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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

### Samundari Khazana (NEW)

Maharashtrian style Shrimps, Calamari marinated in spices, coated with mix of rice and gram flour crispy fried **KSH.1550**

### Machli Tawa Fry

Catch of the day cooked on griddle marinated in lemon juice, Spices **KSH.1150**

### Chennai 65

Chicken wings marinated with curry leaves and Madras spices, golden fried **KSH.1150 Add on Piece Ksh.300**

### Kache Kemme Ka Kabab (NEW)

Pan fried marinated mutton mice Mixed with Onions, fresh green chilli and coriander **KSH.1150 Add on Piece Ksh.300**

### Bharwan Paneer (V)

Home-made cottage cheese stuffed with green chutney and pan fried to perfection **KSH.1050 Add on Piece Ksh.250**

### Kadak Fried Makai aur Mushroom (V) (NEW)

Baby corn and button Mushrooms coated with Mix of spices and gram flour fried to perfection **KSH.1050**

### Rajmah Ka Kabab(V) (NEW)

Red beans blended with herbs, potatoes, and fresh coriander golden fried **KSH.1050 Add on Piece Ksh.300**

### Sindhi Tuk(V)

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

### Chips Original/Masala (NEW)

Fries served plain or tossed in Onion, Tomato masala spiked with cumin **KSH.650/750**

## COLD STARTERS

### House Chicken Salad

A salad of Chicken Tikka tossed with house mix Lettuce, Onion, Chili, Mint, Coriander Mayo **KSH.1050**

### Makai Ananas Chat(V)

Sweet Corn, Pineapple, Onion, Tomato, Sweet bell peppers Chili and fresh Coriander spiked with chat masala **KSH.950**

### Avocado & Mango (V)

Kenyan Avocado, Mangoes and Lettuce spiked with Red Chili **KSH.950**

### Dilli Ki Chat (V)

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

### Dahi ya Raita(V)

Fresh yoghurt served plain or with your choice of Cucumber, Mix Vegetable, Pineapple or Mint **KSH.750**

### Avocado Papad Chat (V)

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

## Served With House Salad and Chutney

### NON-VEGETARIAN

#### **Tandoori Jhinga (Off Shell)**

King Prawns marinated in refreshing marinade of Ajwain, (Carrom Seeds) fresh Lemon juice **KSH.2750**

#### **Machli ka Tikka**

Indian Ocean Fish glazed with mustard oil, Gram flour and Yoghurt **KSH.1550**

#### **Tandoori Murgh**

Called the king of kebabs, boneless Chicken marinated with Indian spices and Yoghurt **KSH.1250**

#### **Murgh Malai Tikka**

A creamy kebab of Chicken breast, traditional spices, Cheddar, Coriander, green Chilli, and Ginger **KSH.1250**

#### **Chicken Reshmi Kabab (NEW)**

Skewered Chicken minced Kabab spiked with Spices and green chili **KSH.1350**

#### **Tangri Kabab Achari (NEW)**

Chicken Drumstick Marinated in Pickling spices cooked in tandoor **KSH.1550**

#### **Barrah Kabab Adraki**

Tender Lamb leg sliced on bone, marinated with Spices, Yoghurt and abundance of fresh Ginger cooked in Tandoor **KSH.1950**

#### **Gosht Seekh Kabab**

A skewered kabab of lamb flavoured with cardamom, cloves, ginger, fresh green Chili, Coriander and Cinnamon **KSH.1450**

### VEGETARIAN

#### **Tulsi Panner Tikka(V)**

Cottage Cheese piccata, glazed with fresh sweet Basil, green Chili, and Spices **KSH.1250**

#### **Paneer Achari Tikka (NEW)**

Homemade cheese Marinated with Pickling spices glazed in Tandoor **KSH.1250**

#### **Zanat E Zamin(V) (NEW)**

Mushrooms stuffed with Panner and Garden Peas Tempered with Indian Spices Finished in tandoor **KSH.1250**

#### **Tandoori Sabzi(V)**

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

# MAIN COURSE

## NON VEGETARIAN

### **Indian Ocean Lobster (NEW)**

Lobster cooked as per your liking Tandoori, Masala or Tawa **KSH.850 per 100gms (500gm Min)**

### **Crab Pepper Masala (NEW)**

Mud Crabs Cooked with abundance of Black Pepper **KSH.5500**

### **Jhinga Moilee**

Prawns stew cooked with Coconut cream Kerala Style **KSH.2150**

### **Jhinga Masala Kachi Mirchi**

Prawns cooked with Onions; Tomatoes finished with house pickled fresh Peppercorns **KSH.2150**

