DINING



V - Vegetarian

* - Most Popular

O - One hour to prepare

STARTERS

| Sambaza * | 5000 |
|--|------|
| Small fried fish indigenous to Lake Kivu | |
| Samosas | 5000 |
| Pilipili Sausage + Rwanda Cheese | 5000 |
| Boulettes (Meat, Fish, or Chicken) | 7000 |
| Veggie Boulettes (V) * | 7000 |
| Beef Karanga | 5000 |
| Beef strips with baquette on the side | |
| Nyama Platter | 9000 |
| Beef + Fish Skewers + Grilled Chicken | |
| Combo Platter (Choose 4 Starters) | 9000 |
| Soup of the Week (V) | 5000 |
| Garlic Cheese Toast (V) | 4000 |
| Repub Toast (V) | 3000 |
| Tomato, Garlic, Basil, Olive Oil | |
| | |

SIDES (V)

*Available separately or as sides

| Kachumbari * | 4000 |
|--|------|
| Tomatoes, chilies, garlic, onions, + lemon juice | |
| Repub Spinach (Creamed or Sautéed) | 4000 |
| Biringanya (V) * | 4000 |
| Sautéed aubergines | |
| French Beans (Sautéed in Garlic + Onion) | 4000 |
| Isombe * | 4000 |
| Cassava Leaves with Groundnuts | |
| Fresh Garden Salad | 4000 |
| Coleslaw | 4000 |
| Curried Vegetables (Peas + French Beans) | 4000 |
| Groundnut Sauce | 4000 |
| | |
| Potatoes (Garlic, Purée, Parsley or BBQ) | 4000 |
| Chips (Regular or Garlic) | 4000 |
| Matoke | 4000 |
| Green Bananas: Fried or Grilled | |
| Ibishimbo | 4000 |
| Rwanda Beans | |
| Mizuzu | 4000 |
| Plantain: Fried or Mashed | 4000 |
| Ugali | 4000 |
| Cornmeal or Cassava | 4000 |
| | 4000 |
| Rice (Plain, Ginger, or Coconut) | 4000 |

MAINS

*Served with a side

| Ifi (Slow-Grilled Whole Tilapia – 1hr)* 🔾 | 12,000 |
|--|--------|
| Liboke (Fish or Chicken) * | 12,000 |
| Steamed in aromatic spices | |
| | 12,000 |
| Pondu ya Capitaine * | 12,000 |
| Fish steamed in isombe (cassava leaves) | |
| Curry Coconut Fish * | 12,000 |
| Repub Stew (Goat, Beef, or Chicken) | 10,000 |
| Nyama Choma * | 8,000 |
| Roasted goat | 24,000 |
| Matoke Stew (V) | 6000 |
| Traditional stew with matoke (green bananas) | |
| | 0000 |
| Kuku Salad (Grilled Chicken Salad with no side | 8000 |
| | |

ON BREAD

*Served with a side

| Burger (Beef, Chicken, or Fish) | 7000 |
|--|------|
| Veggie Burger (V) | 7000 |
| Mufasa Steak Sandwich (Sliced filet in a baguette) * | 8000 |

ON PAN

*Served with a side

| Karanga (Beef, Chicken, Fish, or Goat) * Strips tossed in garlic + onion | 9000 |
|--|------|
| Rice Karanga (with Beef, Chicken, Fish, or Goat) | 9000 |
| Lemon Butter Fish | 9000 |
| Shredded Chicken in a Mushroom Sauce | 9000 |
| Mushroom Steak | 9000 |
| Mostiloom Steak | 9000 |

ON COALS

*Served with a side

| Honey Mustard Chicken * | 8000 |
|--|------|
| Chicken skewers marinated in honey mustard sauce | |
| Mushkaki (Beef, Chicken, Goat, or Fish Skewers) | 8000 |
| Filet (Beef or Fish) * | 9000 |
| Garlic Steak | 9000 |
| Kuku | 9000 |
| Grilled Chicken | |

GROUP MENU

African-Style shared dining for the table

3 Starters
3 Meat Dishes
3 Vegetable Dishes
3 Starches
Dessert

20,000RWF/person

Additional dishes at 3000RWF/each

SAUCY

| Barbecue Sauce | 3000 |
|----------------|------|
| Mustard Sauce | 3000 |
| Mushroom Sauce | 3000 |
| Garlic Sauce | 3000 |
| Tartare Sauce | 3000 |

SWEET

| Fruit Salad | 5000 |
|------------------------------------|------|
| Ice Cream | 5000 |
| Crêpes with Honey and/or Ice Cream | 6000 |
| Crèpe Flambée with Ice Cream | 7000 |
| Boozy Ice Cream | 6000 |

HOT

| Chai | 2000 |
|--|------|
| Regular Rwanda Tea | |
| Green Rwanda Tea | 2000 |
| African Chai (with Milk + Spices) | 2000 |
| Kahawa (Regular Rwanda Coffee) | 2000 |
| Kahawa Special (with Whiskey or Liqueur) | 5000 |