

SATURDAY MEAT AND GREET

(SAT FROM 4PM)

----- 30 DAY AGED BEEF STEAK (300GRM) -----

30 day aged beef steak (300 grm) supplied to table uncooked for you to cook as you want on a smoking hot lava rock. Served with twice cooked chunky chips and fresh vegetables

20,000 RWF

Upgrade to Surf and Turf with king prawns in garlic butter – add 5,000 RWF

----- NYAMA CHOMA -----

Oven roasted marinated meats

Goat Leg – 20,000 RWF

Goat Arm – 16,000 RWF

Chicken (Full) – 16,000 RWF

Chicken (Half) – 10,000 RWF

Tilapia (Whole) – 14,000 RWF

----- SIZZLING PLATES -----

Sizzling plate of your choice with a sauce served with twice cooked chips or Ugali and fresh vegetable

Beef – 12,000 RWF

Pork – 12,000 RWF

Chicken – 10,000 RWF

Fish – 10,000 RWF

Prawns – 18,000 RWF

Vegetables – 8,000

Sauce choice – sweet and sour, katsu curry or chimichurri

----- BROCHETTES -----

2 brochettes served with twice cooked chunky chips or Ugali and kachumbari

Beef – 10,000 RWF

Goat – 10,000 RWF

Chicken – 8,000 RWF

Fish – 8,000 RWF

Prawns – 12,000 RWF

Vegetables 8,000 RWF

----- SIDE ORDERS -----

Twice cooked chips – 3,000 RWF

Ugali – 2,000 RWF

Kachumabari – 2,000 RWF

Sombe – 2,000 RWF

Ibishyimbo – 2,000 RWF

Spicy tomato sauce – 2,000 RWF

Avocado Vinaigrette – 3,000 RWF

----- STARTERS -----

Meatballs – 3,000 RWF

Strips and dips – 5,000 RWF

Goat Ribs – 5,000 RWF

Deville Sambaza – 2,000 RWF