



THE CLARICE HOUSE
— MENU —



BREAKFAST

Breakfast (Standard) Juice, Eggs, sausages, toast, tea or coffee. (Eggs are fried, boiled, poached, Scrambled or plain omelette)	800/=
English Breakfast Juice, Fruit, Cereals, eggs, Sausages, bacon, baked beans, grilled tomato, toast, tea or coffee.	1,200/=
Scramble Surprise Eggs scrambled with Sausage, bacon and onions, toast, tea or coffee	750/=
Breakfast Extras Plain omelette, Boiled or Fried Eggs Spanish omelette/Scrambled eggs Toast French Toast Pancakes Bacon	200/= 250/= 50/= 200/= 200/= 250/=

SNACKS

Kebabs - 2 pcs	300/=
Samosas - 3pcs	300/=
Bhajias. - plate	350/=
Plate of fries	300/=
Chips – Masala or Garlic	350/=
Sausages – 2 pcs	250/=
Chapatis 2 pcs	100/=
Roasted Peanuts	100/=
Steamed Matoke 3 pcs	200/=
Mandazi 2 pcs	100/=
Cake slice	250/=

SANDWICHES

Served with hand cut fries

Veggie

Tomato, cucumber and Avocado
on plain or toasted bread slices

400/=

Ham and Cheese

Ham, cheese, lettuce and tomato in
Toasted or plain brown bread

550/=

BLT

Traditional bacon, lettuce and tomato
Sandwich. Toasted or Plain

550/=

The Sidewalk Club

Toasted with chicken, bacon, lettuce and
Tomato slices.

800/=

LIGHT MEALS

Served with hand cut fries or salad

Beef burger

Choice of cheese or bacon topping

700/=

Veggie Burger

Mixed vegetable patty in a bun.

500/=

Chicken Burger

Grilled chicken.
Choice of cheese or bacon topping

700/=

Clarice Fish Fingers

Bread crumbed and deep fried
fish fillet.

700/=

Chips and Sausages

450/=

Chicken wings

Bread crumbed, spicy or
honey glazed.

650/=

Spare Ribs

Ribs of pork in sweet and sour
Sauce, honey glazed or spicy

750/=

Fish Bhajias

Fish fillet coated in bhajia batter
and deep fried

700/=

Fried Githeri (Nyoyo)

Maize and beans fried with onions, carrots and cabbage

450/=

Ugali with Traditional Vegetables

A mix of traditional vegetables and Kachumbari
Served with ugali

450/=

Ugali with Traditional vegetables and Scrambled eggs

Mixed traditional vegetables, and eggs scrambled with
Onions and tomatoes.

550/=

DESSERT

Coupe Jaque.

Assorted ice cream with diced seasonal fruit.

500/=

Gateau.

Slice of Cake with custard

400/=

Banana Split

Banana with ice cream and chocolate sauce

450/=

Tropical fruit salad

Melange of diced seasonal fruit

400/=

Fruit and Yoghurt

Fruit salad topped with yoghurt and
Caramelised nuts

500/=

Pancakes

Pancakes with ice cream

450/=

Ice Cream

Vanilla or Strawberry

400/=

Fruit Platter

Assortment of fruit slices

400/=

BEVERAGES

Pot of Tea

300/=

Pot of herbal tea

350/=

Iced tea

250/=

Pot of house Coffee

350/=

Hot lemon, ginger and honey

350/=

Glass of milk

250/=

Milk shake

400/=

Pot of Hot chocolate

400/=

Pot of Cocoa

350/=

Pure Wimbi Porridge

200/=

Mug of tea

200/=

Mug of coffee

250/=

Hot water with lemon

150/=

Hot water with lemon and honey

200/=

MAIN COURSE

Fish fillet. With bread Crumbs or Pwani Sauce or Masala sauce served with Clarice potatoes and vegetable sauté	950/=
Lemon Fish Pan fried Fish fillet in lemon butter.	950/=
Poussin fish Fried fish fillet in a Kisumu style poussin sauce. Served with mashed potatoes or fries.	1,000/=
Fish and chips English style fish fillet dipped in batter and deep fried	1,000/=
Chilli Prawns Stir fried special prawns served with vegetable rice	1,500/=

VEGETARIAN

Kwets roll Pancake stuffed with julienne of carrots, spinach and onion, pan fried with garlic and sprinkled with cheese	700/=
Vegetable curry A mild curry of mixed vegetables Served with steamed rice or Chapati or roti	650/=
Fried beans Special fried beans served with salsa/guacamole and rice or Chapati	600/=
Indian Chickpeas Chickpeas in a spicy coconut sauce, served with rice, chapatti or roti	700/=
Fried Matoke Green bananas fried in a peanut or tomato sauce, served with vegetables in season.	600/=
Lentils (Dengu) Green grams cooked in a mild spice sauce served with Rice, Chapati or Roti	600/=

KENYAN MENU

All dishes below are served with your choice of white or brown Ugali Rice, Chapati, or fries and Sukuma wiki or Traditional vegetables

