



# MENU



## OUR PROMISE

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AS PART OF FORTUNAS COMMITMENT TO GREEN ENVIRONMENTAL CUISINE, THIS MENU CONTAINS LOCALLY SOURCED AND ORGANIC ITEMS WHEREVER POSSIBLE. ALL CUISINE IS PREPARED USING FRESH AND NUTRITIONALLY BALANCED INGREDIENTS.

THE FARM TO PLATE 'CONCEPT IS A FUNDAMENTAL PART OF OUR CULINARY OPERATION. WE ARE BLESSED WITH AN ABUNDANCE OF FRESH PRODUCE IN MERU AND WE SOURCE MOST OF OUR INGREDIENTS LOCALLY.

OUR MEAT AND DAIRY PRODUCTS ARE SOURCED FROM LOCAL PRODUCERS WITH A REPUTATION FOR INTERNATIONAL STANDARDS AND PRODUCTS FREE OF HARMFUL CHEMICALS.

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## **FORTUNAS SIGNATURE MENU**

### **BREAKFAST**

#### **FORTUNAS NKUBU GOLD STACK**

*Triple-layered fluffy pancakes, caramelized Meru bananas, macadamia nut crumble, and local honey drizzle.*

#### **HERITAGE SWEET POTATO AND CHORIZO HASH**

*Roasted sweet potatoes, spicy pork chorizo, sautéed bell peppers, and caramelized onions, topped with a soft-poached egg.*

#### **IMENTI FRUIT AND GRAIN BOWL**

*Seasonal Imenti fruits, toasted local grains, Greek yoghurt, honey-roasted macadamias, and fresh mint.*

#### **THE FORTUNAS FULL ENGLISH BREAKFAST**

*A hearty platter of farm-fresh eggs, sizzling bacon, artisan sausages, herb-roasted tomatoes, and golden mushrooms.  
Includes your choice of toast or local preserves.*





## SIGNATURE COFFEE'S AND TEAS

### NKUBU GOLD AA POUR OVER

*Hand-brewed local AA beans. A bright, medium-bodied coffee with notes of dark berries and a crisp citrus finish.*

### HIGHLAND MACADAMIA LATTE

*Our signature espresso blended with velvety milk and roasted macadamia butter. Rich, nutty, and naturally sweet.*

### MERU HERBS SUNSET HIBISCUS TEA

*A vibrant, deep-ruby tea from Meru Herbs. Naturally tart with floral aromas and a clean, refreshing finish.*

### IMENTI FOREST SPICED TEA

*Bold Imenti tea infused with fresh-pressed ginger, cardamom, and cinnamon. Velvety, spicy, and deeply warming.*

## FORTUNAS IN HOUSE COFFEES

### CAPPUCCINO

**(Single)**  
**(Double)**

*A classic balance of rich, full-bodied espresso, silky steamed milk, and a thick layer of velvety foam. Perfectly prepared to highlight the natural sweetness of the milk and the bold notes of the coffee.*

### ESPRESSO

**(Single)**  
**(Double)**

*concentrated, full-bodied coffee extracted under high pressure to highlight the complex aromas and deep flavors of our premium Kenyan beans. Served with a rich, velvety crema.*

### HOT CHOCOLATE

### DAWA

*A radiant, deep amber infusion, glowing with the natural oils of hand-crushed ginger, the golden clarity of pure mountain honey and lemon*

### AMERICANO

*A smooth, long-shot coffee created by diluting rich espresso with hot water. This process preserves the complex aromas of the bean while offering a lighter body and a clean, lingering finish.*

### CAFFE LATTE

*A long, mild coffee made with a rich shot of espresso and a generous amount of silky, lightly steamed milk. Topped with a thin, delicate layer of micro-foam for a smooth and creamy finish. velvety crema.*

### CAFFE MOCHA

*The perfect marriage of rich espresso and velvety chocolate. Layered with silky steamed milk and finished with a light dusting of cocoa, creating a smooth, chocolatey coffee experience.*

### CAFFE MACCHIATO

*A bold shot of intense espresso "marked" with a small dollop of velvety milk foam. Designed for those who appreciate the strength of a pure espresso but prefer a smoother, softened finish.*





## **FORTUNAS TEA COLLECTION**

*Our signature house blend, artfully crafted with premium highland tea leaves and a secret infusion of local spices and citrus. A bright, aromatic, and deeply satisfying cup that captures the essence of the region.*

