

SLATE

KITCHEN & BAR

Slate is a contemporary world-cuisine restaurant showcasing refined technique across Asian, French, and Afro-inspired influences. The menu highlights precision-driven cooking, bold yet balanced flavours, and a strong focus on premium dry-aged meats and grill craftsmanship.

Set in an intimate, design-forward space, SLATE offers a polished yet inviting atmosphere complemented by a curated wine list and attentive service, making it ideal for business dining, special occasions, and discerning travellers seeking a sophisticated Nairobi experience.



WOOD - FIRED GRILL MENU

Pick your choice of meat/seafood, 1 sauce accompaniment, 1 starch & 1 vegetable side

All our beef cuts are minimum 40 days aged, served with flamed shitake butter

TOMAHAWK STEAK (RIB EYE ON BONE) 800gm for 2 people or more 12,500

NEW YORK ON BONE 400gm 6,500

SKIRT STEAK OR FLANK STEAK 250gm (recommended with oriental chimichurri) 3,200

T - BONE 500gm 10,500

21 DAYS AGED DOUBLE CUT PORK CHOP 300gm 4,500

TOP SIRLOIN BONELESS 300gm 5,700

PRAWNS Recommended with oriental chimichurri 4,200

STARCH

Suya fries
Fried potato skin
Mashed potatoes
Creamy coconut rice

SAUCES

Creamy shitake sauce
Beef gravy
Creamy black pepper sauce
Oriental chimichurri
Garlic lemon butter

VEGETABLES

Sautee garlic broccoli tender stems
Mixed green salad

Beef cuts are subject to cut availability - please ask your waiter
30-45 minutes for WD (Well Done) & MW (Medium Well)

| Kindly inform your server of any allergies or dietary requirements. |

À LA CARTE MENU

STARTERS

TUNA TARTARE TOSTADA

PROTEIN 22G, CARBS 18G, FAT 14G, CALORIES 320KCAL

Fresh tuna tartare, yuzu dressing, caper, chives, avocado cream, tobiko, lime
on a tostada 1500

XO GLAZED CHICKEN WINGS

PROTEIN 28G, CARBS 16G, FAT 26G, CALORIES 420KCAL

Light spicy glaze, Chinese XO, white sesame, maple syrup 1400

MOZAMBIQUE PERI-PERI CALAMARI 🍷

PROTEIN 30G, CARBS 20G, FAT 28G, CALORIES 520KCAL

Char-grilled calamari and squid with peri-peri butter, fresh herbs
and shoestring fries 1550

TERIYAKI BEEF SKEWER

PROTEIN 32G, CARBS 12G, FAT 22G, CALORIES 390KCAL

Char-grilled beef skewer glazed in a dark, glossy teriyaki reduction, spring onion oil
and a hint of smoked chilli 1500

ASIAN-STYLE STICKY PORK RIBS

PROTEIN 34G, CARBS 20G, FAT 42G, CALORIES 650KCAL

Char-grilled pork ribs glazed in gochujang, soy, garlic, jalapeño, and ginger,
red bullet chilli 1800

MISO-GLAZED MUSHROOM TART ^{IVI}

PROTEIN 12G, CARBS 32G, FAT 18G, CALORIES 340KCAL

Roasted mushroom filled with creamy miso-spiced mushroom sauce,
peri-peri dust 1500

MUSHROOM KIEV 🍷 ^{IVI}

PROTEIN 14G, CARBS 28G, FAT 30G, CALORIES 480KCAL

Fried mushrooms stuffed with garlic, herbs, butter, sour cream, and
ranch sauce 1200

CRISPY EGGPLANT TOSTADA ^{IVI}

PROTEIN 10G, CARBS 36G, FAT 24G, CALORIES 410KCAL

Crispy eggplant with coffee soy glaze, black bean puree, avocado crema, corn, pickled
red onion, crushed peanuts 1100

BURRATA WITH ARTICHOKE ^{IVI}

PROTEIN 18G, CARBS 22G, FAT 36G, CALORIES 520 KCAL

Basil pesto, cherry tomatoes, daikon pickle, chives, black olives, rye bread,
balsamic reduction 1800

POMEGRANATE SALAD ^{IVI}

PROTEIN 6G, CARBS 24G, FAT 10G, CALORIES 210 KCAL(VEG) | 320KCAL(CHICKEN)

Mixed lettuce, edamame, mint leaves, capsicum, radish, crumbled feta cheese,
lime dressing. Veg – 950 | Chicken – 1050

