



CEDARS

MAIN MENU

Cedrus Libani

Cedars are species of trees originally native of the Lebanese mountains. The cedars nature reserves in Lebanon were candidates in the new 7 wonders of nature competition but were eliminated at the end while the jeita grotto was chosen.

Ecology

In Lebanon the cedars grow mainly at altitudes of 1000-2000m, where it forms pure forest or mixed forest with cilician fir (*abies cilicica*) and several juniper species.

History, symbolism and uses

The cedars of Lebanon were important to various ancient civilizations. The trees were used by the Phoenicians for building commercial and military ships, as well as houses, palaces and temples.

The ancient Egyptians used its resin in mummification, and its saw dust has been found in the tombs of Egyptian pharaohs. The summer epic Gilgamesh the hero ventured. Hebrew priests were ordered by Moses to use the bark of the Lebanese cedar in circumcision and the treatment of leprosy. The Hebrew prophet Isaiah used the Lebanese cedar as a metaphor for the pride of the world.

Foreign leaders from both near and far would order the wood for religious and civil constructs, the most famous of which are King Solomon's temple in Jerusalem and David's and Solomon's palaces. Because of its significance the word cedar is mentioned 76 times in the Bible.

National and regional significance.

The cedar is the national emblem of Lebanon and is displayed on the its flag and coat of arms. It is also the logo of Middle East Airlines (MEA), which is Lebanon's national carrier. Beyond that, it is also the main symbol of Lebanon's cedars revolution, along with many Lebanese political parties and movements such as Kataeb (phalange), the Lebanese forces, the National liberal party, and the future movement. Finally, Lebanon is sometimes euphemistically referred to as the land of the cedars.



BREAKFAST

From 8am to 11am

FULL BREAKFAST

Ksh.1,350

2 eggs of your choice, 2 beef sausages, beef bacon, baked beans, butter and jam

FOUL MUDAMAS

Ksh.1,150

Fava beans, garlic, lemon, cumin, olive oil, chickpeas and pita bread, served with assorted vegetables

ZAATAR MANKOUSHEH

Ksh.850

Traditional Lebanese open face pizza with wild thyme, sesame seeds, olive oil and sumac

JIBNEH MANKOUSHEH

Ksh.950

Jibneh Mankousheh - Traditional Lebanese open face pizza with mozzarella, feta and haloumi cheese

LABNEH SANDWICH

Ksh.700

Cucumber, tomato, olives, mint and olive oil

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our meats are Halal.



 VEGETARIAN

 VEGAN

 CHILLI

 GLUTTEN-FREE

 NUTS

SOUPS

SOUP OF THE DAY (ASK WAITER)	Ksh.800
LENTILS SOUP 🌱 🥬	Ksh.800
CREAMY CHICKEN SOUP	Ksh.800
ONION SOUP 🌱	Ksh.800
CAULIFLOWER SOUP 🌱	Ksh.800

SALADS

CHEF SALAD 🥬 🥩 🥑	Ksh.1,750
Lettuce, tomato, beef ham, tuna, sweet corn, cheddar cheese and boiled egg, served with our special vinaigrette dressing	
AVOCADO SALAD 🌱 🌱 🥑 🥬	Ksh.1,450
Lettuce, avocado, cherry tomato, cucumber, lemon juice and olive oil	
GREEK SALAD 🌱 🥑	Ksh.1,550
Mixed lettuce, tomatoes, cucumber, olives, feta cheese and oregano, served with our special vinaigrette dressing	
CHICKEN CAESAR SALAD	Ksh.1,650
Mixed lettuce, chicken strips and parmesan cheese served with caesar dressing	

MEZZE

FULL MEZZE	Ksh.24,000
24 full portions of the Lebanese mezze (8 people) Tabbouleh, Fattouche, Hummus, Hummus with meat, Sfiha, Baba Ghannouj, Potato Salad, Eggplant Salad, Vine Leaves, Okra with Tomato Sauce, Labneh with Garlic, Loukme, Mini Beef Chawarma, Mini Chicken Chawarma, Meat Arayes, Chicken Liver, Beef Sambousik, Barbeque Chicken Wings, Cheese Sambousik, Chicken Sambousik, Spinach Fatayer, Kebbe Halabi, Falafel and Spicy Potato	
HALF MEZZE	Ksh.14,500
24 half portions of the Lebanese mezze (4 people)	
FULL VEGETARIAN MEZZE 🌱	Ksh.17,500
14 full vegetarian portions of the Lebanese mezze (4 - 5 people) Tabbouleh, Fattouche, Hummus, Balila, Baba Ghannouj, Eggplant Salad, Vine Leaves, Okra with Tomato Sauce, Labneh with Garlic, Cheese Sambousik, Spinach Fatayer, Falafel and Spicy Potato	
HALF VEGETARIAN MEZZE 🌱	Ksh.10,500
14 half vegetarian portions of the vegetarian Lebanese mezze (2 - 3 people)	

