

BREAKFAST

CONTINENTAL BREAKFAST 35,000/=

BREAD OF YOUR CHOICE, TEA, COFFEE, PASTRIES & JUICE,
FRUITS, EGGS

ENGLISH BREAKFAST 30,000/=

POTATOES, BAKED BEANS, PASTRIES OR BREAD, EGGS OF YOUR CHOICE,
TEA OR COFFEE, BACON, GRILLED CHICKEN OR BEEF, CEREALS, FRUITS,
JUICE

LA GRUE BREAKFAST SPECIAL 35,000/=

KATOGO HOME MADE, BREAD, FRUITS, JUICE, EGGS, VEGETABLES, TEA OR
COFFEE, & PASTRIES

PASTRIES

1. PLAIN CROISSANT	10,000/=
2. MEAT PIE	12,000/=
3. CHICKEN PIE	12,000/=
4. PINEAPPLE PIE	12,000/=

EGG DISHES

1. BOILED EGGS	10,000/=
2. PLAIN OMLETTE	10,000/=
3. ONION OMLETTE	10,000/=
4. SPANISH OMLETTE	12,000/=
5. SCRAMBLED EGGS	12,000/=
6. FRIED OMLETTE	12,000/=

APPETIZERS

AVOCADO & BACON SALAD

STRIPS OF AVOCADO WITH CRISPY, RED CABBAGE, ONION STRIPS & BELL PEPPERS

28,000/=

BACON SLICES, TOMATO WEDGES SERVED ON A BED OF LETTUCE WITH A TOUCH OF VINAIGRETTE DRESSING

CHICKEN WALDORF SALAD

STRIPS OF CAJUN GRILLED CHICKEN BREAST, APPLE, BABY CELERY AND TOSSED WALNUTS DRIZZLED WITH LIME DRESSING ON A BED OF LETTUCE

28,000/=

TRADITIONAL GREEK SALAD

A RIOT OF COLOURS WITH DICED CUCUMBER, PEPPERS, CARROTS, ONIONS, TOMATO FETA CHEESE AND BLACK OLIVES TOSSED IN LIME DRESSING ON A BED OF LETTUCE

28,000/=

MANGO AND AVOCADO SALAD

A COMBINATION OF STRIPS OF MANGO, AVOCADO, BEET ROOT ON A BED OF OUR HOUSE SPECIAL SALAD WITH A HANDFUL OF SWEET CORN

25,000/=

CHICKEN CEASER SALAD

STRIPS OF GRILLED CHICKEN LAID ON A BED OF ICE BURG, ONIONS, BELL PEPPERS SERVED WITH MAYO DRESSING

30,000/=

RUSSIAN SALAD

A HEALTHY HOMEMADE SALAD WITH GREEN PEAS, DICED POTATOES, BOILED EGGS, CARROTS TOSSED IN MAYO SAUCE

25,000/=

QUICHE LORRAINE

A HEALTHY HOMEMADE SALAD WITH GREEN PEAS, DICED POTATOES, BOILED EGGS, CARROTS TOSSED IN MAYO SAUCE

25,000/=

SOUPS

GAZPACHO SOUP

10,000/=

CHILLED SPINACH, TOMATO, ONIONS, GREEN PEPPER, SCENTED WITH MINT

LIGHT PUREE OF TOMATOES

10,000/=

A DELICIOUSLY FLAVOURED PUREE OF TOMATOES WITH FRESH BASIL

CREAM OF FOREST MUSHROOM

10,000/=

WELL FLAVOURED SOUP MADE FROM WILD MUSHROOMS AND SHALLOTS

PUMPKIN SOUP

10,000/=

A SMOOTH PUREE OF BUTTER NUT.

HOT AND SOUR CHICKEN SOUP

12,000/=

A DICED OF CHICKEN, ONION SIMMED IN A HOT SOUR SAUCE.

MAIN COURSE

CHICKEN WRAP

WELL-SEASONED CHICKEN STRIPS TOSSED WITH A JULIEN OF VEGETABLES, WRAPPED IN TORTILLA PAPER

30,000/=

CHICKEN FLORENTINE

TENDER PAN FRIED CHICKEN STUFFED WITH AN AMAZING GARLIC SPINACH MUSHROOM WITH A TOUCH OF LEMON BUTTER SAUCE.

