amazonia cafe & bistro

SOUPS

Butternut soup (l/n) 550/=
A velvety blend of roasted butternut squash, aromatic herbs, rich cream, creating a comforting harmony of flavors.

Oxtail soup 550∕=

Slow-simmered to extract deep flavors from succulent beef bones, enhanced with aromatic herbs, small pieces of meat with vegetables.

Chicken soup 550 ← Chicken broth seasoned with herbs and spices, creating a warm and savory flavor.

Lobster bisque soup (l/sf) 750 ← Lobster broth, cream enhanced with sherry

All served with garlic herb bread (g/l)

salads

Amazonia Caesar salad (l/g) Plain 1100/=
Add on chicken 450/=
Romaine lettuce tossed in a creamy Amazonia tahini
and lemon dressing, adorned with parmesan cheese
shavings and garlic croutons.

Greek salad (l) 900/=
Romaine lettuce, fresh tomatoes, cucumbers, olives, and feta cheese seasoned with in house vinegrate, oregano.

Mango salad 850/=

Fresh mango slices mingle with mixed greens, red onions, and cherry tomatoes; Drizzled with a citrusy lime sweet and sour mango dressing and sprinkled with chopped cilantro.

entree

Grilled stuffed chicken breast (1) 1400/=
Juicy chicken breast expertly grilled to perfection
and generously stuffed with a delectable blend of
spinach, cheese, and aromatic herbs, served with a
side of flavorful pan jus.

Butter chicken (l) 1500/=
Succulent pieces of tender chicken cooked to perfection in a velvety buttery bell pepper-based curry,
Infused with Amazonian spices.

Amazonia aged rib-eye steak (350g)-(1) 2000
Meticulously dry-aged for optimal tenderness and flavor, grilled to your preference served with horseradish sauce.

T-bone steak (350g) 1800/=
Tender filet mignon on one side and flavorful New
York strip on the other, separated by the iconic
T-shaped bone grilled to perfection served with
chimichuri sauce

Lamb chops 1750/=
Tender chops expertly seasoned and grilled to perfection served with rosemary-infused sauce.

Catch of the day (sf/l) 1500/=
A daily selection of the finest seafood sourced directly from the ocean, served with capers sauce infused with salsa verde.

Stuffed bell pepper (v) 1250/=
Vibrant bell peppers filled with a savory blend of
seasoned rice, and a medley of vegetables and herbs,
tomatoes concassee baked to perfection and topped
with melted cheese.

Vegetable risotto (v/l) 1250/=
Rice cream consistency, infused with flavourful
vegetable broth, mushroom, carrots, peas, onions
enhance with garlic,
white wine and cheese.

All served with a choice of; Steamed rice, Garlic rice, Fries, Ugali, Roast potatoes, Chapati, Mash potatoes, Grilled vegetables, Creamy spinach or House salad.

bitings

Amazonia honey glazed chicken wings 800/=
Coated chicken wings in a flavorful blend of spices
and sauces, ensuring a perfect balance of heat and
savory.

Quesadilla Beef/Chicken 1400/=
Delight your taste buds with our quesadillas - a
perfect fusion of melted cheese, seasoned grilled
chicken or beef, sautéed vegetables, and a hint of
salsa, all enveloped in a golden tortilla.

Grilled Lamb sausages 850/= Crafted premium lamb sausages with a blend of savory spices, grilled to perfection.

Popcorn shrimps (sf/g) 1200/=
Deep fried shrimp, seasoned batter, and crunchy on
the outer layer while keeping the inside tender and
succulent.

All served fries or in house salad

egeterian

Vegetable rissoto (dv) 1250/=

Arborio rice cooked to creamy perfection, gently stirred with a medley of fresh, seasonal vegetables. Enhanced with aromatic herbs and parmesan cheese.

Stuffed bell pepper (v) 1250/=

Vibrant bell peppers generously filled with a savory blend of seasoned rice, and a medley of vegetables. Baked to perfection and topped with melted cheese, this sweet corn offers a delightful combination of textures and tastes, creating a wholesome and satisfying dish.

Twisted tofu scrambled 1250/=

We expertly crumble tofu, sauté it with a medley of fresh vegetables, and season it with a blend of aromatic herbs, spices and signature sauces.

pasta

Amazonia penne pasta carbonara (l/g) 1200/= Add on chicken 400/=

Al dente penne pasta tossed in a velvety béchamel sauce, truffles paste, parmesan cheese, crispy beef bacon, and black pepper.

