

FIFTEEN
— ROOFTOP

CHEF'S TABLE

Dear Guests,

Welcome to FIFTEEN, Nairobi's grand rooftop lounge.

Overlooking the historic Nairobi National Park and boasting one of the best views of the city skyline, FIFTEEN is an ode to our world travels, curated with you in mind. We combine local ingredients with world class flair, to bring you an unforgettable experience that indulges all of your senses.

Sip in the city from our stunning rooftop with a selection of hand-crafted cocktails inspired by Nairobi's best mixologists, and sample delectable bites from our seasonal kitchen as you take in the breathtaking views.

Unwind, enjoy, celebrate, and indulge at the top of the city.

The FIFTEEN Team.



OUR STORY

At Fifteen Rooftop, we wanted to challenge expectations, offering a different narrative on who Nairobi is and what makes it grand. Drawing inspiration from iconic sights, we created three sophisticated spaces to compliment Fifteen's panoramic views: Chef's Table Restaurant, Generali Bar, and Sunset Lounge.

Using design that invites both awe and nature, our lounges and restaurants frame dramatic views of the Nairobi National Park, Ngong Hills, and Nairobi's commercial districts to offer something truly indulgent. We can promise that you've never seen Nairobi like this.

When it comes to our food, we want to keep it simple, yet delectable. Combining the finest organic ingredients with contemporary inspiration, Fifteen curates delightful menus that serve up gourmet fusion and small-plate takes. Prepared with care, passion, and love, Fifteen is a dining experience worth a celebration.



SUNSET LOUNGE

Centered by a decadent emerald green bar and prussian blues, Sunset Lounge is rightly named for that moment when its best features come to life. Wind down over an easygoing wine list, spirits and a small-plate menu in our indoor lounge, or on our cozy cigar patio. Boasting sightlines of the world's only National Park within a city and the city skyline, there is no shortage of spectacular views to choose from.

CHEF'S TABLE

How do you describe a Chef's Table dining experience? With all five senses. Using the freshest ingredients to create world class favorites, we invite you to join us for an indulgent dining experience at our gourmet fusion restaurant. Grab a seat by our curved windows and pick out the city's iconic landmarks while you dine. Or double down with a front-row-seat into the pulse of our food affair at our open-concept kitchen bar.

GENERALI LOUNGE

Tucked above Chef's Table, Generali is an intimate lounge-space serving up afternoon drinks and pre-dinner cocktails. Join us for libations under the watchful gaze of Major Generali, our captain-in-chief and inspiration for the lounge, and watch the city's night shift glitter into view.

Nairobi Restaurant Week - All food items enjoy 20% off

STARTERS/APPETIZERS

Asian BBQ Lollipops

Sweet yet tangy & spicy sauce.

Ksh 1,400

Feta & Coriander Samosa

Served with a sweet chilli sauce.

Ksh 1,400

Bacon & Camembert Samosa

With a sweet chili sauce.

Ksh 1,400

Crispy Chicken Bites

Served with a tangy mustard dip.

Ksh 1,400

Pulled Pork Sliders

Slow-cooked pork, home-made bun, sweet mayo slaw, Spicy BBQ sauce.

Ksh 1,400

Thyme Chicken Sliders

Thyme & herb patty, mixed lettuce, caramelized onions & sweet mayo.

Ksh 1,400

Chicken Croquettes

A flavourful mix of chicken, cheese, & thyme, lightly seasoned with mustard & garlic, and coated in crunchy panko.

Ksh 1,400

Beef Rolls

Sautéed beef strips, house slaw & a mustard mayo spread.

Ksh 1,600

PLEASE NOTE: Kindly inform us of any food allergies before making your order. Thank you.

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Quesadillas

Served with guacamole, pico di gallo & sour cream.

Chicken - Ksh 1,700

Beef - Ksh 1,700

Pork - Ksh 1,700

Vegetarian - Ksh 1,300

Classic Fifteen Prawns

Panko-crusted king prawns served with house-made tartar sauce and a fresh lemon wedge.

Ksh 2,000

Prawn Sambuca

King prawns, bacon, lemon sambuca reduction.

Ksh 2,000

SALADS

Almond Avocado Salad

Lettuce, Avocado, orange segments, diced cucumbers, smoked peppers, roasted almonds in a tangy herb vinaigrette.

