



## Function Menu Options

### **MAIN COURSE/PLATTER OPTIONS**

#### **BBQ Platter (serves 4) : 6,000/- or 6,500/- with Sirloin steak**

*Rump steak with kachumbari  
BBQ chicken*

*Grilled German sausages or Meat samosas  
Potato wedges or chips  
Spinach or vegetables*

#### **Nyama Platter (serves 4) : 5,500/-**

*Rump steak with kachumbari  
Grilled German sausages or meat samosas  
Ugali fritters with tomato basil sauce  
Coconut chips*

#### **BBQ Chicken Platter (serves 4): 5,500/-**

*BBQ chicken  
Potato wedges or ugali fritters with tomato basil sauce  
Spinach or vegetables*

#### **Tapas Platter (serves 4): 5,500/-**

*Fried calamari with dynamite sauces, Korean BBQ wings,  
beetroot hummus with crudité and bagel chips and  
spicy mixed nuts*

#### **Vegetarian Platter (serves 4): 4,500/-**

*Chickpea fritters with Swahili sauce  
Palak paneer samosas  
Beetroot hummus and crudité  
Roasted eggplant dip (bhurta) with pita*

#### **Vegan Platter (serves 4): 4,500/-**

*Falafel with mint chutney  
Beetroot hummus and crudité  
Roasted eggplant dip (bhurta) with pita  
Vegetable kebabs*



## **Hors D'oeuvre Platters**

### **Cheese Boards** 750 per person

*Selection of cheeses, served with jam, honey or chutney, crackers and fresh bread*

### **Antipasto platter** 1,800 for 1-2/3,500 for 2-3

*Prosciutto, coppa, salami, camembert, cipollini onions, olives and schiacciata*

### **Samosa Platter 5,000 (30 samosas appetizer size)**

*Palak paneer, nyama, Moroccan lamb*

### **Nyama or Chicken Skewer Platter** 5,500

*10 beef or chicken skewers or 5 of each; served with Thai peanut sauce  
Served with chips and kachumbari*

### **Build your Own Tapas Platter**

*Selection of 4 tapas per platter 5,500/-, (4,800 all veg)*

*Selection of 5 tapas per platter 6,000/- (5,200 all veg)*

### **Non-veg**

<i>Beef skewers</i>	<i>Chicken wings:</i>
<i>Chicken satay w/ Thai peanut sauce</i>	<i>bbq, honey mustard,</i>
<i>Ham/cheese croquetas</i>	<i>liquid fire or Korean BBQ</i>
<i>Beef samosas</i>	<i>Fried calamari with dynamite sauce</i>
<i>Moroccan lamb samosas</i>	

### **Vegetarian**

<i>Spicy mixed nuts</i>	<i>Bruschetta</i>
<i>Mushroom croquetas</i>	<i>Beetroot hummus w/ bagel chips</i>
<i>Palak paneer samosas</i>	<i>Ugali frites with tomato basil</i>

## **Salad Platters**

### **Shamba Salad Platter (serves 4): 3,000/-**

*Mixed greens, tomatoes, carrots, cucumbers, beets*

*Chickpeas, broccoli and feta*

*Dressing: balsamic vinaigrette, lemon vinaigrette, ranch dressing or yoghurt tahini*

