RESTAURANT

MELI MELO

BREAKFAST MENU

FOOD MENU

DESSERTS

DRINKS MENU

COCKTAILS

WINE LIST

SPIRITS

Ask us for a table, +243 991 670 588

We also arrange private menus, written with the chef for each table.

BREAKFAST MENU

All prices are quoted in USD, payable in CDF at the current exchange rate, inclusive of 16%VAT

DANISH

Viennoiseries – Danish

Accompaniments: chocolate sauce, Nutella, butter, jam

Plain croissant	$3
Chocolat croissant	$3
Chelsea bun	$3
Waffle	$10
Pancake	$10
Crêpe	$10

EGG SELECTION

Sélection d'œufs – Egg selection

Omelet three eggs to your taste:	$14

Mushrooms, onions, tomatoes, green peppers, potatoes, cheese, bacon

Omelette nature	$10
Soft-boiled egg	$8
poached egg	$8
Sunny side up	$8
Scrambled eggs	$10

COLD SELECTION

Sélection froide – Cold selection

Yogurt with granola With strawberry compote, fresh fruits	$10
Fresh local fruit platter	$10

FULL BREAKFAST MENU

$30

COLD SELECTION

Natural yogurt, fruit yogurt	Included
Seasonal fruit plate	Included
Cheeses	Included
Healthy salad	Included
Cold cuts	Included
Cereal selection	Included

DANISH AND BREAD

Accompaniments: chocolate sauce, Nutella, butter, jam

Fresh homemade bread	Included
Pastry basket	Included
Pancakes, crepe cake, waffles	Included

HOT VEGETARIAN SELECTION

Sautéed mushrooms, grilled tomatoes, sautéed beans	Included
Carrots, zucchini, roasted potatoes	Included

HOT SELECTION

Chicken sausage, beef sausage, pork bacon	Included

EGG SELECTION

Omelet with mushrooms, onions, tomatoes, green peppers, potatoes, cheese, bacon, or plain	Included
Soft-boiled egg, poached egg, fried egg (sunny side up), scrambled eggs	Included

HOT BEVERAGES

Tea, coffee, hot or cold milk, hot chocolate	Included

COLD BEVERAGES

Selection of fresh fruit juices	Included

FOOD MENU

All prices are quoted in USD, payable in CDF at the current exchange rate, inclusive of 16%VAT

STARTERS

Sautéed tiger prawns — $23

Fresh chili, ginger, fresh herb, crispy toasted garlic and peanuts

Sticky chicken wings — $18

Marinated with ginger honey, soya sauce, BBQ sauce, paprika, topped with sesame and scallions

Creamy poultry soup — $15

A smooth soup made with tender poultry, soft vegetables and light cream, delicately seasoned with fine herbs.

Creamy tomato soup — $15

Smooth soup made with ripe tomatoes, a hint of garlic and basil, blended with light cream

SALADS

Caprese salad — $23

Mozzarella, pesto sauce, tomato, aragula salad, parmesan

Caesar salad (chicken or prawns) — $25

Romaine lettuce, Caesar dressing, garlic crouton, shaved parmesan

Greek salad — $23

Tomato, cucumber, onion, iceberg lettuce, olives, peppers, feta cheese, oregano, olive oil

Fatoush salad — $23

Romaine lettuce, green onion, tomato, green pepper, radishes, cucumber, parsley, fried pita, lemon dressing

SANDWICHES *(Servis avec frites / Served with fries)*

Subway Style Sandwich — $23
Home baked bread, Caesar chicken, lettuce gherkins, Mix cheese

Kertel Club Sandwich — $25
Smoked Turkey, bacon, fried egg, tomato, lettuce, mayo, cheese

Grilled Veggie Focaccia — $23
Mozzarella, pesto with roasted bell pepper, baby marrow eggplant and artichoke

BURGERS *(Servis avec frites / Served with fries)*

Single Smash Cheeseburger — $25
Crispy bacon, cheddar cheese, caramelized onion, gherkins, special sauce

Double Smash Cheeseburger — $29
Like the previous one...but double!

Kertel Burger — $29
Marinated grilled chicken breast, mustard sauce, BBQ sauce, avocado, tomato, cucumber, lettuce, cheese