40,000/=

PANSEARED CHICKEN LEG / BREAST

LIGHTLY SEASONED CHICKEN SERVED WITH MUSHROOM SAUCE

38,000/=

BEEF MENDALLION

A BEEF TENDERLOIN STEAK ON CRUSHED FROTHY BLACK PEPPER SAUCE

38,000/=

BEEF ENCHILADAS

A COMBINATION OF CAJUN STRIPS OF BEEF, FRESH FARMER'S MARKET VEGETABLES, SAUTED TO PERFECTION WRAPPED IN TORTILLA PAPER

30,000/=

BEEF STEW/ CHICKEN

DICED BEEF FILLET BRAISED IN A RICH TOMATO SAUCE

38,000/=

FRIED GOAT'S MEAT

A WELL PAN FRIED GOAT MEAT IN OUR HOUSE TANGY SAUCE.

40,000/=

PAN FRIED LIVER

JULIE OF LIVER SALTED WITH CAJUN OF VEGETABLES.

40,000/=

GRILLED PORK CHOPS

WELL CHOPPED PORK CHOPS SEASONED TO PERFECTION AND SERVED WITH A SAUCE OF YOUR CHOICE

40,000/=

STICKY PORK RIBS

WELL BRAISED PORK RIBS PAN FRIED AND TOSSED WITH STICKY BBQ SAUCE

40,000/=

ENGLISH FISH FILLET

38,000/=

AQUATIC DEEP FRIED FISH FILLET FINISHED WITH BUTTERED HERBS AND SERVED WITH TARTER SAUCE

SOUTHERN FISH STEW

40,000/=

CHUNKS OF FISH FILLET, ONION, CARROTS AND BELLY PEPPERS FRIED IN A RICH TOMATO SAUCE.

VICTORIA CATCH (WHOLE TILAPIA FISH)

40,000/=

DEEP FRIED FRESH LAKE WHOLE FISH SERVED WITH HABANERO SAUCE & KACHUMBARI SALAD

GRILLED FISH FILLET

38,000/=

A WELL MARINATED FISH FILLET GRILLED AND SERVED WITH ZANZIBAR SAUCE

. CHICKEN SIZZLER

45,000/=

A JULIE OF BONELESS CHICKEN WELL SPICED, THEN BRAISED WITH A COJUMOF VEGETABLES IN CREAMY SAUCE. SERVED IN HOT SIZZLER PLATE WITH A CHOICE OF YOUR ACCOMPANIMENT.

BEEF SIZZLER

45,000/=

THE TENDERLOIN OF BEEF TOSSED IN OUR HOMEMADE SAUCE WITH VEGETABLES. SERVED IN A HOT SIZZLER PLATE WITH A CHOICE OF YOUR ACCOMPANIMENT.

QUICK SNACKS

CHICKEN WINGS(5PCS)	20,000/=
CHICKEN LOLLIPOPS(5PCS)	20,000/=
CHICKEN NUGGET(5PCS)	20,000/=
CHICKEN DRUMSTICK(2PCS)	20,000/=
SAMOSAS (4PCS) BEEF OR VEG	15,,000/=
AFRICAN CHAPATI (2PCS)	10,000/=
SAUSAGES (2PCS)	10,000/=
VEGETABLE SPRING ROLLS (4 PCS)	15,000/=
FISH FINGERS	20,000/=
PLAIN CHIPS	10,000/=
ROLEX	10,000/=

BURGERS & SANDWICHES

BEEF BURGER	25,000/=
CHICKEN BURGER	30,000/=
VEGETABLE BURGER	25,000/=
LA GRUE CLUB SANDWICH	35,000/=
GRILLED CHICKEN SANDWICH	25,000/=
VEGETABLE CLUB SANDWICH	25,000/=
CLASSIC BLT	25,000/=
CLASSIC ITALIAN PANIN' (VEGETABLE)	20,000/=
SOUTHERN STYLE PANIN' (CHICKEN)	25,000/=
ENGLISHMAN PANIN' (BEEF)	25000/=