### **BLACK TEAS**

*Premium Black Tea*  
*African Milk Tea*  
*Masala Tea*  
*Earl grey*

### **FRUITY TEAS**

*Wild Forest Fruit*  
*Zesty Orange*  
*Indulgent Caramel*  
*Lemon Twist*

### **HERBAL TEAS**

*Fresh rosemary*  
*Garden Mint*  
*African herbal*  
*Jasmine green*  
*Ginger Tea*  
*Lemon and honey*





## MAINS

### FROM THE GARDEN & FARM

*Enjoy your main with a choice of Traditional Meru Mukimo, buttery Garlic Mash, or Seasonal Vegetables grown in our volcanic soil. Also available: Basmati Rice, Roast Wedges, or Crispy Fries.*

### FORTUNAS SIGNATURE STEAKS

*(paired with matching wines)*

#### THE IMENTI VALLEY DRY AGED RIBEYE

*Imenti Ribeye (Dry-Aged): Flame-grilled ribeye, rosemary butter, roasted garlic, volcanic soil vegetables.*

**ALLERGENS:** Dairy

*Pairs very well with: Malbec or Full-Bodied Cabernet.*

#### THE VOLCANIC SIRLOIN STEAK WITH PEPPERCORN

*Flame-grilled sirloin steak, crusted with cracked black peppercorns and finished with a rich brandy-peppercorn glaze. Served with roasted garden roots.*

**ALLERGENS:** Dairy

*Pairs very well with: Spanish Tempranillo (Rioja) or Merlot.*

#### THE FORTUNAS PRIME T-BONE

*The king of the grill. A generous, bone-in cut that offers the best of both worlds: the buttery tenderness of the fillet and the rich, bold marbling of the striploin. Hand-selected from premium highland grass-fed beef, seasoned with our signature dry rub, and flame grilled to lock in every drop of flavor.*

**ALLERGENS:** Dairy

*Pairs very well with: Cabernet Sauvignon or Syrah/Shiraz.*

#### FORTUNAS GLAZED PORK SPARE RIBS

*Tender, slow-roasted pork ribs basted in our signature honey-barbecue glaze. Served with tangy slaw and your choice of side.*

**ALLERGENS:** Soy and Gluten

*Pairs very well with: Malbec. The plum-like fruit flavors and soft tannins*





## **DELICIOUS CHICKEN SELECTIONS**

*(paired with matching wines)*

### **FORTUNAS ALPINE CHICKEN (FULL)**

*Succulent herb-crusted chicken, roasted garlic, and a silky forest mushroom reduction. Light, aromatic, and deeply savory*

**ALLERGENS:** Dairy

*Pairs very well with: Pinot Noir.*

### **VIENNA STYLE GOLDEN TURKEY SCHNITZEL**

*Milk-fed turkey breast, panko-crusted and pan-fried until golden. Served with a fresh lemon wedge, caper butter, and a warm garden potato salad.*

**ALLERGENS:** Gluten, Dairy

*Pairs very well with: Sauvignon Blanc.*

### **FORTUNAS MURGH MAKHANI BUTTER CHICKEN**

*Succulent chicken pieces in a mild, silken tomato cream sauce with aromatic Indian spices. Served with a swirl of cream and fresh cilantro*

**ALLERGENS:** Dairy

*Pairs very well with: Off-Dry Riesling or Gewürztraminer.*

### **AUSTRIAN BACKHENDL (Austrian Baked Chicken)**

*A Viennese classic featuring succulent spring chicken, marinated in lemon and black pepper, then traditionally breaded in a crisp, golden-brown triple-layer crust. Served with a wedge of lemon and a side of warm Austrian-style potato salad or parsley potatoes.*

**ALLERGENS:** Gluten, Egg, Dairy

*Pairs very well with: Grüner Veltliner or Dry Riesling.*





## **SIGNATURE FISH**

*(paired with matching wines)*

*Enjoy your main with a choice of Traditional Meru Mukimo, buttery Garlic Mash, or Seasonal Vegetables grown in our volcanic soil. Also available: Basmati Rice, Roast Wedges, or Crispy Fries.*

### **THE MOUNTAIN SPRING PAN SEARED TILAPIA**

*Freshly sourced Tilapia fillet, pan-seared until crisp. Served with a light lemon-caper butter, wilted Imenti spinach, and your choice of side.*