Ksh 1,300

Strawberry Spinach Salad

Lettuce, Succulent strawberries, juicy mangoes, candied walnuts, creamy camembert in a herb vinaigrette.

Ksh 1,300

Roasted Beetroot & Grilled Halloumi Salad

Lettuce, Beetroot, halloumi cheese, cannellini beans, peppery arugula, caramelized walnuts in a herb vinaigrette.

Ksh 1,300

Make it a meal

Add:

Chicken . Beef

Ksh 500

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MAINS

Lemon Thyme Pasta

Mixed mushrooms baby spinach, cherry tomatoes, olives, in a lemon thyme cream sauce with Parmesan cheese.

Ksh 1,750

Mushroom Lasagna

Button & shitake mushroom filling, with parmesan gratin, set on a herb cream sauce.

Ksh 1,750

Classic Fifteen Beef Burger & Fries

Bacon (optional) , cheese, onion strings, lettuce, gherkins, onion rings & slaw.

Ksh 2,100

Classic Fish n Chips

Panko crusted fish fillet, vegetables, French fries with a classic tartar sauce.

Ksh 2,200

Deep Fried Buttermilk Chicken

Spice marinated chicken thighs, twice cooked, creamy mashed potatoes, sautéed market vegetables, tangy mustard sauce.

Ksh 2,200

Chicken Confit

Creamed spinach with bacon(optional), crispy sautéed potatoes, poached egg/avocado.

Ksh 2,500

BBQ Pork Spare Ribs

Spicy BBQ sauce, sautéed vegetables and french fries.

Ksh 2,750

Czar The Marine Duck

Pan-seared duck breast, served with crispy garlic potatoes and garden vegetables, complemented by our house tamarind jam.

Ksh 3,000

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Pork Tenderloin

Baked & glazed with a house-made sweet pineapple sauce, grilled market vegetables & french fries.

Ksh 3,300

Beef Tenderloin

Smoky eggplant sour cream spinach & sautéed mushrooms.

Ksh 3,300

The General's Strip Steak (300g)

Pan seared Sirloin steak cooked to desired doneness, served with market vegetables, & creamy mashed potato.

Ksh 3,500

Major Rib-Eye (300g)

Seared Rib-eye steak served with french fries, market vegetables and pan jus.

Ksh 3,500

Norwegian Salmon

Grilled & baked to perfection, glazed with butter, garlic, and dill. Served on a bed of creamy mash and seasonal vegetables.

Ksh 4,000

Knight Ops Chops (600g)

Grilled rack of Lamb basted in garlic, parsley, mint & chilli flakes cooked to desired doneness, served with a choice of fries, mash or sautéed potatoes & vegetables.

Ksh 6,000

The Mighty Tomahawk Steak (950g)

Seared to desired doneness, with french fries and roasted vegetables, served as a share plate for two to four meat lovers.

Ksh 6,800

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SIDE CARS

French Fries

Mashed Potatoes

Plantain

Creamed Spinach

Sautee Farm Vegetables

Garden Salad

Ksh 500

SAUCES

Mushroom Sauce

Pepper Sauce

Ksh 250

DESSERTS

Orange and Chocolate Mousse.

Milk and white Chocolate Mousse.

Dark Chocolate Mousse

Ksh 1,500

Ice Cream: Vanilla, Chocolate, Strawberry, Chocolate Chip Mint, Salted Caramel, Pistachio

Ksh 500/ scoop

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F I F T E E N
— R O O F T O P

DRINKS MENU

**‘LIQUID ON LIPS? WHY NOT!!!!’
WISH LIST.**

Ceska 1,500
Captain Morgan Dark, Blue Curacao, Gin,
Tequila, Vodka, Sprite.

Magnum 1,200
Martell VS, Apple juice, Pomegranate juice, Sugar
syrup, Fresh strawberries.

M-16 1,200
Monkey Shoulder, Johnnie Walker Red Label,
Ginger syrup, Lime juice, Honey.

Air Force 1 1,200
Jack Daniels , Triple sec, Cranberry juice

Colonel Sour 1,200
Gin, Triple Sec, Lime, Grenadine Syrup

Generali  1,100
Gin, Blueberry, Red Chili, Chic Pea Brine, Lime juice,
Sugar syrup.

