



CEDARS

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 cedar trees 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 it's resin in mummification, and it's 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 trees in circumcision and the treatment of leprosy. The Hebrew prophet Isaiah used the Lebanese cedar trees 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 tree is the national emblem of Lebanon and is displayed on the it's 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 Cedar 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

FOUL MUDAMAS

Ksh.1,250

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.1,050

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

BUTTERNUT SOUP

Ksh.800

SEAFOOD SOUP

Ksh.1,500

SALADS

CHEF SALAD

Ksh.1,750

Lettuce, tomato, turkey ham, tuna, sweet corn, cheddar cheese and boiled egg, served with our special vinaigrette dressing

AVOCADO SALAD

Ksh.1,450

Cherry tomato, cucumber, parsley, dhania, avocado, vinaigrette sauce and onion

GREEK SALAD

Ksh.1,550

Lettuce, tomatoes, cucumber, olives, feta cheese and oregano, served with our special vinaigrette dressing

CHICKEN CAESAR SALAD

Ksh.1,650

Lettuce, chicken and parmesan cheese served with caesar dressing

MEZZE

FULL MEZZE

Ksh.26,000

22 full portions of the Lebanese mezze (8 people)

Tabbouleh, Fattouche, Hummus, Hummus with meat, Baba Ghannouj, Eggplant Salad, Vine Leaves, Okra, 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.16,500

22 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, Baba Ghannouj, Makali, Eggplant Salad, Vine Leaves, Okra with Tomato Sauce, Labneh with Garlic, Cheese Sambousik, Spinach Fatayer, Falafel, Spicy Potato and Beetroot Salad

HALF VEGETARIAN MEZZE

Ksh.12,500

14 half vegetarian portions of the vegetarian Lebanese mezze (2 - 3 people)

COLD MEZZE

TABBOULEH

Ksh.1,100

Finely chopped parsley, tomatoes, onions, burghul, olive oil and lemon juice

FATTOUCHE

Ksh.1,150

Lettuce, cucumber, tomatoes, mint, molasses of pomegranate and sumac

HUMMUS

Ksh.1,150

A dip consisting of mashed chickpeas, tahina (sesame seed paste), lemon juice and a dash of olive oil

HUMMUS WITH MEAT

Ksh.1,350

With diced beef fillet, pine nuts

BABA GHANNOUJ

Ksh.1,150

Roasted eggplant mashed with garlic, tahina and lemon juice

BEETROOT & FETA SALAD

Ksh.1,200

With olive oil, garlic, lemon juice and balsamic

EGGPLANT SALAD

Ksh.1,100

Roasted eggplant, garlic, green peppers, onions, tomatoes, olive oil and lemon juice

VINE LEAVES

Ksh.1,100

Stuffed with rice, chickpeas, tomatoes, onions, parsley, lemon juice and a dash of olive oil

OKRA WITH TOMATO SAUCE

Ksh.1,100

Cooked with tomatoes, coriander, garlic and lemon juice

LABNEH WITH GARLIC

Ksh.1,150

Home made soft white cheese, garlic, dry mint and a dash of olive oil

LOUKME

Ksh.1,200

Mini pita bread stuffed with chicken, sweet corn, garlic and mayonnaise



WARM MEZZE

MINI BEEF CHAWARMA

Mini pita bread stuffed with marinated beef fillet, onion, parsley and tomatoes accompanied with tahina

Ksh1,500

MINI CHICKEN CHAWARMA

Mini pita bread stuffed with marinated chicken breast strips, lettuce and garlic sauce

Ksh1,400

MEAT ARAYES

Marinated minced lamb with tahina, grilled and sandwiched in pita bread

Ksh.1,300

CHICKEN LIVER

Fried with garlic, coriander, lemon juice and a dash of pomegranate molasses

Ksh.1,200

BEEF SAMBOUSIK

Pastry stuffed with minced meat and onions

Ksh.1,200

CHEESE SAMBOUSIK

Pastry stuffed with feta cheese, dried mint, mozzarella, parsley and onions

Ksh.1,250

CHICKEN SAMBOUSIK

Pastry stuffed with chicken, coriander, garlic, green pepper, onions and carrots

Ksh.1,150

SPINACH FATAYER

Pastry stuffed with spinach, onions, spices and lemon juice

Ksh.1,100

KIBBEH HALABI

Minced meat, burghul and onions

Ksh.1,300

FALAFEL

Deep fried patty of mashed chickpeas, coriander, garlic and spices accompanied with tahina

