



THE
HIDE

FOOD MENU



SUSHI SURF AND TURF

Surf and Turf Roll  Ksh.2,400
Beef fillet tataki, salmon and prawn, grilled avocado, Japanese style mayo, beef biltong dashi dip, soy glaze

Crispy Rice Shabu Shabu Beef   Ksh.2,600
Aged sirloin shabu-shabu, avocado, sweet soy, pili pili, crispy parmesan

Beef Tartare Maki   Ksh.1,800
French seasoning with a Korean kick, gochujang chili, cucumber, savory sesame praline, red radish

Beef Nigiri  Ksh.1,800
Aged sirloin steak, Wasabi and lime, light charcoal sear, sweet soy with local horseradish, scallion

Swahili Chicken Maki    Ksh.1,800
Hot chili sauce, biriani sushi rice, avocado, coconut

 Gluten  Dairy  Nuts  Vegetarian

ROLLS

Glee Inspired Roll    Ksh.2,200

Roasted prawns, salmon tartare, furikake sushi rice, charred avocado, smoked citrus cream, cucumber

Panko Crusted Prawn & Beetroot Roll   Ksh.2,300

Burrata cream, beet mayo, tofu tempura, beet chips, unagi glaze, togarashi

Yellow Chili Avo Roll   Ksh.2,300

Seared salmon, Cucumber and avocado, topped with salmon, yellow chili sauce, sesame dust, Colonnata cured lard

Crispy Salmon Roll   Ksh.2,500

Avocado tartare, compressed cucumber, wrapped in salmon, sesame flamed, teriyaki glaze

Crab & Prawn Roll   Ksh.2,700

Avocado cream, fresh mangrove crab, glazed prawn tempura, baby spinach, oyster togarashi glaze, pickled mango

Salmon Mafé Roll    Ksh.2,300

Salmon belly, burrata cream, peanut mafé sauce, eel glaze, avocado and scallion

Grilled Prawn & Mango Roll   Ksh.2,400

Chive and sesame sushi rice, coconut mango chutney, spicy rojo sake glaze, scallion

 Gluten  Dairy  Nuts  Vegetarian

VEGETARIAN ROLLS

Beetroot tofu Maki   Ksh.1,600

Sushi rice, burrata cream, beet mayo, tofu tempura, beet chips, unagi glaze, togarashi

Yellow Chili Avo Roll   Ksh.1,600

Cucumber, mango, yellow chili sauce, coriander oil, sesame dust, burrata cream

Crispy Volcano Roll  Ksh.1,650

Tempura coated mushroom roll, spicy avo tartare, lime zest, lime gel, scallion

Spicy Plantain Tempura Roll    Ksh.2,300

Avocado, cucumber, jollof sushi rice, habanero pineapple glaze, teriyaki citrus glaze

Tamago and Grilled Avocado Roll   Ksh.1,800

Chives, cream cheese, lettuce, honey soy dressing, lime mayo, jalapeño, crispy potatoes



Gluten



Dairy



Nuts



Vegetarian

HOT STARTERS

FROM THE JOSPER

Prawns

Ksh.2,400

Citrus dashi vinaigrette, pickled beetroot, watercress purée

Octopus

Ksh.2,200

Colonnata lard, basil vinaigrette, olives tapenade, hot honey, puffed rice

30 Days Aged Sirloin Minute Steak

Ksh.1,800

Wasabi, Grana Padano, sweet corn emulsion, charred corn

Calamari

Ksh.1,800

Burrata, mango variation, baby spinach with mojito dressing, crispy charcoal tuile

Chicken Wings

Ksh.1,800

Saffron rouille, spicy xo glaze, oriental smashed cucumber

Beef Ribs

Ksh.2,100

Slow cooked for 12 hours, salsa Verde, Korean style BBQ sauce, sesame oil, guava

Halloumi Cheese

Ksh.2,100

Josper fired, Jackfruit salad, rojo BBQ dip, marinated Chinese cabbage



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COLD STARTERS

Crispy Nori Tostadas    Ksh.2,300

Surf and turf, beef fillet tataki and stir fried prawn, aji Amarillo, avocado, scallion

