



The Portfolio

Hot Starters

Bruschetta	
1. Pan seared cherry tomatoes, garden basil, mozzarella cheese, supreme olive oil served on toasted or plain bread crust	10,000
Slow roasted tomato hummus (Spicy)	
2. Delicious little morsels of roasted tomato on hummus served with Maanzo bread	10,000
South Indian fish fingers	
3. Shallow fried tilapia/nile perch fingers in a mix of turmeric, chili, coriander, pepper, and garam masala powder	12,000
Vegetable tempura	
4. Thin strips of vegetables dipped in light batter and briefly deep-fried in hot sesame oil	10,000
Chicken lollipops	
5. Seasoned chicken wings in a light soy sauce with garlic, onions, dipped in a seasoned batter and deep-fried	12,000
Chicken fingers	
6. Tender strips of succulent chicken seasoned to perfection and covered with bread crumbs	10,000
Samosas	
• Beef samosa: Minced meat seasoned with herbs and spices with a sprinkle of vegetables	7,000
• Chicken samosa: Diced chicken seasoned and soaked in a light soy sauce to absorb culinary flavors that appeal to your palette	8,000
• Vegetable samosa: Diced vegetables, sautéed with a mix of herbs and spices including fresh coriander (Spicy)	7,000
Spring roll of beef or vegetable	
7. Crispy and bursting with flavors from the combination of Maanzo specially selected ingredients and served with a special sauce (Spicy)	7,000





Cold Starters

Millefeuille of vegetables	
1. Assorted grilled vegetables seasoned with white pepper, salt and served with pesto sauce	8,000
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Chicken terrine served with cranberry sauce	
2. Finely blended chicken with cream and eggs poached and served cold with cranberry sauce	15,000
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Deviled eggs with anchovies	
3. Freshly boiled egg yolks mashed with fine herbs served in firm egg white and topped with anchovies	7,000
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Avocado wrapped in prosciutto	
4. Avocado wrapped in prosciutto with a special Maanzo dressing that lingers in your mouth	10,000
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Cheese platter	
5. A combination of excellent cheeses such as parmesan, gouda, goat, mozzarella, cheddar and served with dinner crackers and crudities	15,000
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Italian meat platter	
6. A combination of salami, chorizo, prosciutto, beef pastrami served with pickles and a choice of Italian or balsamic dressing	15,000
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Ceviche	
7. A refreshing and light dish of tilapia or Nile perch cooked in lime and includes tomatoes, onions, cucumbers	20,000





Soups

1.	Cream of broccoli soup served with bread croutons Tender florets of broccoli carefully simmered with fine herbs	12,000
2.	Cream of chicken and bacon soup Seasoned with Maanzo herbs and spices, cooked in a creamy sauce with a sprinkle of fresh garden peas	15,000
3.	Cream of carrot soup with a whisper of fresh ginger Fresh carrots blended with fresh cream and herbs and spices into a smooth, tasty and flavorful excursion	12,000
4.	Gazpacho soup A cold soup consisting of cucumber, bell peppers, tomatoes, red onions, white pepper and salt, slightly blended and mixed with limes/lemons, olive oil, garlic to give a unique pleasurable taste	15,000
5.	French onion soup Freshly sweated and simmered onions with fine herbs served with fresh Maanzo bread rolls, garnished with tomato and gherkins	12,000
6.	Pea and mint soup Fresh garden peas and mint blended with herbs and spices with everlasting flavors on the palette	13,000
7.	Chicken vegetable broth A clear soup consisting of assorted vegetables, spices, and strips of chicken	16,000
8.	Soup of the day An exquisite daily presentation of the chef	13,000





Main Course

From the Oven

1.	Spicy roast chicken: Half chicken marinated in Indian spices and stuffed with fresh and dried fruit, and a combination of roots and spices (Spicy)	35,000
2.	Tilapia with potato wedges Whole tilapia marinated in Mediterranean spices and lemon accompanied by marinated potato wedges	35,000
3.	Banku and tilapia A Ghanaian specialty with a whole tilapia marinated and baked with onions and tomatoes. Served with banku, (fermented corn/cassava dough) and a very hot tomato and onion sauce (Spicy)	35,000
4.	Beef lasagna: Aromatically spiced minced meat stuffed in freshly made lasagna sheets topped with béchamel sauce and mozzarella cheese	38,000
5.	Chicken cannelloni: Aromatically spiced chicken fused with rosemary and stuffed in fresh lasagna sheets and topped with a béchamel sauce and mozzarella cheese	38,000

