KAMPI YA BOMA BUCKETS

Indulge in the ultimate comfort dining experience with our famous Chicken Buckets – a feast of crispy, golden perfection that promises to satisfy your cravings.

Step 1 : Choose your Bucket

Buffalo Bucket	\$35
20 chicken wings + 2 fries + 2 sauces	455
Chicken Bucket	\$35

Chicken Bucket 1 whole chicken (8 pieces) + 2 fries + 2 sauces

Happiness Bucket –

2 whole chickens (16 pieces) + 4 fries + 4 sauces

Step 2 : Choose your Preparation

KFC Style

Grilled

Step 3 : Choose your Sauces

BBQ Mayonnaise Cocktail Ketchup Samourai Piri Piri



\$55



STARTERS

Whether you are feeling snacky or are in the mood for a variety of dishes, we have the best starters for you to choose from. Perfect for a single light meal or sharing with friends.

Fried Onion Rings (v)	\$10
Cheese Croquettes (v)	\$12
Tempura Fried Prawns	\$14
Chicken Nuggets	\$14
BBQ Buffalo Chicken Wings	\$12
Chicken Lollipop	\$12
Chicken Spring Rolls	\$12
Somosa's Beef or Chicken	\$14
Deep Fried Meat Balls	\$14
Soup of the Day	\$7
Sautéed Frog Legs	\$15
Prawn Cocktail	\$16
Sautéed Prawns with Garlic, Lemon & Butter	\$16
Crispy Kingklip Crumbed Bites with Tartar Sauce	\$15
Beef Carpaccio, Parmesan Shavings, Homemade Pesto and Fresh Herbs	\$25



SALADS

Fancy something fresh? Our salads are a crisp symphony of vibrant greens, crisp veggies, and flavourful dressings.

Mixed Garden Salad (v) The best selection available of cucumber, green pepper, carrots, lettuce,	\$12
onions, tomatoes served with a French vinaigrette	
Greek Salad (v) Diced tomato, cucumber, onion, lettuce, feta cheese, olives, oregano and balsamic dressing	\$14
Thai Beef Salad Delicious grilled beef filet, thinly sliced with a Thai-style dressing and served with cucumber, tomato, onion and fresh mint	\$16
Caesar Salad Marinated grilled chicken breast served with crispy bacon, lettuce, croutons, shaved parmesan cheese, and Caesar dressing	\$16
Avocado & Chicken Salad (Seasonal) Marinated grilled chicken breast mixed with chunks of avocado, lettuce, sweet corn and a creamy paprika dressing	\$18
Coleslaw (v) Cabbage, carrots and onions in a tangy mayonnaise dressing	\$12
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BETWEEN BREAD

Indulge in a tempting selection of burgers, wraps and sandwiches, each accompanied by a side of irresistibly crispy fries. Elevate your dining experience with our delectable fillings and homemade bread, bringing a touch of sophistication to these classic dishes.

HAMBURGERS

Hamburger Classic beef burger topped with tomatoes, onion, lettuce, gherkin and homemade relish	\$16
Chicken Burger Grilled minced chicken burger topped with a slice of cheese, tomatoes, onion, lettuce, gherkin and homemade relish	\$16
Cheese Burger Grilled beef patty topped with a slice of cheese, tomatoes, onion, lettuce, gherkin and homemade relish	\$18
Zinger Burger Crispy breaded chicken breast topped with a slice of melted cheese, tomato, onion, lettuce, gherkin and homemade relish	\$18
Jacques Burger	\$20

Marinated grilled beef fillet topped with cheese, bacon, tomato, onion, lettuce, gherkin and homemade relish

TAILOR YOUR BURGER TO MAKE IT EVEN MORE DELICIOUS!

Double Cheese	\$2
Crispy Bacon	\$3
Mushrooms	\$2
Fried Egg	\$2
Guacamole (Seasonal)	\$3



SANDWICHES

Your choice of homemade sliced bread, panini, or French baguette.

