

Lounge Bar



AMUSE - BOUCHE FINGER FOOD

	lango platter	13
	(2 samousa, 5 accra de poisson, 2 ailes de poulet, haloumi grille)	
	Nachos : Poulet ou Boeuf - meat	12
	Chicken or beef	
	Tacos: poulet, viande, crevette (3 piece)	10
	Chicken, beef, or shrimps	
	Ailes de poulet	10
	Chicken wings	
	Accra de poission (10 pieces)	8
	Fish fritters	
	Samosa boeuf (5 piece)	5
	beef Samosa	
SN	IACK	
	Croque monsieur: poulet, viande	8
	Chicken, beef	
	Hamburger: poulet, viande ou poisson	8
	Chicken, beef or fish	
	Shawarma: poulet ou viande	5
	Chicken or beef	
EN	TRÉE CHAUDES	
HC	OT STARTER	
	Scampis à l'ail	12
	shrimps in garlic tangy sauce	
	Velouté de carotte et gingembre	7
	carrot and ginger soup	
ΕN	TRÉE FROIDE	
CC	OLD STARTER	
	Salade du PATRON (poulet, boeuf, poison, ou vegetarian)	15
	Salade de crevettes mayonnaise maracuja	12
	Shrimps salade with mayo and passion fruit	
	Cesar salade	10
	Salade laitue, croûtons, parmesan et vinaigrette César, La vinaig	arette





mélange d'huile d'olive, de jus de citron, de sauce Worcestershire, de moutarde de



Dijon et d'ail.



Lettuce salad, croutons, Parmesan cheese, and Caesar dressing. The dressing is a mixture of olive oil, lemon juice, Worcestershire sauce, Dijon mustard, and garlic.

Tzatziki salade 6

Concombre, yaourt grecque, ail, jus de citron, herbes fraiches

Cucumber, Greek yougurt, garlic, lime juice, fresh herbs

LES VOLAILLES

Poulet a la moambe (30 min)

Butter chicken

12

infused chicken is a spice infused yogurt marinade made with fresh ginger, garlic, lemon juice and spices. The spices in Butter Chicken are turmeric, garam masala, chilli powder and cumin.

Le poulet infusé est une marinade au yogourt infusée d'épices faite avec du gingembre frais, de l'ail, du jus de citron et des épices. Les épices du poulet au beurre sont le curcuma, le garam masala, la poudre de piment et le cumin.

Cuisse de poulet pané curry coco

Chicken thigh in coconut curry

Wok de poulet ou viande ou crevette aux légumes croquants

Chicken stir-fry with crunchy vegetables (Chinese noodle or rice)

Tout est servi avec 1 garniture au choix All is served with 1 side dish

Les viandes

Côte d'agneau, grillé

Lamb chopped grilled

Filet de boeuf de Ngungu

Beef filet

Entrecôte

13

Beef steak cut from between the ribs

Ficelé de boeuf aux petits légumes

Beef rolled with veg

Tout es servi avec 1 sauce au choix et 1 garniture All is served with 1 sauce and 1 side dish

Sauce au choix; sauce special vert de Farah, champignon, poivre noire
Sauce of your choice; Farahs green special sauce, mushroom, black pepper
Supplement sauce
1.5









Les poissons

Cossa-cossa de muanda sauce pimentee	15
Shrimps in chili sauce	
Gambas curry coco, gingembre et citron vert	15
Shrimps in coconut curry sauce with a ginger and lime	
Fillet de capitaine crème de carotte et gingembre	15
Capitain fish filet in a creamy carrot ginger sauce	

Les garnitures

Frite - fries Makemba - plantine

Foufou

Riz thai sauté - thai rice

Legume du jour - veg of the day

Chikwange – fermented cassava bread

Supplements 3

Les desserts

Banana split	8
Tiramisu	7
Panacotta coulis du jour	7
Glace: 1 boule	2
Extra topping; sauce chocolat, Chantilly, cacahuette	0.5









