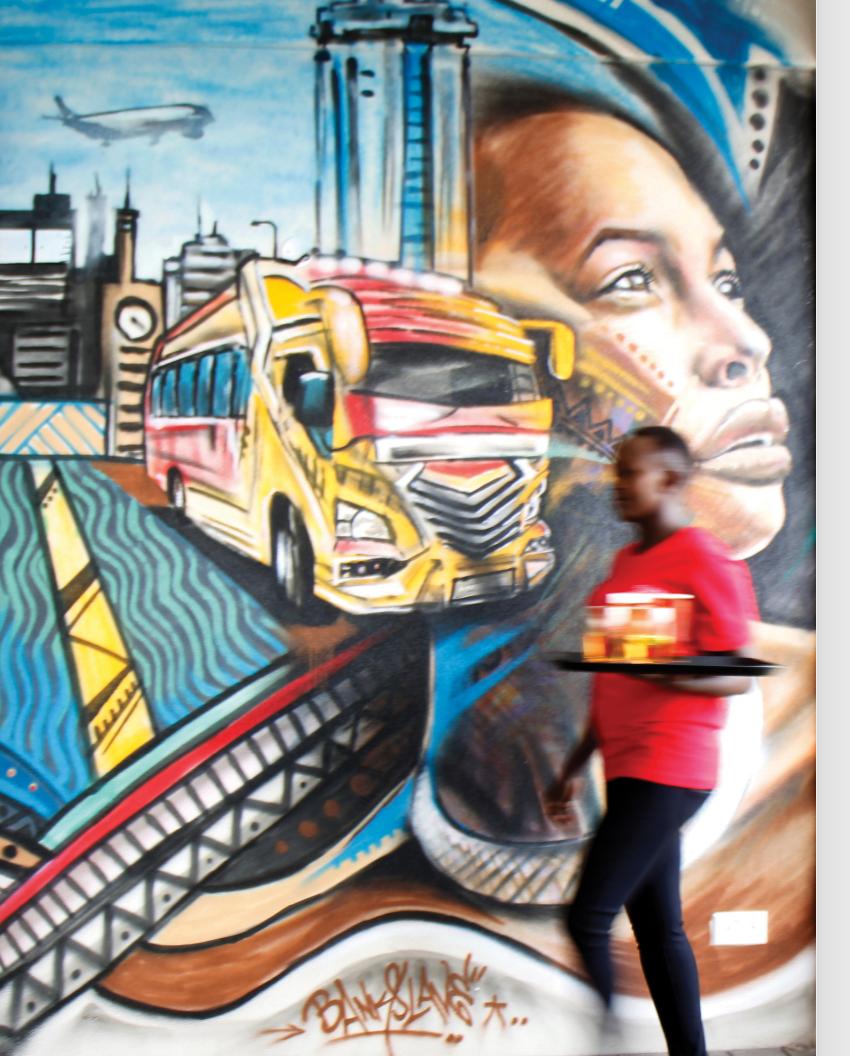
Tagama Sama





Everyone has their own way of looking at things.

Our rooftop bar and grill Tazama, takes its name from the Swahili word for 'point of view' inspired by our sweeping views of the national park and airport runway in the distance.

The beating pulse at Tazama comes from art, food and music; a reflection of the vibrant energy of our diverse city. The wall art has been created especially for us by renowned Kenyan street artist BANKSLAVE. An activist for social justice and community change, he is an artist with his own unique point of view.

Our 'Afrobeat' music has been conceived as an ode to the continent's creativity, energy and love for dance music. It has been curated by DJ CORTEGA, credited as 'bringing African-heat to the dancefloor' with his distinctly Electrafrique style.

And our Best BrewsTM global program is inspired by iconic local craft brewers. A unique collaboration with acclaimed BIG FIVE BREWERIES to create our own signature craft beer perfectly suited for the African sun.

Karibu.

Appetisers

Tartar Fish Cakes	
Chilli, Coriander and Shrimp Mousse	
Beef, Parsley and Gherkin on Sugarcane	
Beef Chilli and Onion Popsicle	
Suya Beef Skewers	
Barbecue Goat Skewers	
Lamb and Mint Cutlets	
Breaded Fish and Smoked Salmon Candy	
Spicy Prawn Cakes	
Peppered Beef Satay	
Wings	
Wings	
Wings Buffalo Chicken Wings	
Buffalo Chicken Wings	
Buffalo Chicken Wings	
Buffalo Chicken Wings	
Buffalo Chicken Wings	

Veggies

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Spicy Veggie Popsicle	
Spiced Ugali Hush Puppies	
Bhajia	
Mukimo and Peanuts Tikki	
Poussin Chips	
Tofu, Sukuma and Corn Spring Rolls	
Masala Paneer and Haloumi Skewers	
Potatoes and Peas Samosa	
Boma Feasts (Social Shares)	
Vegetarian Feast	
Choma Feast	
Just Wings Platter	
Chapati Wraps	
Bhajia Wrap	
Kuku Choma Wrap	
Nyoma Choma Wrap	
Goat Choma Wrap	

V - Vegetarian, **N** - Contains Nuts

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^{*}All above prices are mentioned in Kenyan Shillings and are inclusive of applicable government taxes and service charge.
Kindly let us know if you are allergic or sensitive to any food ingredient.

