

## SOUPS

<b>Tom Yum Goong</b>	<b>12000</b>
A classic Thai hot & sour chicken broth with queen prawns, mushrooms, tomatoes & coriander leaves	
<b>Tom Kha Ghai</b>	<b>9500</b>
Fragrant hot & sour chicken broth with cube of chicken, mushrooms, tomatoes, coriander leaves & enriched with creamy coconut milk.	
<b>Hot &amp; Sour Chicken and Egg Drop Soup</b>	<b>9500</b>
A classic Chinese hot & sour egg drop soup with chicken, cabbage, carrots, peppers, sweet corn & Egg drop.	
<b>Cream of Chicken</b>	<b>9500</b>
A classic creamy chicken soup enriched with carrots, peas & mushroom	
<b>Cream of Spinach (V)</b>	<b>8500</b>
The classic creamy spinach soup sprinkled with parmigiano reggiano & grilled homemade bread.	
<b>Cream of Mushrooms (V)</b>	<b>8500</b>
A classic creamy Kigali farms mushroom soup sprinkled with parmigiano, thyme and bread.	
<b>Asian Spiced Chicken Pot Soup</b>	<b>9500</b>
Chicken broth finished with fried shallots, tempered with black pepper, crushed garlic and Cumin lentil fritters.	

## SALADS

<b>Grilled Calamari &amp; Avocado Salad</b>	<b>13000</b>
Zesty grilled calamari with avocado, orange segments, tomatoes & arugula with chermoula vinaigrette.	
<b>Greek Grilled Chicken Salad</b>	<b>9500</b>
A zesty grilled chicken salad with fresh greens, cucumber, avocado, tomato, mint, oregano Eggplant & pita chips.	
<b>Vietnamese Banana Flower Salad (V)</b>	<b>8000</b>
This vibrant salad is highlighted by the hot art play of chili, honey and lemon on the crisp rings of Banana flower, mangoes, green papaya, cilantro, mint & roasted peanuts.	
<b>Asian Grilled Beef Salad</b>	<b>9000</b>
A vibrant mix of grilled rump steak, red cabbage, arugula, tomatoes, cucumber, mangoes, rice Noodles & crushed peanuts with peanut sambal dressing.	
<b>Strawberry, Apple &amp; Blue Cheese Salad (V)</b>	<b>9500</b>
An elegant mix of fresh strawberries, tarty green apple, crunchy arugula, croutons & blue cheese With balsamic vinaigrette.	
<b>Falafel &amp; Hummus Salad (V)</b>	<b>8000</b>
The ultimate Mediterranean salad with arugula, hummus, falafel, tabbouleh, olive oil, paprika, Cumin powder & tahini sauce.	

## HOT APPETIZERS

<b>Avocado Fries (V)</b> Crunchy on the outsides, creamy and nutty inside, served with pili pili aioli.	<b>7500</b>
<b>Spicy Buffalo Chicken Wings</b> From buffalo, New York, spicy crunchy chicken wings, served with creamy coleslaw and ranch dressing	<b>10000</b>
<b>Loaded Sweet Potato Fries (V)</b> Rwandan red beans, black & green olives, Pico de Gallo, cilantro leaves, Gouda cheese and sour cream.	<b>7500</b>
<b>Mediterranean Falafel Tacos (V)</b> Deep fried chick pea falafel in a grilled eggplant taco with tahini sauce.	<b>7500</b>
<b>Spiced Pumpkin Samosa (V)</b> Indian spiced pumpkin samosa with the mint yogurt sauce.	<b>7500</b>
<b>Rwandan Fish Tacos</b> Pan fried lemongrass marinated Nile perch in soft shell tacos with red beans, guacamole and mint aioli	<b>9500</b>
<b>Crispy Fish / Chicken Fingers</b> Everybody's favorite fish fingers or chicken tenders with tartar sauce/ honey mustard sauce.	<b>9000</b>
<b>The Hut Around the World Platter's</b> A mini platter of chicken satay, Greek fish souvlaki, Rwandan pili pili sausage, Gouda cheese brochette, Asian Vegetable tempura & Italian beef meat balls.	<b>11500</b>
<b>Spicy Tofu Skewers (V)</b> Indian spiced vegan smoked tofu skewer with sweet & sour tamarind chutney.	<b>7500</b>
<b>Gluten Free Eggplant Fries (V)</b> Spicy, Crunchy, gluten free eggplant fries with mint yoghurt sauce.	<b>7500</b>
<b>The Hut Beef Tacos</b> Well marinated juicy beef steak cubes with homemade spicy mayonnaise, served with guacamole.	<b>9500</b>
<b>Prawns Rechado</b> Sea fresh prawns marinated in a grandma recipe of tangy spices and pan seared till juicy tender.	<b>15000</b>
<b>Burned Garlic Crispy Vegetables (V)</b> Tender fresh veggies served with tossed indo Chinese sweet chili sauce.	<b>7500</b>



