

CAVE À MANGER

W I N E P A I R E D W I T H S M A L L P L A T E S

Welcome

to the newest, most innovative and intimate space in Nairobi.

Cave à Manger by The Wine Box.

A place where all the hard work of selecting wines has been done for you.

A place where our sommeliers have paired the finest wines with an à la carte dining experience.

To the left and right of each small plate sit two paired wine options.

Trust us and enjoy the curated experience or take the path less travelled and buy a bottle of wine from The Wine Box next door and enjoy that.

T O S H A R E



WINE PAIRING

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|-----|----|--|---|---|
| 520 | ✓ | Undurraga Gewurztraminer (CHL) | ● | Elegantly perfumed aroma, fresh and very floral on the palate. |
| 660 | ✓N | Parker Favourite Son Chardonnay (AUS) | ● | A fresh lemon-citrus palate with a panna cotta like creamy texture. |
| 660 | ✓ | Cune Crianza Rioja (SPN) | ● | Smooth, with a long finish sustained by its crisp acidity. |
| 680 | ✓N | Trumpeter Reserve Chardonnay (ARG) | ● | Fresh acidity and minerality and a persistent finish. |
| 680 | ✓ | Three Thieves Pinot Noir (USA) | ● | A generous, fruity wine with a silky texture. |

FOOD



- | | | |
|---|----|--------------|
| Spanish Marinated Olives | ✓N | 590 |
| Garlic Herbs Orange Peel | | |
| Bread and Compound Butters | ✓ | 800 |
| Mixed Herbs Chilli Lime Orange Honey Blue Cheese Sage | | |
| Chicken Liver Pâté | | 800 |
| Baguette Tree Tomato Jam | | |
| Cheese Platter for Two | ✓ | 2,000 |
| Five Seasonal Brown's Cheeses and Crackers | | |
| Charcuterie Platter for Two | | 2,600 |
| Crudo Lonza Salame Mortadella Piccante | | |

WINE PAIRING



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|---|--|----|------------|--|
| ● | Trumpeter Torrontes (ARG) | ✓N | 620 | Well structured wine with pleasant acidity and a prolonged finish. |
| ● | Rutini Dominio Malbec (ARG) | ✓N | 750 | An explosion of black fruits, dark plum and tobacco. |
| ● | Montes Limited Selection Pinot Noir (CHL) | ✓N | 730 | Rich natural acidity that makes fresh and juicy wine. |
| ● | Cote Des Roses Rosé (FRA) | | 600 | Impression is fresh and full, with great aromatic persistence |
| ● | Villa Antinori Riserva Chianti Classico (ITA) | ✓ | 870 | Vibrant and soft, characterized by a savory and long finish. |

T O I N D U L G E



WINE PAIRING

- 610** V **Monopole Verdejo Siglo (SPN)** ●
Smooth, long, and unctuous.
- 630** VN **Gris Blanc Rosé (FRA)** ●
Balanced against rose and citrus, very light and fresh.
- 660** VN **Parker Favourite Son Chardonnay (AUS)** ●
A fresh lemon-citrus palate with a panna cotta-like creamy texture.
- 680** VN **Trumpeter Reserve Chardonnay (ARG)** ●
Fresh acidity and minerality and a persistent finish.
- 560** **Fantinel Borgo Tesis Pinot Grigio (ITA)** ●
Displays balance and authenticity, like the land of its origin.
- 570** VN **Bocada Grenache Rouge (FRA)** ●
Silky tannins and fresh fruit delicacy.
- 680** VN **Trumpeter Reserve Blend (CHL)** ●
Pepper, complex tannins, good structure and long, firm finish.
- 650** VN **Bruce Jack Reserve Chardonnay (SA)** ●
Leans towards white fruit such as pear and apricot on the palate.
- 650** **The Crossings Sauvignon Blanc (NZ)** ●
Tangy acidity coupled with citrus and tropical aromas.
- 720** **The Show Cabernet Sauvignon (USA)** ●
Big, bold with lots of dried black cherries.
- 600** **Cote Des Roses Rosé (FRA)** ●
Impression is fresh and full, with great aromatic persistence

FOOD



- Tangerine Green Salad** V VNO **780**
Goat Cheese | Cashew Nuts | Orange | Honey Dressing
- Burrata** V **1,400**
Roasted Cherry Tomatoes | Basil
- Arancini** VNO **800**
Saffron Risotto Mushrooms | Plant based Cheese
- Potato wedges** **470**
Sour Cream | Sweet Chilli Sauce
- Baked Mac and Cheese** **900**
Gruyere | Mozzarella | Breadcrumbs
- Smoked Salmon Carpaccio** **1,200**
Fried Capers | Red Onion Dill
- Cave à Manger Tarte Flambée** V VNO **830**
Balsamic | Onion | Goats Cheese | Rocket
- Flammkuchen** **800**
Speck | Onion | Crème Fraiche
- Vietnamese Chicken Lollipops** **950**
Soy Sauce | Sambal Oelek
- Chateaubriand** **1,950**
Beef Fillet | Asparagus | Red Wine Sauce
- Mixed Berry Compote Dessert** **800**

WINE PAIRING



- **Hesketh Eden Valley Riesling (AUS)** VN **730**
Zesty and lively with a long persistent finish.
- **Santa Cristina Cipresseto Rosato Toscana (ITA)** **540**
Soft, full-bodied and well-balanced with a lengthy, fruity finish.
- **Cote Des Roses Rosé (FRA)** V **600**
Impression is fresh and full, with great aromatic persistence
- **Three Thieves Pinot Noir (USA)** **680**
A generous, fruity wine with a silky texture.
- **Undurraga Terroir Hunter Sauvignon Blanc (CHL)** **810**
Delicate mineral notes, gunpowder, in balance with fruity aromas.
- **Joel Gott Rosé (USA)** VN **890**
Bright fruit flavors refreshing acidity, and a clean, balanced finish.
- **St Johns Road The Resilient Grenache (AUS)** VN **760**
Soft tannins giving smoothness and creaminess.
- **Rutini Collection Sauvignon Blanc (ARG)** VN **800**
An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
- **Prunotto Barbera D'Alba Rosso (ITA)** VN **710**
Aromas of roses that blend with hints of ripe fruit and spicy notes.
- **Rutini Collection Malbec (ARG)** VN **1,100**
Rich black fruit flavors and a prolonged finish with a touch of black pepper.
- **Villa Antinori Riserva Chianti Classico (ITA)** V **870**
Vibrant and soft, characterized by a savory and long finish.

Select any bottle of wine from our cellar and only pay 1,000 KES corkage.

Gluten free crackers available

*May contain nuts or dairy products.