

The Location Roof Top MENU

◀ SALADS & SOUPS ▶

- BUTTERNUT SOUP** 900
Creamy butternut soup, with hints of ginger, served with toasted baguette slices
- CHICKEN CEASAR SALAD** 1,450
Grilled chicken breast, tossed together with romaine lettuce, croutons, Ceasar dressing and coated with Parmesan

◀ APPETIZERS ▶

- CHICKEN TACO** 1,150
Juicy grilled chicken breast, marinated in our special house seasoning, topped with guacamole and pisco de gallo
- STEAK TACOS** 1,250
Succulent marinated beef tenderloin, topped with a spicy house chimichurri and pisco de gallo
- BUFFALO WINGS** 1,200
Fried chicken wings, tossed in a homemade siracha glaze, served with ranch
- SOY GLAZED CHICKEN WINGS** 1,250
Fried chicken wings, tossed in a sticky, honey and soy glazing, sprinkled with sesame seeds
- CRISPY CALAMARI RINGS** 1,300
Panko coated calamari rings, served with a zesty aioli
- GAMBAS AL AJILLO** 3,200
Succulent king prawns, in a silky, spicy butter sauce, served with toasted baguette

◀ MAIN ▶

- VODKA RIGATONI** 1,500
Rigatoni pasta in a creamy vodka infused concasse sauce
- CHICKEN PESTO PASTA 🍷** 1,800
Penne pasta, grilled chicken breast, tossed in a homemade pesto sauce and topped with a hearty amount of parmesan cheese
- SOUTHERN FRIED SENSATION** 1,450
A tender, crispy buttermilk-fried chicken breast served on a toasted brioche bun, and creamy ranch dressing. Served with seasoned fries
- THE JUICY LEGEND** 1,650
Flame-grilled Ribeye beef patty served on a toasted brioche bun, melted gouda cheese and our signature burger sauce with fries

◀ GRILL ▶

- HERB ROASTED SPRING CHICKEN** 1,900
Herb marinated half chicken, served with a pan jus and creamy mushroom sauce
- BBQ PORK RIBS** 2,500
Hickory-smoked oven roasted barbeque pork ribs, served with rainbow slaw and a side of your choice

- HERB CRUSTED RED SNAPPER** 2,600
Delicious, flaky fish fillet, served with a sweet corn and snap pee medley, and a Mediterranean sauce

- GRILLED LAMB CHOPS** 2,400
Seasoned with our house spice blend, served with zucchini tagliatelle, grilled mixed vegetables and a red wine jus

- T-BONE STEAK** 2,450
Bone-in aged T-Bone, served on a bed of assorted butter glazed vegetables with mushroom sauce and a spicy chimichuri

- PEPPER CRUSTED BEEF FILLET** 2,700
Pepper seasoned grilled beef tenderloin, served with zucchini tagliatelle, cauliflower puree and red wine jus

- RIBEYE STEAK** 3,400
Served on a bed of grilled mixed vegetables with a spicy chimichurri sauce and a creamy mushroom sauce

— ACCOMPANIMENT —
SIDE PLAINTAIN, FRIES OR MASHED POTATOES

◀ SIDES ▶

- SEASONED FRENCH FRIES** 450
- FRIED PLANTAINS** 450
- CREAMY BUTTERED MASHED POTATOES** 450
- COCONUT RICE** 450
- JOLLOF RICE 🍛** 500
- GARDEN SALAD** 500
- GRILLED SEASONAL VEGETABLES** 600

◀ DESSERT ▶

- PASSIONFRUIT PANNA COTTA** 700
Italian dessert infused with the exotic flavor of passion fruit, elegantly set with a hint of gelatin
- MOLTEN LAVA CAKE 🍷** 750
Goey, chocolatey goodness, served with a caramelized but brittle and a scoop of vanilla ice cream
- LEMON INFUSED CHEESECAKE** 850
Buttery cookie base, topped with a mixed berry compote

