



Welcome

Welcome to the Eagles Steakhouse, and enjoy the spectacular vista of the 'Nairobi National Park'. The Steakhouse offers the perfect quadfecta in dining – great food, a huge selection of handpicked fine wines and malts, stellar service and an up-market yet warm and hospitable atmosphere.

The Steakhouse serves the best of Kenyan meats and seafood combined with fresh salads and vegetarian dishes on offer, not to mention the sumptuous desserts and choice of fine cheeses.

For special occasions, we invite you to book the 'Private Dining Room' where our chef will guide you to create your own menu.

We recommend you talk to our chefs for any special request and if practical, it will surely be created for you.

Please advise our waiting staff if you have any food related allergies or dietary needs

We wish you a pleasant culinary experience.

To Begin

Eagles Breads with Whipped Cultured and Sea Salt Butter

To Start

Shrimp Martini

Poached Indian Ocean Prawns bound in Sriracha Cocktail Sauce,
Tomato and Martini Jelly, Green Onion Oil, Coral Tuile

Ksh 1,900

Beef Tartare

Signature Tartare of Aged Boran Beef, Craft Beer Pickled Onions,
Smoked Paprika Mayo, Capers, Crispy Stuffed 'Pani Puri'

Ksh 1,500

Eagles Signature Salad

Tossed Kale and Baby Spinach, Pickled Mushrooms,
Sweet Potato, Pomegranate, Soft Boiled Quail Eggs

Ksh 1,100

A Kenyan Ceaser

Tossed Romaine Lettuce, Eagles Cracked Pepper Ceaser Dressing,
Crispy Honey Bacon, Parmesan, Brown Bread Croutons,
topped with Char Grilled Swahili Marinated Chicken

Ksh 1,300

Swahili Chowder

Coastal Inspired Seafood Chowder, Coconut Cream,
Curry Oil, Shrimp Pop Corn

Ksh 1,000

Limuru Mushroom Soup

Creamy Mushroom Soup with a twice Baked Goats Cheese Souffle, Truffle Oil

Ksh 1,100

Grill Room

*We work closely with our Butcher and ensure that our Beef is specially selected from Ranches all over Kenya, they hang the beef for up to 30 days
We select the beef ensuring it is of the best eating quality and fully developed flavour*

*Our Steaks are grilled and brushed with our Chefs secret "Meat Butter"
served with Eagles Steak 'Garni'*

Journedos Fillet

Approx 250g Centre Cut Fillet

Ksh 3,000

Sirloin

Approx 250g Cut from the Centre and Short Loin

Ksh 3,400

T-Bone

Approx 400g Cut on the Bone with Sirloin and Fillet

Ksh 3,500

Rib Eye

Approx 300g Centre Cut from the Short Rib

Ksh 3.400

Chateaubriand (for 2)

Approx 600g Head of the Fillet, carved table side
with sauces and side dishes

Ksh 6,000

Sauces- Red Wine Jus, Pepper Sauce, Garlic Sauce, Charcoal Hollandaise

From the Land

Molo Lamb Tasting Plate

Roasted Rack on the Bone with Herbs, Mini Shepherds Pie,
Nicoise Garnish, Croquette of the Slow Braised Shoulder

Ksh 3,200

Beef Flambe

Pepper and Thyme Beef Steaks, Flamed in a little Fine Cognac,
Finished with a Classic Pepper Sauce,
Cooked at your Table

Ksh 3,200

Chicken

Stuffed Breast of Chicken, Truffled Mash, Charred Corn and Puree Creamed Tarragon
Mushroom, Beer Battered Onion Rings

Ksh 2,000

On the Side Please Choose One-

Ugali, Fries, Creamy Mash, Skin On Fried Sweet Potatoes

On the Side Please Choose One-

Creamed Spinach, Tomato Red Onion Balsamic Salad, Buttered Vegetables

From the Sea

Jumbo Indian Ocean Prawn

Cooked Gambas Style in the Shell with Swahili Garlic Herb Butter

Ksh 5,000

Kingfish

Kingfish Steak, Pan Roasted in Nut Brown Butter, Local Lemon, Parsley, Red Onion and
Capers, Cauliflower, Herb Salt French Fries

Ksh 2,000

Norwegian Salmon Fillet

Grilled Salmon Fillet, Crushed Potatoes and Spring Onion, Pickled Cherry Tomatoes, Crispy
Asparagus, Shellfish Dressing

Ksh 3,000

Vegetarian Selection

The Eagles Chef would be delighted to meet you table side and create special one off Vegetarian Dishes according to your taste and likes.

Below is a small selection of Dishes we prepare freshly each day

To Start

Eagles Signature Salad

Tossed Kale and Baby Spinach, Pickled Mushrooms, Sweet Potato,
Pomegranate, Soft Boiled Quail Eggs

Ksh 1,000

Pumpkin

Creamy Pumpkin Soup with a twice Baked Goats Cheese Souffle, Truffle Oil

Ksh 800

Mains

Mushroom Risotto

Risotto of Limuru Mushrooms, Mushroom Powder, Blistered Cherry Tomatoes,
Dressed Rocket Leaves, Beer Battered Onion Rings

Ksh 1,300

Taste of India

Please enquire about today's special Indian Dish served
with Jeera Rice, Naan and House Pickles

Ksh 1,200

Spinach and Feta Ravioli

Charred Vegetables, Beetroot and Honey and Thyme Dressing

Ksh 1,200

Dessert

Carrot Cake

Carrot Cake Sponge, Cheesecake, Raisin, Popcorn,
Cream Cheese Ice Cream, Almond Toast, Sweet Carrot

Ksh 800

Chocolate and Gold

Hot Chocolate Fondant Pudding, Chocolate 'Rocks and Soil' Cherry Gel,
Burnt White Chocolate, 23ct Edible Gold

Ksh 800

Eagles Trifle

Rum Roasted Thika Pineapple, Banana Bread, Set Vanilla Custard,
Whipped Cream, Honeycomb

Ksh 800

Tasting of Ice Creams and Sorbet

Ice Cream and Sorbet, Ice Cream 'Cone' Passion Fruit
Laced Fruit Salad, Praline Crumbs

Ksh 800

Coffee, Tea and Eagles Petit Four

Hand Made Chocolate Truffles, Warm Madeleines with Lemon Curd

Ksh 800

Cheeses

4 Browns Kenyan Cheeses, served with Grape Chutney, Biscuits
Malted Prune Loaf, Crisp Apple

Ksh 1,200