Ksh.1,300

SPICY POTATO

Diced fried potatoes, coriander, chilli and garlic

Ksh.850

FRIED MEAT

Shredded beef fillet

Ksh.1,700

MAKALI

Fried eggplant and cauliflower

Ksh.950



HOT STARTERS

BBQ CHICKEN WINGS

Ksh.1,450

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

BUFFALO CHICKEN WINGS

Ksh.1,550

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

DEEP FRIED CHICKEN WINGS

Ksh.1,400

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

CHEESE REKAKAT

Ksh.1,450

Rolls stuffed with feta cheese, mint and oregano

FISH FINGERS

Ksh.1,450

Fish fillet coated with bread crumbs

CHICKEN GIZZARDS

Ksh.1,250

Fried with garlic, onions, coriander

FRIED MEAT EXTRA

Ksh.1,800

Shredded beef fillet with onions

BARBEQUE

CHICKEN BARBEQUE

Ksh.2,500

Half a chicken, marinated and grilled

SHISH TAOUK

Ksh.2,500

Marinated chicken breast cubes on skewers

SHISH KEBAB

Ksh.2,550

Marinated beef fillet cubes on skewers

CHICKEN KEFTA

Ksh.2,450

Minced chicken on skewers

KAFTA KEBAB

Ksh.2,500

Marinated and minced lamb on skewers

FISH KEBAB

Ksh.2,500

Fresh fish fillet cubes marinated, on skewers

MIXED BBQ

Ksh.2,650

Shish taouk, shish kebab, kafta kebab and chicken kebab

STEAKS

Choice of grilled or pan fried

PEPPER STEAK

Beef fillet served with demi-glace sauce, pepper corn, and fresh cream

Ksh.2,900

MUSHROOM STEAK

Beef fillet served with demi-glace sauce, mustard, mushrooms and fresh cream

Ksh.2,900

DIANA STEAK

Beef fillet served with demi-glace sauce, chopped onions, chopped mushrooms, chopped parsley, oregano and fresh cream

Ksh.2,900

MAITRE D'HOTEL STEAK

Beef fillet served with garlic herb butter

Ksh.2,900

LAMB CHOPS

Lamb on the bone, grilled and succulent

Ksh.3,300

RIBEYE STEAK

Dry aged

Ksh.6,500

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



PLATTERS

CHICKEN BREAST ESCALOPE

Breaded chicken breast

Ksh.2,600

CORDON BLEU

Beef or chicken fillet stuffed with cheese and turkey ham, coated with bread crumbs

Ksh.2,850

SALMON STEAK

Served with 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

WHOLE TILAPIA

Choice of grilled or fried

Ksh.2,450

SHARING BBQ PLATTER

4 wings, 2 lamb chops, 2 skewers shish kebab, 2 skewers shish taouk, 2 kefta kebab, 2 chicken kebab, chips, rice and salad

Ksh.7,500

LEBANESE BEEF BURGER

Beef patty, caramelized onions, tomatoes, coleslaw, pickles, mustard, ketchup

Ksh.1,750

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



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VEGAN



CHILLI



GLUTEN-FREE



NUTS

PIZZA

SHISH TAOUK

Tomato sauce, mozzarella and marinated chicken

Ksh.1,500

SHISH KEBAB

Tomato sauce, mozzarella and marinated beef fillets

Ksh.1,550

CHICKEN CHAWARMA

Tomato sauce, mozzarella, shredded chicken and green pepper

Ksh.1,450

BEEF CHAWARMA

Tomato sauce, mozzarella and shredded beef

Ksh.1,500

VEGETARIAN SPECIAL 🌱

Tomato sauce, black olives, green pepper, sweet corn, spring onions

Ksh.1,300

MARGARITA 🌱

Tomato sauce, mozzarella

Ksh.1,250

HAWAIIAN

Tomato sauce, mozzarella, beef ham and pineapple

Ksh.1,500

PEPPERONI

Tomato sauce, mozzarella, beef salami and onion

Ksh.1,500

FOUR SEASONS

Tomato sauce, mozzarella, beef ham, mushroom, artichokes and black olives

Ksh.1,500

EXTRA TOPPINGS

Ksh.300



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DESSERTS

LEBANESE CHEESE KANAFEH

Ksh.1,700

Middle-eastern pastry made of Kadaif (more commonly called angel hair) melted mozzarella cheese, drizzled with a rose water scented syrup

BAKLAWA 🍪

Ksh.950

Homemade rich sweet pastry, made of layers of phyllo dough filled with nuts

KATAYEF 🍪

Ksh.850

Pastry stuffed with cream, deep fried and soaked in syrup

KHASTALIEH 🍪🌱

Ksh.750

A custard made with milk, rosewater and garnished with pistachios.

AISH AS-SARAYA 🍪

Ksh.900

White bread soaked in syrup, layered with a cream made of milk and cornflour

ZNOUD EL SIT 🍪

Ksh.850

Rolled phyllo pastry stuffed with cooked cream, deep fried and soaked in syrup

CASSATA

Ksh.850

Ice cream cake served with banana, chocolate syrup and fresh cream

BANANA SPLIT 🌱

Ksh.850

Fresh bananas, fresh cream, 3 scoops of ice cream (of your choice) and chocolate syrup

FRUIT SALAD 🌱

Ksh.500

Mixed fruits

LEBANESE FRUIT COCKTAIL

Ksh.1,000

BROWNIE

Ksh.850

With ice cream scoop of choice

PAIN PERDU

Ksh.900

French bread soaked in sweet custard batter

PETITE FOUR

Ksh.950

Butter cookies

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