HOMEMADE PIZZAS

Margherita — $26
Tomato sauce, mozzarella cheese

Vegetable — $28
Tomato sauce, marinated, mix veg, mozzarella cheese, pesto sauce

Ham & Mushroom — $30
Tomato sauce, Ham, mushroom, mozzarella cheese

Onion and Tuna — $30

Onion, tuna, garlic, oregano, green olives, mozzarella cheese

PASTA

Penne Pomodoro — $25

Homemade tomato sauce, basil, garlic, olive oil, parmesan cheese

Penne Arrabiata — $25

Spicy Homemade tomato sauce, basil, garlic, olive oil, parmesan cheese

Tagliatelle Bolognese — $28

Chef special homemade Bolognese sauce

Penne Alfredo — $28

Chicken, Fresh mushroom with white sauce

MAINS *(1 accompagnement au choix / 1 side of your choice)*

Beef Entrecôte — $35

Marinated with fresh rosemary, garlic, olive oil

Grilled Half Chicken — $29

Marinated with rosemary, garlic, paprika, olive oil

Herb Provence Lamb Chop — $38

Marinated with salt, pepper, rosemary

Grilled Salmon Fillet — $32

Garlic caper lemon sauce

SIDE DISHES

Included

Légumes sautés | Sautéed vegetables

Frites | French fries

Purée de pommes de terre | Mash potatoes

Pommes de terre au four | Oven baked potatoes

Riz nature | Plain rice

Banane plaintain | Makemba | Plaintain banana

SAUCES

Poivre | Pepper — Ask us

Champignons | Mushroom — Ask us

Jus de viande | Gravy — Ask us

Beurre à l'ail | Garlic butter — Ask us

CONGOLESE CORNER *(1 accompagnement au choix / 1 side of your choice)*

Cossa Cossa — $32

Marinated prawns with garlic, lemon, butter, chili powder, olive oil and parsley

Chicken Mayo — $28

Half chicken marinated with pepper sauce, maggi, oil, vinegar, white cabbage, onion, tomato, mayo

Ntaba — $35

Local goat marinated with maggi, pepper, onion, garlic, chili, vinegar, nutmeg

MEXICAN CORNER *(Servies avec chips et salsa / Served with chips and*

salsa)

Chicken — $28

Mexican tortilla bread, Sauté chicken strip, onion, carrot, bell pepper, baby marrow, tomato, cheese

Beef — $28

Mexican tortilla bread, Sauté Beef strip, onion, carrot, bell pepper, baby marrow, tomato, cheese

Veggie — $25

Mexican tortilla bread, Sauté Garlic, Corn, mushroom, onion, carrot, bell pepper, baby marrow, tomato, cheese

ASIAN CORNER

Stir-fried Chicken Noodles — $28

Cabbage, trio peppers, onion, carrot, dark soya, Chinese noodles, spring onion

Stir-fried Vegetable Noodles — $25

Ginger, cabbage, trio peppers, onion, carrot, dark soya, Chinese noodles, spring onion

Egg Fried Rice — $25

Trio eggs, ginger, garlic, cabbage, carrot, peas, beans, trio peppers, onion, spring onion, dark soya

DESSERTS

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DESSERTS

Cheesecake — $12

Creamy and smooth with a subtle tang, served on a crunchy biscuit base

Tiramisu classique aux fruits rouges — $12

Classic Italian tiramisu, and fresh berry

Chocolate fudgy brownie — $12

Served with hot chocolate sauce, pistachio crus and vanilla ice cream

Fresh Fruit Platter — $10

DRINKS MENU

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HOT DRINKS

Boissons chaude - Hot drinks

Espresso	$6
Double espresso	$8
Americano	$6
Cappucino	$8
Tea	$6
Hot chocolat	$8

SÉLECTION DE JUS DE FRUITS FRAIS

Orange, pineapple, watermelon, apple, carrot, ginger	$8

BEER

Heineken	$6
Castel	$8
Tembo	$8
Beaufort	$6

SOFT

Coca Cola	$6

Fanta	$6
Sprite	$6
Coca Zero	$6
Tonic	$6
Soda Water	$6
Red Bull	$10
Jus frais	$8

Orange, pineapple, watermelon, apple, carrot, ginger

WATER

San Pellegrino 50cl *50cl*	$8
San pellegrino 75cl *75cl*	$11
Acqua Panna 50cl *50cl*	$8
Acqua Panna 75cl *75cl*	$11

HOT DRINK

Espresso	$6
Double Espresso	$8
Americano	$6

Cappuccino	$8
Thé	$6

COCKTAILS

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COCKTAIL

$20

Mimosa

Champagne, peach purée

Pornstar Martini

Vodka, Prosecco, passion fruit puree, hazelnut syrup

Fizz me Up

Gin, lemon juice, cane sugar syrup, sparkling water

Mama Mia Bahama

White rum, dark rum, Malibu, pineapple juice, orange juice, grenadine syrup

Mojito

Rum, lime, fresh mint, brown sugar, sparkling water

Tequila Sweet Kiss

Tequila, grenadine syrup, orange juice

Piñacolada

Rum, Malibu, coconut cream, pineapple juice

MOCKTAIL

$15

Virgin Mojito

Lime, lime juice, fresh mint, brown sugar, sparkling water

Passion Faded

Lime, lime juice, passion fruit, passion fruit purée, fresh mint, brown sugar, sparkling water

