



The
Local
Grill

The Local Grill Kenya continues the legacy set by our South African counter-parts in 2002. We have been operating in Kenya since 2018 and have been fortunate to share our beef journey with many farmers, butchers and customers around Kenya. We ensure quality by following strict 'field to fork' principles, through sourcing ethical and sustainable beef, collaborated rearing, conscientious butchering, and cutting edge beef ageing strategies.

This collaboration with producers has meant that over the years, we have been able to showcase different breeds from different regions and improve the offering year on year.

Our menu and preparation pays homage to the excellent quality of beef genetics and the standards set by Kenya's best beef farmers.



Ask about our Beef Experience.

The Beef Experience is one of our flag-ship projects where the customer gets to explore different cuts and ages of beef, cooked to different temperatures, using different cooking methods. We use special cuts from the various breeds we buy, depending on what's available.

Starters

Chef's choice of Soup* made from fresh market vegetables	 850
Marrow Bones char grilled, served with a red onion, capers and parsley salad	1,000
Caponata a mix of fried eggplant, celery, peppers, olives, tomatoes in a tangy-sweet sauce	 1,000
Chicken Liver Stack whole chicken liver, pan fried with a piquant sauce, layered with potato chips	 1,100
Chicken Mushkaki sugarcane speared chicken thighs, served with a spicy peanut sauce	 1,100
Beef Carpaccio topped with parmesan shavings and rocket	  1,900
Beef Cheeks ragù served on thyme infused polenta bricks, and beer battered onion rings	  1,400
Grilled Octopus grilled tubes, served with a tropical slaw and Mediterranean relish	1,200
Stir-fry Calamari tubes and rings tossed with lemon butter, served with a sweet chilli jam	1,200
Prawns butterflied and panfried, served with garlic butter OR peri-peri sauce	2,100

*Soups change depending on the season,
as the chef will use farm fresh produce.



has alcohol



has gluten



has nuts










vegetarian








has dairy

Salads

Local Salad mixed greens, feta, avocado, cherry tomato, cucumber, and local dressing	  1,000
Blue Cheese Salad local salad with blue cheese and pickled bell pepper dressing	  1,300
Chicken Caesar Salad grilled breast, romaine lettuce, croutons, crispy bacon, and parmesan	  2,100
Steak Salad brushed with thyme and dijon mustard, grilled in butter	 2,550

Sides

Ugali with herbed tomato relish	500
Local handcut fries	500
Beer-battered onion rings	  500
Mashed potatoes with beef jus* <i>(optional)</i>	 500
Sweet potato mash with beef jus* <i>(optional)</i>	 500
Cream spinach OR spinach and butternut OR fried sukuma wiki and managu	 500
Steamed seasonal vegetables	500

*Jus is a meat stock reduction sauce, made
from stock bones, red wine, herbs, and spices.

Special cuts from our Ranch Beef

All our steaks are lightly grilled with a touch of salt and pepper, served with garlic butter, parsley, and a special local rub.

Wet Aged	200g	300g	500g
Rump arguably the most flavourful cut	2,550	3,350	4,700
Sirloin off the bone cut	2,550	3,350	4,700
Rib Eye off the bone cut	2,550	3,350	4,700
Fillet the softest cut	2,900	3,750	5,600

WET AGED BEEF

Using off the bone primal cuts, the beef is vacuum packed in its own juices and kept under controlled temperatures and humidity for a minimum of 3 weeks to 40 - 60 days. This process prevents moisture loss resulting in meat that's tender, sweet, juicy and robust. Wet Aged meat has a more subtle beef aroma and flavour.

Dry Aged	500g	1 kg
Wingrib Rib eye on the bone	5,100	7,650
T-Bone Sirloin and Fillet	5,100	7,650

DRY AGED BEEF

Using large on-the-bone cuts, the beef is aged anywhere from 3 to 100 days before being trimmed and cut into steaks. This process gives the meat a deeper flavour while making it more tender.



Meat Platters

3 Primal cuts of Sirloin, Rump, and Fillet	600g	1Kg
	6,300	7,700

At The Local Grill, our “field to fork” philosophy isn’t just a motto – it’s the way we celebrate beef. We take pride in carefully sourcing cattle from trusted Kenyan farmers, where we understand their journey and farming practices. Depending on availability, we bring in four different breeds, each with its own distinct flavour and character. From the land they graze on to the care they receive, every detail shapes the taste on your plate – ensuring consistency, sustainability, and a truly memorable dining experience.

Boran

Mostly known as the Kenyan Boran, this breed is raised mainly for beef. The cows are grassfed and free range, giving the beef a natural saltiness and intense flavour. They are lean cows with a substantial fat cover which helps retain most of the natural juices while cooking, resulting in a very tender and juicy steak.

Pure Black Angus

Black Angus beef has a rich, dark, red colour, and is generously marbled with a fine texture. This makes the beef exceptionally tender, with a robust flavour profile that is rich and juicy.