PIZZA

PIZZA TANGO 15 Sauce tomate, mozzarella, calamari, crevette, poulpe, vongole, champignon, origan, basilic Tomato sauce, mozzarella, calamari, shrimp, octopus, vongole, mushroom, oregano, basil PIZZA CANIBALE 15 Sauce tomate, mozzarella, filet de veau, merguez, viande haché, champignon, orig-Tomato sauce, mozzarella, veal tenderloin, merguez, minced meat, mushroom, oregano, basil PIZZA 4 FROMAGES 13 Gorgonzola, grana padano, mozzarella, feta, basilic Gorgonzola, grana padano, mozzarella, feta, basil 12 PIZZA PECHEUR Sauce tomate, mozzarella, poisson du jour, origan, basilic, poivrons Tomato sauce, mozzarella, fish of the day, oregano, basil, peppers PIZZA POLLO 10 Sauce tomate, mozzarella, Poulet, origan, basilic Tomato sauce, mozzarella, chicken, oregano, basil PIZZA BOEUF 10 Sauce tomate, mozzarella, filet de veau, origan, basilic Tomato sauce, mozzarella, veal tenderloin, oregano, basil PIZZA ROMANA 10

Sauce tomate, mozzarella, viande hachée, poivron mais, origan, basilic Tomato sauce, mozzarella, minced meat, corn pepper, oregano, basil









PIZZA VÉGÉTARIENNE

Sauce tomate, mozzarella, aubergine grillée, courgette grillée, artichaut, mais doux, olive noir, oignon, poivron, origan, basilic Tomato sauce, mozzarella, grilled eggplant, grilled zucchini, artichoke, sweet corn, black olive, onion, pepper, oregano, basil

PIZZA A LA SAUCISSE	0
Sauce tomate, mozzarella, origan, basilic, saucisse halal	
Tomato sauce, mozzarella, oregano, basil, halal sausage	
PIZZA MARGHERITA 10	0
Sauce tomate, mozzarella, origan, basilic	
Tomato sauce, mozzarella, oregano, basil	
Suppléments 2	<u> </u>
Pate roulé au fromage -Cheesy crust	







10



BAR -BE -CUE Cha-grilled - Makala

NOS SPÉCIALITÉS CONGOLAISES

Liboké de chèvre – goat papillote	12
Liboké de poisson – fish papillote	12
Poulet mayo - chicken mayonnaise	10

Il s'agit d'une préparation mise en papillote faite de feuilles de bananier, et mise à la cuisson soit en four, soit directement sur une grille mise au-dessus d'un foyer.

It is a preparation placed in foil made of banana leaves, and cooked either in an oven or directly on a grid placed above a hearth.

Fruits de mer de Zanzibar au makala:	35
(1 Langouste, 7 pc crevette, 1 calamar, 1 portions capitaine)	
Zanzibar seafood char-grilled:	
(1 Lobster, 7 pcs shrimp, 1 squid, captain portion)	
Filet de boeuf entier flambé (1 kg)	25
whole beef fillet flambeed (1kg)	
Poulet entire au pilipili à la kenyanne	18
Whole chicken Kenyan style pilipili	
Brochette de crevettes à l'ail pimentée	18
Shrimp skewer with spicy garlic	
Brochette de capitaine grillé	18
Grilled captain's steak	
Brochette de boeuf grillée aux herbes de provence	15
Grilled beef skewer with Provencal herbs	
Brochette de poulet tandoori masala	15
chicken skewer in spicy tandoorin masala	
Merguez de mouton grillée	14
Mutton sausage grilled	
Tilapia grillé façon Vitshumbi	13
Grilled tilapia Vitshumbi style	
1/4 Poulet grillé	9
1/4 grilled chicken	

Toutes nos grillades sont servies avec une salade kachumbari (pimenter à base d'oignon et tomate) et 1 garniture au choix.

All our grills are served with a kachumbari salad (spicy with onion and tomato's) and 1 side dish.