COLD MEZZE

TABBOULEH 🌿 🌱 🌾	Ksh.1,000
Finely chopped parsley, tomatoes, onions, burghul, olive oil and lemon juice	
FATTOUCHE 🌿 🌱 🌾	Ksh.1,050
Lettuce, cucumber, tomatoes, mint, molasses of pomegranate and sumac	
HUMMUS 🌿 🌱 🌾	Ksh.1,000
A dip consisting of mashed chickpeas, tahina (sesame seed paste), lemon juice and a dash of olive oil	
HUMMUS WITH MEAT 🌾	Ksh.1,200
With diced beef fillet	
BABA GHANNOUJ 🌿 🌾	Ksh.1,100
Roasted eggplant mashed and infused with yoghurt, tahina and lemon juice	
POTATO SALAD 🌿 🌱 🌾	Ksh.700
Boiled cubes of potatoes, garlic, onion, parsley, lemon juice and olive oil	
EGGPLANT SALAD 🌿 🌱 🌾	Ksh.1,050
Roasted eggplant, green peppers, onions, tomatoes, olive oil and lemon juice	
VINE LEAVES 🌿 🌱 🌾	Ksh.1,000
Stuffed with rice, tomatoes, onions, parsley, lemon juice and a dash of olive oil	
OKRA WITH TOMATO SAUCE 🌿 🌾	Ksh.1,050
Cooked with tomatoes, coriander, garlic and lemon juice	
LABNEH WITH GARLIC 🌿 🌾	Ksh.1,100
Homemade soft white cheese, garlic, dry mint and a dash of olive oil	
LOUKME	
Mini pita bread stuffed with chicken, sweet corn, garlic and mayonnaise	Ksh.1,100



WARM MEZZE

MINI BEEF CHAWARMA Mini pita bread stuffed with marinated beef fillet, onion, parsley and tomatoes accompanied with tahina	Ksh1,400
MINI CHICKEN CHAWARMA Mini pita bread stuffed with marinated chicken breast strips, lettuce and garlic sauce	Ksh1,350
MEAT ARAYES Marinated minced lamb with tahina, grilled and sandwiched in pita bread	Ksh.1,200
CHICKEN LIVER 🌾 Fried with garlic, lemon juice and a dash of pomegranate molasses	Ksh.1,150
BEEF SAMBOUSIK Pastry stuffed with minced meat and onions	Ksh.1,100
CHEESE SAMBOUSIK 🥬 Pastry stuffed with feta cheese, dried mint and onions	Ksh.1,200
CHICKEN SAMBOUSIK Pastry stuffed with chicken, coriander, garlic and green pepper	Ksh.1,100
SPINACH FATAYER 🥬 Pastry stuffed with spinach, onions and spices	Ksh.1,050
KEBBE HALABI Minced meat, burgul and onions	Ksh.1,200
FALAFEL 🥬 🌱 Deep fried patty of mashed chickpeas, coriander, garlic and spices accompanied with tahina	Ksh.1,250
SPICY POTATO 🥬 🌱 🌶️ 🌾 Diced fried potatoes, coriander, chilli and garlic	Ksh.850
FRIED MEAT Shredded beef fillet	Ksh.1,700
SFIHA Pastry with Minced meat, tomatoes, onions, mixed spices baked in the oven.	Ksh.1,300



HOT STARTERS

BBQ CHICKEN WINGS

8 pieces of our famous chicken wings, marinated with a secret recipe that keeps you licking your fingers

Ksh.1,450

BUFFALO CHICKEN WINGS

8 pieces of deep fried chicken wings, marinated in buffalo sauce served with blue cheese and garlic sauce

Ksh.1,450

DEEP FRIED CHICKEN WINGS

8 pieces of chicken wings tossed in flour, deep fried and served with garlic sauce