## BURGER

All the burgers come in the sesame crusted bun & choose your sides either carbos or veggies

<b>Classic Beef Burger</b> Seasoned grilled beef patty, with pickled cucumbers, tomatoes, lettuce, bbq sauce & Gouda cheese.	11500
<b>Not a Boring "Veggie Burger (V)</b> Pan fried crumbed mash of potatoes, beans, carrots, rice, peas, cilantro, crumbed and pan fried A side of sweet potato fries would be suggested.	9500
<b>Sloppy Pork Shoulder Burger</b> Slow cooked pork shoulder with creamy red cabbage slaw, Cajun roasted pepper sauce & onion rings	13500
<b>Moroccan Lamb Burger</b> Roasted cumin & chili dusted lamb burger topped with Moroccan chermoula sauce. Try the potato Harra as your sides.	13000
<b>Grilled Greek Chicken Burger</b> Grilled Greek spiced chicken breast stacked with lettuce, tomatoes and gherkins.	12000
<b>Fish 'n' Chips Burger</b> Golden deep fried crispy fish fillet stacked with lettuce, tomatoes and gherkins.	11000

### ADD MOISTURE AND RELISHING

#### NON VEG - 5000 FRW

Grilled Chicken Sausage / shrimps  
Fried Egg / Crispy Bacon

#### VEG - 3000 FRW

Grilled Mushroom / Hummus  
Caramelized Onions / Sliced Green Apple  
Coleslaw / Onion Rings / Grilled Pineapple

## PIZZA

<b>Pizza Napolitana (V)</b>	<b>8500</b>
Freshly baked pizza loaded with oregano, tomato sauce, Gouda cheese, mozzarella cheese, green olives, Black olives, shredded basil leaves.	
<b>Porky Porky Pizza</b>	<b>12000</b>
Dedicated to pork lovers, pizza heavily topped with pork meat balls, bacon, pepperoni & German Butcher pili pili sausage, mozzarella cheese and chopped parsley.	
<b>Mexican Chicken Pizza</b>	<b>12000</b>
A fiery pizza topped with garlic roasted chicken strips, roasted peppers, sweet corn, mushrooms, Served with guacamole and sour cream.	
<b>Beef Bolognese Pizza</b>	<b>12000</b>
Fresh ground beef brisket cooked in a tangy tomato sauce on the pizza, topped with fresh tomatoes Basil and mozzarella cheese.	
<b>Smoked cottage cheese sweet corn pizza (V)</b>	<b>11000</b>
Spiced cottage cheese, Rwandan Gouda cheese, mozzarella cheese, tricolor bell peppers, onions, Sweet corn, pizza topped with fragrant cilantro & oregano.	
<b>Gluten Free Vegetable Pizza (V)</b>	<b>9000</b>
Our crust less pizza topped with stick to non-starchy veggies, like mushrooms, onions, sundried Tomatoes, corn and mozzarella cheese & shredded basil leaves.	
<b>Egg Florentine Pizza</b>	<b>9500</b>
Topped with spinach, cherry tomatoes, mozzarella cheese, Gouda cheese and basil leaves. Finish with an egg crackled in the center.	



