



# LUNCH MENU

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## LIGHTER MEALS

35,000

*Dressed House Salad*

*(Salad Leaves, Cucumber, Tomato, Feta, Balsamic Vinaigrette)*

*Grilled Chicken Salad*

*(Salad Leaves, Grilled Chicken Breast, Shaved Parmesan, Creamy Vinaigrette)*

*Chicken Wings*

*(Grilled, Spicy BBQ Sauce )*

*Home Made Samosas - 4 served with any of the below:*

*Beef Shin*

*Cumin Chicken*

*Yellow Mustard Seed Potato*

*Beetroot and Feta*

*Lamb and Mint*

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## BURGERS

50,000

*(With House Cut Fries)*

*Beef and Cheese*

*Chicken – Grilled Breast – MFC!*

*Lamb, Feta and Minted Raita*

*Chickpea and Beetroot*



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## IN BREAD

45,000

*(With House Cut Fries)*

*Grilled Cheese and Pickled Onion Panini*

*Grilled Tomato, Garlic, Mozzarella and Fresh Basil Panini*

*Grilled Steak, Cheese and Caramelized Onion Panini*

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## MAINS

60,000

*Half Peri Peri Chicken, House Cut Fries*

*Crumbed Chicken, House Cut Fries*

*Fillet Steak, House Cut Fries, Béarnaise Sauce*

*BBQ Pork Ribs served with House Cut Fries*

*Battered Tilapia, House Cut Fries, Brown Vinegar*

*Home Made Fettuccini with Roast Garlic and Tomato*

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## DESSERT

5,000  
*per scoop*

*Home made Ice Creams*

*Home made Sorbets*



# DINNER MENU

## APPETIZERS

35,000

### **COS Heart Salad**

*Crispy Bacon, Parmesan Cheese, Creamy  
Buttermilk Dressing*

### **Caesar Salad**

*Chicken Croquettes, COS Lettuce, Parsley Oil,  
Caesar Dressing*

### **Slow Roast Tomato Soup**

*Herbed Croutons, Basil Oil*

### **Onion Soup**

*Crispy Gruyere Baguette*

### **Prawn Risotto**

*Crispy Garlic, Brown Butter*

*All appetizers are served with flavored butter  
and fresh bread rolls.*

## ENTREES

65,000

### **Sous Vide Cauliflower**

*Roast Garlic, Mint and Turmeric Yoghurt,  
Paprika Cashew Nuts, Fresh Parsley*

### **Char Grilled Pork Chops**

*Fondant Potatoes, Bitter Cherries, Balsamic  
Cream, Fresh Thyme*

### **Nile Perch**

*Spiced Chickpea Puree, Fondant Potatoes*

### **Roast Dressed Chicken Breast**

*Fondant Potatoes, Rosemary Jus*

### **Braised Beef Short Rib**

*Potato Puree, Shallot Jus*

### **Grilled Salmon**

*Sweet Mango, Spicy Honey, Apple Cider  
Vinegar*

### **Carrot Ricotta Tortellini**

*Roast Tomato Cream, Crispy Garlic, Fresh  
Parsley*



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## DESSERTS

45,000

*Soft Chocolate Fondant*

*Tracey's Tiramisu*

*Spiced Poached Pear*

Chocolate Ganache Tart

## HOUSE MADE ICE CREAMS

14,000

*Vanilla Bean*

*Toasted Coconut*

*Cookie Butter*

*Salted Caramel*

*Strawberry Cheesecake*

*Dark Chocolate*

## HOUSE MADE SORBETS

14,000

*Passion & Pineapple*

*Hibiscus Lemonade*

Mango & Basil



## WOOD FIRED OVEN MENU

Focaccia 25,000

Course Salt

Focaccia for Mike 30,000

Course Salt, Fresh Rosemary, Confit Garlic

## PIZZA

*All served with Green Salad and Fresh Chilli and Garlic*

Margarita 40,000

Pomodoro, Mozzarella, Dried Oregano

Pesto 50,000

Mozzarella, Fresh Baby Tomatoes, Confit Garlic, Basil Pesto

Capperi 50,000

Pomodoro, Mozzarella, Confit Garlic, Caper Berries, Green Chilli

Sukuma Wiki 50,000

Pomodoro, Mozzarella, Baby Tomatoes, Spinach, Caramelized Red Onions, Black Olives

