RESTAURANT

MELI MELO

BREAKFAST MENU

FOOD MENU

DESSERTS

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

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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

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reZerved™

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