## FUSION STREET EATS

<b>Greek Grilled Chicken and Hummus Wrap</b> Tortillan are layered with creamy homemade hummus, tender grilled chicken breast Crispy fried veggies & feta cheese.	11000
<b>Hawaiian Barbeque Pulled Pork Shoulder Wrap</b> Sweet and savory Asian dipping mixed with the mildly Smokey pulled pork shoulder Freshed up by crunchy onion rings.	13000
<b>Veggie Frankie Wrap (V)</b> Topped with red onion, cilantro, cheese and chef special sauce. Served with potato harra or chips.	8500
<b>Gluten Free Smokey Baba Ganoush (V)</b> Similar to Mediterranean cuisine, smoked minced eggplant in sautéed with aromatic spices. Wrap in crispy cabbage leaf.	8500
<b>Middle Eastern Lamb Kebab Wrap</b> The flat bread in smeared with green chutney and it's then filled with seekh kebab, tomato, onion And coriander.	12500

"ALL OF THEM ARE SERVED WITH CHIPS OR POTATO HARRA"

## PASTAS

<b>Linguini Al Funghi Pesto (V)</b>	<b>13000</b>
This dish is a combination of four kind of funghi, hand rolled pasta, pesto, garlic, cherry tomatoes Parmigiano reggiano. The result in a symphony of flavors in each bites.	
<b>Tagliatelle Pasta Carbonara</b>	<b>17000</b>
Carbonara simply toasting tagliatelle with curd pork jowl, egg yolks and parmigiano reggiano. Despite its simplicity, this dish remains Rome's favorites.	
<b>Spaghetti Al Ragu Alla Bolognese</b>	<b>13000</b>
Rich Raghu made with beef and tomatoes as key ingredients one of Bolognese signature dish.	
<b>Curried Chicken Tagliatelle</b>	<b>14000</b>
An Indian fusion stewed chicken enriched with mushroom and stone ground spices. Finished with coconut milk.	
<b>Garlic 'n' Lemon Shrimps Linguini</b>	<b>26000</b>
Fresh homemade linguini sautéed with garlic 'n' lemon marinated pan fried shrimps, broccoli Chili flakes, lemon zest, chopped parsley & sprinkled with parmesan cheese.	
<b>Yummy 3 Cheese Meaty Lasagna</b>	<b>14000</b>
Homemade lasagna layered with red wine braised beef Bolognese and topped with mozzarella cheese Homemade Gouda cheese & parmesan cheese.	
<b>Creamy Chicken Tagliatelle Alfredo</b>	<b>14000</b>
Homemade tagliatelle pasta tossed in creamy mushroom sauce with cubes of grilled chicken And sprinkled with parmesan cheese.	
<b>Ratatouille Tagliatelle Arrabiata (V)</b>	<b>12000</b>
Arrabiata translated as fiery zucchini, pepper & eggplant cooked in a tangy tomato sauce and tossed With homemade tagliatelle and topped with olives, parsley, sprinkled with parmigiano reggiano.	
<b>Oyster Mushroom &amp; Dodo Ravioli (V)</b>	<b>12000</b>
Pan Sautéed Kigali farm oyster mushroom & Rwandan dodo stuffed in a ravioli and tossed in your Choice of fiery rose sauce or creamy mustard sauce.	

## RISOTTO

<b>Green Pea Risotto (V)</b>	<b>13000</b>
Creamy risotto cooked with green pea puree & cream cheese topped with Parmigiano & Reggiano and sautéed green peas.	
<b>Curried Butter Squash Risotto (V)</b>	<b>13000</b>
Slow cooked short grain rice, butter and garlic & grated cheese, onion, white wine and vegetable stock Enriched with squash and finished of with addition of butter and parmesan cheese.	
<b>Cumin Roasted Beet Risotto (V)</b>	<b>13000</b>
A classic rich and beet, red wine flavored risotto. When the rice has become all dente, tender And creamy, drizzled with olive oil mixed with butter and parmesan shavings.	

## SEA FOOD

### Marination – MASALA, MEDITERRANEAN, FAR EASTERN

<b>Calamari</b>	<b>19000</b>
<b>Whole Tilapia</b>	<b>16000</b>
<b>Nile Perch</b>	<b>14000</b>
<b>Shrimps Brochettes</b>	<b>20000</b>
<b>Nile Perch Brochettes</b>	<b>13000</b>
<b>Tilapia Fillet</b>	<b>14500</b>





