



★ FULL BREAKFAST ★

CONTINENTAL BREAKFAST

*Beef sausage, Lyonnaise potatoes, Baked Beans,
With either hot milk/ or hot chocolate/tea*

450/=

BALIS SPECIAL PLATE

*Grilled steak, beef sausages. Toasted bread, fruit wedge
Served with either hot milk/yoghurt or brewed coffee/African tea*

500/=

FULL BALIS ENGLISH BREAKFAST

*Grilled bacon lardons, fried egg, choma beef sausage, toasted bun, baked beans,
tossed salad, fruit wedge
Served with fresh tropical juice/ or brewed coffee/tea*

500/=

★ HOT BEVERAGES ★

KENYAN TEA	100/=
KENYAN BREWED COFFEE	150/=
HOT CHOCOLATE	150/=
DAWA	200/=

★ HOT CHAFFEAURS ★

SPANISH OMM	200/=
DENVER OMM	200/=
GRILLED BACON	300/=
BUTTERED TOASTED BREAD	100/=
BLUE BERRY PANCAKES	250/=
PAN FRIED EGGS	150/=



SOUPS

CREAM OF MUSHROOM, COCONUT SOUP

A rich creamy soup bubbling with coconut shavings served with garlic croutons

300/=

MUTETA BONE SOUP

A light refreshing soup of delicately balanced flavours, delight and a touch of bullet chilli flakes

400/=

MINISTRONE SOUP

Get the rich nutrients of this wholesome & refreshing soup full of organic grown seasoned vegetable Served with garlic croutons

350/=

CHICKEN SOUP

Fresh extraction chicken broth served with chapati

350/=



★ VEGETARIAN CANAPES ★

Baked cauliflower in garlic butter vegetable dip in a butter mix

450/=

Indian chickpeas, saag, with poached eggs bruchets

450/=

★ BAR BITINGS ★

Beef samosa (Pair)

150/=

Continental beef sausage (Pair)

200/=

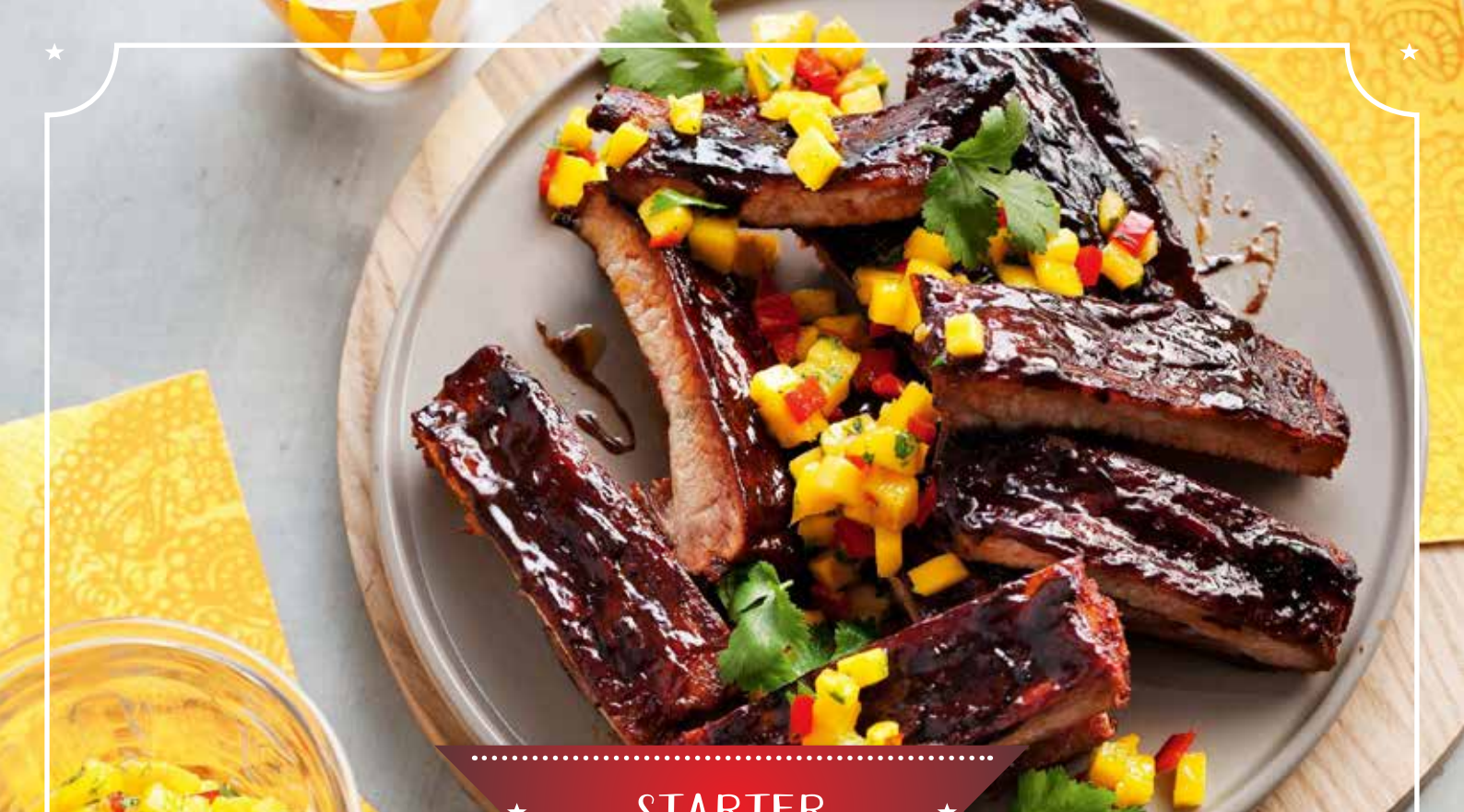
Choma sausages (Pair)

