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**AN OASIS OF FLAVOUR**

## APPETIZERS

**Chicken Wings** 750/-  
Crispy Chicken Wings served with Barbecue Sauce

**Grilled Beef Skewers** 800/-  
Skewers of Grilled Highland Beef, Onions, Tomato and Green Peppers, served with Tomato Salsa

**Hara Bhara Kebab (v)** 600/-  
Fried Spinach and Garden Peas Appetizer, served with Mint Sauce

**Spicy Calamari Rings** 1000/-  
Butter-Fried Golden Calamari Rings, served with Chilli Mayonnaise and House Salad

**One Plain Pappadum Fried or Roasted,**  
served with Chef's Pickles 200/-

**One Masala Pappadum Fried or Roasted,**  
served with Chef's Pickles 250/-

**Chilli Garlic Chicken Wings** 750/-

**Chicken Tikka Dry** 700/-

**Ginger Fish Fry** 650/-

## SOUP

**Soup of the Day** 500/-  
Kindly ask your server for the Soup of the Day

**Potato and Leek Soup** 550/-

## ACACIA SALADS

**Acacia Organic Greens** 700/-  
Lettuce, Cucumber, Green Pepper, Olives and French Beans tossed with Roasted Sunflower Seeds in Extra Virgin Olive Oil Vinaigrette Dressing

### Classic Caesar Salad

Tossed Romaine Lettuce, Parmesan Shavings and Garlic Croutons in our home-made Caesar Dressing (please note dressing contains anchovies)

800/-

**ADD: Olives 100/-, Grilled Chicken 200/-,  
Grilled Prawns 300/-**

### Grilled Halloumi Cheese Salad

Lettuce, Red Onion, Cucumber, Cherry Tomato, Fresh Mint, Sugar Snap Peas, Halloumi Cheese, Garlic Croutons, Paprika with Honey Garlic and Lemon Dressing

800/-

## LOCAL FAVORITES

### Kienyeji Chicken

Free Range Chicken made the Acacia Way

1480/-

### Whole Tilapia

Fried, served with a Traditional Tomato Coriander Sauce and a Choice of French Fries, Ugali, Rice or Garlic Mash Potatoes and Sukuma Wiki or Steamed Seasoned Vegetables

1480/-

## ASIAN

### Chilli Chicken

A popular Indo-Chinese recipe with home-made Chilli Chicken Glaze, served with Steamed Rice

1100/-

### Szechuan Beef

Crispy Stir-Fried Beef Strips with Peppers, Onions and Chillies in our Szechuan Sauce

1400/-

### Acacia Noodle Bowl

Wok Fried Chinese Noodles with Carrots, Shallots, Tricolor Peppers, Zucchini, Ginger and Garlic in a Light Oyster Sauce

950/-

**ADD: Chicken**

200/-

## ITALIAN

### Penne Arrabiata

Penne Pasta, tossed in Mild Tomato Basil Sauce,  
topped with Parmesan Shavings

850/-

### Shiitake Mushroom Risotto

Fresh Shiitake Mushrooms with Truffle Oil,  
topped with Fresh Parmesan Cheese

1400/-

### Spaghetti Bolognese

Pasta served with Bolognese Sauce, topped with  
Parmesan Shavings

975/-

## MEAT AND FISH

### Catch of the Day

Ask your server for the Catch of the Day, served  
with a Lemon Garlic Butter Sauce

1200/-

### Grilled Herb Marinated Chicken Breast

Chicken Breast served with a Creamy Mushroom Sauce

1000/-

### Molo Lamb Chops

Lamb Chops, served on a bed of Creamed Spinach  
with Mint Sauce

1500/-

### Beef Medallion

Grilled Prime Kenyan Highland Beef Fillet Steak,  
served with Pepper Sauce

1800/-

### T-Bone Steak

300gms of Steak(bone-in) grilled to your liking and  
served with a choice of French Fries, Ugali, Rice or  
Garlic Mash Potatoes and Steamed Seasonal Vegetables

2100/-

## INDIAN

### Corn Masala (V)

Corn off the Cob, cooked in our Tomato Ginger and Garlic Sauce, served with Butter Naan

700/-

### Vegetable Biryani (V)

Indian Rice Dish with Organic Mixed Vegetables, Cooked with Spices and Nuts Marinated Overnight and served with Vegetable Raita

850/-

### Palak Paneer (V)

Home-made Cottage Cheese in Ground Spinach, Cumin and Ginger Sauce, served with Steamed Rice

750/-

### Yellow Dal Tadka (V)

Slow Cooked Lentils, Tempered with Ghee, Cracked Spices and Fresh Herbs, served with Steamed Rice

850/-

### Paneer Tikka Masala (V)

Home-made Cottage Cheese, Simmered in our Chef's Special Tomato and Butter Cream Sauce, served with Steamed Rice or Butter Naan

950/-

### Tandoori Chicken

(Served with Naan or Chips)

Choose your Marinade: mild, medium or hot, served with Tamarind Sauce and home-made Yoghurt Sauce

1200/-

### Chicken Biryani

Indian Rice Dish with Chicken, Spices and Nuts, served with Vegetable Raita

1050/-

### Butter Chicken

Chicken cooked with Fenugreek and Traditional Indian Spices, served with Steamed Rice or Butter Naan

1400/-

**Chicken Tikka Masala (Gravy)**

1100/-

Boneless Cubes of Chicken Cooked in a Tandoor, served with Chef's Special Butter Cream Sauce and served with Steamed Rice

**Fish Tikka Masala (Gravy)**

1200/-

Boneless Cubes of Fish Marinated in a Tandoori Sauce, cooked in Chef's Special Butter Cream Sauce and served with Steamed Rice

**Goan Prawn Curry (Gravy)**

1200/-

Traditional Goan Prawn Curry made with Curry Leaves, Mustard Seeds and Fresh Coconut Milk, served with Steamed Rice

**Lamb Rogan Josh**

1200/-

Slow-cooked Molo Lamb Cubes in Special Indian Spices, served with Steamed Rice

**From The Clay Oven**

Tandoori Roti

200/-

Plain/Butter Naan

250/-

Garlic/Methi/Turbo Naan

300/-

## DESSERTS

### Acacia Chocolate Bomb

550/-

(takes 20 minutes)

A Rich Chocolate Dessert, served with a Scoop of Vanilla Ice Cream

### Chef's Fresh Fruit Platter

650/-

Chef's Selection of Sliced Fresh Fruits, served with a side of Honey

### Cake of the Day

650/-

Ask your server for the Choice of the Day

### Ice Cream Trio

650/-

A Scoop of Vanilla, Chocolate and Strawberry Ice Cream



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