

# ANGAMA

## Angama Sample Menu

Across all Angama properties, what holds true is our food is simple yet delicious, unfussy but oh-so-good to look at. Always generous, joyful and sometimes surprising.

Our menus change every day, served à la carte, and the Chefs will always endeavour to cater to each palate and dietary requirement. Please see below for a taste of some of the dishes on offer at Angama\*:



### Lunch

#### STANDARD MENU

#### VEGETARIAN MENU

Caesar salad with crispy bacon, boiled egg, croutons and parmesan shavings	Thai mango and avocado salad, roasted cashews and nuac cham dressing
Watermelon and avocado salad, feta, mint, basil and toasted pumpkin seeds	Falafel burger with roasted aubergine, pickled cabbage and hummus. Served with fries
Lamb koftas with a feta and labneh dressing, pickled cucumber and fresh herbs. Served with homemade flatbread	Avocado musabaha with hummus, pickled cucumber and aubergine crisps. Served with pita bread wedges
Coconut-crumbed fish tacos with guacamole and mango salsa	Chilled beetroot soup with dill and a hint of mint
Southern fried chicken with classic shredded slaw and fries	Green bean, tomato and chickpea bowl with feta and lemon vinaigrette



## *Dinner*

### STANDARD MENU

#### *To Start*

Burrata and mixed tomato salad

Asparagus with romesco.  
Served with roasted walnuts

#### *Mains*

Pan-roasted rib-eye steak with pepper sauce and mushrooms. Served with lyonnaise potatoes

Teriyaki glazed tuna with avocado and lightly pickled cucumber. Served with steamed rice

Pasta alla Norma with tomato and aubergine.  
Served with basil and parmesan

Palak paneer with fragrant basmati rice.  
Served with papadums, sambal and chutney

### VEGETARIAN MENU

#### *To Start*

Carrot and halloumi fritters with coriander dip and pomegranate

Moroccan minestrone soup with chickpeas and coriander

#### *Mains*

Pasta al Pesto – linguine pasta with basil pesto, grilled cherry tomatoes and bocconcini

Thai green vegetable curry.  
Served with fragrant rice

Butternut and bulgur wheat borek,  
with creamed feta and crispy sage

Mushroom bourguignon with polenta and rocket oil. Served with Kenyan greens

\*These dishes are from a cross section of Angama Mara, Angama Safari Camp and Angama Amboseli, and are simply a sample of the type of food with which we delight our guests

\*\*Please note all menu items are subject to change according to seasonality and availability