori Murgh

Called the king of kebabs, boneless Chicken marinated with Indian spices and Yoghurt **KSH.1150**

Murgh Malai Tikka

A creamy kebab of Chicken breast, traditional spices, Cheddar, Coriander, green Chilli, and Ginger **KSH.1150**

Bhatti Da Murgh

Half a Spring marinated in traditional Punjabi spices cooked in Tandoor **KSH.1450**

Barrah Kabab Adraki

Tender Lamb leg sliced on bone, marinated with Spices, Yoghurt and abundance of fresh Ginger cooked in Tandoor **KSH.1850**

Gosht Seekh Kabab

A skewered kabab of lamb flavoured with cardamom, cloves, ginger, fresh green Chili, Coriander and Cinnamon **KSH.1250**

Tulsi Panner Tikka(V)

Cottage Cheese piccatas, glazed with fresh sweet Basil, green Chili, and Spices **KSH.1100**

Malai Phool aur Khumb (V)

Broccoli and Mushroom marinated in traditional spices, Cheddar, Coriander, green Chilli, and Ginger glazed in Tandoor **KSH.1100**

Tandoori Ananas (V)

Glazed Pineapple and mixed vegetables to include Bell Peppers, Onions marinated in Vinegar and spices **KSH.1050**

MAIN COURSES

Jhinga Moilee

Prawns stew cooked with Coconut cream Kerala Style **KSH.2050**

Jhinga Kachi Mirch

Prawns cooked with Onions; Tomatoes finished with house pickled fresh Peppercorns **KSH.2050**

Machli Masala Adraki

River Fish simmered in Onion Tomato curry finished with Ginger **KSH.1450**

Machli Curry Panch Phooran

Fish slowly simmered in a curry with East Indian spice mix of Mustard, Fenugreek, Fennel, Cumin and onion Seeds **KSH.1450**

Murgh Makhni

Tandoori cooked Chicken morsels simmered in a Tomato-based gravy finished with Cream, Butter, and dried Fenugreek **KSH.1450**

Murgh Kali Mirch

Chicken cooked with Onions Tomatoes finished with crushed Black Pepper the king of Indian Spices **KSH.1450**

Gosht Khada Masala

Goat cooked with whole spices garnished with cherry Tomatoes, button Onions and fresh Garlic and pieces of Ginger **KSH.1450**

Lal Maas

Fiery Mutton curry from Rajasthan is chilli hot,yet bursting of Flavours **KSH.1550**

Keema Mattar

Mutton Mince cooked with spices and Green Peas traditionally **KSH.1450**

Paneer Makhni (V)

Homemade cottage cheese simmered in a Tomato-based gravy finished with Cream, Butter, and dried Fenugreek **KSH.1150**

Palak Apki Pasand(V)

Creamy spinach flavoured with Garlic cooked with your choice of Mushroom or cottage Cheese **KSH.1150**

Kadai Khumb Mattar (V)

Fresh Mushrooms and Green Peas cooked dry with Onions and Tomatoes tempered with whole red Chilli and Cumin **KSH.1150**

Makai Mattar Adraki (V)

Sweet Corn cooked with garden Peas, Onion, Tomato, Ginger and Spices **KSH.950**

Sabzi Gulistan(V)

Seasonal vegetables cooked with onions and tomatoes finished with green coriander **KSH.950**

Aloo Barbari(V)

Baby Potatoes cooked with Cumin, Mustard, crushed Coriander seeds tossed with Onions, bell Peppers Curry leaves **KSH.950**

Channa Masala (V)

Chickpeas cooked with spices and potatoes Punjabi style **KSH.1050**

Dal Makhni(V)

Black lentils blended with tomato puree, ginger garlic, spices, cream, and butter cooked overnight our Chef's specialty **KSH.1050**

HOME STYLE

Authentic Dishes inspired by the fragrant cooking skills of North Indian Homes

Mutton Ya Murgh Seeti wala

Mutton or **Chicken** cooked true home style in pressure cooker **KSH.1550**

Anda Masala

Three free range Boiled eggs cooked in onion tomato masala and spices **KSH.950**

Paneer Mattar Bhurji (V)

Homemade cottage Cheese scrambled, cooked with Onion, Tomato, spices and green Peas **KSH.1150**

Punjabi Rajmah(V)

Red beans cooked true Punjabi style **KSH.950**

Aloo Gobhi Adraki (V)

Potatoes and cauliflower cooked with Cumin, Ginger and Spices **KSH.950**

Baingan Ka Bharta(V)

A charcoal smoked eggplant delicacy cooked with onions and tomatoes an all-time favourite **KSH.950**

Dal Tadka(V)

Yellow lentil cooked home style tempered with pure ghee **KSH.950**

RICE SPECIALTIES

Dum Ki Biryani

Basmati rice simmered with your choice of **Mutton** or **Chicken**, spices and herbs **KSH.1650**

Biryani Sabaz Bahar(V)

Mix of garden-fresh vegetables cooked with basmati rice, spices, and herbs **KSH.1350**

Chawal(V)

Finest Basmati rice served **Plain**, with abundance of **Cumin** or **Green Peas** **KSH.650**

BREADS

Choice of Nan

Leavened bread made with refined flour served **Plain**, **Green Chili**, **Butter** or **Garlic** **KSH.175**

Roti

Unleavened bread made with whole Wheat flour served **Plain** or **Butter** **KSH.175**

Choice of Paratha

Traditional flaky bread with **Butter** or **Pudina** **KSH.175**

Bhatura (2 Pieces)

Leavened bread made with refined flour fried to perfection **KSH.300**

DESSERTS

Rasmalai (N)