SOFT DRINK

DED DIVI	,
RED BULL	4
BOISSONS LOCAL(sucrée)	2
VITAL'O	2
XXL	2
ENERGY MALT	2
WATER	1
FRESH JUICE	
ORANGE	4
MARACUJA - passion fruit	4
PASTEQUE - Watermelon	4
ANANAS-Pineapple	4
HOT BEVERAGE	
	,
GINGER TEA (thé au gingembre) DOUBLE EXPRESSO	4
CAPPUCCINO	4
CAFÉ MOCHA	4
SELECTION OF FLAVOURED TEA (selections de thé)	3
EXPRESSO	3
2/11 / 12000	
MILL CHALL	
MILK SHAKE	
FRAISE/ VANILLE/ CHOCOLATE	7
KITKAT SHAKE	7
OREO SHAKE	7
LOCAL BEERS (small)	
CASTEL	3
BEAUFORT	3
MUTZING CLASS	2.5
MUTZING	2
PRIMUS	2
TEMBO	2
TURBO KING	2
LEGEND	2
BOOSTER	2









LOCAL BEERS (Big)

DOPEL MUNICH	4
SIMBA	4
33-EXPORT	4
TEMB0	4
MUTZING	3
PRIMUS	3
TURBO KING	3
IMPORTED BEER	
CORONA	4
GUINNESS	4
LEFFE BLONDE / BRUNE	4
HEINEKEN	4
SMIRNOFF ICE	3
SAVANA	3
CLUB	3
SMIRNOFF NORMAL	3
KINGFISHER	3
AMSTEL	3
AMSTEL BOCK	2









VODKA ROBERTO CAVALLI BELVEDERE GREY GOOSE PARIS VODKA ABSOLUTE VODKA/ CITRON SOBIESKI	\$6.00 \$5.00 \$5.00 \$4.00 \$3.00 \$3.00	BTL 100 80 80 70 40
RUM BACARDI WHITE-BLACK-GOLD CAPTAIN MORGAN WHITE-BLACK-GOLD MALIBU	\$3.00 \$3.00 \$3.00	50 50 50
GIN THE BOTANIST HENDRICK'S TANQUERAY BOMBAY SAPPHIRE	\$5.00 \$4.00 \$4.00 \$3.00	100 90 70 60
TEQUILA PATRON XO CAFÉ PATRON SILVER OLMECA REPOSADO JOSE CUERVO CAMINO WHITE	\$8.00 \$7.00 \$5.00 \$4.00 \$3.00	180 150 60 50 40
LIQUEUR DISARONNO GRAND MARNIER JAGERMAISTER COINTREAU CAMPARI KAHLUA BAILEYS AMARULA MARTINI ROSSO APERITIF MARTINI BIANCO APERITIF	\$4.00 \$4.00 \$4.00 \$4.00 \$4.00 \$3.00 \$8.00 \$8.00 \$6.00	70 70 60 60 50 50 40 40 40









COGNAC	01.400	DTI
	GLASS	BTL
HENNESSY VSOP	\$9.00	200
MARTELL	\$8.00	180
REMY MARTIN	\$7.00	150
HENNESSY VS	\$7.00	130
SINGLE MALT		
GLENFIDDICH 18 YRS	\$10.00	200
THE GLENLIVET NADURRA	\$9.00	200
TALISKAR	\$8.00	170
THE SINGLETON 18yrs	\$10.00	150
THE GLENLIVET 12yrs	\$7.00	130
GLENFIDDICH 15 YRS	\$7.00	130
GLENFIDDICH 12yrs	\$6.00	100
SCOTCH WHISKY		
JW BLUE LABEL	\$25.00	450
JW 18yrs	\$15.00	270
JW ISLAND GREEN	\$10.00	200
JW GOLD LABEL	\$10.00	180
CHIVAS REGAL 18yrs	\$6.00	180
BALLANTINES 17yrs	\$6.00	150
GENTLEMEN JACK	\$5.00	90
MAKER'S MARK	\$4.00	90
JW DOUBLE BLACK	\$5.00	80
JACK DANIELS HONEY	\$5.00	80
JW BLACK LABEL	\$4.00	50
CHIVAS REGAL 12yrs	\$4.00	50
JACK DANIELS	\$4.00	50
JEAM BEAM BLACK	\$6.00	50
JAMESON	\$4.00	50
JEAM BEAM	\$4.00	40
BALLANTINES	\$4.00	40
JW RED LABEL	\$3.00	40









