



MENU

Breakfast- Chef's Specials

Tevah 750

Healthy potatoes, Eggs, Sausage,
Baked beans and Salad

Arahuka 650

Uji, Gizzard, Mboga Kienyeji

Shiba 650

Mahamri, Mbaazi, Cabbage, Home
fries and Scrambled eggs.

Chemsha 650

Boiled eggs, Oxtail soup, Steamed
cabbage and Boiled maize.

Steak & Egg 950

Grilled beef fillet with eggs, Home
fries, Toast and Salsa.



Omelettes

Plain 150

Spanish 200

Curvy 300

Zege(special mix with fries) 300

Extras

Sausages (2) 250

Healthy Potatoes
(Nduma/Ngwaci) 100

French Toast (2) 250

Mahamri (3) 100

Pancakes (2) 250

Samosa (2)-Beef/ Veg 250

Bacon 350

Boiled Eggs (2) 150

Special Extras

Gizzard 400

Liver 550

Tevah Combo 400

1 Samosa, 2 Sausages & a dash of
Fries.

Wraps

Veggie Wrap 400

Chicken Wrap 600

Spring Rolls

Chicken Rolls 350

Veggie Rolls 250

Fajitas

Beef Fajitas 650

Chicken Fajitas 700

Chicken Wings 500

Our food is organically grown, we source from our kitchen garden &
local farmers around us.

Soups

Butternut Soup 250

Roasted butternut squash, aromatic spices and a touch of cream.

Chicken Broth 300

Tender Chicken, Garden-fresh Vegetables and aromatic herbs.

Oxtail Soup 350

Succulent oxtail simmered to a rich broth.

Tomato Pepper Soup 350

Blend of tomatoes, peppers and aromatic spices.

Beef & Vegetable Soup 350

Beef soup with vegetables and dried herbs.

Creamy Zucchini Soup 250

Zucchini tossed in garlic, onion & oregano.

Chicken Noodle Soup 350

Chicken boiled in a mix of vegetables & fresh herbs served with noodles.

Carrot Ginger Soup 250

Carrot & ginger cooked in garlic, onion & dry herbs.

Pasta

Spaghetti Bolognese 900

Featuring our rich and savoury sauce of ground beef, onions, garlic, celery, tomatoes, various herbs & spices.

Vegetable Pasta 950

Pasta with a special blend of veggies & a tasty sauce.

Spaghetti & Meatballs 950

Spaghetti pasta topped with savoury meatballs and a rich tomato based sauce.

Salads

House Salad 300

Crisp medley of garden greens, ripe tomatoes, cucumbers & classic vinaigrette dressing.

Chicken Strip Salad 600

Lettuce, cucumber, tomato, grilled chicken breast strips in julienne served with Caesar dressing.

Gado Gado 450

Cabbage, lettuce, tomato wedges, boiled eggs, grated carrots & lemon vinaigrette.

Sandwiches

Club Sandwich 950

Triple-decker delight featuring grilled chicken, crisp bacon, lettuce, tomatoes, cheese & mayo on toasted bread.

Grilled Cheese Sandwich 550

Classic Favourite featuring Tomatoes & melted cheese on perfectly toasted bread.

BLT 700

Crispy crunchy bacon, fresh watercress lettuce, fresh tomatoes & mayo on toasted bread.



Our food is organically grown, we source from our kitchen garden & local farmers around us.

Main Course

Chicken

Chicken Stew 900

Slow-cooked chicken to stew.

Chicken Curry 850

Chicken slow cooked with the chef's blend of curry spices.

Grilled Chicken 750

Quarter grilled chicken.

Stir fry Chicken 850

Chicken breast sauteed with crisp tender vegetable-trio.

Supreme Chicken 850

Pan grilled chicken breast served with chef's special sauce.

Bacon Wrapped Chicken 800

Roasted rosemary chicken wrapped in bacon.

Kienyeji Chicken (Full) 2600

Kienyeji Chicken (Half) 1400



Pork

Pork Chops 1000

Barbecured juicy and succulent pork chops.

Peppered Pork Chops 1000

Pork chops gently seared to perfection.

Pork Stir fry 950

Thinly sliced pork loin strips, sauteed with a colourful blend of vegetables.



Fish

Whole Fish 1100

Fried to crispy perfection, served dry fry or wet fry.

Fish Fillet 900

Flaky, light and flavourful fillet pan-seared to perfection.