Cheese & Tomato (v)	\$12
Chicken Mayonnaise	\$15
Ham & Cheese	\$15
Tuna Mayonnaise	\$15
Beef Fillet and Cheese Grilled marinated beef fillet topped with cheese, tomatoes, lettuce, onion marmalade, gherkin, mayonnaise and mustard	\$22
Classic Club Sandwich 3 slices of freshly homemade bread with marinated chicken breast, omelette, bacon, lettuce, tomatoes and mayonnaise	\$20
WRAPS A homemade wrap with garden fresh vegetables and our special sauce	
Beef Wrap	\$18
Chicken Wrap	\$16
PASTA	
Spaghetti Napolitano (v) Tomato sauce with olive oil, garlic and onion	\$18
Spaghetti Bolognaise Slow cooked braised minced beef, in a juicy tomato sauce	\$20
Macaroni Chicken & Mushroom Macaroni served in creamy cheese sauce with chicken and mushroom	\$20
Macaroni Ham and Cheese Macaroni mixed with ham served in a creamy cheese sauce	\$20
Carbonara Classic combination of pasta, eggs, cheese and smoked bacon	\$20
Lasagne Layers of cheese, minced meat and pasta cooked in the oven	\$20

PIZZERIA

In our pizzeria, anything is possible. Choose from our tasty, chef crafted combinations or customise it to make it your own with a variety of toppings to choose from.

Margherita (v) Cheese, tomato	\$20
Veggie Max (v) Tomatoes, onions, mushrooms, corn, olives, peppers, cheese	\$20
Romano Capers, garlic, anchovies, cheese	\$23
Pepperoni Salami, cheese	\$23
Chicken Delight Chicken, mushrooms, onion, green bell pepper, cheese	\$23
BBQ Chicken Chicken, BBQ sauce, onion, green bell pepper, cheese	\$23
Chicken Tikka Chicken Tikka, onion, cheese	\$23
Hawaiian Ham, pineapple, cheese	\$23
Capricciosa Ham, mushrooms, onion, olives, cheese	\$25
Mexicano Spicy minced, chili, corn, cheese	\$24
Tuna Tuna, onion, olives, corn, cheese	\$24
4 Seasons Ham, onion, mushrooms, olives, cheese	\$24
Carnivore Beef strips, bacon, onion, mushrooms, fried egg, cheese	\$25
Prawns	\$24
Marinated prawns, cheese	

EXTRA TOPPINGS

Pineapple, Onion, Garlic, Olives, Mushrooms, Corn, Bell Peppers	\$2
Cheese, Ham, Salami, Chicken, Beef Strips, Bacon, Feta, Makemba	— \$3
Anchovies, Prawns	<u>\$6</u>





*CRAZY FRIDAY PIZZA PROMOTION BUY ANY PIZZA AND GET ANOTHER ONE FREE!

CALZONE

Calzone Capricciosa Ham, mushrooms, onion, olives, cheese	\$25
Calzone Pepperoni Salami, cheese	\$23
Calzone Chicken Delight Chicken, mushroom, onion, green bell pepper, cheese	\$23
Calzone Carnivore Beef strips, bacon, onion, mushrooms, fried egg, cheese	\$25

FROM THE GRILL

All main dishes are served with your choice of vegetables, starch, and sauce

ESPETADA

Beef Espetada Big juicy beef skewer with grilled tomatoes, peppers and onion	\$37
Chicken Espetada Boneless chicken skewer with grilled tomatoes, peppers and onion	\$33
Fish Espetada Skewer of grilled fish and prawns	\$35

WAGYU

Wagyu means "Japanese cow". The unique taste and tenderness of highly marbled Wagyu beef makes for an unrivaled eating experience.