Ksh.1,450

CHEESE REKAKAT

Rolls stuffed with feta cheese, onions and oregano

Ksh.1,450

FISH FINGERS

Fish fillet coated with bread crumbs

Ksh.1,450

CHICKEN GIZZARDS

Fried with garlic

Ksh.1,200

FRIED MEAT EXTRA

Shredded beef fillet with onions

Ksh.1,800

BARBEQUE

CHICKEN BARBEQUE

Half a chicken, marinated and grilled

Ksh.2,450

SHISH TAOUK

Marinated chicken breast cubes on skewers

Ksh.2,450

SHISH KEBAB

Marinated beef fillet cubes on skewers

Ksh.2,550

CHICKEN KEFTA

Minced chicken on skewers

Ksh.2,450

KAFTA KEBAB

Marinated and minced lamb on skewers

Ksh.2,450

FISH KEBAB

Fresh fish fillet cubes marinated, on skewers

Ksh.2,450

MIXED BBQ

Shish taouk, shish kebab and kafta kebab

Ksh.2,600



VEGETARIAN



VEGAN



CHILLI



GLUTTEN-FREE



NUTS

STEAKS

Choice of grilled or pan fried

PEPPER STEAK	Ksh.2,800
Beef fillet served with demi-glace sauce, pepper corn, and fresh cream	
MUSHROOM STEAK	Ksh.2,800
Beef fillet served with demi-glace sauce, mustard, mushrooms and fresh cream	
DIANA STEAK	Ksh.2,800
Beef fillet served with demi-glace sauce, chopped onions, chopped mushrooms, chopped parsley, oregano and fresh cream	
LAMB CHOPS 	Ksh.3,200
Lamb on the bone, grilled and succulent	
SOUTH AFRICAN RIBEYE 	Ksh.7,500
Prime beef, grass-fed and dry-aged	
CHATEAUBRIAND STEAK 	Ksh.2,800
Beef fillet served with garlic herb butter	

Accompanied with a choice of chips, rice, potato wedges, boiled potatoes, mashed potatoes and vegetables.



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PLATTERS

ESCALOPE VIENNOISE Breaded beef fillet	Ksh. 2,650
CHICKEN BREAST ESCALOPE Breaded chicken breast	Ksh. 2,600
CORDON BLEU Beef/chicken fillet stuffed with cheese and ham, coated with bread crumbs	Ksh. 2,850
SALMON STEAK 🌱 Served with cucumber salad, and sour cream	Ksh. 3,500
SPICY FISH 🌶️ Fried fresh fish coated with tomatoes, green pepper, onions, coriander and chilli	Ksh. 2,500
GRILLED FISH 🌱 Fresh fillet, marinated and grilled	Ksh. 2,450
PAN FRIED NILE PERCH 🌱 A first class fish, rich in Omega 3	Ksh. 2,450
GRILLED PRAWNS Indian Ocean prawns, marinated and grilled	Ksh. 3,500

Accompanied with a choice of chips, rice, potato wedges, boiled potatoes, mashed potatoes and vegetables.

SIDES

FRENCH FRIES 🌱 🌿 🌱	Ksh. 350
RICE 🌱 🌿 🌱	Ksh. 350
SPICY RICE 🌱 🌿 🌶️ 🌱	Ksh. 350
POTATO WEDGES 🌱 🌿 🌱	Ksh. 350
BOILED POTATOES 🌱 🌿 🌱	Ksh. 350
MASHED POTATOES 🌱 🌿 🌱	Ksh. 400
UGALI 🌱 🌿 🌱	Ksh. 250
SWEET POTATO 🌱 🌿 🌱	Ksh. 300
SPINACH 🌱 🌿 🌱	Ksh. 300



PIZZA

SHISH TAOUK Tomato sauce, mozzarella and marinated chicken	Ksh.1,450
SHISH KEBAB Tomato sauce, mozzarella and marinated beef fillets	Ksh.1,450
CHICKEN CHAWARMA Tomato sauce, mozzarella, shredded chicken and green pepper	Ksh.1,350
BEEF CHAWARMA Tomato sauce, mozzarella and shredded beef	Ksh.1,400
VEGETARIAN SPECIAL  Tomato sauce, mozzarella and mixed vegetables	Ksh.1,250
MARGARITA  Tomato sauce, mozzarella	Ksh.1,250
NAPOLI Tomato sauce, mozzarella and anchovies	Ksh.1,400
DIAVOLA Tomato sauce, mozzarella, beef salami and onion	Ksh.1,400
FOUR SEASONS Tomato sauce, mozzarella, beef ham, mushroom, artichokes and black olives	Ksh.1,500
EXTRA TOPPINGS	Ksh.300



DESSERTS

LEBANESE CHEESE KANAFEH Middle-eastern pastry made of Kadaif (more commonly called angel hair) melted mozzarella cheese, drizzled with a rose water scented syrup	Ksh.1,700
BAKLAWA 🥜 Homemade rich sweet pastry, made of layers of phyllo dough filled with nuts	Ksh.950
KATAYEF 🥜 Pastry stuffed with cream, deep fried and soaked in syrup	Ksh.850
KHASTALIEH 🥜🌾 A custard made with milk, rosewater and garnished with pistachios.	Ksh.750
AISH AS-SARAYA 🥜 White bread soaked in syrup, layered with a cream made of milk and cornflour	Ksh.900
ZNOUD EL SIT 🥜 Rolled phyllo pastry stuffed with cooked cream, deep fried and soaked in syrup	Ksh.850
CASSATA Ice cream cake served with banana, chocolate syrup and fresh cream	Ksh.850
BANANA SPLIT 🌾 Fresh bananas, fresh cream, 3 scoops of ice cream (of your choice) and chocolate syrup	Ksh.850
NON SOLO GELATO 🌾 Ice cream per scoop	Ksh.400
FRUIT SALAD 🌾 Mixed fruits	Ksh.500
BROWNIE With ice cream scoop of choice	Ksh.850
PAIN PERDU French bread soaked in sweet custard batter	Ksh.900

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