Seafood pasta (sf) 1900/=
Perfectly cooked tagliattelle pasta mingled with a medley of fresh seafood, velvety béchamel sauce, garlic-infused and a touch of lemon zest.

Beef lasagna (l/g) 1600/=
Crafted with seasoned ground cooked beef bolognaise,
velvety béchamel sauce, and perfectly cooked homemade
lasagna sheet, Topped with melted cheese and baked to
golden perfection.

sides

Fried plantains with mango chutney 400/=
Saute lemon n garlic french beans & carrots 350/=
Saute bokchoi 400/=
Creamy spinach 400/=
Mashed potatoes 400/=
Amazonia fries 400/=

Brownie with ice cream (g/l) 700/= Seasonal fruit salad 400/= Add on yoghurt / Nuts 300/= Strawberry mousse (l) 550/=

kids corner

Tempura fish & chips with tartare sauce 750/= Spaghetti with meat balls 700/= Chips & sausage 700/=

breakfas

Amazonia Breakfast African 1350/= Saute matoke in tomato sauce, Creamy spinach Masala tea Lemon grass tea House brewed coffee.

Choices of eggs, bacon, beef sauges, potatoes, toast (White or brown) Tea/Coffee 1200/⊏

Assorted cereals with milk either hot or cold 400/=

Toast coated in cornflakes, caramelised bananas, blue berries, raspberries, drizzled with peanut butter served ice cream. 1350/=

WIN

Waffles 650/=
Pancakes 600/=
Beef Samosa 550/=
Vegetable Samosa 400/=
Beef Sausages 300/=
Beef Bacon 400/=

amazon burgers

Amazonia smoked beef burger (l/g) 1400/=
Flame-grilled beef Pattie layered with; melted
cheese, crisp lettuce, juicy tomatoes, and perfectly
caramelized onions. All embraced by a soft toasted
bun and accompanied with Amazonia signature sauce.

Chicken burger (g/l) 1250/=
Grilled juicy chicken breast marinated to perfection.
Nestled between soft toasted bun it's adorned with crisp lettuce, juicy tomatoes and perfectly caramelized onions with Amazonia signature sauce.

Club Sand wich (g/l) 1050 ←
White or Brown toast, grilled beef bacon, fried egg,
tomatoes, lettuce.

All served with fries or house salad.

amazona cafe & bistro

apperitif

	tot	bottl
Campari	400	
Jagermeister	400	8500
Martini Bianco	300	
Martini Extra Dry	300	
Martini Rosso	300	
Fernet branca	400	

beers

DUUIU	bottle
Striped Horse	400
Sierra Lager	400
Roller Crisp apple	450
Heineken	550
Savannah Cider	500
Tusker Lager	500
Tusker Lite	400
Tusker Malt	450
White Cap Crisp 300ml	550
White Cap Lager	500

brandy and cognac

	bottle	tot
KWV 10yrs	8500	450
KWV Brandy 5yrs	4500	350
Henessy Vs	14000	550
Henessy VSOP	23000	1100
Martel Blue swift	22500	1000
Henessy XO	70000	2800
Martell VS	14000	550
Martell XO	65000	2600

gin

	bottle	tot
Malfy	13500	550
Beefeater Gin	13800	550
Beefeater Pink	12500	450
Bombay Saphire Bramble Gin	10000	450
Bombay Sapphire	14400	600
Gordons Pink	7500	400
Gordons Dry Gin	7500	400
Hendricks Gin	17200	750
Tanquarey 10	14800	650
Tanqueray london Dry Gin75	10500	550

liquers

	bottle	tot
Amarretto disaronno	10000	400
Amarula	8000	350
Aperol Apertivo	8500	350
Baileys	8000	350
Cointreau	12000	450
Frangelico		350
Kahlua	9000	350
Southern Comfort	8000	350
Drambuie		400

rum

	bottle	tot
Bacardi Carta Blanca	6000	400
Captain Morgan Gold	6500	400
Captain Morgan spiced Gold	6500	400
Captain Morgan dark	6500	400
Malibu Rum	6000	400
Myers Rum	6500	350
Ron Zacapa 750Ml	25000	1000
Bumbu original	12000	550
Bumbu XO	15000	650

