



reserve

DINNER MENU

(AVAILABLE FROM 5PM TO 11PM)

STARTERS

FRESH VEGETABLES SPRING ROLLS(COLD)	10
CHINESE PAPER SPRING ROLLS WITH FRUITS AND VEGETABLES	
MUSHROOM SOUP	12
CREAMY MUSHROOMS SOUP	
SMOKED SALMON TARTARE	21
CRISPY RICE PAPER WITH SALMON AVOCADO AND FRUITS	
AVO MANGO SALAD	13
AVOCADO, MANGO AND CHERRY TOMATO CONFIT, GARNISHED WITH RED RADISH, FRESH BASIL, AND CHIVES. DRIZZLED WITH PASSION FRUIT AND TOMATO CONFIT DRESSING.	

MAIN COURSES

CREAMY ALFREDO TAGLIATELLE	21
TAGLIATELLE PASTA WITH OYSTER MUSHROOMS IN A CREAMY SAUCE	
PENNE ARABIATTA & CHICKEN	21
PENNE PASTA WITH ARABIATTA SAUCE AND CHICKEN	
CHICKEN BREAST (W/ CREAMY PUREE)	24
PAN ROASTED CHICKEN BREAST SERVED WITH A MUSHROOM CREAMY SAUCE	
LEMON & BUTTER TILAPIA (W/MASHED POTATOES)	26
PAN ROASTED TILAPIA SERVED WITH A GARLIC AND BUTTER SAUCE	
BBQ PORK RIBS	26
PAN GRILLED JUICY PORK RIBS, HOMEMADE TERIYAKI SAUCE AND GRILLED GREEN VEGETABLES	
BEEF RIBEYE (W/ FRENCH FRIES)	28
PAN GRILLED STEAK WITH A MUSHROOMS CHUTNEY	
RISOTTO & SALMON	48
CREAMY RISOTTO WITH SPINACH PUREE GARNISH WITH 150G SALMON FILET	

VEGETARIAN

VEGETABLES LENTIL STEW (W/ GINGER RICE)	15
SLOW COOKED LENTIL STEW WITH TOMATO-CURRY SAUCE	
GRAIN BOWL SALAD	16
STEAMED SORGHUM WITH DICED VEGETABLES	
VEGETARIAN RISOTTO	25
CREAMY RISOTTO WITH SPINACH PUREE	

SIDES

MIX VEGETABLES	6
SEASONAL VEGGIE OPTIONS	
SWEET POTATO FRIES	6
BOWL OF SPICY KINIGI POTATO WEDGES	
PLAIN RICE	6
BOWL OF PLAIN RICE	
CREAMY SPINACH	6
BOWL OF CREAMY SPINACH	
MIZUZU	8
FRIED PLANTAINS	
KINIGI POTATO	8
BOWL OF SPICY KINIGI POTATO WEDGES	
FRENCH FRIES	8
SKIN FRENCH FRIES	
MASHED POTATOES	8
POTATOES PUREE	

DESSERT

FRUIT TART	6
FRITTERS (APPLE)	6
CAFE AFFOGATO	6
TIRAMISU	9
CHOCOLAT NOIR & VANILLA ICE CREAM	9
KUNDA GELATO SCOOP	9
TREE TOMATO COLONEL	11
AFFOGATO MARTINI	16

RUA TERRACE TAPAS

SOUP OF THE DAY	12
CHICKPEA BALLS HOMEMADE CHICKPEA BALLS, GUACAMOLE, CHERRY TOMATO, ARUGULA , CHIVES AND SLICED RADISH	9
MEATBALLS MARINATED MINCED MEAT, RUÄ TOMATO SAUCE, FRESH BASIL PESTO, TOMATO SALSA AND ARUGULA	10
CHICKEN SATAY STICKS MARINATED CHICKEN BREAST SERVED WITH HOMEMADE PEANUT SAUCE AND A SIDE OF YOUR CHOICE	16
BEEF SATAY STICKS OUR MARINATED BEEF FILLET SERVED WITH BBQ SAUCE AND A SIDE OF YOUR CHOICE	16
BBQ CHICKEN WINGS BOWL OF 6 OR 12 CHICKEN WINGS	12 / 18
SLIDERS TOASTED MINI BURGER BUNS, CHIMICHURRI SAUCE, BEEF PATTY, MELTED CHEDDAR CHEESE, CARAMELIZED ONIONS	18
CHEESE PLATTER CUBES OF TOMME DE VACHE , CHEDDAR CHEESE, FETA CHEESE, BLACK AND GREEN OLIVES	15
SAMOSAS 3 PIECES OF SAMOSAS (VEGGIE, CHICKEN OR BEEF)	12
AVO MANGO SALAD AVOCADO, MANGO AND CHERRY TOMATO CONFIT, GARNISHED WITH RED RADISH, FRESH BASIL, AND CHIVES. DRIZZLED WITH PASSION FRUIT AND TOMATO CONFIT DRESSING.	13

RUÄ RICE BOWLS

VEGGIE RICE BOWL BASMATI RICE, GARLIC BUTTER, FRIED VEGETABLES AND SWEETCORN	13
CHICKEN RICE BOWL BASMATI RICE, CHICKEN, GARLIC BUTTER, FRIED VEGETABLES AND SWEETCORN	14
BEEF RICE BOWL BASMATI RICE, BEEF, GARLIC BUTTER, FRIED VEGETABLES WITH HOMEMADE BBQ SAUCE	14
FISH RICE BOWL BASMATI RICE, TILAPIA, GARLIC BUTTER, FRIED VEGETABLES	15

