



Sipping the best wine at Out of Sicily

BY SOMI ADRIANCE

Out of Sicily is a small specialty wine store located in Muthaiga Shopping Centre. As you may have guessed, Out of Sicily specialises in Italian wines and has been open since March 2012. The EatOut team visited Nebiat, the owner of the store and her husband for an exclusive wine tasting.

We started the evening with a choice of brut or rosé Lunetta prosecco. Each wine was paired with a dish from the neighbouring restaurant La Dolce Vita.

This light and crisp bubbly was paired with arancini (stuffed rice balls bread crumbed and deep fried). The Segreta Bianco was up next, this white wine blend was referred to as 'a crowd pleaser' by Nebiat who says almost everyone, amateur or professional wine drinker, enjoys this well-rounded white wine.

Lastly, we tried a Mandarossa Sicilia Doc and a Pianeta Santa Cecilia Doc. Note, two reds that our team were equally split on which we liked best. Nebiat is extremely well versed on grape varieties and terroirs despite having no formal training and is always happy to share her knowledge with visitors. Although overwhelming in knowledge, Nebiat is patient and willing to explain the wines in a way that makes sense and feels welcoming to new wine drinkers.

Out of Sicily has a guest book that exemplifies the kind of service that they offer. Nebiat is almost always on the ground meeting clients and her guest book has rave reviews of the wine and service received at Out of Sicily. Her prices are extremely competitive for the quality of wine she provides ranging from \$11,100 to \$123,000 for rare award-winning wines. Nebiat is happy to help create the perfect dinner party by pairing her wines with your menu. She also stocks specially Italian foods that you can purchase to go along with your wine of choice.

If you're looking for a unique wine experience and to try some of the best Italian wine available in Nairobi, stop by to see Nebiat and her team at Out of Sicily. You won't regret it.



A selection of wine from Out of Sicily. COURTESY



Where to satisfy your ribs craving

Golden Spur Steak Ranch perfect for meat lovers

BY WINNIE WANGUI

I love barbecued ribs, there's something about a juicy stack of ribs oozing sweet and sticky sauce and a cold drink that just gets me in a good mood. I never turn down an offer to indulge in ribs and when I got the invitation to visit Golden Spur Steak Ranch, I got my appetite ready and made my way to the Southern Sun Hotel on Parklands Road.

Famed for their ribs and delicious cuts of meat, the 400-seater family restaurant was busy on the Friday night when I visited. From families with kids, to couples and groups of friends, the place was abuzz with laughter, conversations and playful squeals from the children running around the play area.

The servers were silently yet efficiently attending to guests in a timely and professional manner. We walked

past wooden beams and Native Indian artwork and headed for the patio seating area. Golden Spur's ambience is perfect for hosting celebrations such as birthdays and parties.

Spicy wings

With a cold glass of wine to wash down our meal, we had Chinese wings with a side of fries for our starter. Since their opening in 1998, it has been evident that Golden Spur have kept their customers happy by being surprisingly generous with their meal portions. We chose to share the plate of wings between the five of us in order to



Spare Pork Ribs with French Fries.

be able to have space for the main act of the evening: ribs. The wings were spicy, slathered with their special sauce which I found went well with the side of fries; there was no need to add ketchup.

The moment we had all been waiting for arrived with our choices of mains. The signature spare pork ribs, chicken, pork chops, steak and buffalo wings accompanied by mashed potatoes, onion rings and fries were served hot. The cuts of meat glistened on the plates, inviting us to dig into the hearty meal. My friends who had ordered combos had no idea the war they were about to fight to clear their plates. A sudden silence engulfed our table as everyone attacked their meal with a pressing need to satisfy their cravings.

The stack of 10 flavourful, tender and juicy spare pork ribs with a smoky taste and a perfect char were the tables' favourite. No wonder the parking lot is usually full every Thursday when they have their all-you-can-eat offer for \$11,800 per person. These ribs are overwhelmingly popular, so much so, that the kitchen serves over 400 kilos of ribs every Thursday.

Satisfy craving

The little ones are also not left behind on offers as they get to eat for free every Wednesday. The play area has fun activities for kids such as crayons, activity sheets and an action-packed play canyon to keep them entertained.

If you are a die-hard 'carnivore' and want a casual place where you can satisfy your craving for barbecued ribs, Golden Spur Steak Ranch should be your go-to. In fact, the Thursday offer is exactly what you should get.

PUB REVIEW

Lie and cruise sober on a dhow bar

BY JACKSON BIKO

We get to the Coast and we just get drunk because drinking is a great excuse for holiday. But it gets old to just go to the Coast and spend time in bars, going to bed late and the next day lie on a lounge bed by the pool hiding behind sunglasses and clutching at a book you will never read.

So we all get to a point where we have to evaluate our drinking on holiday because the worst thing is to nurse a hangover on holiday. Hangovers should be limited to the city on a Friday morning (because having a drink on Friday is so 1985).

So we find different ways of enjoying a drink in a non-traditional manner. Here is one idea; a dhow. Yes. Those nasty beasts that smell of Portuguese. When you are down, at say, Lamu and one of those beach boys ask you if you

want to go for a glass-boat ride, just say no, because glass boats only thrill children who still wear coloured gumboots. Don't let go of the beach boy, ask him if he can ask a dhow owner to fix a sundowner for you. Or ask your hotel. But hotels charge an arm and a leg for that stuff, so beach boys it is.

Eat oyster

So at 5:20pm some guy called Omari or Ali will stand at the beach and say your dhow is ready.

Dhows are sexy, especially if you get one called TanTan or Hakuna Kulala and they have some mattresses thrown on the deck where you can lie and cruise while meandering around, chasing the falling sun.

There will always be an ice cooler full of beers that are supposed to be cold but they aren't. Don't fuss. Worse things can happen on that dhow. You will open

a few beers or if there is whisky, you will pour a few fingers, throw in some ice cube and ask Omari, "What is the craziest thing the ocean has shown you?" Then sit back and listen to Omari's hyperbolic but entertaining tales of the ocean. Coastal people are great storytellers, they marinate it.

A bucket of oysters might be hauled from nowhere. Omari will crack them and wash them in the sea water. Then he will pass them around with a rusty knife which you will use to scoop off the oyster after spreading some lime on it.

The sun will go down and they will change the mast to glide towards it. It will be a huge ball of orange, the sun, and you will take out your phone and take a picture. Try and not take selfies if you are male and over 40, it's unbecoming. Then drink, moderately and enjoy.