### **Shamba Salad Sampler platter (serves 4): 3,500/-**

*Mixed greens with choice of 3 salads:*

*Vegetable quinoa salad*

*Vegetable cous cous salad*

*Oriental cucumber salad*

*Tabouli salad*

*Carrot coconut salad*

*Moroccan grilled vegetable salad*



## **BBQ Buffets**

**Kshs 2,500-3,000/per person**

**(served with BBQ sauce, ketchup and chili sauce)**

*Rump Steak with kachumbari*

*Chicken with BBQ sauce*

*Sausages (Beef, pork and/or pork & cheese)*

*Paneer skewers-platter (for vegetarians)*

*Ugali frites with tomato basil sauce or potato wedges*

*Shamba Salad Platter with assorted dressings*

*Garlic bread*

*Fruit Platters and Cookie Platters*

### **Mbuzi BBQ Ksh 25,000**

*15 kg whole roast goat  
chip, irio or potato wedges  
kachumbari or salad*



## **COCKTAIL/BITINGS/ HORS D'OEUVRES OPTIONS**

### **Option One: Kshs 2,000 per person**

*Nyama choma skewers with kachumbari  
Chicken satay with Thai peanut sauce  
Palak paneer or meat samosas  
Ham and cheese, mushroom or seafood croquetas  
Ugali Fritters with tomato basil sauce  
Bruschetta  
Pizzas with assorted toppings*

### **Option Two; Kshs 2,250 per person**

*Nyama choma skewers with kachumbari  
Chicken satay with Thai peanut sauce  
Palak paneer or meat samosas  
Ugali Fritters with tomato basil sauce  
Bruschetta  
Ham and cheese, mushroom or seafood croquetas  
German sausages with mustard  
Smoked salmon canapés  
Pizzas with assorted toppings*

### **Option Three; Kshs 2,500 per person**

*Nyama choma skewers with kachumbari  
Chicken satay with Thai peanut sauce  
Palak paneer or meat samosas  
Ugali Fritters with tomato basil sauce  
Crab cakes with chipotle mayo  
Garlic and ginger prawns  
Bruschetta  
Pizzas with assorted toppings*



## 2 Course Lunch Menu

2,500/person for a starter and main; 2,250 for a main and dessert

### Starters

**Soup of the day** served with focaccia

**Croquetas** Ham and cheese or mushroom and cheese (veg) (5 pc )

**Hummus** with crudité and bagel chips

**Chicken wings** BBQ sauce or liquid fire, Korean BBQ or honey mustard sauce

**Ugali frites** With tomato basil sauce

**Palak paneer samosas** Spiced spinach and paneer samosas

**Shamba Salad** Mixed greens, tomatoes, carrots, cucumbers and beets  
Veggie: chickpeas, broccoli and feta or with grilled chicken

### Vietnamese summer noodle salad

Rice noodles with greens, kale and ginger lime and sesame dressing and toasted spiced nuts. Vegetarian, with ground pork or grilled chicken

### MAINS

Served with chips, irio mash or rice; sautéed vegetables or a side salad

**Steak Fritte** Sirloin steak served with chimichurri sauce

**Herb Roast Spring Chicken** with roasted herb jus

**Red Snapper** Swahili sauce: tomato, ginger, garlic and coconut sauce  
or With a herb and mustard crust served with lemon butter sauce

**Beef Fillet** Grilled to order and served with pepper sauce

### DESSERTS

**Affogato** Scoop of vanilla, chocolate or caramel ice cream w an espresso shot

**Brownie Sundae** Warm chocolate brownie, vanilla ice cream & chocolate sauce

**Vegan Brownie Sundae** Warm eggless brownie with chocolate sorbet

**Financier** Buttery almond cake with raspberries with a scoop of vanilla ice cream

**Sticky Toffee Pudding** Caramel sauce and choice of homemade ice cream

**Homemade Ice Cream** (2 scoops) Vanilla, chocolate, caramel, cookies and cream or honey cinnamon

**Homemade Sorbet** (2 scoops) Passion, pineapple mint, tree tomato, lime/ginger or chocolate



## Light lunch menu

### 2-course Lunch Menu 1,600/person

#### **Vietnamese summer noodle salad**

Rice noodles with greens, kale, ginger lime and sesame dressing and spicy mixed nuts. Vegetarian or with grilled chicken

#### **Quinoa bowl**

Quinoa with grilled vegetables, butternut, kale, hummus & smoked paprika vinaigrette Vegetarian or with grilled chicken +250/-

#### **Burrata caprese**

Tomatoes, burrata, basil and rocket served with schiattciata

#### **Shamba Burger**

Two all beef patties, special sauce, lettuce, cheese, pickles on a sesame seed bun... with sauteed onions and peppers

