



SOKO, meaning market in Swahili has been Executive Chef, Anton Gasnier's inspiration behind our eclectic menu. A culmination of global flavours and personal visits to local farms and markets to handpick seasonal produce embody SOKO's philosophy: the desire to please and excite the palate by fusing simple cooking with modern ingredients using the freshest produce.

We are committed to sustainable and biodynamic farming and are proud member of the Kenyan Organic Agriculture Network.

Anton Gasnier
Executive Chef



LUNCH MENU

FROM 12PM - 7PM

STARTERS

Caesar Salad

With warm garlic foccacia croutons and shaved parmesan

Classic 750
with Crispy Bacon 900
with Grilled Chicken 950
with Grilled Prawns 1850

Organic Market Leaves

With poached egg, red onions and avocados

650

Free Range Eggs Omelette

With pork ham and cheese

Served with roasted field mushrooms, grilled tomato, potato and sugar snaps

550

Egg White Omelette Soufflé

With spinach, cherry tomato and garden herb ricotta

600

24hr Cooked Sticky Pork Spare Ribs

With fried shallots

Starter 900
Main 1650

Grilled Halloumi

Burgul-parsley salad, sumac and pita crisp

900

Fried Brie

with macadamia crumbs, semi dried raspberry salad, light vanilla vinaigrette

850

Warm grilled chicken salad

With bean-chick pea salad, chermoula dressing

950

Vegetarian  Gluten Free  Chef's Recommendation

All prices are in Kenyan Shillings and inclusive of 16% VAT and 2% Catering Levy.

Please inform our Manager about dietary restrictions and/or allergies.

Minimum age for sale of alcohol and tobacco is 18.

More dishes can be made vegetarian, please ask your server

All menu prices are subject to 10% gratuity charge, which will be added to the final check and may be removed at the guest's discretion.



FROM 12PM - 7PM

SOUP

Butternut squash chowder	850
With smoked quail and pinenuts	
Chef's Vegetarian Market Soup of the Day	550
With croutons	
Rustic Mushroom and Barley Soup	700
With french emmental crust	

PASTA, NOODLES AND RISOTTO

Penne Pasta		
Meat balls, oregano and tomato		1400
Eggplant "meat" balls, oregano and tomato		950
Vegetable with tomato sauce		950
Spaghetti		
with broccoli tabbouleh, garlic olive oil and Parmesan broth		900
Fettuccine Pasta		
With seafood fricassee, thyme emulsion		1600
With tomato and basil		900
Rabbit Bolognaise		1300
With rigatoni pasta, pecorino dust		
Spinach Risotto		1250
With blue cheese, walnut powder		
Cauliflower Curry		850
With peas, tofu and cilantro		
Spaghetti carbonara		1150
With chicken, pork bacon and fried egg		
Buttered chicken curry		1250
With basmati rice		

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FROM 12PM - 7PM

BURGER SANDWICH GRILL

Beef Burger	1250
With streaky pork bacon, organic cheddar, sautéed balsamic onions, mushrooms and french fries	
Tuna Burger	1450
With Asian slaw, pickled ginger, black sesame and wasabi mayonnaise	
Spicy lentil and smoked cheese burger 	850
with tomato relish, asian coleslaw	
Lamb Burger	1100
With greek salad and tzazaki sauce	
Wholewheat - Breaded Chicken Burger on Moringa Bun	1150
With wheat grass salad, avocado and spicy sriracha mayonnaise	
Peppered Beef fillet wrap	1000
With avocado, coriander and pear chutney	
Gravalax Salmon in black Bagel	1350
With horseradish cream	
D'club Free Range Roasted Chicken, Streaky Pork Bacon	1200
With fried egg, country bread toasted, French Fries	

MAIN COURSE

Grilled Beef Rib eye steak on the bone	Aged Prime 500g	3400	
with chunky potatoes, spring onions and roasted shallots jus		Choice 300g	1750
Baked Red Snapper		1300	
With fennel compote and bouillabaise butter			
D2 Nyama Choma		2250	
Grilled goat, lamb, beef and chicken with traditional accompaniments			
Grilled Spring chicken on the bone		1650	
Spiced cashew, tomato and ginger marinated, pomelo salad			
Crispy Fried Kisumu Tilapia		1150	
With spicy tomato, spinach and ugali			

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DESSERTS

Selection of Artisanal Cheese	1750
Tree tomato chutney and market leaves, shallot vinaigrette	
White Chocolate Mousse	650
Stewed strawberry and aired pistachio sponge	
Poached Fruits in Light Ginger Syrup	600
With crispy filo and lemon sorbet	
The Kenyan 	900
Dark Kenyan chocolate ganache, macadamia pain de Genes, Kenyan coffee cream, passion fruit	
Toffee crunch caramel cheese cake	650
Grilled banana	
Dark chocolate molten lava cake	700
With hazelnut butter	
Freshly Cut Seasonal Fruits 	550
Home-made Ice Cream and Sorbet	(One scoop) 200
Ask your server for the flavour of the day	

Why not indulge in our SOKO gourmet desserts..

Ask your server for the selection of the day

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