

## STARTERS

<b>Cheese tequenos (v)</b> <i>Deep fried wontons, creamy cheese, guacamole dip.</i>	900
<b>Quinoa salad (v)</b> <i>Quinoa mix, vegetables, feta cheese, honey citrus dressing.</i>	1200
<b>Amazonian salad (v)</b> <i>Mixed rocket leaves, mango avocado white onion blood orange, palm of hearts, citrus dressing</i>	1300
<b>Cheese platter (v)</b> <i>An electric choice of delicious local cheese, crackers, homemade relish.</i>	1000
<b>Chicken wings</b> <i>Marinated in Peruvian Anticuchera sauce, made from garlic, oregano, red wine, vinegar, cumin seeds, Aji panca chillies.</i>	1200
<b>Mezze platter</b> <i>Pita bread with Hummus, Labneh, Beetroot Hummus, Moutabl,Olives and Haloumi cheese</i>	1500

## BRUNCH OPTIONS

<b>TSH Breakfast</b> <i>Toasted bread, sausage, eggs (your selection of fried, omelette, scramble, boiled) bacon, butter &amp; jam with fresh juice, coffee or tea</i>	2500
<b>Spanish tortilla (v)</b> <i>Sometimes known as Spanish omelette, made with free range eggs, sautéed potatoes, white onions.</i>	1000
<b>Mushrooms pie (v)</b> <i>Open pastry, sautéed mushrooms, creamed spinach.</i>	1300
<b>Avocado toast (v)</b> <i>With poached egg, vegetable sprouts.</i>	1200
<b>Egg Cocotte (v)</b> <i>Eggs baked with today's vegetables.</i>	900
<b>Home brunch</b> <i>Eggs, bacon, toast, just like home!</i>	1000
<b>Avocado toast (v)</b> <i>With poached egg, vegetable sprouts.</i>	1200
<b>Fruit plate</b> <i>A fresh selection fruits from our farm</i>	1000
<b>Bistec and eggs</b> <i>Bistec It is basically a piece of steak with a tomato and onion sauce, topped with a fried quail egg</i>	1600

## KIDS

**Fish fingers & fries** 950  
*Lightly crumbed red snapper fingers, French fries.*

**Four cheese pizza (v)** 1000  
*Ricotta, mozzarella, gorgonzola, Parmigiano-Reggiano, tomato basil sauce*

## MAINS (Enjoy with an accompaniment)

**Fried calamari** 1500  
*Seasoned with mustard, garlic, green onion, salt, pepper.*

**Tangy Asian pork ribs** 2200  
*Marinated in rich barbeque sauce, Asian herbs, spices.*

**Barbecued Peruvian baby chicken** 2000  
*Whole robata-grilled chicken, aioli, crispy onions.*

**Grilled salmon** 2200  
*Creamy mushrooms, spinach.*

**Rib eye steak** 2300  
*Grilled 300g Kenyan steak with English mustard, Dijon mustard, creamed horseradish sauce.*

**Rack of lamb** 1900  
*Honey-glazed lamb cutlets, chimichurri sauce. Chimichurri originates from Argentina and Uruguay, made from parsley, minced garlic, olive oil, oregano, red wine vinegar.*

**Goat Shank** 2200  
*24hr slow cooked goat in Dijon sauce served with yellow chilli Risotto*

**Pesto pasta** 1800  
*Choice of breaded steak or chicken, with linguine pasta in pesto sauce.*

**Meat Platter** 4500  
*Peruvian baby chicken, Rib eye steak & goat shank with two sides (Serves2)*

## SIDES (Extras charged @ 250)

Garlic rice

Stir fried vegetable rice

Creamy potato

Fries

Green salad

Sautéed vegetables

Creamy mushroom spinach

Roasted butternut