



## STARTERS

### **CALAMARI TEMPURA RWF |14.9**

Fried Calamari with a red pepper purée and garlic emulsion. Served with Crayfish from Rwanda's twin lakes in a sweet and sour sauce, charred cucumber and basil oil.

### **NYURAH SEASONAL VEGETABLE SALAD RWF |10**

A selection of fresh organic seasonal vegetables and artichokes, on a bed of green pea purée, topped with a house - made ricotta cheese and freshly baked croutons.

### **NYURAH SPICY BEEF LIVER SALAD RWF |12**

Cured and marinated spicy beef served on a bed of fresh cucumber, cherry tomatoes, mixed lettuce, roasted macadamia nuts, basil with sesame dressing.

### **CRAY FISH SOUP RWF |14**

Fresh Crayfish from Rwanda's twin lakes, seasoned with lime. Cooked in a broth of aromatic vegetables, spices, Served with crumbed pumpkin and a balsamic reduction.

### **OKRA AND MANGO SALAD RWF |11**

Organic okra and mango slices, seasoned with citrus juice, sprinkled with crunchy pumpkin seeds and a lemon chilli dressing.

### **BEEF TETAKI RWF |12.9**

Lightly seared slices of beef fillet served with umami sesame dressing, pickled ginger, avocado purée, herbal pesto, spring onions, radish and sweet potato crisps.



## **MAINS**

### **VEGETABLE CARPACCIO RWF |20**

Mashed roasted cauliflower, served with a selection of seasonal pan - seared vegetables and tree tomato carpaccio.

### **GNOCCHI RWF |19**

Seasoned sweet potato gnocchi, served with rosemary juice and a selection of seasonal vegetables.

### **TILAPIA RWF |21.5**

Pan-seared tilapia with oven dried tomato petals, a lemongrass cream sauce accompanied by plantain bananas and a selection of seasonal vegetables.

### **BEEF FILLET RWF |24**

Seared fillet of beef served with a pan sauce, accompanied by Rwandan "turmeric polenta" (Kaunga) and sautéed greens.

### **MADAGASCAR PEPPER CRUSTED SIRLOIN RWF |25**

Premium grade Rwandan Sirloin with crusted pepper from the Indian Ocean islands, served with sweet potato, spinach fondue, glazed cherry tomatoes and a red wine sauce.

### **CHICKEN RWF |21**

Boneless chicken thigh stuffed with creamy chickpeas and spinach served with plantain mousseline, butternut sauce and a selection of seasonal vegetables.



## DESSERTS

### WHITE CHOCOLATE MOUSSE RWF |14

A velvety white chocolate mousse, served in a pool of strawberry consommé with candied sunflower seeds, confit of orange peel, nutty cookies, strawberries and Amarula ice cream.

### KINAZI CHOCOLATE FEUILLE RWF |12

A delicious and light chocolate cake with a lovely spread of ganache alongside a block of orange sorbet and fresh berries.

### LE GATEAU AU CHOCOLAT RWF |14

A delicious spongy chocolate cake lightly pampered with icing snow “DUST”.

### STRAWBERRY TART RWF |11

Fresh, homemade fruit tart served with strawberry coulis.

### NYURAH HOT MALVA PUDDING RWF |12

A typical southern African dessert pudding served with vanilla ice cream, caramel sauce, fruit berries and chocolate crumble.