◀ EXTRAS ▶

- BACON SLICES** 200
- FRIED EGG** 200
- DILL PICKLES** 200
- AVOCADO SLICES** 200
- GOUDA CHEESE** 350
- PARMESAN CHEESE** 450
- EXTRA CHICKEN** 500
- EXTRA STEAK** 500

◀ SAUCES ▶

MEDITERRANEAN SAUCE 200 | CHIMICHURRI SAUCE 200 | RED WINE JUS 300 | MUSHROOM SAUCE 300 | PEPPERCORN SAUCE 400

The Location Roof Top Drinks

MENU

CLASSIC COCKTAILS

CLASSIC MOJITO Classic choice of Strawberry, Mango Passion served with rum, Lime, Mint and a handful of mint Passion, Strawberry, Pineapple, Kiwi, Mango Hibiscus or Blueberry	1,100
MARGARITA Triple sec, tequila, garnished with lime topped with lime juice Classic, Frozen, Spicy Jalapeno, Chilli Mango, Kiwi, Passion, Pineapple or Strawberry	1,100
MARTINI Gin or vodka with martini with a peel of lemon twist Dirty or Espresso	1,100
NEGRONI Gin, campari with martini rosso garnished with a half orange	1,100
STRAWBERRY CAIPIROSKA Vodka, strawberry, lime topped with Soda and a strawberry on glass rim Classic or Strawberry	1,100
WHISKEY SOUR Whiskey, Egg (optional), simple, topped with lime	1,100

LOCATION SIGNATURE

JINJA ME Vodka, ginger, lemon grass & coconut syrup, lime and cranberry	1,500
ELDER FLOWER PUNCH Gin, Martini Bianco, lime & cucumber muddled	1,500
BROKEN COMPASS Rum, Martini Dry, Falernum, pineapple & lime	1,500
YOU, ME AND HENNESSY Cognac, Caramel, Honey garnished with cashew nut & caramel	1,500
THE ARBOL Tequila, Campari, Lime & tree tomato muddled	1,500
DRAGONFRUIT MARTINI Vodka, Aperol, Dragonfruit syrup with a flower on top	1,500
CLOUD 9 Tequila, Rum, Vodka, Whiskey, Rum, Gin, Cognac, Triple sec, Peach liquor, passion fruit, cranberry & lime	2,000

MOCKTAILS

COSMOPOLITAN Coconut syrup, cranberry juice, orange juice & Ginger	500
VIRGIN KIWI MOJITO Kiwi, Sweet and sour, mint, Soda water & lime wedges	500
ZERO PROOF Blueberry puree, sweet and sour & Soda water	500
BEACHY BREEZE Strawberry juice, Sweet and sour & Sprite	500
SLUSHIE	500

SINGLE MALT WHISKEY

	30 ml	Bottle
MACALLAN 15 YRS		38,000
GLENFIDDICH 18 YRS		21,000
SINGLETON DUFFTOWN 18 YRS		19,000
GLENFIDDICH 15 YRS	900	16,000
GLENLIVET 15 YRS	850	15,500
GLENLIVET FOUNDERS RESERVE		12,000
GLENMORANGIE ORIGINAL	700	12,000
SINGLETON DUFFTOWN 15 YRS	700	12,000
GLENFIDDICH 12 YRS	650	11,000
SINGLETON 12 YRS	600	10,000
MONKEY SHOULDER	600	9,000
CAOL ILA		15,500
TALISKER		15,000

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PROCERA		15,000
HENDRICKS	500	11,000
MUSGRAVE ROSE WATER		11,000
THE BOTANIST		11,000
INVERROCHE CLASSIC	450	8,500
MALFY ROSA		8,000
MALFY LIMONE		8,000
TANQUERAY	450	7,500
TANQUERAY SEVILLA		7,500
TANQUERAY 10	500	10,000
KENYAN ORIGINALS MARA EDITION		15,000
MONKEY 47		15,500