### **Machli Masala Adraki**

Fish simmered in Onion Tomato curry finished with Ginger **KSH.1550**

### **Machli Curry Panch Phooran**

Fish slowly simmered in a curry with East Indian spice mix of Mustard, Fenugreek, Fennel, Cumin and onion Seeds **KSH.1550**

### **Kofta Aap Ki Pasand (NEW) (N)**

Chicken or Lamb dumplings simmered in rich Cashewnut, Onion, Yoghurt gravy flavoured with spices **KSH.1650**

### **Murgh Makhni**

Tandoori cooked Chicken simmered in a Tomato-gravy finished with Cream, Butter, and dried Fenugreek **KSH.1550**

### **Murgh Tangri Kali Mirch (NEW)**

Chicken Drumstick cooked with Onions Tomatoes finished with crushed Black Pepper the king of Indian Spices **KSH.1650**

### **Murgh Jhalfrezi (NEW)**

Chicken cubes tossed with Onions Sweet bell peppers and Tomatoes tempered with crushed peppercorn king of Indian Spices **KSH.1550**

### **Nalli Keema Rara Dhaba Style (NEW)**

Lamb Shank cooked with Mince, and spices, recipe from the roadside eateries of grand trunk road the lifeline of India **KSH.2550**

### **Gosht Khada Masala**

Mutton cooked with whole spices garnished with cherry Tomatoes, button Onions and fresh Garlic and pieces of Ginger **KSH.1650**

### **Lal Maas**

Fiery Mutton curry from Rajasthan is chilli hot yet bursting of Flavours **KSH.1650**

### **Keema Mattar**

Mutton Mince cooked with spices and Green Peas traditionally **KSH.1650**

## VEGETARIAN

### **Paneer Makhni**

HOMEMADE COTTAGE CHEESE SIMMERED IN A TOMATO-BASED GRAVY FINISHED WITH CREAM, BUTTER, AND DRIED FENUGREEK **KSH.1250**

### **Paneer Kadai (NEW)**

HOMEMADE PANEER AND BELL PEPPERS COOKED WITH TOMATOES FRESH GROUND CORIANDER SEEDS AND BLACK PEPPER **KSH.1350**

### **Paneer Ka Kofta (N) (NEW)**

HOMEMADE COTTAGE CHEESE DUMPLINGS SIMMERED IN A RICH FLAVOURFUL GRAVY **KSH.1350**

### **Sarson Ka Saag SEASONAL**

FRESH MUSTARD LEAVES COOKED WITH GINGER, GARLIC ONIONS AND GHEE TRUE PUNJABI STYLE **KSH.1350**

### **Palak Apki Pasand**

CREAMY SPINACH FLAVOURED WITH GARLIC COOKED WITH YOUR CHOICE OF MUSHROOM OR COTTAGE CHEESE **KSH.1250**

### **Zucchini aur Makai Jhalfrezi (NEW)**

COURGETTE AND BABY CORN TOSSED WITH ONION BELL PEPPERS AND TOMATO TEMPERED WITH WHOLE RED CHILLI AND CUMIN **KSH.1250**

### **Kadai Khumb Mattar Do Piazza (NEW)**

FRESH MUSHROOMS AND GREEN PEAS COOKED WITH SPICES FINISHED WITH DICED ONIONS **KSH.1250**

### **Sabzi Gulistan**

SEASONAL VEGETABLES COOKED WITH ONIONS AND TOMATOES FINISHED WITH GREEN CORIANDER **KSH.1050**

### **Aloo Barbari**

POTATOES COOKED WITH CUMIN, MUSTARD, CRUSHED CORIANDER SEEDS TOSSED WITH ONIONS, BELL PEPPERS CURRY LEAVES **KSH.1050**

### **Channa Masala**

CHICKPEAS COOKED WITH SPICES AND POTATOES PUNJABI STYLE **KSH.1150**

### **Aloo Chutneywala (N) (NEW)**

BABY POTATOES SIMMERED IN GRAVY MADE OF CHASHEWNUT, YOGHURT, MINT CORIANDER, AND GREEN CHILI **KSH.1050**

### **Baingan Aloo Pyaz Achari (NEW)**

BABY EGGPLANT, POTATOES AND ONIONS COOKED WITH PICKLING SPICES **KSH.1050**

### **Dal Makhni**

BLACK LENTILS BLENDLED WITH TOMATO PUREE, GINGER GARLIC, SPICES, CREAM, AND BUTTER COOKED OVERNIGHT OUR CHEF'S SPECIALTY **KSH.1150**

## 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.1650**

### **Anda Masala**

Three free range Boiled eggs cooked in onion tomato masala and spices **KSH.1050**

### **Paneer Capsicum Bhurji (V)**

Homemade cottage Cheese scrambled, cooked with Onion, Tomato, spices and Bell peppers **KSH.1250**