CLASSIC COCKTAIL	
MOJITO	\$8.00
MINT, LEMON, SUGAR, RUM, SODA	
MENTHE, CITRON, SUCRE, RHUM, SODA	
TEQUILA SUNRISE	\$8.00
TEQUILA, ORANGE, GRENADINE	
EXPRESSO MARTINI	\$8.00
VODKA, KAHLUA, SUGAR, EXPRESSO	
SEX ON THE BEACH	\$8.00
VODKA, PEACH LIQUEUR, ORANGE, CRANBERRY	
VODKA, LIQUEUR DE PECHE, ORANGE, CANNEBERGE	
PINACOLADA	\$8.00
RUM, COCONUT, PINEAPPLE, VANILLA	
RHUM, NOIX DE COCO, ANANAS, VANILLE	
MARGARITA	\$8.00
TEQUILA, ORANGE LIQUEUR, LEMON, SUGAR	
TEQUILLA, LIQUEUR D'ORANGE, CITRON, SUCRE	
COSMOPOLITAN	\$8.00
VODKA, ORANGE LIQUEUR, CRANBERRY	
VODKA, LIQUEUR D'ORANGE, CANNEBERGE	
BLUE LAGOON	\$8.00
VODKA, BLUE CURACAO, SPRITE, LEMON	
VODKA, BLUE CURACAO, SPRITE, CITRON	
LONG ISLAND ICED TEA	\$8.00
RUM, GIN, TEQUILA, VODKA, TRIPLE SEC, LEMON, COKE	
RHUM, GIN, TEQUILLA, VODKA, TRIPLE SEC, CITRON, COCA	
DAIQUIRI	\$8.00
RUM, LEMON, SUGAR	
RHUM, CITRON, SUCRE	
SPECIAL COCKTAIL	
TANGO SPECIAL	000.00
FLAVOUR MARGARITAS	\$20.00
LADY LOVE	\$8.00
MIDORI, MALIBU, VODKA , PINEAPPLE	\$8.00
MIDORI, MALIBU, VODKA , ANANAS	