**ALLERGENS:** Fish

*Pairs very well with: Vinho Verde or Unoaked Chardonnay.*

### **THE EQUATORIAL GRILLED RED SNAPPER**

*Succulent grilled snapper basted with a mild chili-garlic butter. Light, smoky, and finished with a squeeze of fresh lemon.*

**ALLERGENS:** Fish

*Pairs very well with: Sauvignon Blanc or Pinot Grigio.*

### **HIGHLAND TANDOORI TROUT**

*Succulent whole trout roasted with aromatic Indian spices. Light, smoky, and served with a zesty cilantro dip.*

**ALLERGENS:** Fish

*Pairs very well with: Off-dry Riesling or Sauvignon Blanc.*

### **THE IMENTI CORIANDER CRUSTED TROUT**

*Whole Imenti trout, encrusted with toasted coriander seeds and fresh garden herbs. Flame-finished for a smoky aroma and served with seasonal greens.*

**ALLERGENS:** Soy And Gluten

*Pairs very well with: Herbaceous Sauvignon Blanc.*





## **FORTUNAS SIGNATURE BURGERS**

### **THE IMENTI PRIME SHORT RIB PRESS**

*A masterclass in local flavor. A 180g custom-blend patty of aged Timau short-rib and brisket, pressed to juicy perfection. Topped with sharp, melted Sirimon mature cheddar, balsamic-glazed Nkubu shallots, and peppery wild arugula from our own garden. Finished with a luxurious swipe of truffle aioli on a butter-toasted brioche bun.*

**ALLERGENS:** *Gluten, Dairy, Eggs*

### **THE "EQUATORIAL" PACIFIC BURGER**

### **THE BOLD & TROPICAL**

*A vibrant fusion of volcanic heat and island sweetness. Our 180g lean beef patty is crowned with a caramelized slice of grilled Meru Gold pineapple and salty, honey-cured bacon. Balanced with melted pepper jack cheese, pickled jalapeños, and a signature Meru Herbs mango-habanero glaze for a sweet-spicy finish.*

**ALLERGENS:** *Gluten, Dairy*





## APPETIZERS

### THE MERU HIGHLAND HALLOUMI FRIES

*Crispy-coated Meru cheese sticks, honey-drizzled with a side of spicy tomato jam. Salty, sweet, and crunchy.*

*ALLERGEN: Dairy and Gluten*

### THE IMENTI FOREST STUFFED MUSHROOMS

*Roasted mushroom caps filled with herbed cream cheese, garlic, and golden breadcrumbs. Finished with a drizzle of herb oil.*

*ALLERGEN: Dairy and Gluten*



## SIGNATURE SALADS

### THE VOLCANIC SOIL GARDEN MEDLEY

*A vibrant selection of seasonal Meru vegetables, pan-seared with cold-pressed macadamia oil and garden herbs.*

*ALLERGEN: Nuts and Honey*

### THE IMENTI HERITAGE CHICKEN AND AVOCADO

*Tender flame-grilled chicken, creamy Imenti avocado, crisp local leaves, and toasted seeds*

*ALLERGEN: Dairy*

## SIGNATURE SOUPS

### NYAMBENE SPICED PUMPKIN SOUP

*A velvety blend of slow-roasted mountain pumpkin and local butternut, infused with the warming heat of fresh Nyambene ginger and aromatic garden spices. Finished with a swirl of farm cream and toasted pumpkin seeds*

*ALLERGEN: Dairy*

### FOREST EDGE GARLIC & MUSHROOM BISQUE

*A rich, silken cream of wild and button mushrooms, slow-simmered with roasted garlic and fresh mountain thyme. Enhanced with a touch of truffle oil and topped with sautéed mushroom forest "pearls" and a hint of cracked black pepper.*

*ALLERGEN: Dairy*





## JUICES & SHAKES

### HIGHLAND TREE TOMATO BLAST

*A chilled blend of sun-ripened Meru tree tomatoes, mountain honey, and a hint of fresh ginger. Finished with a splash of sparkling water and a sprig of garden mint.*

### THE CHOCOLATE HIGHLAND PEAK SHAKE

*Highland Peak Chocolate Shake Deep, double-chocolate bliss blended to a thick, silky finish. A mountain of flavor topped with fresh cream and cocoa dust.*