## SIGNATURE DISHES

<b>Cremini Mozzarella Stuffed Chicken Roulade</b> In our version we coated the outside of the roulade with a crispy breaded layer and stuffed with Cremini mushroom, spinach and mozzarella cheese.	<b>16000</b>
<b>Passion Glazed Grilled Salmon Fillet</b> In our version of passion grilled salmon fillet is seasoned with salt, pepper and garlic. Then sear on The grill, served with chilli and basil infused homemade passion glaze.	<b>30000</b>
<b>Asian spiced Grilled King Fish Fillet</b> A coastal specialty, marinated king fish fillet infused with raw mango, fried shallots and coconut milk	<b>18000</b>
<b>Exotic Mediterranean Vegetable Espetado (V)</b> Thyme marinated vegetable mélange served with herb rice and curried chickpea & yogurt sauce.	<b>13500</b>
<b>Cajun Marinated Grilled Baby Back Pork Ribs</b> Slow cooked grilled baby back pork ribs, tender and mouth watery, seasoned with selected spices And homemade bbq sauces.	<b>25000</b>
<b>Sesame Braised Tofu (V)</b> Our way of braised tofu is quick to make yet loaded with irresistible flavors.	<b>13000</b>
<b>Harissa Marinated Grilled Beef Fillet Mignon</b> Harissa originally from Tunisia, typically made of red chilies, garlic, citrus, extra virgin olive oil And few warm spices including cumin, coriander etc...	<b>22000</b>



## FRESH FROM THE GRILLS - CHICKEN

<b>El Polo Loco</b> Crazy chicken a fiery grilled juicy quarter of chicken marinated with Spanish spices.	14500
<b>Rosemary Brined Chicken</b> 48 hrs. brined juicy grilled quarter of chicken flavored with rosemary.	14500
<b>Greek Chicken Souvlaki Kebabs</b> Grilled Skewers of chicken marinated in yogurt, garlic, oregano, lemon juice, thyme and olive oil.	12000
<b>Pan Roasted Peanut 'n' Honey Chicken</b> Pan roasted boneless quarter of chicken marinated with Asian spicy peanut concoction pan seared And roasted in oven to juicy perfection.	15000
<b>Saffron &amp; Green cardamom spiced smoked chicken</b> Supreme chicken breast gently marinated with saffron & green cardamom grilled to juicy perfectionism. Goes great with cumin rice and buttermilk stuffed eggplant.	15000
<b>Frango No Churrasco</b> Roughly translated "chicken or red hot coal" Portuguese peri peri marinated spicy and flavored Grilled chicken leg boneless. Goes great with Mexican rice.	16000
<b>Grilled Ayam Percik</b> Malaysian style spicy grilled chicken is marinated in spices and cooked in aromatic herbs and spices.	15000

## FRESH FROM THE GRILLS - PORK

<b>BBQ GRILLED PORK RIBS</b> Slow cooked in oven and then grilled with heavy basting of our homemade barbeque sauce.	22500
<b>Streaky Bacon Wrapped Pork Tenderloin</b> Black pepper, marinated pork tenderloin, wrapped with streaky bacon and grilled to perfect art on.	18000
<b>Char Grilled Pork Chops</b> Juicy bone in pork chops, char grilled to perfection, we recommend ginger coconut sauce.	16000
<b>Crispy Slow Roasted Pork Belly</b> Fatty & juicy slow roasted pork belly, do we need more words to describes it blasted it with either Homemade bbq sauce or spicy Cajun sauce.	16000



## FRESH FROM THE GRILLS - BEEF

Striploin	16000
Rump Steak	13000
T Bone Steak	26000
Fillet Mignon	19000
Carne Asada	20000
Roughly translated as roasted meat in Spanish grilled beef tenderloin served with Mexican rice Refried beans, mini chapathy, guacamole, pickled red cabbage with sour cream.	
Nyama Choma	17000
Barbequed meat in Swahili, grilled in striploin served with an assorted choice of African sides like Kawunga (maize), grilled matoke(plantains), sautéed dodo & kachumbari salad.	
Beef Brochettes	11500
Two skewers of grilled beef tenderloin with your choice of sides and our bbq sauce.	