**Spinach and Feta Pizza** Tomato, mozzarella, feta, sautéed spinach and garlic

### ***Dessert***

#### **Tiramisu**

Layers of espresso and Kahlua laced ladyfingers & mascarpone cream

#### **Brownie Sundae**

Warm chocolate brownie, vanilla ice cream and chocolate sauce

**Vegan Brownie Sundae** Warm eggless brownie with chocolate sorbet

#### **Financier**

Buttery almond cake with raspberries served with a scoop of vanilla ice cream

#### **Sticky Toffee Pudding**

Served with caramel sauce and choice of homemade ice cream

#### **Affogato**

Scoop of vanilla, chocolate or caramel ice cream with an espresso shot

#### **Homemade Ice Cream** (2 scoops)

Vanilla, chocolate, caramel, brownie or honey cinnamon ice cream or hazelnut

#### **Homemade Sorbet** (2 scoops)

Passion, pineapple mint, tree tomato, lime/ginger or chocolate (vegan)



# SHAMBA

## PIZZA

<b>Schiacciata</b>	Ksh 400/-
Thin crisp pizza base with olive oil, oregano, salt and pepper	
<b>Margherita</b> tomato sauce, mozzarella and fresh tomatoes	950
<b>Vegetarian</b>	1,000
Mushrooms, grilled zucchini, peppers and onions	
<b>Meat Lovers</b> salami, boerwors and onions	1,200
<b>Meat lovers (pork free)</b> pepperoni, boerwors and onions	1,200
<b>Piri Piri Chicken</b> spicy chicken and spinach	1,200
<b>Al Diavola</b> salami, black olive and chilies	1,200
<b>Hawaiian Pizza</b> with ham and pineapple	1,100
<b>Spinach and Feta</b>	1,150
Tomato, mozzarella, feta, sautéed spinach and garlic	
<b>Build your Own:</b>	1,200 Veg only
	1,300 Veg & meat
Mushrooms, grilled zucchini, peppers, onions, olives, garlic or chilies	
Salami, pepperoni, boerwors or chicken	
<b>+Rocket 50/-</b>	
<b>Vegan Pizza</b>	1,000
<b>Gluten Free/Vegan Pizza</b>	1,200
Vegan pizza tomato sauce and choice of vegetables	
<b>Gluten Free Pizza Bases</b>	+ 280
Brown Rice flour, potato starch, whole grain millet flour, whole grain sorghum flour, tapioca flour, potato flour, cane sugar, xanthan and guar gum, sea salt and yeast	

**Please order in GF pizza and bases in advance**



### **KIDS MENU OPTIONS**

#### **Kids platter (Serves 4-6) 3,600**

Pork or chicken sausages  
Chicken nuggets with bbq sauce  
Kids sliders (with or without cheese) or veggie sliders  
Chips

#### **Kids Vegetarian Platter (serves 4-6) 3,600**

Palak paneer samosas  
Chickpea fritters  
Veggie Sliders  
Chips

#### **Macaroni and Cheese (Serves 4-6) 2,400**

#### **Build Your Own Pizza 800**

Kids can create their own individual pizzas

#### ***Build your own Brownie Sundae Bar 650/person***

*Brownies  
Vanilla or chocolate ice cream  
Chocolate, caramel and strawberry sauce  
Chocolate and rainbow sprinkles  
Whipped Cream*

#### **Kids Party Favors**

Assorted mini potted herbs 200/-





## **BREAKFAST/BRUNCH OPTIONS**

### **Bread Plates (serves 4): 2,000/-**

*Sticky buns*  
*Mini bagels*  
*Scones*  
*Assorted muffins*

### **Bomboloni**

Tuscan doughnuts filled with vanilla or chocolate cream

**850 for 6; 1600 for 12**

Platter of 6 or 12

### **Shamba Breakfast Platter (serves 4): 3,800/-**

*Scrambled eggs*  
*Bacon, Chicken or pork sausages, or sautéed mushrooms*  
*Sautéed breakfast potatoes*  
*Grilled tomatoes*  
*Brown or white toast*  
*+550 with paleo bread*