### **Aloo Gobhi Adraki (V)**

Potatoes and cauliflower cooked with Cumin, Ginger and Spices **KSH.1050**

### **Baingan Ka Bhartha(V)**

A charcoal smoked eggplant delicacy cooked with onions and tomatoes an all-time favourite **KSH.1050**

### **Dal Tadka(V)**

Yellow lentil cooked home style tempered with pure ghee **KSH.1050**

## RICE SPECIALTIES

### **Dum Ki Biryani**

Basmati rice simmered with your choice of **Mutton** or **Chicken**, spices and herbs **KSH.1750**

### **Biryani Sabaz Bahar(V)**

Mix of garden-fresh vegetables cooked with basmati rice, spices, and herbs **KSH.1500**

### **Chawal(V)**

Finest Basmati rice cooked to perfection **KSH.650**

### **Chawal Ki Tehri (Pulao) (NEW)**

Rice cooked with your choice of **Cumin**, **Vegetable** or **Green Peas** **KSH.750**

## BREADS

### **Choice of Nan**

Leavened bread made with refined flour served **Plain**, **Green Chili**, **Butter** or **Garlic** **KSH.200**

### **Roti**

Unleavened bread made with whole Wheat flour served **Plain** or **Butter** **KSH.200**

### **Choice of Paratha**

Traditional flaky bread with **Butter** or **Pudina** **KSH.200**

### **Bhatura**

Leavened bread made with refined flour fried to perfection **KSH.200**

### **Makai Ki Roti (Gluten Free)**

Yellow Maize Flat Bread cooked on Griddle **KSH.250**

## SALADS

### House Chicken Salad

A salad of Chicken tossed with house mix Lettuce, Onion, Chili, Mint, Coriander Mayo **KSH.1050**

### Makai Ananas Chat (V)

Sweet Corn, Pineapple, Onion, Tomato, Sweet bell peppers Chili and fresh Coriander spiked with chat masala **KSH.950**

### Avocado & Mango (V)

Kenyan Avocado, Mangoes and Lettuce spiked with Red Chili **KSH.950**

## 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.1050**

#### Bombay Sandwich

Generous amount of Lip-smacking Cilantro-Mint chutney, thinly sliced vegetables and Cheese in soft bread **KSH.1050**

#### Bread Omelette

Open faced Masala Omelette served in soft bread grilled on griddle **KSH.1050**

## SIGNATURE BURGERS AND WRAPS

### Roganjosh

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

**KSH.1150**

### Chicken Breast

Pan fried Spiced Chicken Breast, sesame seed toasted bun with Lettuce, Tomatoes, Cheese, and Onions **KSH.1150**

### Mattar Paneer (V)

A mix of homemade cottage Cheese and fresh green Peas Pattie **KSH.1150**

### Chicken Kathi Roll

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

**KSH.1150**

### Paneer Wrap (V)

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

**KSH.1150**

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

# DESSERTS & BEVERAGES

## 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**

### **Gulab Jamun (N)**

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

### **Gajjar Ka Halwa (NEW)**

Grated Carrots simmered with Milk, Sugar and Ghee flavoured with Green Cardamom **KSH.750**

### **Gur Ka Kada(N)**

True Punjabi recipe of semolina cooked with clarified Butter, Jaggery and dry Fruits **KSH.650**

### **Methey Sapney (per scoops)**

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

## NON-ALCOHOLIC COCKTAILS BLENDS

### **Lassi**

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

### **Chennai Express**

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

### **Shikanjvi**

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

### **Ananas Sutra**

Grilled Pineapple 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**

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

**(Please Ask Server for Available Flavours)**

## COFFEES 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 |

## ICED DRINKS

|  |         |
|--|---------|
| Iced Coffee  | KSH.450 |
| Iced Latte   | KSH.450 |
| Iced Tea   | KSH.450 |
| Old Fashioned Shakes                               |         |
| You're Choice of Vanilla, Chocolate and Strawberry | KSH.550 |

## Classic Lemonade Plain/ Mint Energy Drink

|         |
|---------|
| KSH.550 |
| KSH.450 |

## 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 |

## Aerated Beverages

|                                       |         |
|---------------------------------------|---------|
| Cola, Lime, Cola Diet, Orange, Fruity | KSH.225 |
| Bitter Lemon, Ginger Ale, Tonic Water | KSH.225 |
| Soda Water                            | KSH.225 |

## House Concoction

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

## Mineral Water

|                   |         |
|-------------------|---------|
| Sparkling (Small) | KSH.250 |
| Sparkling (Large) | KSH.350 |
| Still (Large)     | KSH.250 |
| Still Small       | KSH.200 |

**(V) Vegetarian Selection (N) Contains Nuts (NEW)**

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

**Please let us know about your Allergies, Special Dietary needs, Restriction**