Omena Sun dried mini fish fried with onions and Tomatoes	500/=
Free Range Chicken (Kienyeji) Slow cooked in a traditional stew	950/=
Free range whole chicken	3,000/=

SOUP

Mushroom soup Deliciously creamy soup with tender bites of mushroom pieces.	450/=
Vine Tomato Soup. Creamy tomato soup made with fresh tomatoes and topped with crispy croutons.	450/=
Creamed Butternut soup A unique favourite of butternut mixed with onion and spices, served with bread rolls.	450/=
Carrot and Ginger soup Perfectly blended carrot and fresh ginger, served with Bread rolls.	450/=
Cream of Chicken soup Creamy soup with chicken chunks, served with bread rolls	500/=

STARTERS

Deep Fried Prawns Crispy deep fried Prawns served with fresh garden salad	1,000/=
Onion rings Mildly spiced deep fried onion rings	300/=
Avocado Vinaigrette Avocado wings on a bed of fresh lettuce with Vinaigrette dressing	400/=
Chicken wings. Crumbed or Spicy or Honey glazed	500/=
Spare Ribs. Sweet and sour, honey glazed or spicy ribs	600/=
Samosas A trio of beef samosas served with Lemon wedges	300/=
Bruschetta Chopped tomatoes with olive oil and Italian herbs on toasted bread slices.	300/=
Mushrooms on Toast	300/=

MAIN COURSE

SALAD

Summer salad

A colourful mouth watering salad with peppers, tomatoes, carrots and fresh lettuce leaves.

400/=

Spicy chicken salad

Spicy fried chicken pieces in a mixed salad

700/=

Kachumbari salad

Kenyan favourite mix of onions, tomatoes, Peppers and coriander.

250/=

MAIN COURSE

BEEF

T. Bone Steak.

Grilled to your liking, Served with jacket potatoes and seasonal vegetable.

1,300/=

Pepper Steak

Grilled beef fillet in a creamy pepper sauce, served with Mashed potatoes and sautéed vegetables

1,150/=

Mushroom Steak

Fillet steak served with a rich mushroom sauce

1,200/=

Mustard Steak

Grilled beef fillet in a mustard sauce

1,150/=

Fried Beef Kisumu style

The famous "wet fry" beef cooked in sauce served with ugali or rice and vegetables

900/=

LAMB and PORK

Lamb Cutlets

Grilled lamb cutlets with mint sauce Served with sauté potatoes and vegetables

1,100/=

Pork Chops

Grilled pork chops served with sweet Robert sauce, served with mashed potatoes and sautéed vegetables.

1,150/=

PASTA

Pasta (Spirali)

Pasta with meat balls cooked in an Italian tomato Sauce.

750/=

Chicken Sauté

Chicken pieces sautéed with garlic, ham, cashew nuts, julienne vegetables and cream. Served on a bed of pasta.

1,200/=

Spaghetti Carbonara

Loaded with cheese and crisp bacon goodness

750/=

MIXED GRILL PLATTER (4 people)

A platter of grilled chicken, beef, pork & fries

2,800/=

FINGER FOOD PLATTER (4 people)

A platter of samosas, fish fingers, bajias and sausages

1,500/=

CHICKEN

Lemon Chicken

Pieces of boneless Chicken sautéed in lemon butter, served with vegetables in season and rice

950/=

BBQ Chicken

Tender pieces of chicken, delicately marinated and char grilled. Served with roast potatoes and vegetables.

950/=

Chicken Afghani

Tender pieces of boneless chicken cooked in a creamy peanut sauce, served with cumin rice or roti.

1,000/=

Sesame Chicken

Pan fried boneless chicken pieces coated in sesame Seeds, Served with croquet potatoes.

950/=

Chicken Maryland

Fried bread crumbed chicken served with vegetables and fries.

950/=

Chicken schnitzel

Pan fried breaded boneless chicken, served with mashed potatoes and sauce with mustard.

1,000/=

Fried chicken Nyando style

Chicken cooked in a Kenyan style tomato sauce served with ugali or rice and vegetables.

900/=

Whole chicken

Pieces of a whole chicken BBQ, Deep fried or cooked in sauce and served with Rice, Ugali, Fries or Chapati. Served in Bowls or platters.

2,500/=

Chicken Masala

Chicken pieces cooked in a masala sauce, served with Rice, Chapati or Roti

1,000/=

Pepper Chicken

Pieces of chicken cooked in a creamy pepper sauce

1,000/=

FISH

Clarice Whole Tilapia Dry fried

Deep fried whole Tilapia served with concasse sauce, ugali and leafy green vegetables

1,000/=

Clarice Whole Tilapia Wet fry or Boiled

Whole tilapia, deep fried and cooked in a sauce with tomatoes or boiled with onions.

1,050/=

Tilapia Pwani

Whole tilapia cooked in coconut sauce. Served with steamed rice or Ugali and vegetables in season.

1,100/=

Tilapia masala

Whole Tilapia cooked in a masala sauce, served with Vegetables, steamed rice or Ugali

1,100/=