



PWANI
POOL RESTAURANT

FOOD MENU

Charcoal-fired flavours.

Fresh summer plates.

Bold mediterranean accents.

VIGNETTETM
COLLECTION

Starters & light plates

charred asparagus 1,800

*roasted roma tomatoes | garlic aioli
padano shavings | olives
grilled lemon*

tomato & burrata salad 2,000

*agrodolce | basil | pickled
raspberries | toasted pumpkin seeds
rocket | olive oil*

classic caesar salad 1,400

*romaine lettuce | garlic croutons
shaved parmesan | boiled egg
anchovy dressing*

zucchini carpaccio 1,200

*lemon | olive oil | chili
parmesan shards pumpkin seeds
brown butter*

salt & pepper calamari 2,300

*grilled lemon | roasted garlic aioli
candied jalapeño salsa*

baked camembert 2,300

*honey | thyme | roasted grapes
nuts | lavash*

Prices are in Kenya Shillings & inclusive of
applicable taxes & service charge

From the josper

grilled salmon 5,200

*niçoise salad | mustard dressing
anchovies*

rib Eye (300g) 4,500

*chimichurri | roasted marrow bone
charred red peppers | rustic fries*

masala lamb chops 4,150

*yoghurt | garlic & cheese naan
kachumbari*

beef sirloin (250g) 4,000

*café de paris butter | grilled asparagus
rustic fries*

peri-peri corn-fed chicken 3,350

*deboned chicken | lemon | oregano
smoked paprika | grilled corn
herb salad*

Other favourites

rump steak 300g 4,200

tomahawk steak 450g 5,650

beef fillet 250g 4,500

t-bone 450g 5,650

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Mains & comfort

tagliatelle scampi **2,900**

*prawns | lemon zest | tagliatelle
cream | parmesan | tomato
white wine*

lamb kofta **2,100**

*garlic flat bread | cumin yoghurt | mint
basil | feta crumble | cucumber | rocket
caramelized onion*

oriental pork stir fry **2,000**

*pork belly | sesame | soy | coriander
lime | nuts & seeds | coconut rice*

aubergine schnitzel (v) **2,000**

*panko | hummus | harissa honey
tomato | onion | feta salad*

confit duck leg **3,600**

*lentil salad | feta | spring onion
coriander | pickled carrot
mustard vinaigrette*

mains & comfort **450**

*crispy seasoned potato wedges
rustic fries with aioli dip
candied sweet potato
mac & cheese
cassava fries
chef's salad*

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Sweet finish

vanilla creme brulee

*egg custard | brulee topping
summer berry sorbet*

1,500

pecan tart

*decadent chocolate pecan tart
caramel ice cream*

1,500

tiramisu

*classic italian dessert | coffee-soaked
ladyfingers | mascarpone cheese
cocoa powder*

1,500

pwani fruit platter

*seasonal fruit platter | greek yoghurt
honey dip*

1,500

*Please enquire with your server on today's
dessert offering at atrium coffee @ 1,250*

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