




La reola

Menu

Tapas

Mushroom Gyoza  <i>Accompanied with homemade spicy soy sauce</i>	10,000
Chicken Gyoza <i>Accompanied with homemade spicy soy sauce</i>	12,000
Mauritian Falafel (Gateau Piment)  <i>Deep fried Crispy Mauritian yellow split peas, tamarind sauce, chickpeas hummus</i>	10,000
Sauteed Chicken Liver on Toast <i>Spring onions and fresh chili, soy sauce and cilantro</i>	12,000
Spicy Fish Tacos <i>Eggplant chutney, chopped tomato salsa</i>	12,000
Grilled Beef Chimichurri Skewer <i>Chopped parsley, garlic, paprika</i>	12,000
Chicken Skewer <i>Thai Satay sauce, Thai basil, fried onions, local grounded peanuts</i>	12,000
Crispy fried Prawn Tempura <i>Mint sauce</i>	15,000
Grilled Calamari Safrane <i>Lemon and spicy Asian aioli dip</i>	17,000
Crispy Taro fritters  <i>Green coriander sauce</i>	10,000

Prices are in Rwandan Francs inclusive of VAT

Starters

Quinoa Salad ✓ 18,000

Corn Puree, Avocado, Roasted Pumpkin, Dried raisins, mint, mixed Cherry tomatoes, curried lemon mustard dressing

Creole Caesar Salad 18,000

Grilled Cajun marinated Chicken, pan fried okra, croutons, romaine lettuce, charred kale

Mixed greens and Avocado ✓ 12,000

Lemon dressing



Pasta

Homemade Creole Ramen Noodles 16,000

Served with chopped sautéed Vegetables and mushroom ✓

Add Chicken 5,000

Add Spicy pulled Beef 5,000

Add Prawns 10,000

Local Goat cheese and dodo tortellini ✓ 18,000

With pumpkin velouté, coriander and cumin seeds, arugula pesto

Stir fried Noodles 15,000

With Garlic chives, Bok choy, Cabbage and Shaved Carrots ✓

Add chicken 5,000

Add beef 5,000

Add prawns 10,000

Prices are in Rwandan Francs inclusive of VAT

Mains

Pan fried Fish Fillet Chermoula 22,000

Marinated grilled tilapia fish, parsley, cumin, coriander herb sauce, sautéed christophine, rustic potato

Braised Oriental Chicken 25,000

Chicken thigh, cumin and ginger, Chinese wine, lemongrass, nappa cabbage, roasted baby eggplant, sesame sticky rice

Asian Barbequed Crispy Pork Belly 25,000

Manchurian sauce, sweet potato puree, sautéed bok choy, sauteed mushrooms

Pan grilled Beef fillet mignon 28,000

Carrot, cardamom, butter nut Mousseline, red wine soy sauce, wrinkled garlic swiss chards, baby potatoes

Roasted heads on Indian Ocean Tiger Prawns, Creole Sauce (Rougaille Crevette) 35,000

Gingered tomato sauce, marinated heirloom cherries, turmeric rice, local spinach

Grandma's Jackfruit Curry - (Dadi Karri Zack)  20,000

Green jackfruits, Split Peas Kofta, Kinigi baby potatoes, chapati

Goat Masala Curry (Karri Kabri) 25,000

Braised local goat, homemade masala mix and curry spices, Chickpeas, cumin rice

Hibachi Grill and Charred tender Octopus, Mustard and Curcuma spices (Vindaye Orite) 40,000

Plain rice, braised spinach, black lentils and parsley

Prices are in Rwandan Francs inclusive of VAT

Mains (Ctn)

Dar's Ocean Fish, Moringa and Water cress, Coconut chutney (La daube Poisson)	38,000
<i>Sea fish filet, lemon grass, coconut milk, water cress fish Jus, minty coconut, fried Local eggplant, cumin rice</i>	
6hrs Slow Braised Beef Short Ribs (Salmi la Viande)	28,000
<i>Red wine, Ginger, Cinnamon and Cloves Stock, cucumber and green papaya salad, white rice</i>	
Grilled Chicken	18,000
<i>Served with fries, green salad, peanut sauce</i>	
Choice of Sides 	
<i>Braised dodo and spinach</i>	5,000
<i>Sautéed Okra with thyme and onions</i>	5,000
<i>Saffron Cumin rice or plain rice</i>	5,000
<i>Potato Puree</i>	5,000
<i>Chapatti (2pcs)</i>	5,000
<i>Green salads</i>	5,000
<i>Stewed Baby Potatoes</i>	5,000
<i>French fries</i>	5,000



Kids Options

Mac and Cheese 	10,000
Fried rice veg or with chicken	10,000
Fried Chicken tenders with Chips	10,000

Prices are in Rwandan Francs inclusive of VAT

Dessert

Rwandan coffee tiramisu <i>Mascarpone mousse, coffee liqueur, Rwandan coffee, lady finger biscuits</i>	15,000
Exotic Fruits Bavarois <i>Passion mousse, mango purée, jocund biscuits, whipped cream, pineapple glaze</i>	15,000
Chocolate Bomb <i>Belgian chocolate mousse, dark chocolate ganache, feuilletine crust, salty caramel paste</i>	18,000
Sable Breton à la macadamia <i>Biscuits sables, macadamia praliné, crème diplomate</i>	16,000
Tart Tatin <i>Caramelized apples, caramel toffee cream, crème Chantilly, puff pastry crust</i>	16,000
Trio of Ice Cream <i>Chocolate, Vanilla & Strawberry</i>	7,000

Prices are in Rwandan Francs inclusive of VAT