Pollo 50,000

Pomodoro, Mozzarella, Shredded Harissa Chicken, Confit Garlic, Scallions, Fresh Coriander

Prosciutto Funghi 50,000

Pomodoro, Mozzarella, Oyster Mushrooms

Diavola 50,000

Pomodoro, Mozzarella, Spicy Pork Sausage, Confit Garlic, Green Chili

The Goat 50,000

Pomodoro, Mozzarella, Goats Cheese, Caramelised Red Onion

## DESSERT

*14,000 per scoop*

*Home made Ice Creams*

*Home made Sorbets*



## HOME MADE FETTUCCINI

● ugx 55,000 ●

### **Carbonara**

Crispy Bacon, Egg Yolk, Parmesan Cheese, Cream, Cracker Black Pepper

### **Puttanesca**

Fresh Tomato, Anchovies, Black Olives, Capers, Garlic

### **Genovese**

Slow Cooked Beef Ragu, Parmesan Cheese, Fresh Parsley

### **Pesto**

Home Made Basil, Parsley, Cashew Nut Pesto

## HOME MADE RAVIOLI

● ugx 60,000 ●

### **Spinach and Goats Cheese**

Cherry Tomatoes, Parsley Butter

### **Ricotta Cheese**

Tomato Sauce, Parmesan Cheese

### **Artichoke**

Fried Capers, Sun Dried Tomato Butter

## HOME MADE GNOCCHI

● ugx 60,000 ●

### **Gnocchi**

Tomato Sauce, Feta Cheese, Fresh Basil

### **Beetroot Gnocchi**

Sage, Garlic Butter



# OUR WORLD OF WINE

## OUR RANGE OF WINE BY GLASS

<i>Sauvignon Blanc</i>	<i>South Africa</i>	<i>30,000</i>
<i>Chardonnay</i>	<i>South Africa</i>	<i>30,000</i>
<i>Chenin Blanc</i>	<i>South Africa</i>	<i>30,000</i>
<i>Cabernet Sauvignon</i>	<i>South Africa</i>	<i>30,000</i>
<i>Merlot</i>	<i>South Africa</i>	<i>30,000</i>
<i>Shiraz</i>	<i>South Africa</i>	<i>30,000</i>
<i>Pinotage</i>	<i>South Africa</i>	<i>30,000</i>
<i>Rose</i>	<i>South Africa</i>	<i>30,000</i>

WE ALSO HAVE A RANGE OF SWEET WINE FOR THE SWEETER PALATE.

*We have scoured the wine farms of South Africa and can offer the following delicious wines by the bottle:*

<i>Eikendal Unwooded Chardonnay</i>	<i>South Africa</i>	<i>300,000</i>
<i>Noble Hill Chenin Blanc</i>	<i>South Africa</i>	<i>250,000</i>
<i>Ken Forrester Petit Rose</i>	<i>South Africa</i>	<i>150,000</i>
<i>Niel Joubert Blanc de Noir</i>	<i>South Africa</i>	<i>150,000</i>
<i>Ken Forrester Petit Sauvignon Blanc</i>	<i>South Africa</i>	<i>150,000</i>
<i>Niel Joubert Sauvignon Blanc</i>	<i>South Africa</i>	<i>150,000</i>
<i>Ken Forrester Sauvignon Blanc Reserve</i>	<i>South Africa</i>	<i>250,000</i>
<i>Ken Forrester Old Vine Reserve Chenin Blanc</i>	<i>South Africa</i>	<i>270,000</i>
<i>Ken Forrester Petit Chardonnay</i>	<i>South Africa</i>	<i>150,000</i>
<i>Vondeling Merlot</i>	<i>South Africa</i>	<i>200,000</i>
<i>Ken Forrester Petit Cabernet Sauvignon</i>	<i>South Africa</i>	<i>180,000</i>
<i>Ken Forrester Petit Pinotage</i>	<i>South Africa</i>	<i>180,000</i>
<i>Neil Joubert Pinotage</i>	<i>South Africa</i>	<i>180,000</i>
<i>Neil Joubert Shiraz</i>	<i>South Africa</i>	<i>180,000</i>
<i>Little Rock Rouge</i>	<i>South Africa</i>	<i>180,000</i>
<i>Ken Forrester Renegade</i>	<i>South Africa</i>	<i>300,000</i>