*ALLERGEN: Dairy and tree nuts*

### THE FORTUNAS ENERGIZER SMOOTHIE

*Fortunas Energizer's Smoothie. A powerful blend of sweet Meru bananas, creamy avocado, and mountain honey, boosted with a hint of ginger and local macadamia butter. The ultimate fuel for your highland adventures.*

*ALLERGEN: Tree nuts*

### NKUBU SUNRISE

*A vibrant layered infusion of fresh orange juice and sweet grenadine, spiked with a hint of Nyambene ginger for a mountain kick. Served chilled over ice with a maraschino cherry and a fresh orange*

*ALLERGEN: None*

### FOREST GREEN DETOX

*A refreshing cold-pressed blend of garden spinach, crisp cucumber, and green apple, brightened with lime and a potent kick of Nyambene ginger. Clean, alkaline, and naturally energizing.*

*ALLERGEN: None/Naturally Vegan*

### EQUATORIAL PASSION AND PINEAPPLE

*A sun-drenched blend of tangy highland passion fruit and sweet Meru Gold pineapple. Shaken over ice with a hint of wild honey and a squeeze of lime for a crisp, tropical finish*

*ALLERGEN: None/Naturally Vegan*





## PASTAS MENU

### THE FORTUNAS HARVEST SPAGHETTI

*Al dente spaghetti tossed in a light sauce of sun-ripened Nkubu tomatoes, sautéed garden zucchini, and bell peppers. Finished with a drizzle of extra virgin olive oil, fresh basil, and shavings of local aged cheese.*

**ALLERGEN:** *Gluten, Dairy*

### THE HIGHLAND CREAM RIGATONI

*Large pasta tubes smothered in a decadent roasted garlic and wild mushroom cream sauce. Finished with a touch of nutmeg, fresh garden parsley, and a generous dusting of aged parmesan.*

**ALLERGEN:** *Gluten, Dairy*



## VEGETARIAN MAINS

### NYAMBENE ROASTED CAULIFLOWER STEAK

*Golden-roasted cauliflower "steak" seasoned with aromatic local spices. Finished with a squeeze of lime and served with garden-fresh seasonal sides.*

### THE HIGHLAND VEGETABLE MOUSSAKA

*Savory mountain-style bake of layered volcanic soil vegetables and lentils, finished with a creamy nutmeg-infused topping. Served with a crisp side salad.*





## **KIDS EXPLORER MENU**

### **THE MINI MOUNTAINEER CHEESE BURGER**

*A juicy prime beef slider topped with melted local cheddar, crisp lettuce, and a slice of tomato on a toasted brioche bun. Served with a handful of golden fries*

*ALLERGEN: Dairy, gluten*

### **LITTLE IMENTI FISH FINGERS**

*Hand-cut strips of fresh mountain fish, lightly breaded and fried until golden.*

*Served with creamy tartar sauce and a choice of crispy fries or garden mash.*

*ALLERGEN: Dairy, gluten, egg*

### **THE GARDEN PATH CHEESY PASTA**

*Rich, creamy pasta shells in a silky local cheddar and mozzarella sauce. Simple, comforting, and packed with flavor for the "Little Explorers."*

*ALLERGEN: Dairy, gluten*





## **SIGNATURE DESSERTS**

### **THE MOUNT KENYA MACADAMIA CHEESE CAKE**

*A velvety smooth, baked vanilla bean cheesecake on a toasted macadamia and ginger-snap crust.*

*Topped with a rich salted caramel drizzle and honey-roasted macadamia clusters.*

**ALLERGENS:** Dairy, Gluten, Tree Nuts (Macadamia), Eggs

### **MERU GOLD PINEAPPLE CARPACCIO**

*Paper-thin slices of honey-sweetened Meru pineapple infused with a hint of chili and lime zest.*

*Topped with fresh mint ribbons, pomegranate seeds, and a scoop of coconut sorbet.*

**ALLERGENS:** None / Naturally Vegan

### **WARM APPLE AND CINNAMON HIGHLAND CRUMBLE**

*Slow-stewed orchard apples infused with cinnamon and nutmeg, Topped with a crunchy oat and brown sugar crumble. Served warm with a scoop of vanilla bean ice cream or silky custard.*

**ALLERGENS:** Gluten, Dairy

