

OUR SIGNATURE TIN ROOF CAFE COFFEE IS
AVAILABLE TO BUY @ 1300/- A BAG
NEW!! SWEET CHILI SAUCE @ 600/- A JAR

Tin Roof
CAFÉ

TAKEAWAY CHARGES

per cup 20/-

per box 50/-

Please feel free to bring your own takeaway containers and cups

Save money & help our planet

BREAKFAST

Vegan V Vegetarian GF Gluten Free

SERVED EVERY DAY UNTIL 11.30AM

EGGS BENEDICT

Toasted English muffins topped with poached eggs, bacon & hollandaise sauce 1100/-
Florentine (spinach) V 950/-
Royale (smoked salmon) 1350/-

SMOOTHIE BOWL V

Deliciously thick, made with natural yoghurt & nutritious tahini mixed with banana, chia seeds & berries, blended & topped with homemade granola 860/-

OVERNIGHT CHIA PUDDING V

Chia pudding made with almond milk and honey & topped with fresh berries 650/-

CASSAVA PANCAKES GF

3 crêpe style pancakes made with naturally sweet cassava flour, served with either lemon & sugar or fair trade honey 680/-

BEETROOT PESTO & GOATS CHEESE TOAST V

Toasted multigrain bread topped with homemade Beetroot pesto & lightly grilled goats cheese 890/-

SMASHED AVO ON TOAST Vegan

Avocado with squashed cherry tomatoes, fresh lemon & herbs spread on toasted multigrain bread 890/-
Top with poached eggs to really start your day the right way V 990/-

EGGS YOUR WAY V

Two eggs served with multigrain toast; choose from poached, fried or scrambled 680/-

OMELETTES V

Plain, Spanish, feta & spinach or cheese & bacon served with toast 870/-

"THE" BACON SARNIE

Rashers of bacon served in toasted white ciabatta with your choice of sauce 920/-
add a fried egg 50/-

CHILDRENS' MEALS

SERVED FROM 11:30AM EVERY DAY

CHOCOLATE PANCAKES GF

Two pancakes made with naturally sweet cassava flour served with a smooth chocolate nut butter 570/-

EGGY BREAD WITH FRIED BANANAS V

Sprinkled with cinnamon & served with a side of natural yogurt 520/-

HUMMUS Vegan

Smooth chickpea hummus served with carrot & cucumber sticks 490/-

SWEET POTATO WEDGES OR FRIES Vegan

Perfect to snack on 380/-

PASTA POMODORO V

Spaghetti in a homemade tomato sauce with a sprinkling of cheese 720/-

COCONUT CHICKEN STRIPS GF

Served with homemade mayo & a choice of sweet potato wedges or fries 870/-

MINI BURGERS

A simple free reange chicken breast or beef patty in a soft bun served with either sweet potato wedges or fries 870/-
add melted cheese 50/-

FISH FINGERS

Fish fingers served with tartar sauce & a choice of sweet potato wedges or fries 870/-

PIZZA MARGARITA BAMBINO V

A mini pizza made with a fresh tomato sauce topped with bocconcini mozzarella 650/-
large sharing pizza 850/-

SWEET THINGS & PASTRIES

SERVED ALL DAY EVERY DAY

CHOCOLATE FONDANT

Warm, melt in the middle chocolate fondant served with vanilla icecream & a ginger nut crumb 750/-

GOOEY GLUTEN FREE BROWNIE GF

Served with vanilla icecream 680/-

OVERNIGHT CHIA PUDDING V

Chia pudding made with almond milk and honey & topped with fresh berries 650/-

BROWNS ICECREAM COOKIES

A selection of Browns icecreams & sorbets sandwiched between homemade cookies 495/-

MINI BROWNS ICECREAM TUB

540/-

CARROT CAKE

540/-

MILLIONAIRES SHORTBREAD

350/-

FLAPJACK

350/-

GIANT BUSCUITS

250/-

BUTTERY CROISSANTS

250/-

PAIN AU CHOCOLAT

290/-



LUNCH

Vegan V Vegetarian GF Gluten Free

SERVED FROM 11.30AM EVERY DAY



LIGHT BITES

FETA & CORIANDER SAMOSAS V

4 Freshly made samosas served with our sweet chili sauce with a choice of salad, chips or sweet potato wedges
Samosas only 720/-
950/-
150/- each

QUICHE WITH SALAD **NEW RECIPE**

Homemade feta, cherry tomato & spinach quiche slice 950/-

BEETROOT PESTO & GOATS CHEESE ON TOAST V

Toasted multigrain bread topped with homemade beetroot pesto & lightly grilled goats cheese 890/-
with salad 1050/-

SOUP OF THE DAY V

Freshly made everyday & served with toasted chiabatta 720/-

SMASHED AVO ON TOAST **Vegan**

Avocado with squashed cherry tomatoes, fresh lemon & herbs spread on toasted multigrain bread 890/-
with salad 1050/-

ALL OUR MAIN LUNCH DISHES ARE SERVED WITH A CHOICE OF OUR SUPERFOOD SALADS, FRIES OR SWEET POTATO WEDGES

TIN ROOF CLASSICS

SUPERFOOD SALAD BAR V

A selection of fresh & super healthy vegetarian salads. We source our vegetables locally & use the best grains, pulses, seeds & cheeses to create our signature salads. 850/- per plate

GINGER SNAPPER **GF**

Panfried ginger snapper on a bed of coconut & tumeric cauliflower rice 1730/-

BEEF STRACCETTI **GF**

Seared strips of beef fillet cooked with cherry tomatoes & garlic 1730/-

PEPPERED STEAK

Tender fillets of beef in a classic creamy pepper sauce 1730/-

INDIAN BUTTERED CHICKEN

Tender free range chicken breast marinated in spices and served in a soft naan topped with mint yogurt and crispy lettuce 1730/-