LIQUERS

JAGERMEISTER	450	8,000
BAILEYS ORIGINAL	250	7,500

◀ WHISKEY BLEND ▶

	30 ml	Bottle
JOHNNIE WALKER BLUE LABEL		45,000
JOHNNIE WALKER GREEN LABEL	800	14,500
JOHNNIE WALKER GOLD LABEL	800	14,500
JOHNNIE WALKER BLACK LABEL	550	9,500
CHIVAS REGAL XV	750	12,500
JAMESON BLACK BARREL	600	10,000
CHIVAS REGAL 12 YRS	550	9,500

◀ TEQUILA ▶

DON JULIO 1942		75,000
CLASE AZUL TEQUILA REPOSADO		80,000
CASAMIGOS REPOSADO		39,000
CLASE AZUL TEQUILA PLATA		45,000
DON JULIO REPOSADO	800	14,000
DON JULIO BLANCO	600	12,000
DON JULIO ANEJO		15,500
BUENA ESTRELLA MEZCAL ESPADIN		15,500
BUENA ESTRELLA ENSEMBLE		17,000

◀ VODKA ▶

BELVEDERE	550	10,000
GREY GOOSE	550	9,500
BELUGA	500	9,000
CIROC RED BERRY	500	9,000
KETEL ONE	450	7,500

◀ SHOOTERS ▶

B52 (Baileys, Khalua, Cointreau)		600
JAGER BOMB (Jagermeister, Redbull)		600
BITTER SWEET (Grenadine, Vodka, Blue Curacao)		600
THE LOCATION (Grenadine, Vodka, Tobasco)		600
BLUE KAMIKAZE (Blue Curacao, Vodka, Lime)		600
APOLLO 11 (Tequila, Cointreau, Salt, Blue Curacao, Cream)		600
SIXTY 9 (Triple Sec, Midori, Cream)		600

◀ RUM ▶

BUMBU RUM		13,000
BAHARI RUM	600	12,000
MALIBU	450	7,500

◀ BOURBON ▶

GENTLEMAN JACK	650	12,000
BULLEIT BOURBON	450	8,500
JACK DANIELS	500	8,500
JACK DANIELS FIRE	500	8,500

◀ COGNAC/BRANDY ▶

	30 ml	Bottle
MARTELL BLUE SWIFT	1000	18,000
MARTELL VS	600	11,500
HENNESSY VSOP	1000	18,000
HENNESSY VS	600	11,500
REMY MARTIN VSOP	1000	17,000
MARTELL XO		65,000
HENNESSY XO		65,000

◀ BEER ▶

WHITE CAP		500
GUINNESS STOUT		500
HUNTERS DRY		500
HEINEKEN		500
SAVANNAH		500

◀ NON ALCOHOLIC ▶

REDBULL		500
COCA COLA		250
FITCH & LEEDS (Indian tonic or Pink tonic)		350
COKE ZERO		250
FANTA ORANGE		250
SPRITE		250
GINGER ALE		300
SODA WATER		250
TONIC WATER		250
STONEY TANGAWIZI		250
BITTER LEMON		250
CRANBERRY JUICE		700
FRESH JUICE (Orange, Mango, Passion & Pineapple)		400

◀ HOT BEVERAGES ▶

BLACK TEA		250
REGULAR/MASALA TEA		300
HERBAL TEA (green tea, chamomile, hibiscus, mint & purple)		300
AMERICANO		400
ESPRESSO SHOT		200
CAFFE MOCHA MACCHIATO LATTE		400
CAPPUCCINO		400
HOT CHOCOLATE		400
DAWA		300

ADD ONS

Almond/Soy Milk		100
Vanilla/Caramel/Hazelnut Syrup		150

The Location Roof Top Wine

MENU

◀ RED WINE ▶



1,300

50,00

TRUMPETER MALBEC

Argentina

Trumpeter Malbec has a dense, inky, violet colour, aromatics highlight plums and cherries, with floral notes including violets, and hints of spices such as cinnamon, cardamom and pepper. **Best paired with Grilled Meats.**