Boomerang 1,100
Gin, Blueberry, Pineapple, Lime juice.

AK 47 1,100
Vodka, Blue Curacao, Sprite, Lime Juice, Sugar
Syrup.

Bullet 1,100
Whiskey, Strawberry Puree, Ginger Ale, Lime
Juice, Sugar Syrup.

Trooper 1,100
Tequila, Blue Curacao, Sweet and Sour.

Revolver 1,100
Captain Morgan Dark, Malibu, Orange
Juice, Pineapple Juice

Colt 1,100
Tequila, Agave Syrup, Lime Juice

Classic mixed drinks available upon request and subject to ingredients availability For
Non-alcoholic Cocktails, please ask your server what is currently on offer.

SHOOTERS: ‘Shoot for Thrills’

Lethal Lion 600
Jack Daniels, Jägermeister, Tequila, Molinari
Sambuca.

B52 600
Kahlúa, Baileys, Triple Sec.

Water

Still	500ml
Sparkling	450

Juice it up

Passion	500
Mango	500
Orange	500
Cocktail	500

Mocktails

Boomerang	650
Mint Lemonade	650
Spicy Carolina	650
Strawberry Mojito	650

Soft drinks

Soda	300
Red Bull	500

Beer

Guinness 325 ml	500
Tusker Lager	500
Tusker Lite	500
Tusker Malt	500
White Cap Crisp 300ml	500
White Cap Lager 500 ml	500
Hunters Dry Cider	500
Savanna Angry Lemon Cider	500
Savanna Cider	500
Heineken Zero	550
Heineken 330 ml	550
Corona 330ml	550

‘No one drank just one shot of tequila’

	30 ml	Bottle
Don Julio Blanco	800	16,000
Don Julio Añejo	900	18,000

‘Never chase anything but your liqueur and dreams’

	30 ml	Bottle
Tequila Rose	500	7,000
Fernet Branca	500	7,000
Baileys	500	7,000
Kahlúa	500	7,000
Jägermeister	600	7,000
Grand Marnier	600	10,000
Molinari Sambuca	600	

‘Rum is liquid therapy’

	30 ml	Bottle
Captain Morgan Spiced	500	8,500

‘Smile, there's gin!’

	30 ml	Bottle
Gordons Pink	500	8,000
Tanqueray London	500	8,000
Tanqueray Sevilla	500	8,000
Tanqueray Royalé	500	8,000
Bombay Sapphire	500	8,000
Malfy Rosa	500	10,000
Tanqueray 10	550	10,000
Inverroche Amber	550	11,000
Gin Mare	550	11,000
Hendrick's	550	11,000

‘Whiskey makes the world go round twice as fast’

American	30 ml	Bottle
Jack Daniel's Old No. 7	500	9,000
Bulleit Bourbon	600	11,000
Gentleman Jack	600	11,500

Blended	30 ml	Bottle
Jameson	500	8,000
Johnnie Walker Black Label	550	12,000
Monkey Shoulder	600	12,000
Johnnie Walker Gold Label	950	16,000
Johnnie Walker Blue Label	3,500	70,000
Johnnie Walker King George V	7,000	150,000

Scotch single malt	30 ml	Bottle
Talisker 10yrs	850	15,000
Glenfiddich 15yrs	1,100	20,000
Glenfiddich 18yrs	1,500	24,000
Glenfiddich 23 Grand Cru	4,000	80,000
Glenlivet 15yrs	1,100	20,000
Glenlivet 18yrs	1,500	24,000
Singleton 15yrs	950	16,000
Singleton 18yrs	1,100	18,000
Macallan 12yrs	2,000	30,000
Macallan 15yrs	3,500	65,000
Macallan 18yrs	5,500	120,000

‘A Cognac a day, keeps the wrinkle away’

	30 ml	Bottle
Martel Blue Swift	1,000	20,000
Hennessy VSOP	1,000	20,000
Remy Martin VSOP	1,000	20,000
Remy Martin XO	3,000	65,000
Hennessy XO	3,000	65,000
Martell XO	3,000	65,000
Remy Martin Louis XIII	15 ml	15,000

‘Vodka isn't the answer but it's worth a double!’