250/=

Beef bronchettes

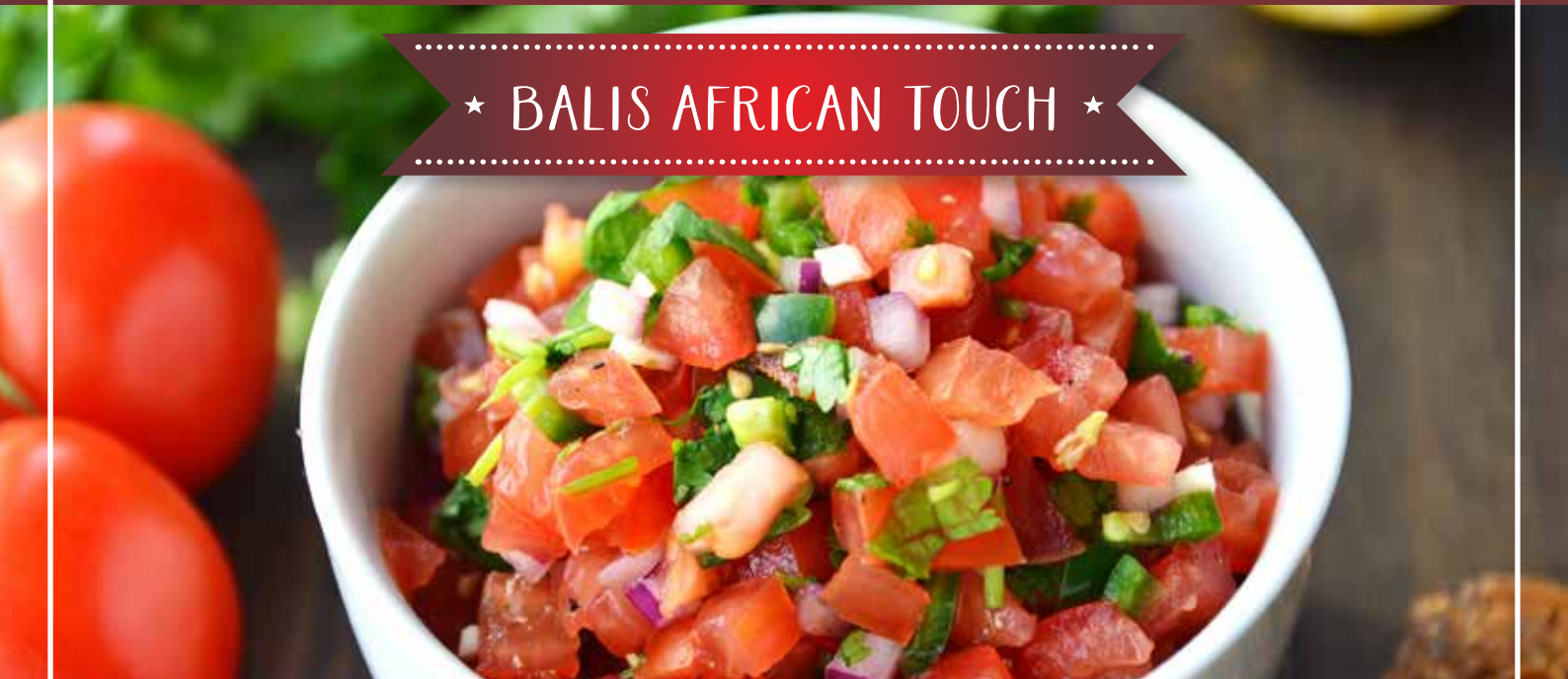
250/=





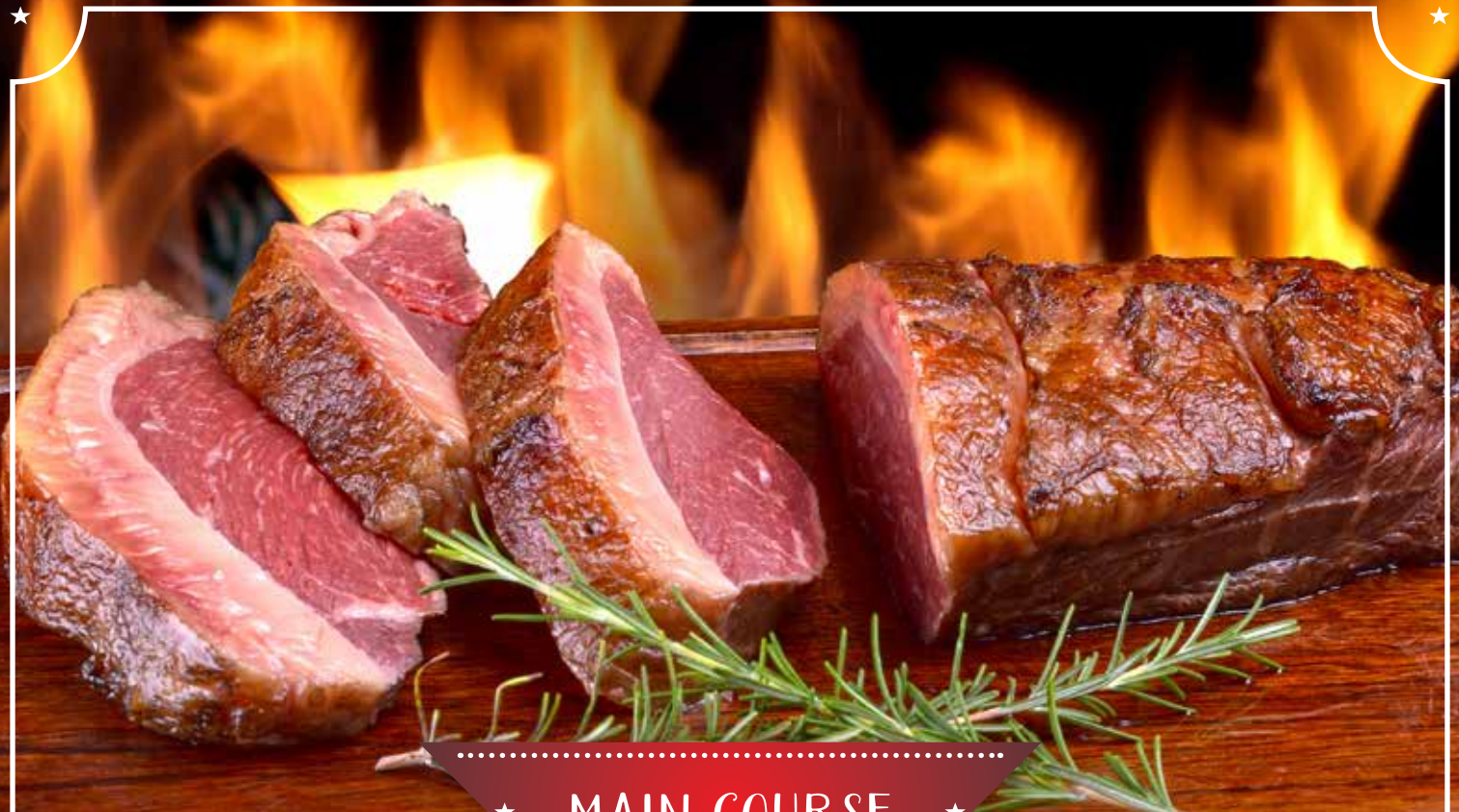
★ STARTER ★

PORK SPARE RIBS WITH VEGETABLE SALSA	650/=
B.B.Q DRUMSTICKS AND MEXICAN SALAD	450/=
FISH CONTINENTAL FINGERS	450/=
BUFFALO CHICKEN WINGS	450/=



★ BALIS AFRICAN TOUCH ★

KACHUMBARI (HOT/MILD)	150/=
REAMED MANAGU	150/=
CREAMED SPINACH	150/=
BRAISED CABBAGE	100/=



★ MAIN COURSE ★

BBQ AMERICAN GARDEN RUMP STEAK

A medley of delicate ingredients makes this cut above the rest, spinach and fresh salad

850/=

PAN-FRIED FISH

Marinated and grilled to perfection, served with tartar sauce

700/=

HONEY - GLAZED CHATEAU - BRIAND

A cut of beef fillet, with tinge of softness, sweet mushroom) beer brown sauce, seasoned salad

1,200/=

HERB CRUSTED DOPER LAMB

Fillet fused with Cajun spices, spinach roulade, brands peppercorn sauce, on a bed of green salad