tequilas

	bottle	tot
Mezcal Convite	30000	1200
Patron Anejo	20000	800
patron Reposado	17000	700
Don Julio Anejo	14000	600
Don Julio Reposado	13500	550
Don Julio Blanco	18000	750
Jose Cuervo Gold	9600	350
Jose Cuervo Silver	9600	350
Olmeca Blanco	8000	300
Omeca Gold	8000	300
Beefeater Dry	9000	350
Beefeater pink	9000	350
Beefeater Blood Orange	9500	400
Clase Azul Plata	62000	
Clase Azul Gold	150000	
Clase Azul Guerrero	160000	

vodka

bottle to	t
Absolut Blue Vodka 12000 45	9
Belvedere Vodka 16000 65	9
Ciroc Vodka 16000 65	9
Grey Goose Vodka 17800 75	9
Ketel One Vodka 8750 45	9
Smirnoff Vodka 7500 35	9

whiskies

	bottle	tot
King George v	160000	6500
Bulleit Bourbon	11000	450
Caolila 12yrs	16900	700
Chivas 12 yrs	13000	550
Glenfiddich 12 yrs	16500	600
Glenfiddich 18 yrs	20000	800
Jack Daniels	12000	500
Jameson	8000	400
Jameson Black barrel	9500	450
JW Black label	10500	450
JW Blue label	80000	3500
JW Double Black	13500	550
JW Gold Reserve	18400	750
JW Red Label	6000	300
Monkey Shoulder	15800	600
Singleton dufftwon ml 15yrs	16500	650
Singleton dufftwon ml 12yrs	12000	500
Talisker 10 years	15000	600
Lagavulin 16yrs	23500	950
Glenlivet 12yrs	15000	600
Dalwhinie 15yrs	19500	800
Glenkichie 12yrs	18500	750
J&B Rare	8000	350

cocktails

Lychee French 75.....1200
Gin, lychees, topped with prosecco.

SWNGING SULTAN MARTINI.......1000
Gin, Cointreau, lime juice, sambuca misting.

Empress Elderflower...1000 Gin, Elderflower, liquor, Grapefruit, Rosemary, Topped with soda water.

Strawberry Rose Lychee Mojito.....1000 white rum, Limes, Mints, Rosewater, Fresh lychees, Strawberries.

Blood Orange Negroni..... 1200 Gin, Campari, sweet vermouth, Topped up with San Pellegrino juice.

Aperol Sprits......1600
Aperol, prosecco topped with soda water.

Peppermint Infused Gin Sour..... 1200.
Gin, Orange liquor, lime juice, egg white, peppermint starlight mints.

Cranberry Old Fashioned......1000 Whisky, Brown sugar, bitters, cranberry juice.

Pear Thyme New Fashioned.....1200 whisky, Pear, Thyme & lime puree, Bitters &Splash of martini.

Long island...........1500
Rum, vodka, Tequilla, Orange liquor, Gin, lime juice
Topped with Coke.

Spiced Mojito......1000
Spiced Rum, Brown sugar, limes, mints Topped up with ginger beer.

Passion Cooler.....1000 Vodka, passion juice, cinnamon, Ginger, Lime juice, Sugar syrup Topped with ginger beer.

Hot Toddy.....950 Cognac, cinnamon, Ginger, Sweet & sour

coffee

latte	ksh	400
mocha	ksh	400
Hot chocolate	ksh	400
latte machiatto	ksh	400
single espresso	ksh	250
double espresso	ksh	350
single cappuccino	ksh	300
single machiatto	ksh	300
double machiatto	ksh	350
Double cappuccino	ksh	400
irish coffee	Ksh	650
House coffee	ksh	350
Iced coffee	ksh	400
Flavours all @ 50		

tea

Kenyan tea	ksh 300
Black iced tea	ksh 300
Green	ksh 400
Hotlemon & ginger	ksh 400
Hibiscus	ksh 400
Camomile	ksh 400
Mint	ksh 400
Apple C Cinnamon	lich (100

milkshakes

vanilla	ksh	500
chocolate	ksh	500
strawberry	ksh	500
mocha	ksh	556
salted caramel	ksh	556
pistachio	ksh	556
Oreo&vanilla	ksh	550

smoothies

strawberry	ksh 600
tripple berries	ksh 600
mango	ksh 550
Banana	ksh 550
tropical	ksh 650

soda

coke	ksh	250
sprite	ksh	250
fanta orange	ksh	250
stoney	ksh	250
Tonic	ksh	300
Soda water	ksh	300
Gingerale	ksh	300
Diet coke	ksh	300

water

duanist	Sparkling	(glass) 500ml	ksh 300
quanist	Sparkling	(glass) 750ml	ksh 456
	Still (glu		ksh 258
	Still (al		ksh 400