*And a few incredible Vintage Wines from around the World!*

<i>Storyteller 2018</i>	<i>South Africa</i>	<i>350,000</i>
<i>Rupert and Rothschild Classique 2019</i>	<i>South Africa</i>	<i>320,000</i>
<i>Miko 2012</i>	<i>South Africa</i>	<i>350,000</i>
<i>Tignanello 2018</i>	<i>Italy</i>	<i>900,000</i>
<i>Chanson Pommard 2012</i>	<i>France</i>	<i>700,000</i>
<i>Stellar Grand Reserve Chardonnay 2015</i>	<i>South Africa</i>	<i>400,000</i>
<i>Villa Antinori Rosso di Montalcino 2016</i>	<i>Italy</i>	<i>550,000</i>
<i>Villa Antinori Brunello Montalcino 2014</i>	<i>Italy</i>	<i>550,000</i>
<i>Clos de L'Oratoire des Papes 2020</i>	<i>France</i>	<i>800,000</i>
<i>Prunotto Barolo 2015</i>	<i>Italy</i>	<i>600,000</i>
<i>Perseo Le Morette 2015</i>	<i>Italy</i>	<i>450,000</i>





# COCKTAIL MENU

## **APEROL GIN LEMON TWIST**

*Aperol and gin mix shaken with, pomegranate juice and lemon juice*

## **GINGER MOJITO**

*Timeless classic with a twist made with rum, ginger, syrup, mint leaves, sugar syrup.*

## **BOULEVARDIER**

*A delightful mix of Whiskey, sweet vermouth, campari, chocolate bitters*

## **PASSION STAR MARTINI**

*Passion juice shaken with vodka, lime juice, top up with sparkling wine*

## **HIBISCUS VODKA SOUR**

*A mix of infused hibiscus tea, ginger syrup, vodka, a pinch of cinnamon, sugar syrup, maple syrup and egg white-optional*

## **CHAMPAGNE MARGARITA**

*A mix tequila, triple sec, lemon juice topped up with Sparkling wine*

## **GRAND COSMOPOLITAN**

*Made with vodka, grand marnier, cranberry juice, lime juice and a dash of orange bitters*

## **FROZEN NEGRONI**

*A blend of gin, campari, sweet vermouth, orange juice and sugar syrup*

## **RASPBERRY FRENCH MARTINI**

*Gin mixed with raspberry syrup, pineapple juice and lime juice.*

## **A MOMENT OF SILENCE**

*For the brave ones; Cointreau mixed with whiskey, brandy and dashes of Angostura bitters*

*At 40,000shs each*



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# MOCKTAIL MENU

## **VIRGIN PINA COLADA**

*A mix of coconut milk, orange juice, pineapple juice, lime juice and a pinch of cinnamon*

## **SUMMER BERRY**

*A mix of pineapple juice, strawberries, lemon juice, top up with soda water*

## **FRUITY AVALANCHE**

*Passion juice, orange juice, vanilla ice cream, grenadine syrup and chocolate syrup*

## **VIRGIN MOJITO**

*A simple classic mix of mint leaves, lemon juice and sugar syrup*

*At 25,000shs each*

**NOTE: YOU CAN AS WELL MAKE YOUR OWN MOCKTAIL WITH THE AVAILABLE SEASONAL FRUITS.**



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