

Breakfast

Croissant - grilled cheese and ham **or** butter and homemade jam - 850

Fruit bowl - mixed seasonal exotic fruits VG | DF - 650

Granola bowl - acai yoghurt- pumpkin seeds- pineapple - passion fruit VG - 1200

Toast avocado - kachumbari salsa - veg sprouts - poached egg GFA | V - 1200

Eggs Benedict - fresh bread roll - poached eggs - ham - Hollandaise - 950

Eggs Florentine - fresh bread roll - poached eggs - spinach - Hollandaise - 950

Eggs to order - just the way you like them - sourdough toast GFA | V - 850

Menemen - gently spiced eggs - Turkish bread - honey tahini V - 1200

French toast- crispy bacon- caramelized banana - wild bush honey - 950

Nutella crêpe - whipped cream - caramelized almonds GF | V - 950

Fresh Juices & Shakes

Fresh orange or Seasonal juice - 500

Baobab - pineapple - sweet melon - mango - Greek yogurt - 950

Moringa - kiwi - spinach - banana - almond milk - 950

Pourquoi Pas

Mimosa - fizz - fresh orange juice - 1200

Bellini - fizz and peach purée - 1200

Bloody Mary - vodka - tomato juice - spices - 1400

Coffee signature blend by Spring Valley

Espresso - 350

Lungo - 350

Americano - 350

Flat white - 450

Cappuccino - 450

Latte macchiato - 450

Iced Americano - 350

Iced Latte - 450

Tea, Matcha & Chocolate

Muthaiga handpicked selection - 450

African Earl Grey - Swahili Oolong

Menthe du Maroc - Pure Hibiscus

Hot or iced matcha - 550

Fresh African ginger or fresh mint - 400

Mixed spice tea or Dawa - 450

Hot or iced chocolate - 450

Homemade iced tea of the day - 400

Milk alternatives almond / oat milk DF + 100

A stylized, handwritten-style logo in red ink that reads "Lolo".

GF Gluten Free | GFA Gluten Free Available | V Vegetarian | VG Vegan | DF Dairy Free

* Please inform us of any allergies or dietary requirements *

Lunch

Share a small offering of smoked almonds and olives

Salads

Bulgur & Roasted pumpkin - Swiss chard - pickled lemon - dukkah spices VG | DF - 1100

Watermelon & feta - bright cucumber - pickled red onion - black olives V - 1200

Blue cheese & pear - tossed walnuts - crunchy croutons - shallots V - 1500

Classic Caesar - crisp romaine - anchovy dressing - bacon - parmesan shavings - croutons - 1200 (grilled chicken +500)

Sandwiches & Burgers

Signature sloppy Joe - spicy tomato vodka sauce - melted cheese - 1950

Classic club sandwich - bacon - lettuce - egg and tomato - served with potato crisps - 1800

French burger - portobello - camembert - walnuts - Lolo's secret sauce V - 1950 (petit fries +350)

Hamburger royale - beef - bacon - lettuce - cheese - tomato - Lolo's secret sauce - 1950 (petit fries +350)

Mediterranean vegetable sandwich - artichoke heart - smashed avocado - sundried tomatoes - Cipollini onions - mustard mayo V - 1550 (grilled chicken +500)

Signature

Steak frites - black truffle - shaved macadamia nuts - finished with classic Hollandaise and French fries - *Bavette / Rib-Eye* - 4500

Skin-fried chicken - crispy polenta - Provençal vegetable casserole - 2200

Pan-fried rock cod - deep-fried kale - silky mash - tomato beurre blanc - 2300

Tortellini ricotta - cherry tomatoes - sage butter V - 1900

Curry in a hurry - full of warmth and flavour - *Vegetarian* V - 1900 / *Pork* - 2200

Add ons

Chef Loeff's special Fries - 650

Sautéed broccoli with bagna cauda - 650

Bread and butter - 650

Dessert

Dessert of the day - rotating seasonal creation from our pastry team - 850

Eton mess - raspberry - meringue - tree tomato coulis - pistachio - 950

Cheese - carefully selected cheese board of local and international cheeses served with condiments - 1800

