



LITE BITES

SOUP OF THE DAY

MADE FRESH DAILY AND SERVED
WITH HOMEMADE FOCACCIA

RWF 7,000

MEZZE PLATTER ^V

MINIMUM OF 2 PEOPLE

MARINATED OLIVES, CRUDITES, PICKLED RADISH,
GARLIC FLATBREAD, HUMMUS, GUACAMOLE

RWF 21,000

SMOKED CHICKEN WINGS

KARI BBQ SAUCE

RWF 14,000

VEGETABLE SAMOSAS ^V

KACUMBALI SALAD, AKABANGA AIOLI

RWF 11,000

MUSANZE MUSHROOM BRUSCHETTA ^V

BASIL PESTO, PARMESAN, FRESH FIELD
TOMATOES, TOASTED SEEDS

RWF 17,000

SMOKED CHICKEN SANDWICH

LETTUCE, TOMATO, PILI PILI AIOLI,
SERVED WITH KINIGI POTATO FRIES

RWF 21,000

LOCAL AVOCADO OPEN SANDWICH ^V

GARDEN HERBS, HUMUS, CHERRY TOMATO,
SERVED WITH KINIGI POTATO FRIES

RWF 18,000

DESSERTS

UNBAKED BANANA CAKE ^V

CARAMEL SAUCE

RWF 7,000

WHITE CHOCOLATE POSSET ^V

TREE TOMATO COMPOTE, GINGER CRUMBS

RWF 7,000

COFFEE

CAPPUCCINO

RWF 5,000

ESPRESSO

RWF 3,500

LATTE

RWF 5,000

AMERICANO

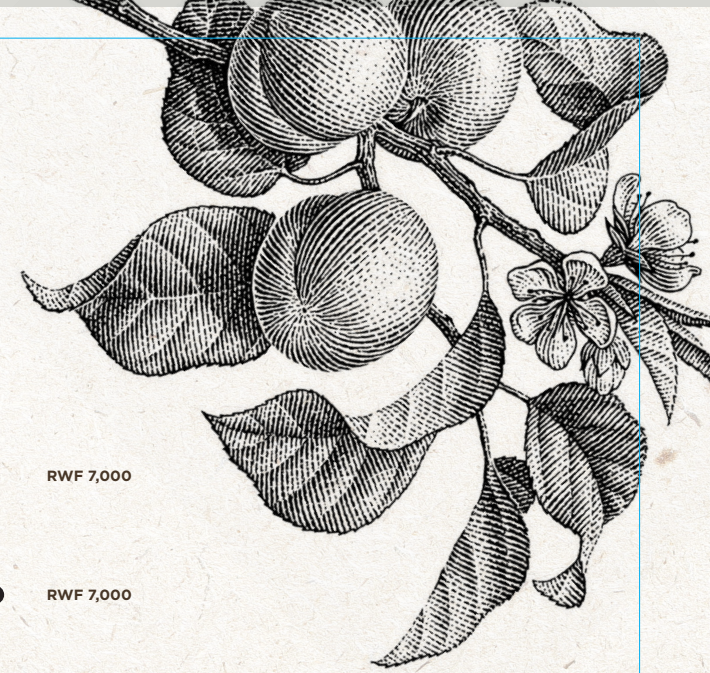
RWF 4,000

RWANDAN BLACK TEA

RWF 4,000

- ^V VEGETARIAN
- ^G GLUTEN FREE
- ^D DAIRY FREE
- ^N CONTAINS NUTS

Feel free to chat with any
of our team about hosting
private functions or events
- we're happy to help.



COCKTAIL MENU



PREMIUM CRAFT
POTATO VODKA

KARI KLASSIC

KARI VODKA MARTINI,
SHAKEN OR STIRRED

RWF 14,000

KARI KELLY

KARI VODKA, ELDERFLOWER
SYRUP, SPARKLING WATER, LEMON
AND BASIL LEAVES.

RWF 12,500

KARI KOOLER

KARI VODKA, PASSIONFRUIT,
LIME JUICE, CHILLI SIMPLE SYRUP,
SPARKLING WATER

RWF 14,000

KARI MARY

KARI VODKA, TOMATO JUICE,
TABASCÒ, WORCESTERSHIRE
SAUCE, BLACK PEPPER, SMOKED
PAPRIKA

RWF 14,000

KARI KICKER

KARI VODKA, CARDAMOM,
RWANDAN ESPRESSO

RWF 17,000

KARI COLLINS

KARI VODKA, LEMON JUICE, SIMPLE
SYRUP, SPARKLING WATER, SPRIG OF
ROSEMARY

RWF 11,500





GINGER LEMONADE

RWF 6,000

FRESH GINGER, INFUSED CINNAMON LEMONADE,
GARNISHED WITH SLICED LEMON

PINEAPPLE & MINT JUICE

RWF 6,000

FRESH PINEAPPLE, GARDEN MINT
LEAVES, GARNISHED WITH MINT

SPICED TEA

RWF 5,000

GINGER, LEMON, LEMON GRASS,
CINNAMON, TEA SPICE, HONEY

AFRICAN TEA

RWF 5,000

MILK, GINGER, GARDEN LEMON
VERBENA

SPARKLING WATER

RWF 2,000



STARTERS

VEGETABLE SAMOSAS

SERVED WITH IGIKONI GREENS
AND CHILI OIL

BANANA BLOSSOM SALAD WITH SAMBAZA

A MIX OF GARDEN LEAVES, FRESH MANGO,
ONION RINGS, CORIANDER, SESAME SEEDS,
AND BALSAMIC REDUCTION



MAINS

POTATO GNOCCHI

ACCOMPANIED BY TEXTURES OF BUTTERNUT
AND A PARMESAN SALAD

GARLIC-GRILLED CAULIFLOWER

SERVED WITH CAULIFLOWER PURÉE, SHAVED
CAULIFLOWER, PESTO, AND CHERRY TOMATOES

KINIGI SMOKY CHICKEN BREAST

PLATED ON A BED OF BROCCOLI, ROASTED
RADISH, AND GRILLED ZUCCHINI, WITH SAGE
GRAVY

HERB-MARINATED BEEF FILLET

COMPLEMENTED BY FARM BABY CARROTS, FINE
BEANS, A CHARRED ONION CUP, AND THYME JUS

DESSERTS

PASSION FRUIT POSSET

GARNISHED WITH PINEAPPLE SALSA
AND FRESH MINT LEAVES

MILK CHOCOLATE CAKE

TOPPED WITH A LUSCIOUS
CHOCOLATE GANACHE