Mango Madness

Lime, lime juice, mango puree, fresh mint, brown sugar, sparkling water

Strawberrilicious

Lime, lime juice, strawberry puree, fresh mint, brown sugar, sparkling water

Melon Muddle

Lime, lime juice, watermelon syrup, fresh mint, brown sugar, sparkling water

WINE LIST

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CHAMPAGNE *Bouteille 75cl*

Ruinart Blanc de Blancs *75cl*	$400
Veuve Clicquot Rich *75cl*	$250
Moët Ice Impérial *75cl*	$250
Moët Nectar Impérial *75cl*	$250
Moët Rosé Impérial *75cl*	$250
Moët Brut Impérial *75cl*	$200
Gobillard Blanc de Blancs *75cl*	$150
Gobillard Rosé *75cl*	$150

CHAMPAGNE *Au Verre | Glass12.5cl*

Gobillard Blanc de Blancs *12.5cl*	$25
Gobillard Rosé *12.5cl*	$25

RED WINE

Taurasi DOCG, Anno Domini Legenda — $95

Noble and structured wine with aromas of plum, tobacco, and forest floor. Deep and distinguished.

Rosso Toscana IGT, Il Palazzo — $90

It captivates with notes of ripe red fruits, gentle spices, and a smooth, balanced palate.

Merlot Venezia DOC — $70

Supple, round, and harmonious, with soft tannins, a velvety texture, and a beautiful fruity expression.

Cabernet Sauvignon Venezia DOC — $70

Structured and balanced, with well-present but smooth tannins, good freshness, and a persistent finish of ripe fruits and spices.

Château de la Mazerolle la Gravelière — $90

A smooth and balanced red wine with aromas of ripe red fruits, gentle spices, and a hint of oak.

WHITE WINE

Greco di Tufo DOCG, Anno Domini — $70

It combines vibrant freshness, balanced structure, almond nuances, and a lingering saline finish.

Verdicchio dei Castelli di Jesi, Lacanosa — $70

It reveals itself as lively and mineral, with a slightly bitter saline finish that gives it great elegance.

Bordeaux Blanc, Château Haut-Bastor — $70

Fresh and fruity wine, with notes of citrus and white peach, ideal as an aperitif or with light appetizers..

Sancerre, Les Beaux Regards — $90

Bright and mineral Sauvignon Blanc, with aromas of citrus and white flowers, perfect with fish and seafood.

ROSÉ WINE

Cabernet d'Anjou, Domaine de Gannebert — $60

Off-dry rosé with aromas of red fruits and candy, fresh and indulgent, ideal as an aperitif or with spicy cuisine.

Château du Grand Plantier — $80

Light and fruity Bordeaux rosé, with notes of strawberry and red currant, perfect for aperitif or summer salads.

BY THE GLASS *12,5cl*

RED

Taurasi DOCG, Anno Domini Legenda — $15

12.5cl

Pessac-Léognan, Château Mancedre — $15

12.5cl

WHITE

Greco di Tufo DOCG, Anno Domini — $15

12.5cl

Sancerre, Les Beaux Regards — $15

12.5cl

ROSÉ

Château du Grand Plantier — $15

12.5cl

SPIRITS

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SPIRITS

Your choice of bottle, glass

SPIRITS & LIQUORS

WHISKY SINGLE MALTS

Glenfiddich 18 ans

18 years

bottle	$250
glass	$20

Glenfiddich 12 ans

12 years

bottle	$150
glass	$15

Glenmorangie 10 ans

10 years

bottle	$150
glass	$15

AMERICAN WHISKY

Jack Daniel's

bottle	$100
glass	$10

Jack Daniel's Honey

bottle	$100
glass	$10

BLENDED

Chivas Regal 18 ans

18 years

bottle	$250
glass	$20

Chivas Regal 12 ans

12 years

bottle	$100
glass	$10

JW Gold Label

bottle	$180
glass	$17

JW Double Black

bottle	$160
glass	$15

JW Black Label

bottle	$100
glass	$10

BRANDY

Hennessy XO

bottle	$700
glass	$40

Hennessy VSOP

bottle	$280
glass	$25

VODKA

Belvedere

bottle	$150
glass	$15

Grey Goose

bottle	$130
glass	$14

SPIRITS & LIQUORS

GIN

Hendrick's

bottle	$120
glass	$15

Bombay Sapphire

bottle	$70
glass	$8

Beefeater

bottle	$60
glass	$8

TEQUILA

Patron Silver

bottle	$150
glass	$15

Olmeca Gold

bottle	$80
glass	$10

Olmeca Silver

bottle	$80
glass	$10

RUM

Bacardi White

bottle	$60
glass	$8

Bacardi Gold

bottle	$60
glass	$8

Bacardi Black

bottle	$60
glass	$8

LIQUORS

Amaretto Disaronno

bottle	$80
glass	$10

Jägermeister

bottle	$60
glass	$8

Baileys, Amarula

bottle	$60
glass	$8

Cointreau

bottle	$70
glass	$10

MELI MELO

reZerved™

Ask us for a table. We also arrange private menus with the chef.

Prices are set by the restaurant and change without notice.

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