Fillet 200 GR	\$120
Fillet 150 GR	\$80
Ribeye 200 GR	\$120



BEEF	
Ladies Cut: Marinated Grilled Beef Fillet 300 GR	\$30
Marinated Grilled Beef Fillet 450 GR	\$35
Beef Medallions with Mushrooms in Red Wine Sauce	\$30
Grilled Beef Sausages	\$25
Famous Grilled T-Bone Steak 500 GR	\$36
Tomahawk 800 GR Rib-Eye steak on the bone	\$40
PORK	
Pork Chops	\$30
Crispy Eisbein	\$36
Pork Ribs 500 GR or 1 KG \$36 Sticky sweet ribs, baked in the oven topped with homemade BBQ sauce	\$50
Pork Schnitzel	\$30
LAMB	
Succulent Saucy Lamb Shank Served with mash potatoes	\$36
Lamb Ribs 'Kamalondo Style' Crispy lamb ribs fried with onion and bell peppers	\$30
Prime Rack of "Karoo" Lamb with Parsley	\$60
CHICKEN	
Half Grilled Chicken Lemon herb, Portuguese or KFC style	\$22
Grilled Spring Chicken	\$24
Chicken Schnitzel	\$22
Roasted Quails	\$35

MIXED GRILL

Chef's Special Mixed Grill Combination of grilled beef fillet, lamb chop, pork chop, beef sausage and chicken	\$38
Congolese Mixed Grill	\$36

Mixed grilled platter with chopped up chicken, pork, sausage and beef fillet

FISH

Bitoyo Grilled, steamed or fried salted fish in tomato sauce	\$16
Tilapia Lualaba Grilled or fried	\$23
Capitaine Fillet Grilled fish fillet with lemon garlic sauce	\$27
Fish and Chips Crispy battered kingklip, chips and home-made tartar sauce	\$32
Jumbo Tiger Prawns Grilled prawns on the shell with Portuguese sauce	\$35

STEWS

Beef Meat Balls in Tomato Sauce	\$18
Belgian Beef Stew	\$30
Beef Stroganoff with green pepper in a creamy sauce	\$30

FONDUE

Fondue Mixed Platter	\$45
A selection of chicken breast, beeft fillet, port fillet, pork sausage, minced chicken balls, cheese balls and meat balls, served with a salad, chips and a	
variety of warm and cold sauces.	

\$45

Fondue Beef Platter

450 grams of beef fillet chuncks served with a salad, chips and a variety of warm and cold sauces.

SIDE DISHES

STARCH

Fries Sautéed or Boiled Potatoes Mash Potatoes Croquettes Potatoes Rice Bukari

VEGGIES

Congolese Vegetables of the Day Sautéed Mixed Vegetables Garden Salad Coleslaw

\$3

\$3

\$3

Makemba

SAUCES

Mushroom Sauce Black Pepper Sauce Green Pepper Corn Sauce Portuguese Sauce Cheese Sauce Tomato Sauce Lemon Garlic Butter Sauce Bearnaise Sauce





ASIAN CORNER

Our world class chefs bring your favourite Asian dishes right here to Kolwezi! Try our famous soup or ask for an Asian classic.

SIZZLERS

Stir fried vegetables in a homemade sticky Asian style sauce served on a sizzling hot iron plate and accompanied by noodles or rice. Choose between regular or sweet chilli style.

Chicken Sizzler	\$24
Pork Sizzler	\$26
Beef Sizzler	\$26
Prawns Sizzler	\$26
Mixed Sizzler Combine your own sizzler with any of the ingredients above	\$26

SOUP

A fresh blend of seasonal vegetables served in a savoury broth with Asian herbs and spices

Noodle Soup with Veggies (v)	\$14	
Noodle Soup with Beef or Chicken	\$20	
Noodle Soup with Prawns	\$22	

RICE & NOODLES

Fried Rice / Noodles with Veggies (v)	\$12	
Fried Rice / Noodles with Chicken	\$15	
Fried Rice / Noodles with Beef	\$18	
Fried Rice / Noodles with Prawns	\$18	

ASIAN SPECIALITY

Thai Chicken in Red, Yellow or Green Curry Sauce Flavored with Coconut Milk	\$24
With your choice of noodles or rice	

FLAVOURS OF INDIA

Whether you like spicy hot or not, you will find it in our Indian section. We offer a variety of vegetarian and meat options to cater for everyone. Don't forget the homemade naan!