🍷 Chef's Special | V - Vegetarian

THE SUSHI SECTION

FIRE CRACKER ROLL

PROTEIN 24G, CARBS 40G, FAT 20G, CALORIES 460 KCAL

Spicy salmon with jalapeño, cream cheese and lime zest, topped with crispy fish ball and chilli oil 1600

CRISPY SALMON TUNA ROLL

PROTEIN 30G, CARBS 42G, FAT 24G, CALORIES 520 KCAL

Avocado tartare, compressed cucumber, wrapped in salmon and tuna, sesame flamed, citrus teriyaki glaze 2100

TRUFFLE VEGGIE ROLL^{|V|}

PROTEIN 10G, CARBS 38G, FAT 14G, CALORIES 320 KCAL

Grilled mushrooms, asparagus, avocado, topped with truffle aioli and sesame seeds 1300

VEG CRISPY VOLCANO ROLL^{|V|}

PROTEIN 14G, CARBS 44G, FAT 18G, CALORIES 420 KCAL

Tempura-coated mushroom roll, spicy avocado tartare, lime zest, lime gel, scallion 1500

GRILLED PRAWNS & MANGO ROLL

PROTEIN 22G, CARBS 44G, FAT 14G, CALORIES 430 KCAL

Biryani sushi rice, coconut mango chutney, spicy rojo sake glaze, and chives 1700

SWAHILI CHICKEN MAKI

PROTEIN 26G, CARBS 46G, FAT 16G, CALORIES 450 KCAL

Biryani sushi rice, hot chilli sauce, coconut, avocado 1600

MISO SWEET POTATO ROLL^{|V|}

PROTEIN 12G, CARBS 48G, FAT 16G, CALORIES 360 KCAL

Roasted sweet potato with miso butter, spinach, mushrooms, crispy tofu, spicy mayo, and teriyaki glaze 1200

SOUP

FRENCH ONION SOUP

PROTEIN 12G, CARBS 26G, FAT 14G, CALORIES 280 KCAL

Caramelized onion broth with sourdough croutons, Gruyère and Parmesan gratin 900

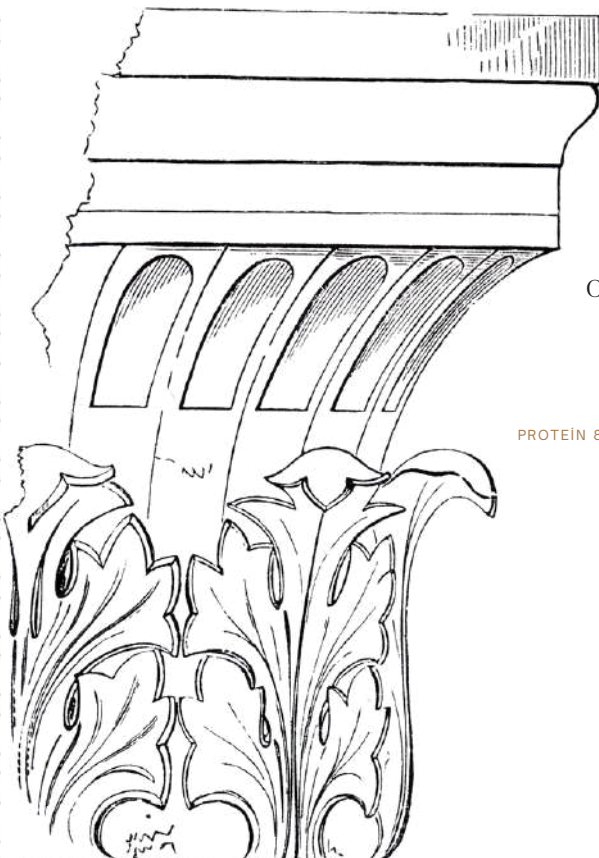
THAI COCONUT SOUP

PROTEIN 8G, CARBS 16G, FAT 18G, CALORIES 260 KCAL(PRAWNS) / CALORIES 310 KCAL(CHICKEN)

Silky coconut broth infused with Thai aromatics, lemongrass, mushrooms, cherry tomato, tofu and coriander
Veg – 900 | Chicken – 1100 | Prawns - 1600



Chef's Special | V - Vegetarian



MAINS FROM LAND

TANDOORI LAMB CHOPS

PROTEIN 44G, CARBS 12G, FAT 48G, CALORIES 750 KCAL

Charred tandoori lamb chops served on spicy butter tikka masala, glazed baby carrots 3400

DRY-AGED BEEF SMASH BURGER

PROTEIN 48G, CARBS 52G, FAT 58G, CALORIES 920 KCAL

Double dry-aged beef patties smashed à la plancha with melted cheddar and gouda, grilled onions and fries 2200