600/=

HOT/SWEET GRILLED T-BONE STEAK

Grilled chop, slow roasted fillet, hyot and sweet sauce, garden salad

700/=

PEPPER CRUSTED T-BONE STEAK

T-bone steak, grilled to perfection, olive pineapple relish and green beans

850/=

COCONUT CRUSTED CHICKEN PICATTA

Boneless chicken griddled grilled zucchini

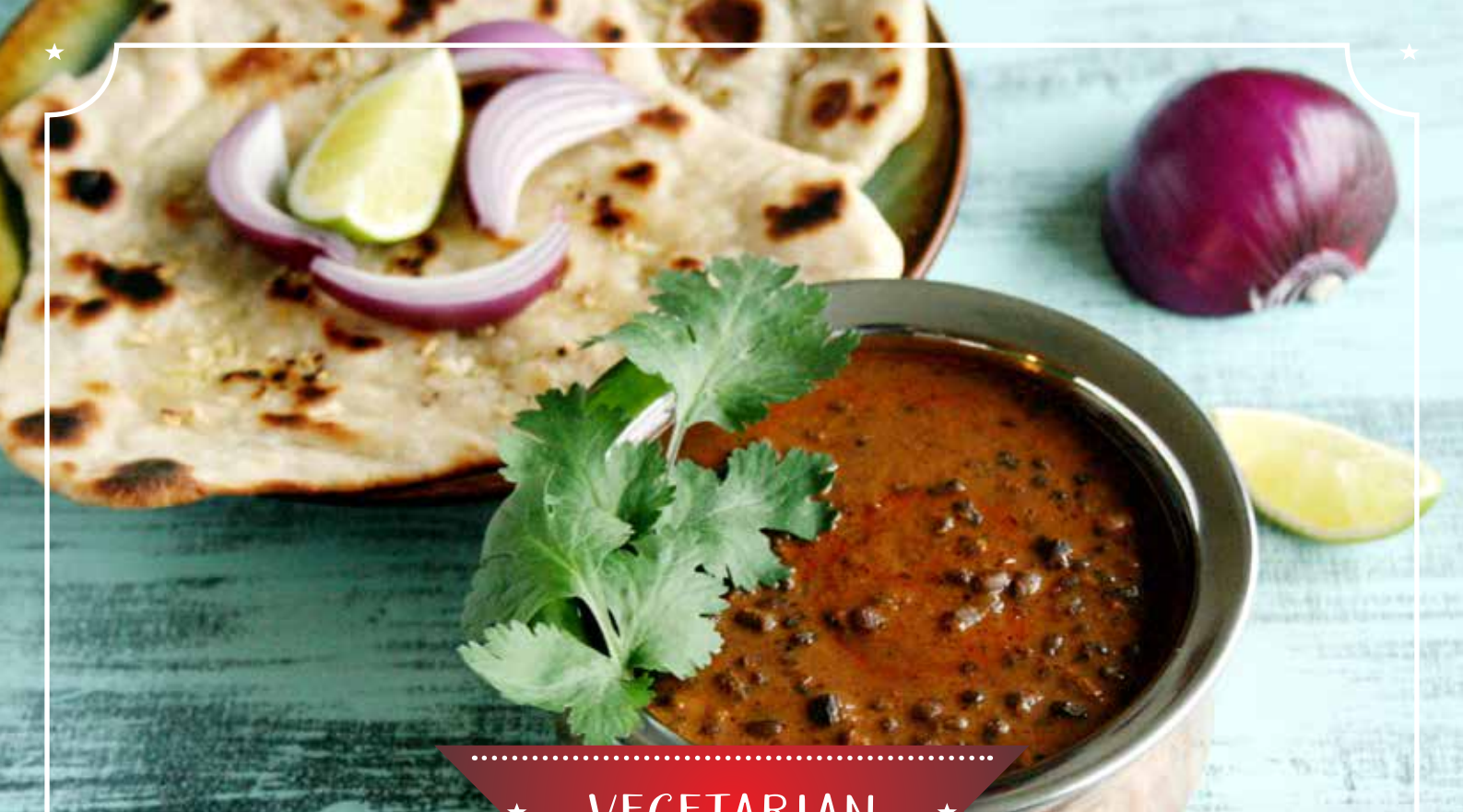
600/=

HERB MARINATED CHAR - GRILLED CHICKEN

Tender ¼ capon fused with medley ingredients and grilled to perfection

600/=





★ VEGETARIAN ★

CHEESE & TOMATO MACARONI AND CHIPOLATAS

Tendered and fried pasta, sesame seeds, bay leaves, sausages, garlicky cream and cheese. Served with green salad

450/=

DAL MAKHANI

Lentil in a creamy, minty curry sauce

650/=

★ CHINESE WOK ★

STIR-FRIED PEPPER BEEF (HOT/MILD)

Served with fried rice

650/=

CHICKEN KUNG PAO (HOT/MILD)

Served with shredded potatoes

700/=

STIR-FRIED PORK STRIPS (HOT/MILD)

