

5TH AVENUE

— Cafe . Brasserie —

A LA CARTE MENU

BY



GIGIRI LION
VILLAS



CRAVE IT. WE PLATE IT.

Stimulate your sense of taste by savoring the personalized menus created at the 5th Avenue Café where our chefs bring bold flavors and soul-stirring recipes. We are a French haute cuisine restaurant located in the heart of Gigiri, Nairobi's most prestigious address. Our menu features classic French dishes with a modern twist, prepared with the finest and freshest ingredients available.

Our refined and sophisticated ambiance provides the perfect setting for an unforgettable dining experience thanks to our elegantly decorated al fresco styled dining area featuring plush seating, soft lighting, and beautiful artwork. Our attentive and knowledgeable staff is dedicated to providing exceptional service, ensuring that every guest feels pampered and well taken care of. Celebrated Chef Kendi Magiri, our head chef, has been working closely with our culinary team to develop new and exciting dishes that showcase her unique style and flavour combinations of the finest ingredients with contemporary inspiration that serves up gourmet fusion and small-plate takes.

5th Avenue Café is committed to sustainability and ethical sourcing, and we work closely with local farmers and artisans to ensure the quality and freshness of our ingredients. By using fresh halal ingredients such as grass-fed beef and free-range chicken, expect unique seasonal and flavorful dishes created from scratch that meet a wide variety of dietary restrictions. Every taste reminder of Kenya's rich and flavorful culinary diversity interpreted with fresh mordent twists. In our quest to fashion a family friendly haven, we have updated our non-alcoholic beverage list to complement our dishes perfectly. You have not had a coffee until you taste 5th Avenue Café.

We invite you to join us at 5th Avenue Café and indulge in the ultimate French dining experience. ***Make a reservation today and savour the flavors of France in an unforgettable setting.***

BREAKFAST

| | |
|---|----------------|
| STEAK & EGGS Beef filet, baby potatoes, 2 eggs, mustard wasabi sauce | 1300/- |
| CONTINENTAL EGGS Eggs made your choice, toast, garden salad | 600/- |
| PANCAKES Seasonal fruit compote, crispy bacon (beef) | 1200/- |
| BELGIAN WAFFLES Seasonal fruit compote, crispy bacon (beef) | 1200/- |
| CRÈME BRULE FRENCH TOAST Seasonal fruit, crispy bacon (beef) dollop of mascarpone cheese | 1000/- |
| ENGLISH BREAKFAST Eggs, bacon, sausage, baked beans, mushrooms, grilled thyme tomatoes, toast | 1300/- |
| EGGS BENEDICT Egg, smoked salmon or bacon, shaved parmesan cheese, classic hollandaise sauce | 1400/- |
| EGGS FLORENTINE Eggs, spinach, classic hollandaise sauce | 1200/- |
| AVO ON TOAST Toast, avocado, & eggs made the way you like | 1100/- |
| FRUIT BOWL Seasonal fresh fruit, assorted nuts, and a drizzle of honey | 1,000/- |

TEASERS

ORIENTAL CHICKEN LOLLIPOPS 1,200/-

Sweet with a hint of chilli

CHILI GARLIC CALAMARI RINGS 1,500/-

Charred lemons, blistered cherry tomatoes, lemon aioli sauce

KING PRAWNS 1800/-

Hints of chili, avocado pico di gallo

PULLED BEEF SLIDERS 1,500/-

Slow cooked beef, jalapeno slaw, a jus sauce

HALLOUMI SKEWERS 1,100/-

Lemon ginger marinated, chimichurri sauce

SWEET CORN RIBS 1,000/-

Twice cooked, manchego cheese, lime, chili, smoked paprika dip

Quesadilla

Chicken / Beef 1,500/-

Vegetarian 1,000/-

Served with pico di gallo, guacamole & sour cream

FOCACCIA

SUNDRIED TOMATO PESTO 1,300/-

Grilled chicken, mozzarella gruyere cheese mix, cherry tomatoes & basil

PHILLY CHEESE STEAK 1,500/-

Beef strips, mixed peppers, onions, mushrooms, mozzarella cheese

GRAZING

GOAT CHEESE & APPLE SALAD 1,100/-

Assorted lettuce, crisp apples, cranberries, herbed goat cheese, candied walnuts, house vinaigrette

QUINOA SALAD 1,200/-

Arugula, diced avocado, tomatoes, cucumber, sweetcorn, feta crumbles, roast peppers, Orange segments, house vinaigrette

SALMON AVOCADO SALAD 1,300/-

Assorted lettuce, avocado slices, smoked salmon mixed tomatoes, lemon vinaigrette

MEDITERRANEAN SALAD 1,100/-

Rockets, mixed tomatoes, smoked peppers, cucumber, herbed feta cheese, onion slices, olives in a classic Greek dressing

NIÇOISE SALAD 1,400/-

Assorted lettuce, baby potatoes, cherry tomatoes, green beans, olives, onions, radish, boiled eggs & poached salmon with a classic Niçoise vinaigrette

MAKE IT A MEAL BY ADDING:

| | |
|----------------------|--------------|
| Prawns | 350/- |
| Calamari | 350/- |
| Smoked Salmon | 400/- |
| Beef | 350/- |
| Chicken | 300/- |

