



THE  
**P E A C O C K**  
RESTAURANT & BAR

## Salad

**Chicken Tikka Salad,**  KSH. 1,800  
Roasted chicken, crispy iceberg lettuce, cherry tomatoes, cucumber, and homemade dressing.

## Soup

**Chicken Hot & Sour,** KSH. 900  
Tangy thick broth of chicken

**Veg Hot & Sour,** KSH. 600  
Tangy thick broth of vegetables

## Starters (Vegetarian)

**Plain Papad**  KSH. 200

**Plain Fries** KSH. 500


**Masala Papad,**  KSH. 300  
Lentils made crisp, topped with onion, & chopped tomato

**Maru Bhajia,** KSH. 600  
Semi-coated slices of potato (potato fritters)

**Pousine Fries,**  KSH. 600  
Crispy fries tossed with paprika-based sauce

**Masala Fries,** KSH. 600  
French fries tossed with tomato ketchup and onion

**Garlic Fries,** KSH. 600  
French fries tossed in tangy garlic seasoning.


**Chilli Paneer Dry,**  KSH. 1,800  
Fried cubes of paneer tossed with onion, bell peppers, and ketchup seasoned with black pepper

**Hara Bhara Kebab,**  KSH. 1,200  
Fried patties made of minced vegetables, potato, and cottage cheese


**Palak Chaat,**  KSH. 1,400  
Semi-coated fried crispy spinach mixed with tamarind, mint sauce, and yoghurt

**Tandoori Paneer Tikka,**  KSH. 1,800  
Cottage cheese, onion, and bell pepper coated in yoghurt marination, roasted on charcoal


## Main Course (Vegetarian)

**Lucknowi Kofta Curry,**  KSH. 2,000  
Fried balls of paneer and potatoes cooked in a rich creamy sauce


**Paneer Makhani,**  KSH. 2,000  
Cottage cheese simmered in smooth tomato creamy sauce with dry fenugreek

**Paneer Tikka Masala,**  KSH. 2,100  
Roasted paneer cooked in onion, cashew-based gravy rich with butter and cream

**Paneer Bhurji,**  KSH. 2,000  
Shredded paneer seasoned with Indian herbs and garlic.


**Palak Paneer,**  KSH. 2,000  
Cottage cheese cooked in onion, tomato, and spinach puree




**Methi Mutter Malai,**  KSH. 1,800  
charcoal oven roasted chicken, marinated in yoghurt, aromatic spices

**Mix Veg Curry,**  KSH. 1,600  
French beans, carrot, green peas, and cauliflower cooked in rich tomato and cashew sauce.

**Dal Makhani,**  KSH. 1,600  
Slow-simmered black lentil cooked in tomato, cream, and fenugreek

**Yellow Dal Tadka,**  KSH. 1,400  
Yellow lentil slow cooked with cumin, butter, tomato, and onion

**Vegetable Biryani,**  KSH. 1,800  
Flavoured basmati rice, mixed vegetables, saffron, and aromatic herbs, served with veg. yoghurt.

Please note: Our dishes contain Dairy (  ), Gluten (  ), and Nuts (  ). If you have any dietary restrictions or allergies, kindly inform your server before ordering.

## Chicken

**Tandoori Chicken (Full),**  KSH. 4,000

Charcoal oven-roasted chicken marinated in yoghurt and aromatic spices

**Tandoori Chicken (Half),**  KSH. 2,200

Charcoal oven-roasted chicken marinated in yoghurt and aromatic spices

**Chicken Tikka Boneless,**  KSH. 2,100

Charcoal-cooked boneless chunks of chicken marinated in yoghurt-based homemade

**Chicken Lollipop,**  KSH. 1,800

Tossed in tomato sauce, bell peppers, and onion

**Pousine Chicken (Full),**   KSH. 4,000

Fried chicken mixed with paprika-based sauce

**Pousine Chicken (Half),**   KSH. 2,200

Fried chicken mixed with paprika-based sauce

**Ginger Chicken Wings,**  KSH. 1,800

Mixed with Indian spices together with ginger julienne

**Butter Chicken,**    KSH. 2,350

Charcoal-grilled chicken simmered in tomato creamy sauce, served with butter naan or rice

**Chicken Biryani,**  KSH. 2,500

Flavoured basmati rice, chicken, saffron, and aromatic herbs, served with veg. yoghurt

**Kadhai Chicken,**   KSH. 2,350

Roasted chicken in thick sauce

**Chicken Masala,**    KSH. 2,350

Charcoal-roasted chicken cooked in onion, tomato, and cashew-based thick sauce, served with naan.

**Methi Chicken,**    KSH. 2,350

Cooked with fenugreek, onion, and tomato gravy, served with naan or rice

## Lamb

**Lamb Biryani,**  KSH. 2,500

Flavoured basmati rice, mutton, saffron, and aromatic herbs, served with veg. yoghurt

**Lamb Rogan Josh,**   KSH. 2,500

Lamb braised with onions, yoghurt, and Kashmiri chilli, served with naan or rice

**Lamb Rara,**   KSH. 2,500

Mutton chunks with minced mutton in tomato and yoghurt-based gravy, served with butter naan or rice

**Lamb Chops Smokey,**  KSH. 3,500

Chef's special marinated chops cooked on charcoal fire

**Lamb Sheekh Kebab,**  KSH. 2,200

Delicious combination of herbs, spices, and minced meat rolled on a skewer and cooked in tandoor


## Fish

**Mint Fish Tikka,**  KSH. 2,200




Fish cubes coated in mint and yoghurt-based marination, cooked in charcoal oven

**Coconut Fish Curry,**    KSH. 2,600

Cooked in coconut cream, onion, and tomato, served with naan or rice

**Fish Masala,**    KSH. 2,600

Cubes of fish cooked in thick onion sauce, served with naan or rice

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Thank you for dining with us at Glee Nairobi. We value your feedback.

# Dessert

Sizzling Brownie, 1500 KSH.

Fudgy cashew nut chocolate brownie served on a sizzling pan with mocha sauce, vanilla ice cream, roast cashews, and strawberry halves.

Amaretto Tiramisu, 1500 KSH.

A classic Italian tiramisu with flavors of Amaretto and rich espresso from our signature coffees

Mango Lassi Panna Cotta, 1500 KSH.

A classic Indian yoghurt-based cooler set into a mango panna cotta with hints of cardamom, rosewater, juicy tropical mangoes, and flaked pistachio

Assorted Home-Made Sorbets, 1500 KSH.

Three scoops of homemade sorbets (lemon, watermelon, mixed fruit)

Tropical Fruit Extravaganza, 1500 KSH.

Peacock-style tropical fruit platter

# Drinks

Lassi Sweet, 600 KSH.

Natural yoghurt sweetened with sugar, topped with almonds

Lassi Mango, 800 KSH.

Natural yoghurt blended with mango

Lassi Salted, 600 KSH.

Natural yoghurt mixed with salt

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# Sides

Jeera Rice 600 KSH.

Basmati rice cooked with cumin and ghee

Plain Rice, 600 KSH.

Steamed rice

Butter Naan, 300 KSH.

Charcoal oven-baked bread

Garlic Naan, 350 KSH.

Charcoal oven-baked bread with garlic

Chilli Naan, 350 KSH.

Charcoal oven-baked bread with chilli

Methi Naan, 350 KSH.

Charcoal oven-baked bread with fenugreek

Tandoori Roti, 200 KSH.

Wheat flour chapati cooked in tandoor

Cheese Naan, 500 KSH.

A stuffed dough with cheese and spices baked in tandoor