Just Seared Beef Fillet   Ksh.1,850

Biltong marinade, guava, masala aioli, crispy onions, spicy mango gel

Crab and Avocado   Ksh.2,800

Fresh mangrove crab, savory French toast, pickled fruit beurre Blanc, green curry oil

Slow Cooked Duck Tataki   Ksh.1,950

Aji Amarillo & capers crema, grana Padano, sunflower seeds, wild rocket

Hand Cut Aged Beef Tartare   Ksh.2,100

Classic condiments, pecorino fondue, popcorn powder, crispy soy yolk, toasted bread

 Charcoal Grilled Asparagus   Ksh.1,700

Asparagus vinaigrette, Grenoblaise garnish, croutons, parmesan

 The Burrata   Ksh.2,200

Mediterranean zucchini and olives filling, basil dressing, garlic bread

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MAIN COURSES

MEAT AND POULTRY

- 12 Hours Slow Cooked Pork Belly



Ksh.3,100

Spinach Yassa cream, star anis jus, potato aligot, suya spice, red vein spinach, chicharrons, lightly smoked
- Spring Chicken



Ksh.3,100

Grilled over charcoal, coffee and bacon sauce, marinated green peas, pea purée with chicken fat, smashed potatoes
- Duck Leg Confit



Ksh.2,900

Slow cooked mushrooms with parsley, creamy butternut purée, Peking spices flavoured jus, tandoori oil, long stem baby spinach
- Dry Aged Duck Breast



Ksh.3,100

Spicy XO jus, mushrooms and soy rice pot, roasted asparagus
- Lamb Chops



Ksh.4,800

Burned herbs rub, josper fired, umami purée, Korean gochujang sauce, coriander oil, red vein spinach
- Beef Fillet Skewers



Ksh.3,500

Manila Street food style, charcoal grilled, banana ketchup, caramelized sweet potatoes, soy and vinegar gravy, roasted cabbage leaf

FISH AND SEAFOOD

- Blackened Salmon Fillet



Ksh.4,800

Cameroonian Mbogo tchobi sauce, hibiscus lime gel, peanuts mafè, plantain 2 ways
- Charcoal Grilled White Snapper Fillet



Ksh.2,900

Cooked on the skin, West Africa style bouillabaisse, spiced bulgur, baby spinach
- Stir Fried Jollof Rice



Ksh.3,200

Prawns blanquette, spicy groundnut powder, lime zest
- Prawns Casserole



Ksh.4,200

Red bullet and tomato oyster gravy, toasted almonds, crispy onions, coconut and sweet potato cream

VEGETARIAN MAIN COURSES

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Tofu and Mushrooms Stir-Fry



Red bullet and tomato soy gravy, toasted almonds, crispy onions, coconut and sweet potato cream

Ksh.2,050
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Charcoal Roasted Cabbage



Miso and fried onion butter, Mirch masala vinaigrette, kalonji seeds

Ksh.1,800
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Stir Fried Jollof Rice



Spiced tofu blanquette, spicy groundnut powder, lime zest

Ksh.2,100

BURGERS

- Dry Aged Beef Smash Burger



Double patty, chipotle mayo, cheddar and provolone a la plancha, grilled onions, suya fries with tofu avo cream

Ksh.2,500

Pulled Beef Ribs Burger



Potato bun, gochujang BBQ sauce, grilled provolone, quick pickled cucumbers, scorched jalapeño, fried potato skin with furikake seasoning

Ksh.2,800
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FROM THE DRY AGER TO THE JOSPER