A crossbreed of the Black Angus and Boran

The Black Angus, originally from Scotland, gives very tender beef with a higher percentage of fat compared to other beef. It is full of flavour as the fat and meat blend well without being overpowering. We serve a crossbreed of the Black Angus and Boran which gives a blend of rich flavours.

A crossbreed of Wagyu and Boran

A rare and remarkable crossbreed that unites the luxurious marbling of Wagyu with the bold, earthy flavour of Boran. Exceptionally tender and richly succulent, this cut offers a perfect balance of elegance and strength – a premium beef experience crafted for the most discerning palate.






Gourmet Burgers from our Ranch Beef

All our burgers are made with a 200g patty of pasture-raised ground beef, seasoned with a selection of herbs and spices. All burgers are served with Local handcut fries.

The Classic topped with a tomato and red pepper relish	1,250
Cheddar Melt topped with slices of cheddar cheese	 1,450
Crispy Bacon Avocado layered with streaky bacon, sliced avocado, and a homemade sweet chilli sauce	1,550
Golden Fried Chicken Burger breaded chicken breast with a sweet and sour sauce	1,550
Bleu Cheese topped with bleu cheese and rocket	 1,550






Look out for our
Special Burgers
depending on what breeds
we have in stock:
Wagyu burgers,
Black Angus burgers, and
Brisket burgers

Sides

Ugali with herbed tomato relish	500
Local handcut fries	500
Beer-battered onion rings	  500
Mashed potatoes with beef jus* <i>(optional)</i>	 500
Sweet potato mash with beef jus* <i>(optional)</i>	 500
Cream spinach OR spinach and butternut OR fried sukuma wiki and managu	 500
Steamed seasonal vegetables	500

*Jus is a meat stock reduction sauce,
made from stock bones, red wine,
herbs, and spices.

Sauces

Chimichurri	400
Herbed mushroom	  400
Madagascar peppercorn	  400
Béarnaise	 500








Local Favourites

Mushroom Risotto button mushrooms, truffle cream, and parmigiano reggiano	  	2,350
Cauliflower Steak served with chimichurri sauce, roasted onion and cauliflower puree	 	2,100
Kenyan Beef Fry served with ugali and kachumbari		2,400
Beef Short Ribs slow cooked with fresh herbs and red wine jus		2,500
Steak Tartare ground beef topped with egg yolk, and served on a <i>Himalayan salt block*</i>		3,100
Picanha Béarnaise seasoned grilled rump, served on a <i>Himalayan salt block*</i> with a béarnaise sauce		3,500



Roast Chicken (half) free range, grilled spring chicken with a choice of peri peri OR lemon and herb seasoning *45 mins prep time		2,700
Lamb Chops marinated and grilled with mint, infused with red wine jus		2,700
Lamb Shank braised and slow cooked in a mint infused red wine jus		2,700
Pork Chops grilled loin served with apple compote and sweet potato crisps		2,700
Pork Ribs slow cooked then finished on the grill and basted with an in-house BBQ sauce		2,700
Salmon grilled and served with a lemon garlic sauce		3,850
Ostrich grilled ostrich steak with a mixed berry port jus		250gms : 3,400 400gms : 5,400

Sides

Ugali with herbed tomato relish		500
Local handcut fries		500
Beer-battered onion rings	 	500
Mashed potatoes with beef jus* (<i>optional</i>)		500
Sweet potato mash with beef jus* (<i>optional</i>)		500
Cream spinach OR spinach & butternut OR fried sukuma wiki and managu		500
Steamed seasonal vegetables		500

All Local Favourites are served
with a complimentary
side of your choice.

*Himalayan Salt Blocks - when the salt blocks
are slowly heated up, they retain heat wonderfully
and turn into a fantastic cooking surface. In
addition, the salt imparts trace minerals to the
food with a subtle complex flavour that is awesome.

Kids' Menu Available:
Please ask the service team

Something Sweet

Classic Vanilla Ice Cream 700
3 scoops of ice cream topped with a
smooth chocolate sauce



Affogato Ice Cream 900
vanilla ice cream topped with
a single espresso



Crème Brûlée 900
rich vanilla custard topped with a
layer of caramelized sugar



Chocolate Fondant 900
warm, rich, gooey, chocolate pots,
served with vanilla ice cream



Malva Pudding 900
a decadent South African dessert with a
sponge cake base, topped with a rich creamy sauce.
Served warm, with ice cream



Apple Crumble 1,150
a warm, comforting dish of baked apples, spiced with cinnamon and nutmeg, topped with a
golden, crumble. Served with a choice of vanilla ice cream



Sticky Toffee Pudding 1,200
a classic British dessert consisting of a dark, dense sponge cake
made with chopped dates, served warm, with a caramel sauce and
vanilla ice cream



Chocolate Tart 1,200
a rich, decadent chocolate filling in a crisp, pastry shell. Served with a scoop of fresh cream



Set Menus Available:

For parties of 10 or more.
Advance booking is required.

Please note:

Gratuity will be added for
parties of 8 or more

Gift Vouchers Available:

Please ask the service team



has alcohol



has gluten



has nuts



vegetarian



has dairy



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