

STARTERS

Lake Kivu Sambaza Local sardines from Lake Kivu, marinated in lemongrass and ginger, deep fried with tamarind sauce, pickled cucumber and onion salad	\$16	17K
Coconut Crusted Nile Perch Fish Cakes Green papaya salad, passion fruit and chili dressing	\$16	17K
Ginger Yam Croquette , spicy tomato sauce (V)	\$12	13K
Homemade Guacamole, plantain and taro chips (V) Avocado, diced onion, tomato, chopped coriander, chili, lemon juice, cumin, served with plantain and taro chips	\$11	12K

SALADS

Caesar Salad with Dukkah-spiced Grilled Chicken Organic garden lettuce, chicken, croutons, bacon, parmesan, dill and anchovy (contains nuts)	\$17	18K
Crispy Avocado Salad (V) Fried avocado (cassava flour & parmesan crust), homemade tomato confit, lettuce, feta cheese, olive and Rwandan macadamia tapenade	\$14	15K
Banana Flower, Green Mango & Papaya Salad (V) Coriander, mint, gluten-free plantain fritters, peanuts, Asian soy dressing	\$14	15K
Organic Garden Greens (V) Shaved cucumber, carrots and lemon mustard dressing	\$12	13K

SOUP

Slow Cooked Chicken Soup , lemongrass, ginger, coconut cream	\$10	11K
Roasted Butternut Squash & Peanut Soup (V)	\$11	12K

HOME MADE PASTA & NOODLES

Stir Fried Homemade Egg Noodles (V) Bok choy, carrots, green chives, garlic, cabbage with Asian soy sauce	\$17	19K
Kigali Farms' Mushroom Tortellini (V) Fennel, sautéed oyster and cremini mushrooms, nutmeg-mushroom wine sauce	\$18	20K

AFRICAN STEWS

Kuku Paka Swahili Coconut Chicken Curry Raisin basmati rice, chapati, dhal and cucumber raita	\$20	22K
Slow-Cooked Ethiopian Berbere Goat Stew Chickpeas, cumin, cinnamon, raisin couscous	\$20	22K
Traditional Rwandan Agatogo (V) Green peas, potatoes, mixed peppers, peanut and local spinach	\$16	17K
*Add Beef or Chicken	\$4	4K
Isombe (V) Blended cassava leaves cooked in tomatoes, onions, garlic, sweet pepper corainder and ground peanut, served with rice and beans	\$14	15K

MAIN COURSES

Roasted Whole Fresh Lakeside Fish Farm Tilapia Tanzanian coconut-cinnamon rice, sautéed wild spinach and dodo	\$29	32K
Pan-Seared Rwandan Beef Filet Rustic taro mash, sautéed green beans, Virunga beer brown butter sauce, cassava leaf chimichurri	\$26	28K
Herb Crusted Pan-Seared Nile Perch Mashed sweet potato, sautéed okra, dodo purée, spicy ginger Creole tomato sauce	\$23	25K
Fish Tacos (Lakeside Fish Farm Tilapia) Guacamole, chapatti, beans, pineapple chutney, pili -pili mayo (*Vegetarian on request)	\$18	20K
Free Range Rwandan Cheese Burger Cassava leaf chimichurri, urwagwa (local banana beer) battered onion rings, French fries, mixed salad and Dijon dressing	\$20	22K
Eggplant Stack Local spinach, coriander and mint pesto, curried tomato sauce, feta, chopped avocado and tomato salad	\$18	20K
Tofu and Vegetable Thai Red Curry Stir Fry Lemongrass and ginger, sticky rice	\$18	20K
Grilled Chicken Brochette Peanut and turmeric sauce, French fries, green salad	\$20	22K
Beef Brochette Asian soy marinade, French fries, green salad	\$18	20K

DESSERTS

Callebaut Dark Chocolate Brownie Homemade ice cream, cardamom chocolate sauce	\$17	18K
Rwandan Hibiscus and Vanilla Crème Brulée Caramelized nuts	\$15	16K
Baked Ikivuguto (Buttermilk) Cheese Cake Tree tomato and mint coulis	\$16	17K
Warm Bread Pudding 5 spices, toffee and rum sauce, vanilla ice cream	\$14	15K
Trio of Homemade Ice Cream Chai masala, Ikivuguto (buttermilk), Question coffee, Madagascar vanilla, Callebaut chocolate	\$13	14K
Homemade Sorbet Pineapple & Chili, Passion & Lemongrass, Mango & Turmeric, Citrus, Tree Tomato	\$12	13K

LIQUEURS & BRANDIES

Amarula (60ml)	\$10	11K
Baileys (60 ml)	\$12	13K
Camus Cognac VS/VSOP	\$12/\$16	13K/18K
Martel VS	\$16	18K
Hennessy	\$18	20K
Henessy VSOP	\$23	25K
Henessy X.O	\$45	50K
Remy Martin VSOP	\$16	18K
Remy Martin X.O	\$45	50K
Triple Sec	\$7	8K
Jagermeister	\$6	7K
Sandman Port	\$14	16K
Courvosier	\$16	18K