Traditional Indian sweet dumplings made with Cottage Cheese, reduced Milk and nuts **KSH.650**

Kulfi Falooda (N)

Frozen reduced milk with nuts and Saffron served with Rice Vermicelli **KSH.650**

Teley Wali Kulfi

Frozen dessert on stick made with reduced milk and fruit in season Ask server for available flavour **(No Added Sugar) KSH.750**

Gulab Jamun

Fried dumplings made of reduced milk flavoured with rose syrup **KSH.650**

Phirni (N)

Creamy pudding made of powdered rice cooked with milk, almonds, and cardamom **KSH.650**

Gur Ka Kada(N)

True Punjabi recipe of semolina cooked with clarified Butter, Jaggery and dry Fruits **KSH.550**

Methey Sapney (per scoops)

Our chef's selection of Artisan Ice Cream **KSH.300**

(V) Vegetarian Selection

(N) Contains Nuts

All Prices Are Inclusive 16% Vat and 2% Catering Levy

Please let us know about your Allergies, Special Dietary needs, or Restrictions

SALADS

House Chicken Salad

A salad of Chicken tossed with house mix Lettuce, Onion, Chili, Mint, Coriander Mayo **KSH.950**

Makai Anaanas Chat(V)

Sweet Corn, Pineapple, Onion, Tomato, Sweet bell peppers Chili and fresh Coriander spiked with chat masala **KSH.850**

Avocado & Mango (V)

Kenyan Avocado, Mangoes and Rucola spiked with Red Chili **KSH.850**

Kala Channa and Moth Chat (V)

Mix Sprouts of Bengal gram, Moong dal, Pineapple, Cucumber Onion and Tomato spiked with lemon juice and spices, **KSH.850**

SANDWICHES

YOUR CHOICE OF WHITE OR WHOLE WHEAT BREAD (GRILLED/PLAIN)

Dilli Sandwich

Chicken Tikka tossed with sliced Onions, sweet bell peppers, lettuce and Mayonnaise served in soft bread **KSH.950**

Bombay Sandwich

Generous amount of Lip-smacking Cilantro-Mint chutney, thinly sliced vegetables and Cheese in soft bread **KSH.950**

Bread Omelette

Open faced Masala Omelette served in soft bread grilled on griddle **KSH.950**

Indori Sandwich (V)

Onion, Tomato, Sweet Corn, Paneer combined to please all senses Grilled topped with sev and grated cheese. **KSH.950**

SIGNATURE BURGERS AND WRAPS

Roganjosh

Molo Lamb patties flavoured with Indian Spices sesame seed toasted bun with Lettuce, Tomatoes, Cheese, and Onions

KSH.1050

Chicken Breast

Pan fried Spiced Chicken Breast, sesame seed toasted bun with Lettuce, Tomatoes, Cheese, and Onions **KSH.1050**

Mattar Paneer (V)

A mix of homemade cottage Cheese and fresh green Peas Pattie **KSH.1050**

Chicken Kathi Roll

Chapati stuffed with shredded Chicken Tikka tossed with Onions sweet bell Peppers, House Mix & Avocado Kachumbari **KSH.1050**

Paneer Wrap (V)

Homemade Chapati stuffed with Onion, sweet Bell peppers and home-made Cheese served with House Mix & Chutney **KSH.1050**

ALL WRAPS, SANDWICH AND BURGERS ARE SERVED WITH FRIES AND HOUSE MIX SALAD

Non-Alcoholic Cocktails Blends

Lassi

Churned Yoghurt served Sweet, Mango or Salted topped with Cardamom or Cumin **KSH.550**

Chennai Express

Salted Buttermilk tempered with curry leaves, and mustard seeds **KSH.550**

Shikanjvi

Sweet and Salted lemon-based drink originated in Northern part of India **KSH.550**

Aam Sutra

Raw Mango cooked with sugar spiked with Chili and Cumin powder and fresh Mint leaves **KSH.550**

Fruit Punch

An Exotic Blend of homemade tropical fresh Juices **KSH 750**

Ruhani

A refreshing Cool Combination of muddled Lime, Mint and tender Coconut **KSH.550**

BARISTA SELECTION

House Coffee **KSH.450**

Espresso **KSH.350**

Americano **KSH.450**

Cappuccino **KSH.450**

Café latte **KSH.450**

Mocha **KSH.450**

Choice of Syrup **KSH.150**

Extra Shot of Espresso **KSH.200**

TEA/HOT DRINKS

English Tea **KSH.450**

Mix Tea Regular **KSH.450**

Indian Kadak Chai **KSH.450**

Green/Herbal Tea **KSH.450**

Hot chocolate **KSH.450**

ICED DRINKS

Iced Coffee **KSH.450**

Iced Latte **KSH.450**

Iced Tea **KSH.450**

Classic Lemonade **KSH.450**

House Concoction

House mix of Lime, Ginger Turmeric and Honey **KSH.450**

Old Fashioned Shakes

You're Choice of Vanilla, Chocolate and Strawberry **KSH.550**

Fresh Juice

Freshly Squeezed Fruit Juice in Season **KSH.550**

(Please Ask Server for Available Flavour)

Aerated Beverages

Energy Drink **KSH.350**

Coca-Cola, Sprite, Coke Zero, Fanta, **KSH.200**

Bitter Lemon, Ginger Ale, Tonic Water **KSH.200**

Soda Water **KSH.200**

Mineral Water

Sparkling (Small) **KSH.250**

Sparkling (Large) **KSH.350**

Still (Large) **KSH.250**

Still Small **KSH.200**

(V) Vegetarian Selection (N) Contains Nuts

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