



MENU



RISE & SHINE

Full Savannah Breakfast 1200

2 eggs, 2 Sausages, Baked Beans, 2 slices beef bacon, Grilled tomato, Roasted mushrooms, Toast (With tea / fresh juice) - watermelon, mango, orange, house coffee

Savanna Royal Breakfast 1200

Fried Liver, egg cooked to liking, sautéed potatoes, crepe malawah and grilled tomato

Eggs on Toast 550

2 eggs cooked your way, Toast Bread (White, Brown or Multigrain toast)

Shakshouka 850

Our famous homemade sauce, 2 eggs, Toast (Vegetarian option available grilled eggplant to replace egg)

French Toast 650

Cinnamon toast, Fresh Berries

Pancakes 750

Classic fluffy / Crepe, Fresh Berries (Nutella spread, maple syrup, Pistachio delight)

Avocado Toast 850

Smashed Avo, Toast
* With Egg

Mushroom Toast 980

Earthy mushrooms, Spinach, Toast

OMELETTE ME UP!

Plain Omelette 420

Mushroom Omelette 580

Spanish Omelette 600

Spanish Omelette With Cheese 650

(Made with 3 eggs, served with 2 slices of toast, potato wedges and grilled tomato)

SAVANNA BREAKFAST SPECIALS

Savannah Speciality 1200

2 Chapati, Broiled camel Meat, Potatoes

Chapati Roll (Beef or chicken) 1200

Chapati, Sautéed beef or chicken and Wedges

Esbesso (Boiled Goat Meat) 550

Boiled Goat, (Pancakes / Wedges / Chapati / Ugali/Rice)

Chicken or Beef Suqaar 850

Sliced marinated meat broiled in Somalian Spices (Pancakes / Wedges / Chapati / Ugali / Rice)

The Savanna Rolex 650

Chapati, Spanish omelette, Caramelised onions

Oodkac (Camel Meat) 750

Somali dish with chopped sautéed meat served with (Pancakes / Wedges / Chapati / Ugali/Rice)



SIDE ADD ONS

Malawah/ Crepes	450	Scrambled egg	100	Oatmeal Bowl	950
Chapati	150	Potato wedges	400	Granola Bowl	950
Sausages (2)	250	Sautéed mushrooms	400	Mandazi	110
Fruit Salad	650	Extra toast	80	Samosa (2)	300
Boiled egg (1)	100	Creamed Spinach	400	Arrowroots /Sweet Potato	650
Poached egg (2)	150	Guacamole	150	Porridge	650
				Wimbi	650

SNACKS & BITES

Chicken/Beef Samosa (4pcs)	550
Crispy pastry filled with spiced chicken or beef, Tangy dipping sauce	
(8pcs)	980
Fish Fingers with Tartare Sauce	950
Crispy fish fingers & Tangy tartare sauce	
Chicken Wings (6pcs)	750
(Honey BBQ, Lemon-Garlic, Stir-fried)	(12pcs) 1200
Masala Chips	520
Poussin Chips	520
Garlic Fries	520

SOUPS & SALADS

Healthy Chicken Soup	750
Tender chicken, Flavourful aromatic broth, Soft Bun.	
Goat Soup	750
Savory broth, Tender goat meat, Soft Bun.	
Roast Mushroom Soup	850
A creamy, flavorful soup made with roasted mushrooms, Soft Bun.	
Jerk Chicken Salad	980
Grilled Jerk chicken, Mixed greens, Fresh vegetables, Tangy lime vinaigrette.	
Mediterranean Salad	920
A vibrant mix of cucumbers, cherry tomatoes, Kalamata olives, red onions, and feta cheese, tossed with fresh herbs and a tangy lemon-oregano dressing.	



BURGER, SANDWICHES & WRAPS

Savannah Beef Burger	1050
Juicy beef patty, melted cheddar cheese, lettuce, tomato, and pickles, soft bun	
Crisp Chicken Burger	980
Breaded chicken coated in crispy panko, Tangy mayo sauce (Served with Fries/ Wedges or Side Salad)	
BBQ Beef/Chicken Sandwich	980
Grilled chicken & smoky BBQ sauce, topped with crispy onions, tangy coleslaw, served on a soft bun.	
Vegetable Sandwich	850
Crisp vegetables, seasonal spread, toasted bread	
The Perfect Tuna Melt	980
Seasoned tuna salad, Gooey cheese, Toasted bread.	
BBQ Beef/Chicken Wrap	820
Tender strips of BBQ beef wrapped in a soft tortilla with fresh veggies and a zesty sauce for a flavourful.	
Chicken Fajita Wrap	820
Tender chicken strips & seasoned with fajita spices, wrapped, zesty sauce.	
(Served with Fries / Wedges or Side Salad)	