### **Vegan Breakfast Platter (serves 4): 3,200/-**

*Sautéed mushrooms, spinach and tomato*  
*Sautéed breakfast potatoes*  
*+550 with paleo bread*

### **Fruit Salad (serves 4): 2,000/-**

*Pineapple*  
*Mango*  
*Sweet melon*  
*Passion fruit*  
*Tree tomato*



## **DESSERT AND CAKE OPTIONS**

### **Fruit Salad (serves 4-6): 2,000/-**

*Pineapple, Mango, Sweet melon, Passion fruit or Tree tomato*

**Cookies and Brownie Platter: Serves 10-12 4,000/kg (please select 4)**  
*Chocolate chip, peanut butter, ugali, oatmeal/raisin, ricciarrelli, brownies*

### **Tarts and Mini Desserts 3,000/- Serves 4-6**

*Passion fruit tarts, apple crumb tarts, financier, mini brownies*

## **CAKES**

<b>1,000 mini cake</b>	<b>serves 2</b>
<b>2,000 half kilo cake</b>	<b>serves 4</b>
<b>3,500 one kilo/8" cake</b>	<b>Serves 10-12</b>
<b>4,500 1 ½ kg/10" cake</b>	<b>Serves 15-18</b>
<b>6,000 1 ¾ kg/12" cake</b>	<b>Serves 18-26</b>
<b>7,000 2 kg cake</b>	<b>Serves 26-30</b>
<b>10,000 3 Kg cake</b>	<b>Serves 32+</b>
<b>5,000 per KG</b>	<b>with fondant icing</b>

### **Cake Flavors:**

*Double Chocolate Cake*

*Chocolate Caramel*

*Vanilla*

*Vanilla with berries*

*Red Velvet with vanilla frosting*

*Carrot with cream cheese frosting*

*Financier with raspberries*

*Flourless Chocolate Almond Torte with whipped cream*

*Sypro Gyra: chocolate cake, chocolate ganache and praline butter cream*

*Vegan vanilla cake with vanilla frosting*

*Vegan chocolate cake with chocolate frosting*

*Specialty cakes and wedding cakes are also available. Please inquire.*



## FUNCTION CHARGES

### Event Charges

Covers event management, additional staffing, set up and breakdown. Breakages and separate bar if necessary.

Ksh 8,000	15-18 pax	Ksh 35,000	65-80 pax
Ksh 15,000	20-40 pax	Ksh 50,000	85-100 pax
Ksh 25,000	45-60 pax	Ksh 65,000	100+

### Cake 'Corkage'

<b>4-8</b>	Ksh 1000	<b>20+</b>	2,500
<b>10-14</b>	1,500	<b>30+</b>	3,000
<b>16-20</b>	2,000	<b>40+</b>	4,000

### Corkage

Wine	750 ml 2,500; 1.5 ml 5,000
Champagne	3,500

### Spirits & Liqueurs

Amarula	8,000
Smirnoff Vodka	6,000
Absolut Blue	7,500
Gordon's Gin	6,000
Hendrick's Gin 750 ml	9,500

**Please inquire about other spirits/liqueurs**

### Whiskey

Jamieson's Irish	8,000
Jack Daniel's	8,500
Jack Daniel's Fire	9,000
Johnnie Walker Black	11,500
Johnnie Walker Gold Reserve	17,000
Chivas Regal 12 year	9,000
Chivas Regal 18 year	17,000

### Rentals, Flowers and Special Decorations

Rentals of tents, lighting, tables, chairs, glassware, crockery and cutlery  
Flowers or special decorations quoted separately

Please don't hesitate to call us to discuss the details of your event and your menu preferences.

Contact Telephone: +254 757 701080

Email: [info@shambacafe.co.ke](mailto:info@shambacafe.co.ke)

Please make a deposit of 50% to confirm your event by direct desposit, cash or cheque or mpesa. Mpesa buy goods: 773330