SIGNATURE COCKTAILS

ESPRESSO MARTINI 13

VODKA, KAHLUA, ESPRESSO SHOT

SAGARITA 15

TEQUILA BLANCO, SAGE LEAVES,
HOMEMADE LEMONGRASS SYRUP, LEMON JUICE

EASY-PEASY 15

VODKA, LEMON JUICE,
SIMPLE SYRUP, ANGOSTURA BITTERS

PINEAPPLE SMASH 15

GIN, PINEAPPLE JUICE, HOMEMADE
PASSION FRUIT SYRUP, LEMON JUICE

THE TWIST 15

SCOTCH WHISKY, GINGER JUICE,
LEMONGRASS SYRUP, BLACK PEPPER

ON FIRE 15

WHITE RUM, GREEN CHILI, HOMEMADE
PASSIONFRUIT SYRUP, LEMON JUICE

FOREST DAIQUIRI 15

IMIZI FOREST RUM, LIME JUICE, SIMPLE SYRUP

CLASSIC COCKTAILS

OLD FASHION	15
LONG ISLAND ICE TEA	20
CLASSIC MOJITO	13
MANHATTAN	15
CLASSIC MARGARITA	15
GIN TONIC	13
COSMOPOLITAN	15
TEQUILA SUNRISE	15
PINA COLADA	15
LEMON DROP	15
APEROL SPRITZ	15
FRENCH 75	14
PALOMA	15
MIMOSA	16

COFFEE

ESPRESSO	4
AMERICANO / ICED	4.5 / 5.5
MACCHIATO	5
CAPPUCINO / ICED	5 / 5.5
LATTE / ICED	5 / 5.5
SPANISH LATTE / ICED	5.5 / 6.5

COFFEE COCKTAILS

FLAT WHITE MARTINI	15
BAILEYS, VODKA, ESPRESSO SHOT	
ESPRESSO MARTINI	13
VODKA, KAHLUA, ESPRESSO SHOT	
AFFOGATO ESPRESSO MARTINI	16
VANILLA VODKA, KAHLUA, ESPRESSO SHOT, SCOOP OF VANILLA ICE CREAM	
WHITE RUSSIAN	13
VODKA, KAHLUA, CREAM	
IRISH COFFEE	13
IRISH WHISKEY, SIMPLE SYRUP, FILTERED COFFEE, FROTHED MILK, NUTMEG	
KIVU TONIC	13
RUM, TONIC WATER, LIME JUICE, ESPRESSO	

MOCKTAILS & DRINKS

WATER (STILL OR SPARKLING)	2
TONIC	2.5
ORANGE JUICE	9
PINEAPPLE JUICE	7
WATERMELON JUICE	7
FRUIT PUNCH	10
PASSIONFRUIT LEMONADE	10
VIRGIN PINACOLADA	10
VIRGIN MOJITO	10

TEA & HOT DRINKS

SPICED TEA	5.5
AFRICAN TEA	5.5
BLACK TEA	5
GREEN TEA	5
HOT CHOCOLATE	7

WHISKY

JAMESON	6 / 150
JAMESON BLACK BARREL	8 / 150
DOUBLE BLACK LABEL	10 / 270
GLENMORANGIE	24 / 500
WILD TURKEY	7 / 150
JACK DANIELS	6 / 150
CHIVAS 18YRS	18 / 375

VODKA

ABSOLUTE VODKA	6 / 150
BELVEDERE	10 / 200
KARI VODKA	8 / 165

GIN

BOMBAY SAPPHIRE	7 / 180
BEEFEATER	5 / 150
HENDRICKS	10 / 275

TEQUILA

PATRON	12 / 287
OLMECA GOLD	6 / 150
DON JULIO BLANCO	15 / 360
DON JULIO REPOSADO	18 / 400

RUM

HAVANA ANEJO	6 / 200
IMIZI RUM	14 / 250

COGNAC

REMY MARTIN VSOP	15 / 375
MARTELL VSOP	15 / 375
HENNESSY VSOP	16 / 450

WHITE AND ROSE WINE

HAUTES PISTES CHARDONNAY	20 / 90
COTES DU RHONE (ROSE)	15 / 55
DOUGLAS GREEN	12 / 50
AMS TRAM GRAM	15 / 60
HOLDEN MANZ CHENIN	25 / 100
OLIFANTSBERG SOUL OF THE MOUNTAIN	25 / 100
CLOUDY BAY SAUVIGNON BLANC	188
WHISPERING ANGEL (ROSE)	160

RED WINE

JEAN DES VALANGES	13 / 50
FRANSCHHNOEK CELLAR	14 / 55
MOULIN DE GASSAC	15 / 60
PONTE VILLONI	17 / 68
CHATEAU MARCADIS LALANDE DE POMEROL	133
FRANGMENTS CHATEAUNEUF DU PAPE BIO	255
FRANSCHHNOEK CELLAR THE LAST ELEPHANT	375

LIQUORS

COINTREAU



15

BAILEYS

18

KAHLUA

15

AMARULA

15 / 85

APEROL

6



CHAMPAGNES AND SPARKLING WINES



RUINART BLANC DE BLANC

450

VEUVE CLIQUOT BRUT

220

VEUVE CLIQUOT ROSE

220

CIELO PROSECCO

16 / 60

FREIXENET ELYSSIA
GRAND CUVÉE BRUT

20 / 79

ARMAND DE BRIGNAC

675

DOM PERRIGNON

900

MOET&CHANDON BRUT

180

BEER PINTS

AMSTEL

10

MUTZIG

10