NB: ALL ITEMS ABOVE ARE SERVED WITH FRENCH FRIES

PIZZA

MARGHERITA PIZZA

(TOMATO AND CHEESE)

30,000/=

HAWAIN PIZZA

(PINEAPPLE, CHICKEN, TOMATO AND CHEESE)

35,000/=

LA GRUE PIZZA

(BEEF, GOAT, CHICKEN, TOMATO AND CHEESE)

40,000/=

ASIAN FUSION PIZZA

(GREEN PEPPER, CHILIES, ONIONS, MUSHROOM, TOMATO AND CHEESE)

32,000/=

BEEF PIZZA

(GRILLED BEEF, ONION, TOMATO SAUCE,MOZARELLA CHEESE).

35,000/=

CHICKEN PIZZA

(DICED CHICKEN,ONION, TOMATO SAUCE, MOZARELLA CHEESE)

35,000/=

PASTA

SPAGHETTI BOLOGNAISE.	30,000/=
(A THICK RICH BOLOGNESE WITH GREAT DEPTH OF FLAVOUR COOKED TO PERFECTION.)	
SPAGHETTI CARBONARA	30,000/=
(OUR SEASONAL PASTA MADE IN RICH CREAMY SAUCE WITH BACON AND EGGS.)	
VEGETABLE LASAGNE	30,000/=
(SEASONAL VEGETABLES COOKED IN ITALIAN STYLE ARRANGED IN LAYER OF LASAGNE PAPERS AND BAKED TO PERFECTION.)	
CLASSIC BEEF LASAGNE	35,000/=
HEAVILY HERDED MINCED BEEF COOKED WITH CHEESE TOMAT SAUCE THEN BAKED.	

SEA FOOD

GARLIC BUTTER SALMON	68,000/=
SALMON IN GARLIC BUTTER SAUCE	
GARLIC & LEMON PRAWNS	68,000/=
A TAPAS CLASSIC PAN-FRIED PRAWNS SERVED WITH CRUSTY BREAD	
CREAMY SALMON LINGUINE	68,000/=
SEARED SALMON IN CREAMY DILL SAUCE ON PASTA	

(NB: ALL SEA FOOD IS PREPARED ON SPECIAL ORDER)

FRENCH APPETIZERS

BALSAMIC & TOMATO TARTE TARTIN SAVORY TARTER TATIN WITH SWEET AND SOUR SLOW COOKED TOMATOES ON CRISP PUFF PASTRY BASE	20,000/=
POUTINE FRESHLY CUT CRISP FRENCH-FRIES, YOUNG CHEESE SLATHERED IN OUR HOMEMADE MUSHROOM GRAVY	20,000/=
VEGETABLE RATATOUILLE DICED SEASONAL VEGGIES GRILLED & SAUTÉED IN HOT & SWEET SAUCE	15,000/=

FRENCH MAINS

CHICKEN CONFIT CHICKEN LEG BAKED WITH THYME JUICE, SERVED WITH THYME SAUCE	40,000/=
CHICKEN DIJONNAISE WELL MARINATED CHICKEN BREAST PAN FRIED & SERVED WITH DIJONNAISE SAUCE	45,000/=
BEEF BOURGUINON SLOW COOKED BEEF WITH DICED MUSHROOM, CARROTS & ONION IN A RED WINE SAUCE	40,000/=
CORDON BLEU WELL-SEASONED STEAK STUFFED WITH YOUNG CHEESE, COATED WITH BREADCRUMBS, DEEP-FRIED & SERVED WITH CHEESE SAUCE	45,000/=
BOUILLABAISSÉ DELICIOUS HOMEMADE FRENCH FISH FILLET IN AUTHENTIC SAUCE	40,000/=
STEAK FRITES PAN-FRIED BEEFSTEAK, TOPPED WITH CAPE DE PARIS SERVED WITH RED WINE SAUCE	40,000/=
SALAD NICOISE PAN-FRIED BEEFSTEAK, TOPPED WITH CAPE DE PARIS SERVED WITH RED WINE SAUCE	38,000/=

