

UTU LOUNGE

Malaika (angel) 18

Chili padi, Fresh watermelon juice, Lemon juice and Vodka

Green Mamba 16

Fresh cucumber, Jalapenos, Lime juice, Cilantro infused Tequila

Dawa (drugs) 16

*Fresh ginger, Calamansi, Pomegranate, Orange,
Lemon, Honey, White rum*

Calamansi & Cucumber Mojito 16

*Fresh cucumber, Calamansi, Mint leaves, Rum,
Splash of Soda water*

Mganga (witch doctor) 16

Premium bourbon, Malindi syrup, Orange bitters

Angry B*tch 16

Raspberry, Blueberry, Blackberry, Peach liqueur, Dark rum

Betty Boop 16

Fresh grapefruit juice, Campari, Peach liqueur, Tonic water

Mzungu 16

Fresh Lemon and Orange juice, Egg white, Triple sec, Gin

GodFather 16

Premium Bourbon, Frangelico, Bitters

Amore 16

*Fresh lime juice, Blackberries, Egg white,
Dry Vermouth, Premium Gin*

Nitro 16

Nitrogen, Cold drip coffee (Ubuntu), Disaronno, Vodka

Grapefruit Negroni 16

*Premium Gin, Campari, Sweet Vermouth, Ice cube
grapefruit juice*

Beers

Asahi super dry 12, Lion Brewery, Guinness 14

Bila Shaka (Kenya) 20, Tusker (Kenya) 20

Wines

Day Sonoma County Zinfandel 18 gls, 100 bottle

Failla Sonoma Coast Chardonnay 18 gls, 100 bottle

Francis Pinon Vouvray Brut 16 gls, 90 bottle

Birichino Vin Gris 2010 16 gls, 90 bottle

Happy Hour 5:30 to 8:00



TAPAS

Fried Plantain with Mango Chili Marmalade 16

Ripe plantain, Liberian dry spices, Mango chili marmalade

Lamb heart with Chimichuri 20

*Lamb Heart, Beetroot purée, Chimichurri, Fresh Grated
Horseradish, Pink Peppercorn*

Fennel Jam with Sour dough crisp 15

Fresh Fennel Mostarda with House spices, Sourdough

Padron peppers 14

Pimentos, Citron sea salt

Pan Con Tomato with house smoked anchovies & Garlic 18

Roma Tomatoes, Sourdough toast, House Smoked Anchovies

Potato Wedges 14

*Cajun Seasoning Double Fry, Served with Congo Bongo,
/ Mango Chili Marmalade & House Chili*

Fresh Cassava chips 12

Fresh Cassava Shaved, Lime, Salt & Smoked Chili Powder

Malindi Croquettes 12

*Fresh Cassava leaves, Ginger, Garlic, Habanero,
House spices, Bechamel*

Buttermilk fried chicken 18

*Fresh Chicken Thigh, Buttermilk & Spice Mix, Served With
Congo bongo, Mango Chili Marmalade & House chili*

House marinated Olives 12

Olives Marinated in Fresh herbs, Fruits & Spices

Sunset Cauliflower 15

Cauliflower, House Dukkha, Dijon dressing, Sunflower seeds



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