SIDE ADD ONS

Grilled onions	130	Salsa	250	Mexican rice	280
Mushroom sauce	130	Extra cheese	170	Stir fried rice	280
Guacamole	250	Chapati (2)	150	Steamed vegetables	310
		White rice	260	Creamed Spinach	400

HEARTY MEALS

Butter Curry Chicken/ Lamb 1250

Succulent lamb chunks & creamy tomato, butter curry sauce (Served with side of choice)

Grilled Chicken Breast (with side) 1200

Grilled chicken breast, Sautéed vegetables

Chicken Kienyeji (Half) 1450

Slow-cooked Free-range chicken & Locally sourced (Served with side of choice)

(Whole) 3000

Whole Tilapia 1350

(Tomato Gravy, Grilled, Fried)
(Pancakes / Wedges / Chapati / Ugali/Rice) fries

Grilled Nile Perch Fillet 1350

Grilled Nile perch fillet & Sautéed vegetables (Served with side of choice)

Swahili Coconut Fish Curry 1200

Tender fish in a fragrant coconut based curry, Swahili spices (Served with side of choice)

Beef Stew 1200

Slow-cooked beef chunks & savory spices (Served with side of choice)

Stir-Fried Liver in Stew 1200

Stir-fried liver, flavourful stew, with blend of spices

Githeri Plain 920

Traditional Kenyan dish of mixed maize and beans.

Githeri Goat 1250

Traditional Kenyan dish of mixed maize and beans

Githeri Chicken 1110

Traditional Kenyan dish of mixed maize and beans

(Savoury Pancakes / Wedges / Chapati / Naan / Ugali)

Chicken Mushroom Pasta 1050

Creamy pasta sauce, tender chicken, sautéed mushrooms

Spaghetti Bolognese 1150

Classic spaghetti & rich, savory mince meat sauce, grated Parmesan.

Pasta Saldato 1200

Pasta tossed with a medley of fresh vegetables, herbs, and a tangy vinaigrette.



ARABIAN & SOMALI SPECIALITY

Laham Mandi with Rice 1450

Succulent lamb slow-cooked with a blend of Arabian spices, served over fragrant mandi rice for a rich and authentic flavor.

Dijaj Mandi with Rice 1200

Tender chicken marinated in traditional mandi spices, perfectly cooked and served with seasoned mandi rice.

Thamin Dhabih with Rice 1500

Slow-cooked, delicately spiced lamb served atop fragrant rice, bringing a taste of traditional Arabic flavors.

Dijaj Kabsa with Rice 1200

Flavorful chicken cooked with kabsa spices, served over aromatic rice with a touch of tomatoes and peppers.

Samak bi Zaatar wa Nargeel 1300

Delicately grilled fish marinated with zaatar and coconut milk, served over spiced rice. Finished with a hint of lime and garnished with fresh herbs for a rich, aromatic flavor.

Arosto (Fried Goat Meat) 1200

Savory goat meat, marinated and fried to crispy perfection, & blend of spices

Dailo (Slow cooked Goat Meat) 1200

Slow-cooked Tender goat meat & aromatic spices and herbs

Chapati Saldato 1200

Soft chapati slices, Savory blend of spices



GRILL SPECIALS

Chicken Mashwy (Grilled Chicken) 1200

Juicy, marinated chicken grilled to perfection

Kofta Kabob 1000

Minced meat kabob seasoned with spices, grilled and served with fresh vegetables

Lamb Chops 1500

Perfectly grilled lamb chops with a savoury marinade

Shish Taouk (Chicken Skewers) 1200

Marinated chicken skewers served with garlic sauce

GRILL SPECIALS

Mixed Grill Platter for 2 3500

(Includes: Chicken Mashwy, Kofta Kabob, Shish Taouk, Lamb Chops, and vegetables)

Mixed Grill Platter for 4 6500

Double portion sizes for a larger group, ideal for 4 guests)

Laham Mandi Platter for 2 3200

Slow-cooked lamb over mandi rice, with salads and sauces

Dijaj Mandi Platter for 4 5800

Whole chicken mandi-style with rice, salads, and dipping sauces

Goat (Mbuzi) Platter 1.5Kg 920

1.5 kg of tender goat meat, expertly cooked and served with side dishes. (Please allow 45 minutes for preparation)

All items from the grill are served with seasonal vegetables and choice of: chips, mash potatoes, steamed rice, creamed spinach, Greek potato wedges or green salad



PATISSERIE

Croissant	380
Pain au chocolate	320
Swirl au raisin	380
Cinnamon roll	450
Tropezienne	850
Muffins	350



COFFEE ME UP!