BULL FROG RUM, GIN, VODKA, TEQUILA, BLUE CURACAO, RED BULL	\$10.00
FLAMING LAMBORGHINI	\$10.00
BAILEYS, BLUE CURACAO, KAHLUA, SAMBUCA	
OKAPI	\$8.00
VODKA, BAILEYS, KAHLUA	40.00
APEROL PROCESSO CORA	\$8.00
APEROL, PROSECCO, SODA ITALIAN MARGARITA	\$8.00
TEQUILA, DISARONNO, ORANGE, LEMON	\$6.00
TEQUILLA, DISARONNO, ORANGE, CITRON	
SPECIAL ONE	\$8.00
VODKA, BLUE CURACAO, GRENADINE, PINEAPPLE, LEMON, SUGAR	
JAGERBOMB	\$8.00
JAGERMEISTER, REB BULL	
MOCKTAIL	
TANICO ODECIAL	410.00
TANGO SPECIAL	\$10.00
GO GREEN	\$10.00 \$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR	-
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE	\$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA	-
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA PINEAPPLE JUICE, VANILLA ICE CREAM, COCONUT CREAM	\$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA PINEAPPLE JUICE, VANILLA ICE CREAM, COCONUT CREAM ANANAS, GLACE DE VANILLE, NOIX DE COCO	\$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA PINEAPPLE JUICE, VANILLA ICE CREAM, COCONUT CREAM ANANAS, GLACE DE VANILLE, NOIX DE COCO BORA-BORA	\$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA PINEAPPLE JUICE, VANILLA ICE CREAM, COCONUT CREAM ANANAS, GLACE DE VANILLE, NOIX DE COCO	\$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA PINEAPPLE JUICE, VANILLA ICE CREAM, COCONUT CREAM ANANAS, GLACE DE VANILLE, NOIX DE COCO BORA-BORA PASSION FRUIT, PINEAPPLE, GRENADINE, LEMON, SUGAR	\$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA PINEAPPLE JUICE, VANILLA ICE CREAM, COCONUT CREAM ANANAS, GLACE DE VANILLE, NOIX DE COCO BORA-BORA PASSION FRUIT, PINEAPPLE, GRENADINE, LEMON, SUGAR MARACUJA, ANANAS, GRENADINE, CITRON, SUCRE	\$7.00 \$7.00 \$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA PINEAPPLE JUICE, VANILLA ICE CREAM, COCONUT CREAM ANANAS, GLACE DE VANILLE, NOIX DE COCO BORA-BORA PASSION FRUIT, PINEAPPLE, GRENADINE, LEMON, SUGAR MARACUJA, ANANAS, GRENADINE, CITRON, SUCRE ALPANSO	\$7.00 \$7.00 \$7.00
GO GREEN KIWI CRUSH, PINEAPPLE, LEMON, SUGAR CRUSH KIWI, ANANAS, CITRON, SUCRE PINACOLADA PINEAPPLE JUICE, VANILLA ICE CREAM, COCONUT CREAM ANANAS, GLACE DE VANILLE, NOIX DE COCO BORA-BORA PASSION FRUIT, PINEAPPLE, GRENADINE, LEMON, SUGAR MARACUJA, ANANAS, GRENADINE, CITRON, SUCRE ALPANSO GREEN APPLE, MANGO, VANILLA ICE CREAM	\$7.00 \$7.00 \$7.00









CHAMPANGE BOTTLE

CHAPITANGE BOTT	L L	
DOM PERIGNON		600
RUINART		220
MOET & CHANDON ROSE		150
MOET & CHANDON NECTAR		150
VEUVE CLICQUOT		150
MOET & CHANDON BRUT		150
LAURENT PERRIER		150
BELAIRE LUXE BLANC/ROSE/GOLD		70
SPARKLING WINE		
ZONIN PROSECCO		40
NEDERBURG CUVEE BRUT		40
CASTAL ICE ALL (maison castel)		35
ROCHE MAZET		30
DED WINE		
RED WINE		100
CHATEAUNEUF – DU – PAPE		100
MOUTON CADET	5.00	40
LES COMBES SAINT-SAUVEUR.	5.00	40
DROSTDY HOF	5.00	30 30
CELLAR CASK		30 30
NEDERBURG		30 30
CHIANTI		30
WHITE WINE		
MOUTON CADET		35
NEDERBURG	5.00	35
CELLAR CASK	5.00	35
DROSTDY HOF		35
BARON DE LESTAC BORDEAUX BLANC		35
ROSE WINE		
NEDERBURG ROSE		40
MOUTON CADET ROSE		40
DROSTDY HOF		40
CELLAR CASK		40
COTES DE PROVENCE masfleurey		40









HOOKAH NOS SAVEURS – our flavours

Vous pouvais avoir les pots de hookah frais avec glaçons

You can ask for ice to cool your water base

LEMONADE Citron Lemon	10
NYIRANGONGO Fraise Strawberry	10
CITRUS Orange	10
MADAGASCAR Vanille	10
KIVU Double pomme Double apple	10
FRESH MINT FREEZE Menthe Mint	10
DARKHEAVEN Myrtille Blueberry	10
WINEYARD Raisin menthe Grape mint	10









BAZOKA	10
Chewing gum avec menthe	
Gum with mint	
DOUBLE TROUBLE	10
Choix de 2 saveurs	
A choice of 2 flavours	
Options de pots - Water base options	5
Sprite, lait, redbull, jus avec glacon	
Sprite, milk, redbull, juice with ice	
Cigarette	
Dunhill switch	5
Camel	5