Ice cream dream - served with seasonal toppings (to share) - 2500

Vanilla | Chocolate VG | Mango | Combava VG | DF

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Lolo

Dinner

Share freshly baked bread, served warm with house-made butter

Starters

Classic French onion soup - gratinated cheese - rich and deeply satisfying V - 950

Blue cheese & pear - tossed walnuts - crunchy croutons - shallots V - 950

Bulgur & roasted pumpkin - Swiss chard - pickled lemon - dukkah spices VG | DF - 850

Delicate seafood quenelle - infused with mint - coriander - bamboo shoots - with a light Vietnamese touch - 1250

Main

Steak frites - black truffle - shaved macadamia nuts - French fries - finished with classic Hollandaise - *Bavette or Rib-Eye* - 4500

Pan-fried rock cod - deep-fried kale - silky mash - tomato beurre blanc - 2300

Tortellini ricotta - cherry tomatoes - sage butter V - 1900

Skin-fried chicken - crispy polenta - Provençal vegetable casserole - 2200

French burger - portobello - camembert - walnuts - Lolo's secret sauce V - 1950 (petit fries +350)

Hamburger royale - beef - bacon - lettuce - cheese - tomato - Lolo's secret sauce - 1950 (petit fries +350)

Add ons

Chef Loeff's special Fries - 650

Sautéed broccoli with bagna cauda - 650

Salada Rachel - celery - artichoke - baby potatoes - morel - porcini dressing - 650

Dessert

Dessert of the day - rotating seasonal creation from our pastry team - 850

Eton mess - raspberry - meringue - tree tomato coulis - pistachio - 950

Cheese - carefully selected cheese board of local and international cheeses served with condiments - 1800

Ice cream dream - served with seasonal toppings (to share) - 2500

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Bites

Oeuf Mayo V - 650

A French bistro classic. Boiled eggs dressed in homemade mayonnaise with a touch of sourness.

Trio African Chips V - 550

Banana, casava and arrowroot chips, sprinkled with French curry powder.

Burrata Soleil V - 1600

Creamy burrata layered over an avocado and orange spread. Finished with vibrant tomato salsa and warm baguette slices for sharing. Sprinkled with almonds.

Lolo Chicken Wings (8) - 1400

Sticky roasted chicken wings served with blue cheese sauce and celery sticks.

Deep Fried Spring Rolls (6) V - 1200

Stir-fried mix of finely shredded cabbage, carrots, bell peppers, and garlic served with sweet chilli sauce.

Roasted Bone Marrow (2) - 2400

Slow-roasted and glazed bone marrow served with toasted bread and chimichurri.

The Lolo Sharing Platter - 2800

A little bit of everything we love:

- Marinated olives
- Smoked almonds
- Trio vegetable chips
- Selection of cheeses
- Burrata with avocado and orange spread and baguette

V Vegetarian

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The Classic Gathering

Starter

Blue cheese & pear - tossed walnuts - crunchy croutons - shallots V

or

Classic Caesar - crisp romaine - anchovy dressing - bacon -
parmesan shavings - croutons

Main

Tortellini ricotta - cherry tomatoes - sage butter V

or

Skin-fried chicken - crispy polenta - Provençal vegetable casserole

Dessert

Dessert of the day - rotating seasonal creation from our pastry team

V Vegetarian

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The Vibrant Table

Starter

Bulgur & roasted pumpkin - Swiss chard - pickled lemon - dukkah spices VG | DF

or

Watermelon & feta - bright cucumber - pickled red onion - black olives V

Main

Curry in a hurry - full of warmth and flavour V

or

Pan-fried rock cod - deep-fried kale - silky mash - tomato beurre blanc

Sautéed broccoli with bagna cauda

Dessert

Eton mess - raspberry - meringue - tree tomato coulis - pistachio

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Lolo

The Lolo Sharing Table

Share

A little bit of everything we love:

- Marinated olives
- Smoked almonds
- Trio vegetable chips
- Selection of cheeses
- Burrata with avocado and orange spread and baguette

Main

Salada Rachel - celery - artichoke - baby potatoes - morel - porcini dressing V

Steak frites - black truffle - shaved macadamia nuts - French fries - finished with classic Hollandaise - *Bavette or Rib-Eye*

Dessert

Ice cream dream - served with seasonal toppings (to share)
Vanilla | Chocolate VG | Mango | Combava VG | DF

V Vegetarian | VG Vegan | DF Dairy Free

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Drinks



Soft

Coca-Cola	350
Cola Zero	350
Sprite	350
Stoney	350
Aquelle	600
(Still / Sparkling)	

Mixers

Indian Tonic	450
Tonic Grapefruit	450
Soda Water	450
Jaba Juice	2200

Beers & Ciders

Draught	550
Captain Lager 25cl	
Bila Shaka IPA 25cl	

Bottled	850
White Cap Lager	
Heineken Lager	
Guinness Foreign Extra	
Heineken 0.0	

Cider	850
Savanna Dry	
KO Pineapple & Mint	

Sippers

Grand Marnier	800
Kahlua	400
Amarula	400
Amaretto Disaronno	800
Villa Massa Limoncello	800

Gin

KO Original	450
Procera Blue Dot	850
Gin Mare Capri	650

Vodka

Leleshwa	450
Vusa Original	450
Ketel One	550

Rum

Takamaka White	450
Kakira Dark	450
Captain Morgan Spiced Gold	450

Cognac & Brandy

KWV 5Y	450
Hennessy VSOP	950
Martel Blue Swift	950

Tequila & Mezcal

Roho	950
Don Julio Reposado	950
Convité Mezcal	950

Whiskey

Jameson	450
Jack Daniels	450
JW Black	550
Singleton 12Y	850
Macallan 12Y	950

Apéritifs

Aperol	600
Campari	600
Pimm's	600
Ricard	400
Cinzano	400

Mocktails

Not a drunk Mojito	850
Lime juice - brown sugar - Sprite - fresh mint	

Charley Temple	850
Passion juice - ginger beer - grenadine	

Basil Splash	850
Basil - lemon - Sprite - simple syrup	

House Cocktails

Céline Spritz	1100
Elderflower - sparkling wine - soda water	

Françoise 75	1200
Gin - sparkling wine - lemon juice - simple syrup	

Golden Garden	1200
Tequila - carrot ginger - spiced wild honey	

Spritzes	1100
Limoncello / Aperol / Campari	

Nairobi Gin Sour	1200
Gin - rosemary - lime juice - pineapple - egg white	

Negroni	1100
Campari - gin - sweet vermouth	

Minty Mezcal	1400
Mezcal - fresh mint - lime juice - chilli spices	

Dawa	1100
Vodka - Lime - wild honey	

Espresso martini	1400
Vodka - Kahlua - Espresso	

G&T	from 900
Select your gin - Add your tonic - we garnish	

Lolo



Carte des Vins

Bubble

Rose Brut Veuve Ambal - France	900	4500
French Cancan Brut - France - Brut	1300	6500

White

Cellier des Princes - France - Chardonnary Viognier	900	4500
SB Tenuta San Giorgio - Italy - Sauvignon Blanc	1100	5500
Rutini - Argentina, Mendoza - Gewurztraminer	1300	6500
Fleur de Cros - France - Bordeaux Blanc		7000
Gustave Lorentz - France, Alsace - Pinot Blanc		8500

Rosé

Gris Blanc - France, Pays d'Oc - Grenache gris, Grenache Noir	900	4500
Minuty de M - France, Provence - Grenache		8500

Red

Horizon du Sud - France - Pinot Noir	900	4500
New Dawn - South Africa - Cabernet, Shiraz, Grenache	1100	5500
Beaujolais Villages - France, Beaujolais - Gamay	1300	6500
Louis Latour Valmosine - France, Côteaux de Verdon - Pinot Noir		8000
Le Riche - South Africa - Cabernet Sauvignon		12000