AGED BEEF

- Rib Eye on Bone: 900 grams Ksh.14,000
- Rib Eye: 300 grams Ksh.6,800
- T-Bone: 500 grams Ksh.9,500
- New York Steak: 300 grams Ksh.6,000
- Flank Steak or Gooseneck: 300 grams Ksh.4,500
- Sirloin on Bone: 350 grams Ksh.6,000
- Picanha: 350 grams Ksh.5,500

PORK AGED 21 DAYS

- Pork Neck: 300 grams Ksh.3,800
- Pork Loin Chop Double Cut: 350 grams Ksh.3,800

SEAFOOD

- Prawns: Lemon garlic and parsley 🍷 Ksh.6,500
- Calamari: Ginger, garlic and lime 🍷 Ksh.4,300
- Octopus: Olive oil and aji amarillo glaze Ksh.2,800

- Our meats are dry-aged for 40 days to enhance flavour and tenderness.
- Please allow up to 45 minutes for Medium-Well and Well-Done orders.

- Fried onion and Miso butter, 
- 1 choice of sauce

SAUCES

For Meat

- Beef Gravy  
- Oriental Chimichurri Salsa
- Spicy Peking Jus  
- Creamy Mushroom Sauce

For Fish

- Oriental Chimichurri Salsa 
- Old School Sauce Vierge: Brown butter  
- Lemon Garlic Butter: Parsley 



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SIDES

STARCHES

- Crispy Rice Pot: Mushrooms and soy 𐍄 𐍇 Ksh.1,200
- Fried Potato Skin: Furikake seasoning, molasses BBQ dip 𐍄 𐍇 Ksh.650
- Triple Cooked Fries: Suya, wasabi lime mayo 𐍄 𐍇 𐍅 Ksh.650
- Cheese Garlic Bread: Parsley butter, provolone cheese 𐍄 𐍇 Ksh.1,200
- Mashed Potatoes: African nutmeg and white pepper 𐍇 Ksh.650
- Sautéed Baby Potatoes: Bacon and caramelized onions 𐍄 𐍇 Ksh.1,200

VEGGIES

- Mixed Green Salad: Balsamic sesame dressing 𐍄 𐍅 Ksh.900
- Sautéed Tender stem Broccoli: Garlic 𐍇 Ksh.600
- Sautéed Spinach: Chili, honey and scallion butter 𐍇 Ksh.800
- Mushrooms: Red wine glaze, bacon and pearl onions 𐍇 Ksh.1,600
- Sautéed Veggies: Butter and chives 𐍇 Ksh.600



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SALADS

Caesar Salad   Ksh.2,500
Romaine lettuce, burned ends pork belly, parmesan, crispy pork skin, bacon and smoked Caesar dressing

 **Caesar Salad**   Ksh.1,900
Romaine lettuce, parmesan, roasted sour dough and Caesar dressing, tofu "burned ends"

 **Citrus Salad**   Ksh.2,200
Assorted citrus fruits, crunchy lettuce, roasted asparagus, breaded feta cheese, candied tomatoes, smoked yogurt dressing, quail eggs, stracciatella

SOUPS

Creamy Miso Soup   Ksh.1,600
Beef ribs, vegetables and red bullet chili
(veg option available)

Ramen  Ksh.1,800
From Japan to Kenya, thick goat broth, miso, goat chashu, kale, pili pili, soy egg, thin noodles, scallion

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DESSERTS

Mahindi

Ksh.1,500

Sweet corn panna cotta, popcorn ice cream, passion and mint consommé, crispy corn

Warm Chocolate Foam

Ksh.1,500

Pistachio ice cream, sablé cookies, coffee reduction

Macha-Misu

Ksh.1,650

Macha infused coconut sponge, mascarpone cream, macha air, lady finger crunch

Chocolate Fondant

Ksh.1,800

Basil gelato, caramelized maple tuiles

Citrus Textures

Ksh.1,500

Chiffon cake, lime gel, lemon gelatine, citrus snow, pomelo, sour cream & black sesame ice cream



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