juices

Mango	ksh	500
Cranberry	ksh	500
Passion	ksh	500
Orange	ksh	600
Tropical	ksh	600

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white wine

bottle Lourensford River Garden Sauvignon Blanc John B Sauvignon Blanc 750 3800 Stonedale Chenin Blanc Sarah's Creek Chardonnay 3800 5500 Arabella Natural Sweet White 800 4200 Valdo Pinot grigio 7000 Lourensford River Garden 5500 Sauvignon Blanc JMB Chardonnay 10850 Retrievallei Chenin Blanc 6000 Van sauvignon blanc 4500 Asara Cape Fusion white 7200 Diemersdal Sauvignon Blanc Jacob's creek classic charddonay 5500 4500 St Helena Gran Vino blanc 650 3300 Tommasi Pinot Grigio 7100 Gato Negro Muscato 3000 Tommasi Soave 6800

rose wine

John B Rose 5000 Arabella Pink Panacea 5500 Tokara Rose 5600 Diemersdal Sauvignon Rose 6400

red wine

John Carbenert Sauvignon 750 Stonedale Cabernet 750 Sauvignon/Merlot Arabella Sweet Red Sarah Creek Merlot 800 4200 5500 Diaguita Malbec 6300 Diemersfontein Pinotage Retrievallei Cabernet Sauvignon Ruppert & Rothschild Classique Retrievallei Shiraz 8500 14000 8000 Diemersfontein Chante 9000 Cigale L'apostrophe 1865 pinot noir 12000 Maison Castel Pinot Noir Gato Neegro Camenere 4700 3500 700 Bruce Jack Pinotage 750 3800 **sparkling wine** bottle tot John B Brut Charddonnay 6000 Lourensford CAP Clasiique Brut Blanc 12600 Lourensford Cap Clasiique Nectar 11000 van brut sparkling 4500 Valdo Aquarius Blanc De Blancs 8900

bottle

13500

3800

750

champagne

Belaire Rose Belaire Gold

Fantinell Prossecco

Don Perion 60000 Moet Chandon Brut 22500 Moet Chandon Rose 26000

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white wine

	TOT	pottle
Lourensford River Garden		5500
Sauvignon Blanc		
John B Sauvignon Blanc	750	3800
Stonedale Chenin Blanc	750	3800
Sarah's Creek Chardonnay		5500
Arabella Natural Sweet Whit	e 800	4200
Valdo Pinot grigio		7000
Lourensford River Garden		5500
Sauvignon Blanc		
JMB Chardonnay		10850
Retrievallei Chenin Blanc		6000
Van sauvignon blanc		4500
Asara Cape Fusion white		7200
Diemersdal Sauvignon Blanc		5500
Jacob's creek classic chard	ldonay	4500
St Helena Gran Vino blanc	650	3300
Tommasi Pinot Grigio		7100
Gato Negro Muscato	650	3000
Tommasi Soave		6800

rose wine

John B Rose 5000 Arabella Pink Panacea 5500 Tokara Rose 5600 Diemersdal Sauvignon Rose 6400

red wine

	tot	bottl
John Carbenert Sauvignon	750	3800
Stonedale Cabernet	750	3800
Sauvignon/Merlot		
Arabella Sweet Red	800	4200
Sarah Creek Merlot		5500
Diaguita Malbec		6300
Diemersfontein Pinotage		10000
Retrievallei Cabernet Sauv	ignon	8500
Ruppert & Rothschild Class	ique	14000
Retrievallei Shiraz	1924 1924	8000
Diemersfontein Chante		9000
Cigale L'apostrophe	M.D.	
1865 pinot noir		12000
Maison Castel Pinot Noir		4700
Gato Neegro Camenere	700	3500
Bruce Jack Pinotage	750	3800
A THURSDAY TO THE RESERVE OF THE PERSON OF T		

sparkling wine

THE RESERVE OF THE PARTY OF THE	tot	bottle
John B Brut Charddonn	ay	6000
Lourensford CAP Clasi	ique Brut Blanc	12600
Lourensford Cap Clasi	ique Nectar	11000
van brut sparkling		4500
Valdo Aquarius Blanc	De Blancs	8900
Belaire Rose		13500
Belaire Gold		13500
Belaire Luxe		80500
Fantinell Prossecco	750	3800

champagne

Don	Perion		60000
Moet	Chandon	Brut	22500
Moet	Chandon	Rose	26000

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