












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



STARTERS

Grilled tiger prawns 	1950	
with quinoa-pomelo salad, peanut dressing		
Seafood paella Fritters	1200	
with Black ink, Mecluns leaves, fennel and Parmesan dressing		
24hr Cooked Sticky Pork Spare Ribs	Starter 900	
Fried shallots, house barbecue sauce		Main 1650
Chick pea Panisse 	750	
with red pepper coulis, garlic lemon aioli		
Fried Brie 	850	
with macadamia crumbs, semi dried raspberry salad, light vanilla vinaigrette		
Baked Artisanal Camembert (for 2) 	1450	
Garlic and rosemary, warm baguette		
Organic Mescluns Leaves  	850	
Mozarella, fresh tomato, fennel, parmesan and black olive powder		
Watermelon and Feta cheese salad  	950	
Mint, rocket leaves and honey-balsamic		
Grilled Halloumi 	900	
Burgul-parsley salad, sumac and pita crisp		
Cesar Salad	850	
With warm garlic focaccia croutons, shaved parmesan classic		
Classic	750	
Crispy Streaky Bacon	900	
Grilled Chicken Breast	950	
Grilled Tiger Prawns	1850	

 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






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SOUP

Fried chicken wonton broth	650
With rice noodles and ginger, Soy	
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 AND RISOTTO

Penne Pasta		
Meat balls, oregano and tomato		1400
Eggplant "meat" balls, oregano and tomato 		950
Vegetable with tomato sauce 		950
Spaghetti 		900
with broccoli tabbouleh, garlic olive oil and Parmesan broth		
Fettuccine Pasta		
With seafood fricassee, thyme emulsion		1600
With tomato and basil 		900
Rabbit Bolognese		1300
With rigatoni pasta, pecorino dust		
Spinach Risotto 		1250
With blue cheese, walnut powder		

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FROM OUR PIZZA OVEN


Norwegian		1350
Smoked salmon, Fromage Frais, capers and green asparagus		
Mexican		1250
Minced meat, beans, chilli and cheddar		
Kenyan		1050
Tomato, barbecue chicken, avocado, mozzarella and red onions		
Italian		850
Tomato, mozzarella, basil		
Tunisian		950
Tomato sauce, mechouia, goat cheese		
Greek		950
Tomato, feta cheese, artichoke confit, oregano and black olive		
Swiss		1150
Tomato sauce, Mozzarella, Emmental, blue cheese, ricotta		



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FROM OUR GRILL

Kingfish		1350
Crushed potato, green beans and chimichurri sauce		
Mixed seafood		2450
chick pea panisse, fennel compote and bouillabaise butter		
Aged prime rumpsteak Tagliatta		2150
Parmesan reduction and rocket leaves and truffle vinaigrette		
Skirt steak		1850
Romaine lettuce, onion rings and blue cheese dressing		
Spring chicken on the bone		1650
Spiced cashew, tomato and ginger marinated, pomelo salad		
Nyama choma		2250
Lamb, beef, goat, chicken with traditional condiments		
Rib eye steak on the bone	Aged Prime 500g	3400
with chunky potatoes, spring onions and roasted shallots jus	Choice 300g	1750
Eggplant mille feuille 		950
"Ratatouille style" vegetable, parmesan reduction		

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FROM OUR STOVE AND OVENS


Rock lobster tandoori style Kachumbari salad, coconut-spring onion rice	2950
Crispy Fried Kisumu Tilapia Spicy tomato and Ugali	1150
Twice Cooked Pork Belly  Crispy skinned, pickled squash and smoked cashew butter sauce	1450
24hr cooked Sticky Pork Spare Ribs Fried shallots, house barbecue sauce	1650
'Milanese' style Parmesan crusted chicken breast Mizuna salad, caper berries	1350
Aged Beef Medallions With roasted carrot puree, glazed potato and baked shallot jus	1900
Braised Beef Short Ribs In Cabernet Sauvignon with whipped mash potato	1700
Baked leek, mushroom and barley tart  Truffled cream and fresh herbs	1050
Cherry Tomato, Spinach and Potato Gratin  With goat cheese	1150
Cauliflower Curry  With peas, tofu and cilantro	850

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ALL TIME FAVOURITES

Tuna Burger	1450
With Asian slaw, pickled ginger, black sesame and wasabi mayonnaise	
Breaded chicken breast burger on wholewheat bun	1100
wheat grass salad, avocado and Sriracha mayonnaise	
D'club Roasted chicken, pork streaky bacon	1200
With fried egg, country bread toasted, french fries	
Barbeque Chicken Quesadillas	1050
With red onions, avocado and red cheddar	
Lamb Burger	1100
With greek salad and tzazaki sauce	
Peppered Beef fillet wrap	1150
With avocado, coriander and pear chutney	
Beef Burger	1250
With streaky pork bacon, cheddar, sautéed balsamic onions, mushrooms and french fries	
Spicy lentil and smoked cheese burger 	850
with tomato relish, asian coleslaw	

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SIDES

400

- Zucchini Quinoa 
- French Fries 
- Mash Potato 
- Potato Gratin 
- Steamed Market Vegetables 
- Steamed Rice 
- Kenyan Greens 
- Coconut and Spring Onion Rice 
- Chunky potato 
- Pea, Bacon and potato fricasee
- Fried onion rings 
- Spicy potato wedges 
- 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	

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