KENYAN DARK ROAST COFFEE

Espresso	250 350
Americano	300 350
Macchiato	300 350
Cappucino	350 400
Flat White	350 400
Cafe Latte	350 400
Latte Macchiato	350 400
Choco-Latte Macchiato	400 480
Choco Latte	400 480
Choco-ccino	400 480
Classic Mocha	400 480
Mint Mocha	400 480
Hot Chocolate	200
House Coffee (B/W)	250
Kahawa Somali	300

CLASSIC TEAS

Dawa <small>Honey, Fresh Ginger, Tumeric</small>	350
Sweet Cardamom Chai <small>Kenyan Tea, Condensed Milk, Cardamom, Milk</small>	400
Masala Tea <small>Classic Kenyan Tea, Masala Spice, Milk</small>	350
Camel Tea <small>Kenyan Brewed, Rich Camel Milk</small>	350
Traditional Kenyan Tea	350
Herbal Tea <small>Mint/Hibiscus/Green/Chamomile</small>	350
Lemon Tea	350

MILK BY GLASS

Camel	400
Cow	350
Yoghurt <small>Natural/Vanilla/Strawberry</small>	400

ICED DRINKS

Iced Americano	350
Iced Cappucino	350
Iced Latte <small>Flavor with Caramel, Vanilla or Hazel Nut Syrup</small>	450
Iced Mocha	450
Iced Chocolate	450
Classic Iced Tea	450
Iced Hibiscus Tea	450
Lemonade	450

Replace your milk or coffee with almond milk, oat milk or make it decaf +100/-

SAVANNA MILKSHAKES

Double Chocolate	600
Hazelnut	600
Kenyan Coffee	600
Cappucino	600
White Choc Strawberry	600
Lotus Biscoff	600
Sated Caramel	600
Peanut Butter	600
Avocado	600
Mango	600
Strawberry	600
Date	600
Oreo	600



*Note Some Drinks Contain Dairy. Please Ask For Assistance If You Are Unsure.
All Prices Are Inclusive Of 16% Vat & 2% Catering Levy.*

HEALTHY SMOOTHIES

Spinach & Banana Green Smoothie 400
Spinach | Banana | Honey

Carrot & Orange Immune Boost Smoothie 400
Carrots | Orange | Ginger

Berry & Spinach Antioxidant Smoothie 400
Mixed Berries | Spinach | Yogurt

Carrot & Ginger Detox Smoothie 400
Carrots | Ginger | Lemon

Mango & Spinach Power Smoothie 400
Mango | Spinach | Coconut Water

Celery & Green Apple Detox Smoothie 400
Celery | Green Apple | Lemon

SMOOTHIES

Hydrabad Smoothie 600
Ice Cream | Yoghurt | Fruit Of Choice

Asian Coffee Smoothie 600
Shot Of Espresso | Sweetened Condensed Milk
Banana | Yoghurt

Peanut Butter Awesomeness 600
Peanut Butter | Banana | Cocoa | Yoghurt

Tropical Sunshine 600
Coconut Milk | Pineapple | Banana | Vanilla Bean | Yoghurt

Chocolate Smoothie 600
Cocoa Nibs | Cocoa | Banana | Yoghurt

Very Berrylicious 600
Mixed Berries | Yoghurt | Banana

Blueberry Bliss 600
Blueberries | Yoghurt | Banana | Honey

Persian Saffron Smoothie 600
Saffron | Yoghurt | Banana | Honey

Vanilla Choco Chip 600
Vanilla Bean | Coconut Milk | Yoghurt | Banana
Dark Chocolate Chips

FRESH DRINKS

Orange Juice 550
Water Melon Juice 500
Pineapple Juice 500
Hibiscus Fizzle 550
Mixed Berry Fizzle 550
Mango Juice 500
Passion Juice 550
Avocado Juice 550
Still Water 200 | 300
Sparkling Water 250 | 350

MOCKTAILS

Mojito 550
Strawberry | Passion | Kiwi

Savanna Special 600
Mint | Lime | Kiwi

Pina Colada 600
Coconut | Pineapple Juice | Soda Water

Savanna Pina Colada 550
Coconut | Pineapple Juice | Exotic Spices

Purple Rain 520
Mint | Blueberry Crush | Soda

Blue Lagoon 500
Lemonade | Curacao | Soda Water

Sangria 500
Imported Orange | Mint | Soda

Savannah Twist 500
Mango | Passion | Banana | Yoghurt
Ice cream | Apple | Honey



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www.savannarestaurant.co.ke

Ralph Bunche Road,

Open Monday to Saturday: 6:30am-9pm

Sunday: 9am-6pm