\$18

\$14

\$14

\$14

\$8

\$8

VEGETARIAN STARTERS

Paneer Tikka

Cottage cheese marinated in tandoori spices and yoghurt, cooked in a tandoori oven and served with green chutney

Aloo Pakoda

Thinly sliced potatoes coated with a spiced chickpea flour batter and deep-fried until crispy

Vegetable Bhajiya

Fresh cut mixed vegetables coated in a chickpea flour batter with Punjabi spices and deep fried, served with green chutney or sweet chili sauce

Vegetable Samosa

Deep fried pastry stuffed with a savoury filling of potatoes, peas and spicy vegetables

Masala Papadum

Fried or roasted papadum spiced with home ground cumin and chilli powder topped with freshly chopped onion, cucumbers and tomatoes

Masala Chips

Fries served with green chilli, sautéed onion and peppers in a homemade masala sauce

STARTERS

Chicken Tikka Chicken breast marinated in tandoori masala and cooked in a tandoori oven served with green chutney	\$20
Tandoori Chicken (Half/Whole) \$2 Half/whole chicken marinated in tandoori masala and cooked in a tandoori oven served with green chutney	0-\$36
Beef or Chicken Samosa Deep fried pastry stuffed with a savoury filling of beef/chicken minced with onion, ginger and garlic	\$14
Fish Amritsari Battered deep fried fish fillet flavoured with Punjabi spices and served with green chutney	\$18
Beef Boti Kebab Chunks of beef fillet marinated in tandoori masala and cooked in a tandoori oven, served with green chutney	\$18

BIRYANI

Vegetable Biryani (v)	\$22
Chicken Biryani	\$25
Mutton or Beef Biryani	\$27
Prawns Biryani	\$28

VEGETARIAN MAIN COURSE

Choose naan and/or rice with your main course

Paneer Makhanwala Homemade cottage cheese cooked in a rich tomato and cashew gravy	\$25
Kadai Paneer Homemade cottage cheese with freshly ground spices and cooked in an	\$25
onion and tomato gravy Palak Paneer Cottage cheese cooked in fresh spinach puree	\$26
Mixed Vegetable Curry Seasonal vegetables cooked in curry gravy	\$20
Dal Makhani Black lentils, split chickpeas and kidney beans cooked in rich creamy gravy	\$20
Dal Fry Yellow lentils cooked in a tomato gravy	\$18

MAIN COURSE	
Chicken Tikka Masala Tandoori roasted chicken chunks cooked in an onion and tomato gravy	\$25
Kadai Chicken Chicken spiced with freshly ground spices and cooked in an onion and tomato gravy sautéed along with chunks of capsicum and onions	\$25
Chicken or Beef Curry Slow cooked chicken or beef chunks stewed in a curry sauce along with curry and mustard leaves	\$25
Butter Chicken Tandoori shredded chicken stewed in a spiced tomato and butter sauce	\$27
Chicken Korma Tender pieces of chicken breast, mildly spiced and simmered in ghee along with butter and cooked in cashew gravy	\$27
Mutton Rogan Josh Pieces of mutton braised with a gravy flavoured with garlic, ginger and aromatic spices	\$28
Fish Curry Fish fillet cooked with mustard, fresh coriander, curry leaves and coconut milk in a curry gravy	\$28
Prawn Curry Prawns cooked with mustard, fresh coriander, curry leaves and coconut milk in a curry gravy	\$28
SIDE DISHES Steamed Basmati Rice	S4
Jeera Rice	\$7
Indian cumin rice	Ψ'

\$3

\$5

\$3

Indian cumin rice

Naan

Plain, butter, garlic, coriander, chilli or cheese

Lachha Paratha

Papadum

Thin, crisp bread of India, made of lentil flour and flavoured with pepper and other spices

DESSERTS

Sweet tooth? We have something for that too. Have a look at our selection of desserts to see what would feed your sugar craving. Be sure to ask your waiter for the homemade dessert of the day, always fresh and yummy!

Chocolate Mousse	\$6
Seasonal Fruit Tartelette	\$6
Cheese Cake	\$10
Homemade Ice Cream (3 Scoops) Vanilla - Strawberry - Chocolate - Banana	\$8
Chef's Dessert Selection A selection of miniature desserts	\$15

Dessert of the Day

Please ask your waiter for the dessert of the day