TRADITIONAL BATTERED FISH

Red snapper coated in a light crispy batter, served with your choice of chips, sweet potato wedges or salad 1730/-

FLATBREAD PIZZAS

Your choice of a mini pizza with any side dish or a large pizza on its own

MARGARITA V

Topped with baby tomatoes, bocconcini & fresh basil 860/-

AUBERGINE & FETA V

Flatbread base topped with grilled aubergine & feta, caramelised onions & homemade pesto 1050/-

BEETROOT PESTO, CRISPY KALE & GOATS CHEESE V

Homemade beetroot pesto topped with crispy kale, grilled goats cheese & bocconcini 1050/-

CHILLI CHICKEN

Smoky chicken, red chillies, bocconcini & coriander 1100/-

TOASTED CIABATTA SANDWICHES

FILLET STEAK & ONION

Tender fillet steak, caramelised onions & rocket 1390/-

MED VEG & PESTO **Vegan**

Grilled Mediterranean vegetables & pesto in a crispy toasted ciabatta 980/-
add gooey melted bocconcini V 1100/-

CHICKEN, MAYO & AVO

This classic combo is really hard to top 1350/-

CHICKEN, PESTO & MOZARELLA

With fresh rocket & cherry tomato 1390/-

WRAPS, CREPES & TACOS

GRILLED PEPPERS & BEAN WRAP **Vegan**

Grilled vegetables & red beans in a chapati wrap with kachumbari & smashed 1150/-

KUKU WRAP

Grilled paprika chicken & grilled vegetables in a chapati wrap with kachumbari & smashed avo 1300/-

SPICY CAULIFLOWER & CRISPY CHICKPEA TACOS **Vegan**

Served with a coconut "yogurt" 1150/-

FETA & CORRIANDER CREPE V

A winning combination of salty cheese & fresh herbs stuffed in a homemade crepe 1150/-
add grilled paprika chicken 1320/-
use cassava flour **GF** add 150/-

HALLOUMI WRAP V

Crispy grilled halloumi, with sundried tomato, carrot & avocado in a soft wrap served with a tahini yogurt dip 1300/-

FUNKY FISH TACOS

Two tacos of succulent red snapper fingers with a cucumber salsa, jalapenos & sour cream 1300/-

SPICED AUBERGINE WRAP

Grilled spiced aubergine with tomato, onion & ghekins, topped with hummus in a soft wrap 1150/-

BURGERS

TRC BURGER

100 % prime beef patty made from select cuts of grass-fed cattle, grilled & topped with cheese, pickles, caramelised onions, dijonaise sauce, served in a soft bun 1350/-
add bacon 1550/-

FAJITA BURGER

100% prime beef patty made from select cuts of grass-fed cattle, grilled & topped with salsa, grilled mixed peppers, cheese & served in a soft bun with guacamole 1350/-

SMOKY CHICKEN BURGER

Tender free-range chicken breast marinated in smoked paprika & served in a soft bun with lemony mayo, cucumber slices & fresh rocket 1350/-

SPICED CHICKPEA & SWEETCORN BURGER **Vegan**

Served with vegan mayo this is guilt free & packed with flavour... who knew eating vegan could be so tasty? 1150/-

SWEET POTATO, QUINOA & BLACK BEAN BURGER **Vegan**

Served with smashed avo in soft bun 1150/-

SIDES & EXTRAS

Sweet Potato Wedges 350/- Guacamole or salsa 150/- Bacon 200/- Fries 350/- Cheese 150/- Egg 50/-





DRINKS

SERVED ALL DAY EVERY DAY

SIGNATURE SPECIALS

Chai Latte	400/-
Red Cappucino (made with Rooibos & caffeine free)	350/-
Hot Chocolate	350/-

COFFEE PERFECTION

Cappuccino	250/-
Espresso	200/-
Macchiato	210/-
Americano	230/-
Latte	300/-
Mocha	400/-
French Press	250/-
Iced Cappuccino	370/-
Iced Latte	370/-
Baby Chino	100/-

Make any a double add 50/-
Use dairy free milk add 150/-

TEAS

Pot of English tea	200/-
Masala tea	220/-
Kenyan mixed tea	220/-
Fresh lemon or garden grown mint tea	150/-
Herbal tea bags	180/-
Rooibos	180/-
Iced Tea	370/-

DETOX CENTRAL

Ginger, lemon, honey & turmeric dawa	350/-
Turmeric Latte (full of vitamins, antioxidants & detoxifiers)	400/-

POWER JUICES

Green Goddess: Cucumber, spinach, ginger & apple	450/-
Pineapple & mint	450/-
Apple & kale	450/-
Carrot, beetroot & ginger	450/-

SMOOTHIE BAR

Choose from seasonal fruits & berries	
with yoghurt and honey	400/-
without yogurt	450/-

LUXURY MILKSHAKES

Made with Delia's icecream - please ask for our available selection 500/-

BOOCH

Naturally carbonated & flavoured Kombucha	400/-
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WATER

Only served in recyclable glass bottles

	Small	Large
Still	180/-	280/-
Sparkling	210/-	310/-

BEER

Tusker, Tusker Malt or `White Cap	350/-
+254 Brewery Co. craft beer selection	400/-

WINE

Please ask your waiter for our selection of White, Red & Rose wine
Glass 690/- Bottle 2990/-

COCKTAILS

Please ask for our weekly cocktail specials	850/-
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