	30 ml	Bottle
Absolut Vodka	500	8,000
Ketel One	500	8,000
Tito's Vodka (Gluten Free)	500	8,000
Ciroc Vodka	650	10,000
Belvedere	650	12,000
Grey Goose	800	14,000

GRAPE TIMES

WHITE WINE

	Glass	Bottle
'Blanc out'		
Bruce Jack Reserve Chardonnay, S.AFRICA	1,200	6,000
Rich on the nose with white fruit and citrus aromas.		
Mucho Mas White, La Mancha, SPAIN		6,000
Bright and straw coloured with greenish tints, with moreish tropical fruit flavours.		
Vergelegen Sauvignon Blanc, S.AFRICA		6,500
Bright and refreshing with citrus, melon, and herbal notes, a hint of salinity, and a vibrant finish.		

CHAMPAGNE

	Bottle
'No Champagne, no gain'	
Moët & Chandon Brut	24,000
Vibrant notes of green apple and citrus fruits on the nose.	
Moët & Chandon Rosé Imperial	25,000
Bright, fruity, and elegant with a radiant, romantic charm.	

SPARKLING WINE

	Bottle
'Let's get fizzical'	
Cielo Prosecco DOC	7,500
Bright and elegant with fine bubbles, notes of lemon peel, acacia, and golden apple, offering a fresh, crisp finish.	

RED WINE

	Glass	Bottle
'It's red wine o'clock'		
The Guv'nor, Tempranillo, Catilla, SPAIN	1,200	5,500
Fruit forward wine, with hints of oaky vanilla.		
Trumpeter, Malbec, Mendoza - ARGENTINA		5,500
Flavours of blackberry and red current fruit with balanced smooth tannins.		
Mucho Mas, Torro, La Mancha, SPAIN		6,000
Very smooth with a taste of raspberry, red currant plum and ripe cherries.		
Rupert & Rothschild Classique, SOUTH AFRICA		12,000
A bold fine wine balanced with smooth tannins.		

ROSÉ

	Glass	Bottle
'Rosé the day away'		
De Grendel Rose, SOUTH AFRICA	1,200	5,500
Berry forward, with floral undertones and a crisp citrus finish.		
The Guv'nor Rose, SPAIN		5,500
Red fruit aromas, strawberry and redcurrant flavours balanced by perky acidity and a soft, lingering finish.		



HOUSE RULES

MANAGEMENT RESERVES THE RIGHT OF ADMISSION.

STRICTLY OVER 25 YEARS ONLY.

NO CASH PAYMENTS. ONLY M-PESA AND CARD PAYMENTS ARE ACCEPTED.

NO FIGHTING OR NAME DROPPING.

NO LEANING AGAINST ANY WINDOWS, WINDOW RAILING OR LINGERING OUTSIDE THE ELEVATORS.

NO ILLEGAL OR CONTROLLED SUBSTANCES MAY BE BROUGHT TO, OR CONSUMED ON THE PREMISES.

NO FIREARMS ARE ALLOWED ONTO THE PREMISES UNDER ANY CIRCUMSTANCES.

SMOKING IS ALLOWED ONLY WITHIN THE ALLOCATED SMOKING ZONES.

PLEASE TREAT OUR STAFF WITH RESPECT; ANY UNNECESSARY AGGRESSION WILL BE DEALT WITH SWIFTLY.

EXIT THE BAR BRISKLY & QUIETLY. FIFTEEN IS LOCATED ABOVE RENTAL RESIDENCES. IN RESPECT OF OUR NEIGHBOURS, WE ASK THAT YOU MAKE ALL YOUR TRAVEL PLANS AND SAY ALL FAREWELLS BEFORE LEAVING THE BAR.

MANAGEMENT IS NOT RESPONSIBLE FOR THEFT OR LOSS OF PERSONAL PROPERTY.

MANAGEMENT RESERVES THE RIGHT TO CHARGE GUESTS FOR DAMAGES TO THE PROPERTY CAUSED BY DELIBERATE, NEGLIGENT AND RECKLESS ACTS.

DREES CODE : SMART CASUAL. NO OPEN SHOES.

IN CASE OF ANY QUERY OR CONCERNS, ASK TO SPEAK TO THE MANAGER ON DUTY.

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