DRAGONS BACK MOUNTAIN SMOOTH RED SWEET

South Africa

Sweet red berry and blackberry aromas on the nose with a hint of spice. A soft, round and smooth blend with rounded tannins and intense berry fruit. **Best paired with Dessert.**

1,000

5,000

SANTA CHRISTINA TOSCANA

Italy

Fruity and floral aromas dominate the nose with notes of cherries, mixed berries and violets that meet hints of vanilla, cocoa, and coffee. **Best paired with Grilled meats and Pasta.**

5,000

MONTES CLASSIC MERLOT

Chile

Dominated by primary fruit, including fresh red berries and black plum. There are also notes of sweet spice, and thanks to the 8 months in French oak, very delicate aromas of vanilla, mocha, and nuts. **Best paired with Grilled Meat and Pasta.**

5,500

SIRIUS ROGUE BORDEAUX

France

The nose opens on a perfect note with intense, succulent aromas of jammy red and black-berried fruit melded with spices and roasted almonds. **Best paired with Beef, Poultry.**

5,500

RUPERT AND ROTHSCHILD CLASSIQUE

South Africa

Rupert and Rothschild Classique has aromas of red plum, raspberries and cherries are prominent, layered with forest floor and oak spice expressed as toasted caramel and walnut. **Best paired with Poultry.**

8,000

MONTES ALPHA CABERNET SAUVIGNON

Chile

Montes Alpha Cabernet Sauvignon 2019 has a complex nose and offers outstanding aromas of ripe black fruits such as figs and blackberries complemented by notes of crème de cassis, while spices such as cayenne pepper appear over a back of dark chocolate. **Best paired with Grilled Red meat.**

6,000

RUTINI COLLECTION MALBEC

Argentina

The vibrant nose proffers aromas typical of the varietal; floral aroma of violets, and notes of fresh red and black fruits. The palate displays full-bodied tannins and hints of rich dark chocolate and berry jam. **Best paired with steak Lamb and Poultry.**

6,000

BODEGA NAVARRO CORREAS RESERVA

Argentina

Bodega Navarro Coreas Reserva boasts the perfect balance between: Oak and Fruit. Aromas of: red currants and blackberries stand out! A wine with, an elegant body and a lovely velvety texture! **Best paired with Red meat and mature cheese.**

6,000

CUNE IMPERIAL RIOJA GRAN RESERVE

Spain

Cune Imperial Rioja Gran Reserva 2015 has a deep red ruby color with cherry notes and on the palate, it is smooth and silky with well-defined tannins and a long pleasant aftertaste. **Best paired with Red meat and Fish.**

18,500

WHITE WINE



1,000 4,500

1659 SAUVIGNON BLANC

Italy

1659 sauvignon blanc has Ripe aromas of tropical fruit, with subtle hints of lime. Palate: An easy-drinking wine, made to be truly enjoyed. **Best paired with White meat, Seafood and Salads.**

HESKETH BRIGHT AND YOUNG

Australia

The natural acidity in the fruit ensures a crisp and lively wine, with plenty of citrus and green apple notes.

Best paired with Seafood.

4,500

DRAGONS BACK MOUNTAIN NATURAL SWEET

South Africa

Dragons Back Mountain Natural Sweet is a vibrant, juicy and sweet white wine! Fresh, with zesty tropical fruit flavours and a smooth, rounded finish. **Best paired with Poultry and Dessert.**

4,500

BRUCE JACK PINOT GRIGIO

New Zealand

Bruce Jack Pinot Grigio is crisp with a light floral perfume of orange blossom and honeysuckle on the nose, with gentle notes of citrus, pear, and stone fruit that carry through to the palate. **Best paired with Seafood, Pasta and Salads.**