## FRESH FROM THE GRILLS - GOAT & LAMB

Rwandan Goat Brochettes	12500
Two skewers of grilled tenderized goat leg, goes with grilled matoke (green plantain).	
Slow Cooked Grilled Goat Ossobucco	25000
Bone in goat leg braised with Indian spices and then crisp grilled on griller goes with white rice or Nan.	
Lebanese Lamb Kofta	14000
Grilled minced lamb kofta, flavored with cumin, garlic, peppers, parsley, chili flakes, crushed coriander Seeds, goes with arugula, Kachumbari salad and nan.	
Greek Lamb Kleftiko	18500
A Greek traditional dish, 6 hrs. slow cooked in oven with the flavor of oregano & cinnamon Infused with aromas of garlic. It will melt in the mouth, simply irresistible!	

**FRESH FROM THE WOK  
CHOOSE YOUR FAVOURITE VEGGIES OR PROTEIN**

Tofu	8500
Chicken	12000
Calamari	18000
Queen Prawns	20000
Nile Perch	12000
Seasonal Vegetables (V)	8500
Goat Leg	12000
Pork Tenderloin	12000
Beef Tenderloin	12000
Homemade Cottage Cheese (V)	10000

**CHOOSE YOUR FAVOURITE CURRY**

- >Thai Green Curry
- >Red Thai Curry
- >East African Peanut Stew
- >New Delhi Dhaba Curry
- >Thai Panang Curry
- >Chinese Chili
- >Stroganoff

**CHOOSE YOUR CARBO'S**

- <Potato Chips
- <Mashed Potatoes
- <Baked Potato
- <Grilled Green Plantain
- <Steamed White Rice
- <Nan
- <Potato Harra



## SAUCES

Tomato Sauce / Black Pepper Sauce / Dhaba Curry Sauce / Salsa Verde / Cajun Sauce / Teriyaki Sauce  
Garlic Lemon Butter Sauce / Ginger Coconut Sauce / Mint Yogurt Sauce / Homemade BBQ Sauce  
Ginger Chili Sauce / Creamy Mustard Sauce / Refried Beans / Guacamole / Roasted Tri Pepper Sauce  
Creamy Grilled Mushroom Sauce / Chimichurri / Peanut Sauce / Chermoula / Thai Red or Green Curry.

## CARBOE'S

Potato Chips / Mashed Potatoes / Baked Potato / Grilled Green Plantain / Potato Wedges / Plantain Chips  
Grilled Potatoes / Kawunga / Plantain Chips / Steamed White Rice / Nan / Potato Harra / Potato Wedges  
Grilled Potatoes.

## VEGGIE'S

Butter Sautéed Vegetables / Oven Roasted Vegetables / Sautéed Dodo / Stir Fried Chinese Vegetables  
Nutty Stuffed Eggplant with Butter Milk Dressing / Green Salad / Kachumbari Salad.

## EXTRA TOP UP

Stir Fried Rice / Stir Fried Noodles / Pilaf Rice / Mexican Rice / Fried Sweet Plantain (MIZUZU)  
Flavored Nan (Garlic, Butter, Cumin, Chili) Fire Cracker Green Beans / Mushrooms / Cumin Rice  
Ginger Rice / Peanut Rice / Sautéed Mushrooms / Sweet Potato Chips / Sautéed Spinach  
Pomme Sautéed / Boiled Green Plantain.



## KIDS MENU

Crispy Chicken Burger Creamy coleslaw, chips & butter sautéed veggies.	5000
Beef Burger Creamy coleslaw, chips & avocado salad.	4000
Linguini Bolognese Parmigiano Reggiano & grilled bread.	5000
2 Cheese Kiddie's Pizza / Hawaiian Pizza	4000 / 5000
Corn Flakes Crumbed Crunchy Chicken Nuggets Creamy coleslaw, chips / mashed potatoes & veggies.	5000
Golden Fried Fish Finger Tartar sauce, chips / mashed potatoes & veggies.	5000



## DESSERT MENU

Tiramisu	6500
Chocolate Brownie	6000
Madeira Chocolate	6000
Lemon Cheese Cake	6000
Blueberry Cheese Cake	6000
Passion Fruit Cheese Cake	6000
Apple Cinnamon Tart	3500
Rich Fruit 'n' Plum Cake Slice	4000
Sizzling Chocolate Brownie with Ice Cream (Vanilla, Chocolate, Strawberry, Mango & Butter scotch)	7000
Mini Chocolate Brownie	4000
3 Scoops of Ice Cream	6000
Mini Ice Cream Bowl	3500