MAIN ACTION

| | |
|--|----------------|
| 5TH AVE. BEEF BURGER & FRIES Guava smoked beef bacon, cheese, lettuce, gherkins & slaw | 1,700/- |
| BRAISED BEEF SHORT RIBS Slow cooked, creamy garlic mashed potatoes | 2,000/- |
| BEEF FILLET Prime beef filet, garden vegetables, Dijon mustard sauce | 2,500/- |
| LAMB CONFIT Spinach potato & beef bacon (optional) hash, cauliflower puree, salsa verde, hint of chili 🌶️ | 1,800/- |
| CHICKEN CORDON BLU Twice cooked, garden vegetables, creamy Dijon mustard sauce | 1,800/- |
| SPRING CHICKEN Spatchcocked, spinach, potato & beef bacon (optional) hash, hint of chili 🌶️ | 1,500/- |
| NORWEGIAN SALMON Viking baked, wilted spinach, lemon thyme sauce | 3,300/- |
| FISH & CHIPS Minted pea puree, seasonal vegetables, classic tartar sauce | 1,700/- |
| OXTAIL PASTA Pulled slow cooked oxtail in a beefy a jus sauce | 1,600/- |
| TARRAGON & GOAT CHEESE PASTA 🌿 Mixed peppers, wiled spinach, button mushroom, fresh tarragon sauce, hint of chili 🌶️ | 1,400/- |

SIDES

500/-

Plantain / Truffle french fries / Potato wedges / Creamy garlic mashed potatoes
Vegetable rice / Sauteed garden vegetables / Creamed spinach / Mac n Cheese

BEVERAGES

HOT DRINKS

| | |
|--------------------------|-------|
| Espresso | 300/- |
| Espresso Machiato | 300/- |
| Espresso Machiato (Iced) | 300/- |
| Espresso Con Panna | 350/- |
| Americano | 300/- |
| Americano (Iced) | 450/- |
| Cappuccino | 400/- |
| Chocolate Cappuccino | 450/- |
| Hot Chocolate | 400/- |
| Mocha | 400/- |

FRAPPUCCINO

| | |
|-----------------|-------|
| Espresso | 450/- |
| Caramel Blended | 500/- |
| Strawberry | 450/- |

FLAVOURS

| | |
|--|-------|
| Vanilla, Caramel, Hazelnut, Ginger & Cardamom, Cinnamon | 100/- |
|--|-------|

TEAS

| | |
|------------|-------|
| Mixed Tea | 300/- |
| Masala Tea | 300/- |

HERBAL DRINKS

| | |
|------|-------|
| Dawa | 300/- |
|------|-------|

Please ask your server for our selection

ICED TEAS

| | |
|-------------------------------|-------|
| Strawberry Iced Tea | 400/- |
| Hibiscus & Ginger | 400/- |
| Mint & Mango | 400/- |
| Citrus Iced Tea | 400/- |
| Pineapple & Coconut Blueberry | 400/- |

SMOOTHIES

| | |
|---|-------|
| 5th Avenue Sapphire Blast Sweet melon, strawberries, banana, yoghurt | 550/- |
| Apple Cinnamon Apple, banana, vanilla, yoghurt, spices | 550/- |
| Royal Berries Mixed berries & yoghurt | 550/- |
| Tropical Seasonal tropical fruits, yoghurt | 550/- |

SHAKES

| | |
|--|-------|
| Chocolate, Vanilla, strawberry | 600/- |
| Choco Chip, Brownie, Salted Caramel, Toffee toasted almond, Cinnamon Date | 650/- |
| Raspberry Sorbet (Non- dairy) | 500/- |
| Mango Coconut (Non- dairy) | 500/- |

FRESHLY SQUEEZED JUICES

| | |
|-----------------------|--------------|
| Mango | 550/- |
| Passion Fruit | 550/- |
| Pineapple Mint | 550/- |
| Watermelon | 550/- |
| Orange | 700/- |
| Fruit Punch | 600/- |

Ask your server for the available fruit punch

MOJITO

| | |
|-----------------------------|--------------|
| Classic Virgin | 550/- |
| Passion Fruit | 600/- |
| Mixed Berry | 600/- |
| Cucumber & Basil | 600/- |

SOFT DRINKS

| | |
|--------------------------------|--------------|
| Still water (750ml) | 300/- |
| Sparkling water (750ml) | 350/- |
| Sodas | 300/- |

MOCKTAILS

Watermelon Tiki Punch **600/-**
Watermelon, falernum, cinnamon, lime juice, orange zest & soda water

Mixed Berry Crush **600/-**
Mixed muddled berries, lemon lime, fizzy water

Easy Tiki **600/-**
Pineapple juice, passion juice, lemon juice, falernum, coconut syrup

Los Katios **600/-**
Pineapple juice, cucumber, chilli & turmeric tonic

Fantastic "O" **600/-**
Orange juice, raspberry, falernum syrup, lime juice, soda water

Cucumber Passion Fizz **600/-**
Cucumber lime juice, passion fruit, ginger, agave syrup, tonic water

Lemonades **600/-**
Classic, Strawberry, Watermelon, Elderflower & Coconut Lime



DESSERTS

CRÈME BRULEE FRENCH TOAST

Vanilla ice-cream, orange drizzle

1300/-

CHOCOLATE FONDANT

Served warm, vanilla ice-cream, chocolate sauce

1,200/-

CAPPUCCINO CAKE

Served with an espresso sauce

1200/-

STICKY TOFFEE

Served warm, toffee almond ice-cream, caramel sauce

1200/-

PASTRIES

Plain Croissant

250/-

Cinnamon Roll

280/-

Pain au Chocolate

300/-

American Style Doughnuts

300/-

CAKES

Tiramisu

800/-

Salted Caramel Cake

550/-

Cake of the DAY

600/-



5TH AVENUE

— Cafe . Brasserie —

BY



GIGIRI LION
VILLAS

238 Gigiri Drive Nairobi, Kenya
T: +254 113 200 200 / 5thavenue@glv.co.ke