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From The Grill

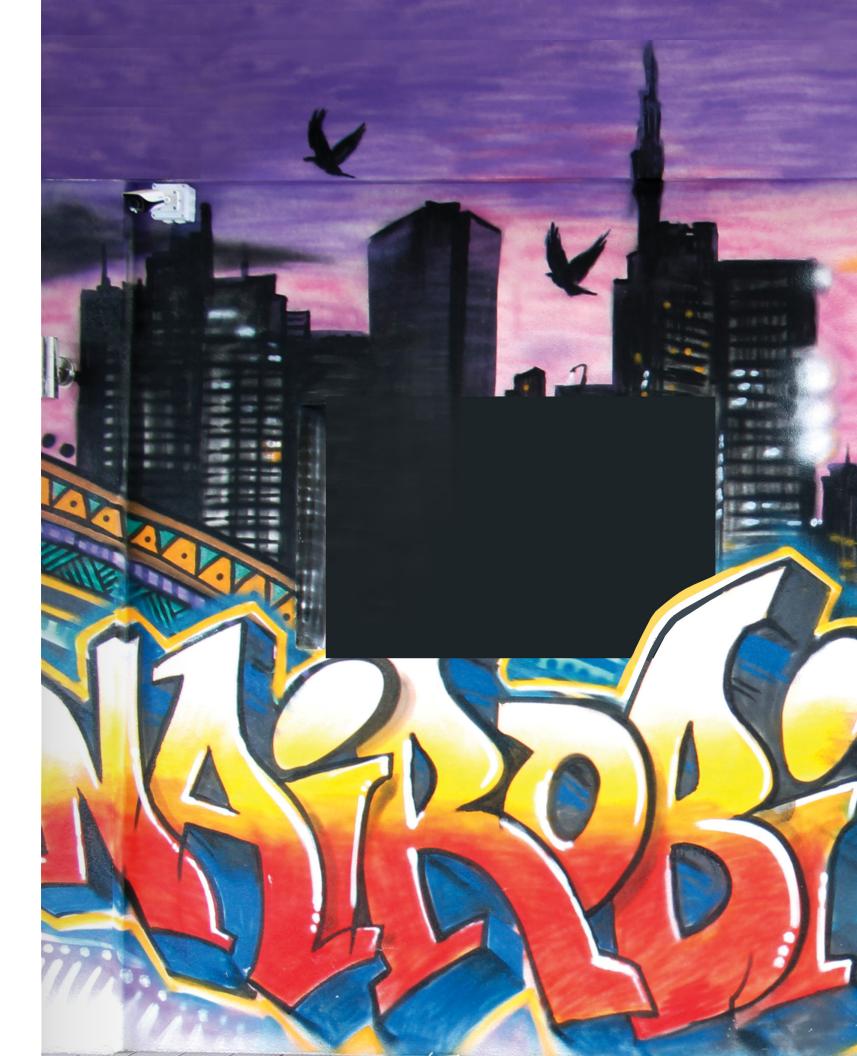
Served with Kachumbari and a choice of a signature sauce

Beef Choma. . 2200 Kenyan-styled grilled fillet of beef. Irish Whiskey T-Bone Steak . Prime steak cooked with natural seasoning and marinated with mild Irish whiskey. Hunan Style Glazed Duck 2400 Duck breast slow-cooked and dabbed with Chinese barbeque sauce. Louisiana Beef Spare Ribs .. 2400 Beef spare ribs cooked with a Creole rub and a South American barbeque sauce. Melacca Tiger Prawns. . 2400 Asian chilli marinated prawns. Tandoori Chicken Half. 2600 Yogurt and spice-marinated chicken. Latino Style Crocodile Steak . 2600 Crocodile meat served with lemon, cilantro and olive oil. Chermoula-spiced Leg of Lamb ... 3000 Roasted leg of lamb with mint coriander chilli and lemon marinade.

Desserts

Rum and Raisin Infused Gulab Jamun	800
Ginger, Dates and Honey Pudding	800
Mint and Dark Chocolate Financiere Layered cakes of almond filled with mint and chocolate.	800
The Two Mountains	800
Selection of Ice Cream	800

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