

La reola

Menu

Tapas

Mushroom Gyoza 	10,000
Chicken Gyoza <i>Accompanied with homemade spicy soy sauce</i>	15,000
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 	10,000
<i>Green coriander sauce</i>	

Prices are in Rwandan Francs inclusive of VAT

Mains

Pan fried Fish Fillet Chermoula 25,000

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

Braised Oriental Chicken 28,000

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

Asian Barbequed Crispy Pork Ribs 25,000

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

Pan grilled Beef fillet mignon 30,000

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

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Starters

Quinoa Salad 	18,000
<i>Corn Puree, Avocado, Roasted Pumpkin, Dried raisins, mint, mixed Cherry tomatoes, curried lemon mustard dressing</i>	
Creole Caesar Salad	18,000
<i>Grilled Cajun marinated Chicken, pan fried okra, croutons, romaine lettuce, charred kale</i>	
Mixed greens and Avocado 	12,000
<i>Lemon dressing</i>	



Pasta

Homemade Creole Ramen Noodles	16,000
<i>Served with chopped sautéed Vegetables and mushroom</i> 	
Add Chicken	7,000
Add Spicy pulled Beef	5,000
Add Prawns	10,000
Local Goat cheese and dodo tortellini 	18,000
<i>With pumpkin velouté, coriander and cumin seeds, arugula pesto</i>	
Stir fried Noodles	15,000
<i>With Garlic chives, Bok choy, Cabbage and Shaved Carrots</i> 	
Add chicken	7,000
Add beef	5,000
Add prawns	10,000

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Mains (Ctn)

Dar’s Ocean Fish, Moringa and Water cress, Coconut chutney (La daube Poisson) 38,000

Sea fish filet, lemon grass, coconut milk, water cress fish Jus, minty coconut, fried Local eggplant, cumin rice

6hrs Slow Braised Beef Short Ribs (Salmi la Viande) 30,000

Red wine, Ginger, Cinnamon and Cloves Stock, cucumber and green papaya salad, white rice

Grilled Chicken 25,000

Served with fries, green salad, peanut sauce

Choice of Sides

Braised dodo and spinach 5,000

Sautéed Okra with thyme and onions 5,000

Saffron Cumin rice or plain rice 5,000

Potato Puree 5,000

Chapatti (2pcs) 5,000

Green salads 5,000

Stewed Baby Potatoes 5,000

French fries 5,000



Kids Options

Mac and Cheese  10,000

Fried rice veg or with chicken 10,000

Fried Chicken tenders with Chips 16,500

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Dessert

Rwandan coffee tiramisu <i>Mascarpone mousse, coffee liqueur, Rwandan coffee, lady finger biscuits</i>	15,000
Exotic Fruits Bavaois <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

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