



## LUNCH MENU

### To Start...

**Soup of the Day** 500 ml 550/1 ltr 1,000

**Croquetas** 550  
Ham & cheese or mushroom and cheese with dynamite sauce (veg) (5 pc)

**Hummus** 250 gr/450  
Served with crudité and bagel chips

**Chicken wings** 1,400 for 500 gr (approx 18-20 pc; 2,600/kg  
BBQ sauce, liquid fire, honey mustard or Korean BBQ

**Palak paneer samosas** Spiced spinach and paneer samosas 500

**Baked camembert: plain or rosemary (serves 2)** 1,400  
With honey, spiced nuts, served with toasted focaccia, ciabatta or bagel chips

### SALADS

Dressing: balsamic or lemon vinaigrette, ranch dressing or yogurt tahini

#### Add to any salad:

grilled chicken +250/- + sautéed prawns 450 +smoked salmon 500

**Shamba salad** 950  
Mixed greens, tomatoes, carrots, cucumbers and beets, chickpeas, broccoli and feta

**Vietnamese summer noodle salad** 900  
Rice noodles with greens, kale, ginger lime and sesame dressing and spicy mixed nuts

**Quinoa bowl** 1,000  
Quinoa with grilled vegetables, butternut, kale, hummus & smoked paprika  
vinaigrette

**Burrata caprese** 1,000  
Tomatoes, burrata, basil and rocket served with schiattciata  
+600 with prosciutto

All take away. Everything is made fresh to order.  
Prices include 16% Vat



## SANDWICHES/BURGERS

Served with hand cut chips, a side salad

<b>Toasted bagel</b> (plain, sesame or poppy)	
with cream cheese, tomato, onion and cucumber	Ksh 850
with melted chili cheddar and tomatoes	850
with cream cheese and smoked salmon and capers	1,200
<b>Ciabatta "club"</b>	1,100
Grilled chicken, bacon, avocado and grilled vegetables on toasted ciabatta	
<b>Grilled vegetable</b>	900
Grilled zucchini, eggplant, peppers and mozzarella on focaccia	
<b>BLT</b>	1,000
Toasted ciabatta, crispy bacon, lettuce and tomato with mayo or piri piri mayo	
<b>Steak sandwich</b>	1,100
Grilled steak, sautéed peppers and onions and cheese with chimichurri on focaccia	
<b>Leo's Original</b> Mozzarella, fresh tomatoes & green sauce	vegetarian 900
	W/ prosciutto 950
<b>Campagnolo</b> Spiced cheese, spiced olives, marinated	vegetarian 900
eggplant, cheddar cheese & sundried tomatoes	w/ prosciutto or salami 950
<b>Lonza</b> Baguette with spiced cheese, spiced olives, grilled	vegetarian 900
zucchini, cheddar cheese, sundried tomatoes and green sauce	with Coppa 950
<b>Shamba burger</b>	1,100
Two all beef patties, special sauce, lettuce, cheese, pickles on a sesame seed bun...	
Add bacon +200	blue cheese +150
	onions and peppers +100
<b>Hawaiian chicken burger</b>	1,200
Chicken patty with grilled pineapple, onions and peppers, cheese & special sauce	
<b>Sweet potato and spinach burger</b>	1,000
On a sesame bun (veg) or focaccia (vegan) with lettuce, tomato and onions; served with chips or a side salad	

Prices include 16% vat



## 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> Mushrooms, grilled zucchini, peppers and onions	1,000
<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> Tomato, mozzarella, feta, sautéed spinach & garlic	1,150
<b>Build your Own:</b>	1,200 Veg only
Mushrooms, grilled zucchini, peppers, onions, olives, garlic or chilies	
Salami, pepperoni, boerwors or chicken	1,300 Veg & meat
<b>Vegan Pizza</b>	1,000
Pizza crust with tomato sauce and choice of vegetables	
<b>Gluten Free Vegan Pizza</b>	1,280
Gluten free base with tomato sauce and choice of vegetables	

**+Rocket 50/-**

### Make Pizza at Home

<b>Pizza Bases</b>	150 each/6 for 850
<b>Gluten Free Pizza Bases</b>	280 each/ 6 for 1,500
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	
<b>Pizza sauce</b>	400 for 500 ml; 800 for 1 ltr
<b>Mozzarella, Siriomon</b>	1,400/1 kg

**Please order made-to-order Gluten Free pizzas in advance.**



# SHAMBA

VEGETARIAN (w/ options)

**Ravioli: spinach and ricotta or butternut/amaretti** 1,400  
**Mushroom and ricotta or chicken/macadamia nut** 1,450  
 Choice of tomato basil sauce or sage, butter, tomatoes and Parmesan

**Sopa Azteca** Veg 1,200 w/ shredded chicken +250 w/ prawns +450  
 Tortilla soup: a vegetarian Mexican tomato and chili broth, with calabacitas: mushrooms, zucchini and corn, tortilla chips, avocado, sour cream and dania

**Enchiladas Verde or Rojas** 1,000  
 Corn tortillas filled w/ beans & cheese, green or red enchilada sauce and your choice calabacitas: zucchini, mushrooms and corn.  
 + 250 with chicken, pulled pork or beef +450 with prawns

**Mission burritos** 1,000  
 Calabacitas (vegetarian), rice, beans, guacamole, salsa or sour cream.  
 +250 with pulled beef, chicken, or panko snapper +450 with prawns

**Vegetarian Lasagne** 600 small/1,100 lg  
 Layers of spinach pasta w/ zucchini, eggplant, tomato basil sauce, béchamel & mozzarella

**Stir-fried veggie rice noodles** (vegan) 1,100 with chicken +250 with prawns +450

**Eggplant Rollatini** 650 small/1,100 lg  
 Eggplant filled with spinach and ricotta and tomato basil sauce  
**Vegan:** Eggplant filled with butternut puree and tomato basil sauce

## MAINS

**Please order in advance and allow 45 min-1 hour for preparation**

Served with chips, sautéed vegetables or a side salad

**Steak Fritte** Sirloin steak served with chimichurri sauce 1,800

**Herb Roast Spring Chicken** with roasted herb jus 1,750

**Red Snapper** +450 with prawns 1,800  
 Swahili Sauce: tomato, ginger, garlic and coconut sauce  
 or Mediterranean with lemon, capers and tomatoes and olive oil

**Beef Fillet** Grilled to order and served with pepper sauce 1,850

**Grilled lamb chops** Lamb loin chops grilled, served with mint pesto 1,800

**Roasted pork loin chop** 1,800  
 Grilled with apple compote and creamy mushroom herb sauce



## DESSERTS

<b>Brownie Sundae</b>	650
Warm chocolate brownie, vanilla ice cream and chocolate sauce	
<b>Vegan Brownie Sundae</b>	650
Warm eggless brownie with chocolate sorbet	
<b>Financier</b>	650
Buttery almond cake with raspberries served with a scoop of vanilla ice cream	
<b>Apple Crumb Tart</b>	700
Served warm with a scoop of honey cinnamon ice cream	
<b>Sticky Toffee Pudding</b>	650
Served with caramel sauce and choice of homemade ice cream	
<b>Affogato</b>	450
Scoop of vanilla, chocolate or caramel ice cream with an espresso shot	
<b>Homemade Ice Cream</b> (2 scoops)	550
Vanilla, chocolate, caramel, brownie or honey cinnamon	
<b>Homemade Sorbet</b> (2 scoops)	550
Passion, pineapple mint, tree tomato, lime/ginger or chocolate (vegan)	