INDIAN CUISINE

HOT AND SOUR SOUP (VEG)	12000/=
A CHINESE HOT AND SOUR WITH THE MUSHROOM AND VEGETABLES. (CHICKEN)	15000/=
MANCHOW SOUP(VEG)	12000/=
FLAVOURED OF FRESH CORIANDER WITH THE MUSHROOM AND VEGETABLE (CHICKEN)	15000/=
TRADITIONAL SWEET CORN SOUP(VEG)	12000/=
(CHICKEN)	15000/=
BUTTERED CHICKEN	38000/=
BONELESS AND SKINLESS THIGHS OR BREAST, SILKY GRAVY MARINATED WITH MASALA	
CHICKEN MALAI TIKKA	38000/=
BONELESS PIECES OF CHICKEN MARINATED WITH CREAM CHEESE AND MILD MASALA	
CHICKEN 65	38000/=
SOUTHERN-STYLE ORANGE CHICKEN BATTERED, FRIED AND SAUTÉED WITH MUSTARD SEEDS AND CURRY LEAVES.	
CHICKEN STIR FRY	38000/=
SQUARISH CHICKEN BROTH OR CHILLI SAUCE MARINATED WITH SESAME OIL AND OTHER SEASONINGS	
CHILLY CHICKEN	38000/=
CHICKEN MARINATE AND FRY UNTIL HALF, WITH VEGETABLES GARNISHED WITH CHOPPED GREEN ONION ALL OVER CHICKEN SERVE HOT.	
MUTTON SHEEK KEBAB	38000/=
SPICY GOAT MEAT MIXED ROLLS COOKED ON SKEWERS IN CLAY OVEN.	

CHICKEN TIKKA MASALA 30000/=

SUCCULENT PIECES OF BONELESS CHICKEN TIKKA IN A THICK MASALA

CHICKEN CURRY 30000/=

BONELESS PIECES OF FRESH CHICKEN COOKED IN TOMATO GRAVY.

FISH CURRY 30000/=

COASTAL DELICACY OF SOUTH WEST INDIA FLAVOURS OF CURRY AND COCONUT.

CHICKEN FRIED RICE 35000/=

BONELESS PIECES OF CHICKEN MARINATED WITH MIXED VEGETABLES, OR ALMONDS WITH RICE.

FISH TIKKA MASALA 38000/=

BONELESS PIECES OF FISH MARINATED WITH CREAM CHEESE AND MILD MASALA

(NB: ALL THE ABOVE INDIAN CUISINES ARE SERVED WITH RICE, CHIPS, MASHED POTATOES OR CHAPATTI)

RICE

STEAMED RICE 10000/=

VEG. FRIED RICE 15000/=

CHICKEN FRIED RICE 20000/=

CHICKEN BIRYANI 38000/=

INDIAN BREADS

ROTI	6000/=
PLAIN NAAN	8000/=
BUTTER NAAN/ GARLIC NAAN	9000/=
KULCHA	8000/=

INDIAN DESSERTS

GULAG JAMUN	15000/=
GAJJAR KA HALWA	14000/=

LOCAL DISHES

BOILED FISH STEW 1/2	30,000/=
BOILED LOCAL CHICKEN 1/4	35,000/=
BOILED BEEF STEW	25,000/=
BOILED GOAT'S MEAT	35,000/=

NOS. 1_4 CAN BE SERVED WITH EITHER ONE OR TWO , MATOOKE, IRISH POTATOES, VEGETABLE RICE, CHAPATTI, POSH,KALO.

MATOOKE OR IRISH KATOGO	15,000/=
SERVED WITH EITHER BEEF, FRESH PEAS, BEANS OR G.NUTS	
MULOKONI (KIGERE)	15,000/=
SERVED WITH BOILED CASSAVA OR SWEET POTATOES	

BBQ (NYAMA CHOMA)

GOAT'S MEAT	40,000/=
CHICKEN	40,000/=
PORK	40,000/=

SERVED WITH EITHER ROASTED MATOOKE, UGALI, JACKET POTATOES, ACCOMPANIMENTS; KACHUMBALI &BBQ SAUCE.

BON APPETIT