4,500

LA VIELLE FERME BLANC

France

This wine opens up with a nose full of freshness with notes of crisp-green apples and pears mixed with a bouquet of mountain flowers such as white thorns and wild verberna. **Best paired with Fish, Salmon, Curry.**

4,500

GERARD BERTRAND NARBONNE BLANC

France

On the palate, a slight pearl gives the wine all its freshness and exalts the fruit. Elegant, the finish develops on a fresh and mineral note. **Best paired with Pasta.**

5,500

TRUMPETER RESERVE CHARDONNAY

Argentina

Aromas of rich tropical fruit lead into flavors of green apple and floral nuances, followed by hints of vanilla. Fresh acidity and minerality and a persistent finish. **Best paired with Pork, Poultry, Fish Vegetarian dishes.**

1,300 5,500

ZONIN MOSCATO DELLE VIENZIE IGT

Italy

Zonin Moscato Delle Vienze IGT is a fruity and very inviting, with intense scents of peaches and exotic fruit!

Best paired with Dessert.

6,500

HESKETH LOBETHAL CHARDONNAY

Australia

Hesketh Subregional Selection Lobethal Chardonnay, pale gold straw with silver hues. Fresh, bright nose of lemon zest, sorbet and white peach. Flint, white pepper and some honey dew melon. **Best paired with Pasta.**

7,500

— ROSE WINE —



4,500

SANTA CHRISTINA GIARDINO ROSE

Italy

Santa Cristina Giardino 2022 has an intriguing and pleasant nose that offers floral and fruity notes of pink grapefruits, wild strawberries, ripe apples, and dog rose. **Best paired with Salads, Fish or as an aperitif.**

TRUMPETER ROSE DE MALBEC

Argentina

Abundant aromas of cherry and strawberry combined with roasted quince and toast lead to more red fruit on the palate and a persistent finish. A dry, delicious sparkling rosé. **Best paired with Seafood.**

1,300 4,500

COTES DU RHONE ROSE

France

Cotes du rhone rose is a delicate, well balanced Rosé wine with great finesse by one of the most famous French wine making families. It has a nice minerality and a saline character. **Best paired with Fish, Salads or as an aperitif.**

5,500

GERARD BERTRAND GRIS BLANC

France

Gris Blanc Rose 22 has delicate small red berries on the nose balanced against rose and citrus, very light and fresh on the palate. **Best paired with SFish, Grilled meat and Salad.**

5,500

MIRAVAL ROSE

France

Miraval Rose is a beautiful light pink color rosé wine with fresh fruit aromas and a refreshing acidity by the Miraval Estate owned by Angelina Jolie and Brad Pitt. **Best paired with Salads, Grilled Vegetables, Fish and Poultry.**

9,500



— CHAMPAGNE —



MUMM CORDON ROUGE	15,000
LAURENT PERRIER LA CUVÉE BRUT	20,000
LAURENT PERRIER HARMONY (DEMI SEC)	20,000
MOET & CHANDON IMPERIAL	21,000
MOET & CHANDON NECTAR IMPERIAL	21,000
MOET & CHANDON ICE	21,000
VEUVE CLIQUOT	23,000
MOET & CHANDON IMPERIAL ROSE	23,000
MOET & CHANDON NECTAR ROSE	25,000
DOM PERIGNON	85,000
ACE OF SPADES	102,000

— SPARKLING —



INDEPENDENT PROSECCO BRUT	5,500
<i>Italy</i>	
UNDURRAGA SPARKLING DEMI SEC	5,500
<i>Chile</i>	
INDEPENDENT PROSECCO ROSE DOC	6,000
<i>Italy</i>	
FANTINEL PROSECCO	6,000
<i>Italy</i>	
HESKETH MADELINE ALICE	7,500
<i>Australia</i>	
ZONIN PROSECCO ROSE DOC	6,000
<i>Italy</i>	
BELAIRE LUXE	13,000
<i>France</i>	
BELAIRE ROSE	14,000
<i>France</i>	