Fish Curry 1000

Tender pieces of fish, simmered in a fragrant curry sauce with a cream.

Our food is organically grown, we source from our kitchen garden & local farmers around us.

Beef/ Steaks

Beef Stew 800

Beef chuck diced & gently simmered in tomato gravy.

Fried Beef 800

Done either wet or dry.

Tumbukiza 650

Slow cooked beef chunks with organic veggies.

Beef Fillet 1400

Seared beef fillet, grilled to perfection.

Sirloin Steak 1400

Premium cut beef, grilled to perfection.

T-bone Steak 1400

Grilled T-bone steak done just how you like it.

Rump Steak 1500

Premium cut pan seared with butter & garlic.

Onion Steak 1400

Seared & raised on caramelized onion relish.

Burgers

Cheese Burger 800

Veggie Burger 650

Chicken Burger 800

Ta Tevah Burger 850



Lamb

Lamb Chops 1500

Tender Lamb chops grilled to perfection.

Honey Lamb Chops 1500

Grilled honey baste lamb chops with herbal gravy.

Lamb Curry 1100

Simmered lamb steak in curried sauce.

Fried Goat meat 950

Done either wet or dry.

Vegetarian

Vegetable Stir fry 450

A colourful array of vegetables including broccoli, bell peppers, carrots, and onions stir fried with our special blend of seasonings.

Vegetable Curry 650

Medley of fresh vegetables cooked in a rich and aromatic curry sauce.

Vegetable Korma 850

Trio-veg cooked in coconut sauce

Mixed Vegetable 200

Kiddie Meals

Fish Fingers 500

Chicken Nuggets 550

Bangers & Mash 450

Sausage & Fries 500

Our food is organically grown, we source from our kitchen garden & local farmers around us.

Choma Zone

Grilled Chicken

Full 1800

Half 900

Grilled Goat

1KG 2500

1/2 KG 1300

Beef

1KG 1900

1/2 KG 1000

Pork

1KG 2500

1/2 KG 1300

Choma Sausage 500

Beef Skewers 400

Spiced beef cubes & veggies on a skewer.

Yakitori Skewers 400

Japanese grilled chicken skewers with garlic & yakitori sauce.

Pizza

Hawaiian Pizza 900

Margarita Pizza 800

Chicken Tikka Pizza 1000

Beef & Sausage Pizza 900

Bombay Pizza 900

Vegetable Pizza 800

BBQ Beef Pizza 1000

Sides

White Rice 150

Vegetable Rice 250

Chinese Rice 250

White Ugali 150

Brown Ugali 200

Matoke 200

French Fries 250

Lyonnaisse Potatoes 300

Chapati 100

Kienyeji Vegetables 100

Mukimo 250

Pilau 350

Guacamole 150

Salsa 100

Onion Rings 250

Platters

Tevah Platter 3200

Matoke, Kienyeji chicken, Maize, Eggs, Nduma, Roast potatoes & Chef's choice of Vegetables.

Canivore Platter 2500

Beef, Mbuzi, Pork, Chicken, Mukimo, Ugali, Rice, Veggies and Kachumbari.

Fun Platter 2500

Sausages, Samosa, Chicken Wings, Fish fingers, Spring rolls, Lyonnaisse potatoes, Salad/ Coleslaw.

Our food is organically grown, we source from our kitchen garden & local farmers around us.

Beverages

Hot Beverages

Black Coffee	150
White Coffee	200
Black Chocolate/Milo	150
White Chocolate/Milo	200
African Tea	200
Black Tea	150
Spiced African Tea	250
Milk	200
Herbal Tea	200
Uji	200
Uji Power	300
Dawa	300

Dessert

Fruit Salad	350
Toppings	50

Nuts, Honey, Syrup, Yoghurt.



Cold Beverages

Soda (300ml)	100
Water (1/2L)	100
Water (1L)	200
Packed Juice	400
Fresh fruit Juice(S)	250
Fresh Fruit Juice(L)	350
Tamarind Juice(S)	250
Tamarind Juice(L)	350
Tevah Special (S)	250
Tevah Special (L)	350
Mint Pinnade (S)	300
Mint Pinnade (L)	450
Virgin Mojito (S)	250
Virgin Mojito (L)	350



Our food is organically grown, we source from our kitchen garden & local farmers around us.



Tel. +254 757 175 775

Email: tevahlawns@gmail.com

Website: www.tevahlawns.com