Served with brown rice

700/=





★ SANDWICHES AND BURGERS ★

**CHEESE, SPINACH
MUSHROOM AN BEETROOT
SANDWICH** 350/=

**CHICKEN, MUSHROOM,
BACON AND FILLET STEAK
SANDWICH** 400/=



★ BURGERS OPTION ★

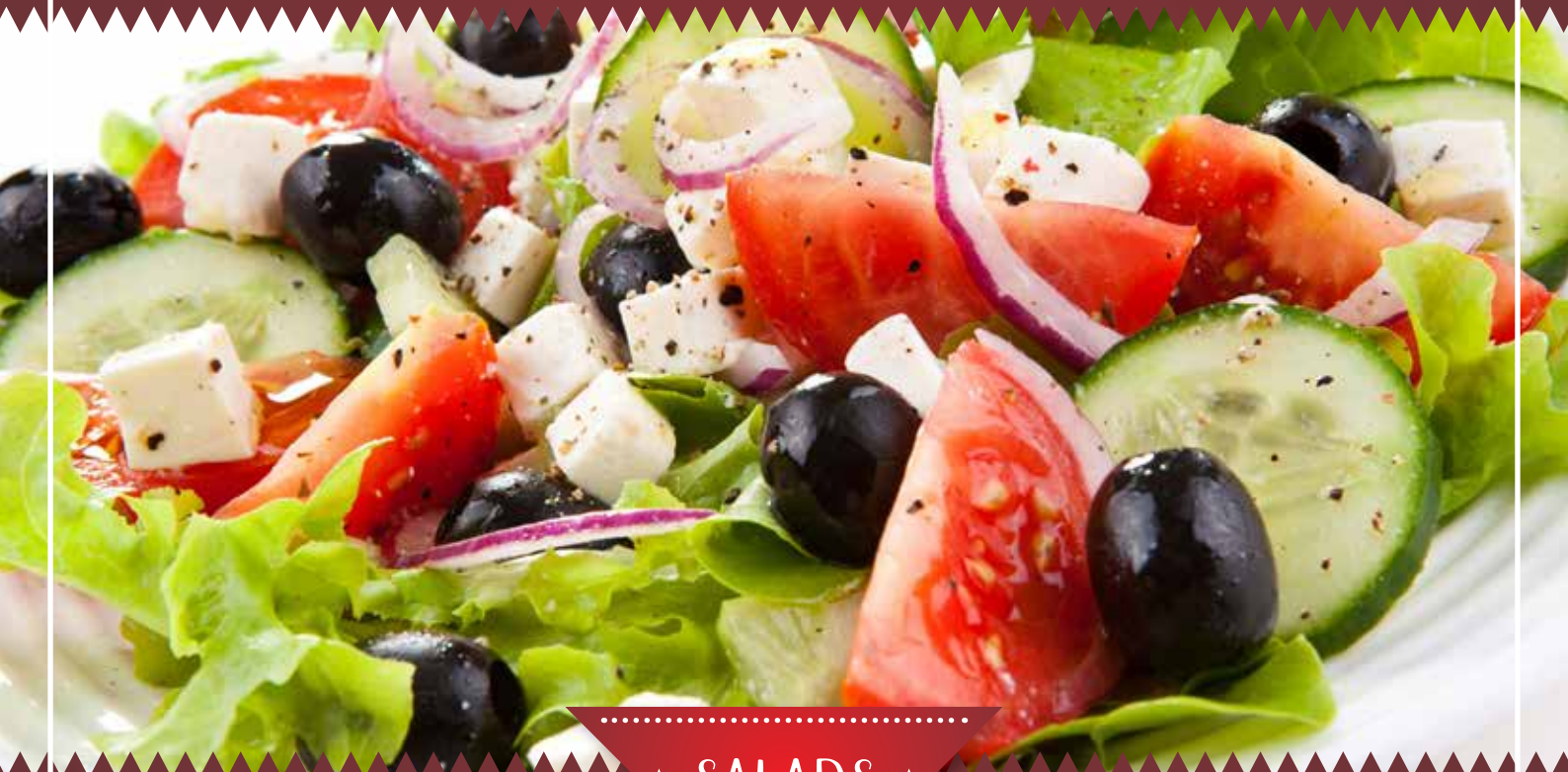
150gsm 300/=
250gsm 500/=
400gsm 700/=

all served with either salad or fries



★ ACCOMPANIMENTS ★

FLUFFY CREAMED MASHED POTATO	200/=
JUMBO BAKED POTATO	200/=
GARLIC, FRIES	200/=
VEGETABLE RICE	150/=
SAUTÉED POTATOES WEDGES	200/=
CHAPATTI 2 PCS	150/=
UGALI HOSTESS	100/=
CHIPS MASALA	250/=



★ SALADS ★

GREEK SALAD

A feel of Mediterranean experience with a toast of feta cheese, pickled gherkins and a touch of mayo lime dressing

400/=

CLASSIC CEASER SALAD

Grilled shredded chicken chunks crisp lettuce, sweet peppers, garlic croutons with toss of fetaor gomet cheese and ceaser dressing

550/=

MEXICAN STREET SALAD

A mixed of Mediterranean and fresh seasoned gardens experience, sweetcorns, green peas, and a touch of red wine vinaigrette dressing topped with shredded cilantro

450/=

BALIS GRILLED PLATTER

Grilled chicken, t-bone steak, grilled fillet of beef, roast potatoes, maize on the cob, boiled eggs, chapatti, BBQ sauce

1,500/=



★ GRILL CORNER ★

GOAT MEAT 1KG

Choma/fry **900/=**

1/2 kg (Choma/fry) **500/=**

BEEF ON BONE 1KG

Choma/fry **800/=**

1/2 kg (Choma/fry) **450/=**

PORK MEAT 1KG

Choma/dry fried **1,000/=**

1/2 kg (Choma/fry) **600/=**



LOCAL CHICKEN

Full chicken fried **1,400/=**

Half chicken fried **800/=**

CHAR GRILLED CHICKEN

Full grilled capon **1,000/=**

Half grilled capon **600/=**