SEARED DUCK BREAST

PROTEIN 38G, CARBS 14G, FAT 42G, CALORIES 650 KCAL

Seared duck breast glazed in a rich black bean and green peppercorn jus, served with char-finished vegetables 3100

CHARCOAL ROASTED CHICKEN YASSA

PROTEIN 44G, CARBS 32G, FAT 32G, CALORIES 640KCAL

Charcoal-roasted chicken with suya-shoyu glaze, Yassa olive cream, greens and corn fritter 2100

PERI PERI CHICKEN & WAFFLES

PROTEIN 40G, CARBS 58G, FAT 40G, CALORIES 780 KCAL

Crispy fried chicken on a fluffy waffle, smoky peri-peri sauce, green salad, spicy maple syrup, chicken jus 2100

STEAK AU POIVRE

PROTEIN 46G, CARBS 16G, FAT 46G, CALORIES 720 KCAL

Char-grilled peppercorn steak, smoked paprika cream sauce, garlicky herbs topping, artisan veg sauté 3200

JOLLOF RICE – OUR WAY

PROTEIN 28G, CARBS 60G, FAT 14G, CALORIES 460KCAL

Stir-fried rice with jollof spices, chillies & soy, ajowan seeds | Chicken 1900

MAINS FROM SEA

HARISSA GARLIC BUTTER PRAWNS

PROTEIN 36G, CARBS 10G, FAT 36G, CALORIES 600KCAL

Char-grilled giant prawns finished in a harissa garlic butter, lemon zest & fresh herbs 3500

CATCH OF THE DAY

PROTEIN 36G, CARBS 18G, FAT 24G, CALORIES 520 KCAL

Seasonal grilled fish, tobiko, and beurre blanc chive sauce 2200

FISH & CHIPS

PROTEIN 38G, CARBS 62G, FAT 38G, CALORIES 760 KCAL

Lemon-marinated battered white fish with suya-spiced chips and Creole tartare 2200

CHILLI-LIME SALMON

PROTEIN 42G, CARBS 20G, FAT 40G, CALORIES 680 KCAL

Grilled salmon with chilli-lime glaze, charred corn, avocado and citrus salsa 3500

JOLLOF RICE – OUR WAY

PROTEIN 24G, CARBS 60G, FAT 12G, CALORIES 430KCAL

Stir-fried rice with jollof spices, chillies & soy, ajowan seeds | Prawns 2300

VEGETARIAN MAINS

BLACK TRUFFLE MAC & CHEESE^{IVI}

PROTEIN 60G, CARBS 60G, FAT 42G, CALORIES 720 KCAL

Creamy mac & cheese laced with black truffle essence and aged parmesan 1600

HOT DRY TOSSED FLAT RICE NOODLES^{IVI}

PROTEIN 16G, CARBS 72G, FAT 18G, CALORIES 520 KCAL

Shiitake mushroom confit, sesame & crispy onion, scallion 1700

JOLLOF RICE – OUR WAY^{IVI}

PROTEIN 14G, CARBS 74G, FAT 16G, CALORIES 480 KCAL

Stir-fried rice with jollof spices, chillies & soy, ajowan seeds flavoured pumpkin 1650

PANEER PARISIENNE 🍷^{IVI}

PROTEIN 28G, CARBS 38G, FAT 40G, CALORIES 650 KCAL

Golden-seared paneer served in a silky Parisian herb cream, garlic, capsicum, mushroom, zucchini, chilli oil, coconut rice 1500

SIDES

Ksh. 550 Each

GARLIC BROCCOLI

CREAMED SPINACH

MASHED POTATO

SRIRACHA BABY VEG

COCONUT RICE

PLAIN FRIES

THIN FRIES

GARLIC BREAD

DESSERT MENU

BURNT BASQUE CHEESECAKE

PROTEIN 10G, CARBS 38G, FAT 36G, CALORIES 520 KCAL

Creamy Basque cheesecake with a caramelised top,
finished with lime coulis 1150

GIANT RED VELVET CHOUX

PROTEIN 9G, CARBS 58G, FAT 30G, CALORIES 560 KCAL

Red velvet choux filled and finished with red berries, berry gel,
white chocolate fondue and cream cheese ice cream 1300

BELGIAN CHOCOLATE MOUSSE

PROTEIN 8G, CARBS 34G, FAT 34G, CALORIES 480 KCAL

Smooth chocolate mousse finished with cocoa crumble and
berries 1100

STICKY TOFFEE PUDDING

PROTEIN 7G, CARBS 68G, FAT 26G, CALORIES 540 KCAL

Soft date sponge, glossy toffee sauce, vanilla ice cream
1100