Breakfast

Croissant - grilled cheese and ham ***or*** butter and homemade jam - 850
Fruit bowl - mixed seasonal exotic fruits VG | DF - 650
Granola bowl - Acacia yoghurt- pumpkin seeds- pineapple - passion fruit VG - 1200
Toast avocado - kachumbari salsa - vegetable sprouts - poached egg GFA | V - 1200 (bacon + 150)
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 - 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

Milk alternatives
almond / oat milk
DF + 100

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

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
Vanilla | Chocolate VG | Mango | Combava VG | DF

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Lolo

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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Lolo

Drinks



Soft

Coca-Cola	350
Cola Zero	350
Sprite	350
Stoney	350
Aquelle 75cl (Still / Sparkling)	600

Mixers

Indian Tonic	450
Tonic Grapefruit	450
Soda Water	450

Beers & Ciders

Draught	550
Tusker Lager 25cl	
White Cap 25cl	
Bottled	850
Tusker Malt	
Heineken Lager	
Heineken 0.0	
Cider	850
Savanna Dry	
KO Pineapple & Mint	

Sippers

Grand Marnier	800
Espresso Liqueur	600
Amarula	600
Amaretto Disaronno	800
Luxardo Limoncello	600

Gin

KO Original	550
Procera Blue Dot	1100
Tanqueray No.10	900

Vodka

Leleshwa	450
Vusa Original	550
Ketel One	550

Rum

Takamaka White	550
Kakira Dark	450
Captain Morgan Spiced Gold	450

Cognac & Brandy

KWV 5Y	550
Hennessy VSOP	1400
Martel Blue Swift	950

Tequila & Mezcal

Roho	1300
Don Julio Reposado	1300
Convité Mezcal	1300

Whiskey

Jameson	550
Jack Daniels	650
JW Black	650
Singleton 15Y	1200
Glenmorangie 12Y	1200
Macallan 12Y	1400

Apéritifs

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

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 - 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

Wine

Bubbles

L'Ormarins Brut Classique RSA - Citrusy, Toasty, Creamy	1600 | 8500
Veuve Ambal Crémant de Bourgogne Prestige FRA - Crisp, Citrus, Delicate	9500
Nicolas Feuillatte Brut FRA - Elegant, Fruity, Refined	22000
Moët & Chandon Brut Impérial FRA - Bright, Fruity, Brioche	4500 | 21000

White

Wild House Chardonnay RSA - Rich, Buttery, Fruity	1300 | 7000
Sub Tropica Sauvignon Blanc NZL - Zesty, Tropical, Refreshing	1500 | 8500
Inyosi Natural Sweet White RSA - Sweet, Fruity, Easygoing	1100 | 6500
Robertson Gewürztraminer RSA - Floral, Aromatic, Exotic	7500
L'Avenir Provenance Chenin Blanc RSA - Fresh, Fruity, Textured	8500
Stark-Condé Field Blend RSA - Textured, Citrus, Mineral	13000
Bouchard Aîné & Fils Bourgogne Chardonnay FRA - Rounded, Floral, Touch of Oak	15000

Rosé

Lieux Perdus Pinot Noir Rosé FRA - Delicate, Fruity, Fresh	1300 | 7000
MAN Family Hanekraai Rosé RSA - Crisp, Berry, Refreshing	1500 | 8500
Minuty Provence Prestige FRA - Vibrant, Mineral, Elegant	13000
Whispering Angel by Château d'Esclans FRA - Rich, Red Berry, Creamy	4500 | 21000

Red

ESSAY Red Blend RSA - Juicy, Spicy, Smooth	1300 | 7000
Horizon Du Sud Pinot Noir FRA - Silky, Cherry, Elegant	1500 | 8500
Inyosi Natural Sweet Red RSA - Sweet, Berry, Smooth	1100 | 6500
Boutinot Les Coteaux Côtes du Rhône Villages FRA - Rich, Spicy, Rounded	9000
Almenkerk Lace Vineyard Selection RSA - Elegant, Complex, Refined	9500
Friesland M-Klass Cabernet Sauvignon RSA - Bold, Dark, Structured	15000
Cellier Des Princes Châteauneuf-du-Pape FRA - Powerful, Spicy, Generous	17500

Dessert

Duchessa Lia Moscato d'Asti DOCG ITA - Sweet, Floral, Sparkling	1500 | 8500
Sichel AOC Sauternes FRA - Luscious, Honeyed, Apricot	15000

Lolo