From the Pan

1.	Nile Perch a la puttanesca Delicious, meaty chunks of Nile perch cooked in homemade puttanesca tomato sauce with additions of anchovies and ginger	30,000
2.	Pan seared tilapia fillet with lemon butter sauce	15,000
3.	Tuna croquettes: Crumbed and seasoned tuna pan-fried and served with French fries or rice	18,000
4.	Beef stroganoff: Served with parsley potatoes, rice, and seasonal vegetables	20,000
5.	Tex-Mex tilapia: Tilapia fillet grilled in the pan, topped with seasoned bell peppers accompanied with parsley potatoes, mango salsa or tartar sauce	18,000



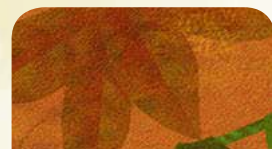


Chicken Maryland with mashed potatoes:		
6.	Pan-fried crumbed chicken fillet seasoned with herbs and spices and served with mashed potatoes or french fries	20,000
Pan-fried Ugandan pork: Tender chunks of pork marinated		
7.	Ugandan style and served with potato wedges or cassava strips and a salad (Spicy)	25,000
Stewed Nile perch or tilapia: Ugandan style cooked in stew form, served in a deep bowl and accompanied by ugali or rice		
8.		28,000
Chinese wok:		
9.	A Stir-fried dish of either beef, pork, or chicken prepared oriental style and served with vegetables and chinese noodles or fried rice (Spicy)	30,000

Chicken

A variety of fried chicken, each with a distinct taste and served with a special Maanzo sauce and salad, and either corn bread or french fries.

Maanzo fried chicken:		
1.	Tender pieces of chicken marinated 24 hours in Maanzo's special herbs and spices	17,000
Nashville style hot chicken:		
2.	A mixed blend of whole milk, paprika, cayenne, garlic, etc., deep fried and brushed with a spicy oil mix consisting of Maanzo's Volcano hot sauce (Spicy)	20,000
Bon Ton style fried chicken:		
3.	Boneless chicken thighs marinated 24-hours in a special concoction and dredged in seasoned flour, cayenne, soy sauce, worcestershire and garlic	18,000
Rosemary-brined, buttermilk/whole milk fried chicken:		
4.	Brine flavored with aromatics, herbs and spices, delectably tender and juicy and served with branches of deep fried rosemary and lemon zest	20,000





From the Grill

1.	Halal meat (lamb and beef)/poultry (chicken) on skewers sticks (kebabs): Marinated with the Maanzo's unique and secret recipe cooked to your perfection and served with garden salad and potato wedges	25,000
2.	Marinated rump steak: A wonderful marinated rump steak on the grill sided by a fresh green garden salad	25,000
3.	Beef fillet with mushroom sauce: Tender beef fillet grilled to your perfection and saturated with a delectable mushroom sauce.	30,000
4.	Sirloin steak with garlic butter: A sirloin steak cooked to your requirements on the grill and then brushed with a yummy butter sauce laced with garlic	23,000
5.	T-bone steak grilled with balsamic onion comfit	27,000
6.	Lamb chops: marinated in honey mustard sauce to yield the most desired taste, served with garden salad and chips	25,000
7.	Honey-balsamic lamb chops: Tender lamb chops in sweet, spicy sauce	23,000
8.	Grilled pork chops: Pork chops tossed in a sensational marinade an hour before grilling and prepared to your perfection, and served with crispy potatoes and zingara sauce	32,000
9.	Mixed grill: Beef, lamb, chicken, and sausages, served with baked potatoes	35,000
10.	Spare ribs (pork, beef or lamb): Seasoned with special herbs and spices, served with french fries and a salad	25,000

Healthy Options

1.	Boiled tilapia fish fillet or chicken breast with vegetables and boiled potatoes	28,000
2.	Steamed whole tilapia with boiled vegetables and irish potatoes	28,000
3.	Braised chicken in olive oil and artichokes served with a salad	30,000
4.	Chicken nut: Chicken fillet cooked in a peanut butter sauce and seasoned spices	30,000
5.	Vegetable delhi harvest: A large whole meal of steamed seasonal vegetables	20,000





Curry, Masala, Tandoori

1.	Maanzo's curry chicken/lamb/beef/fish in a Caribbean style, simmered with mushrooms, potatoes, scallions, green peppers, onions, garlic, and ginger (served mild, hot, and very hot). Accompanied by chapatti, nan, or rice (Spicy)	28,000
2.	Chicken tikka masala: Chicken fillet cooked in Indian spiced sauce served with rice and chapatti (Spicy)	35,000
3.	Chicken biryani: Chicken cooked in masala sauce mixed with basmati rice (Spicy)	25,000
4.	Spinach masala: Blended spinach cooked in Indian masala sauce and cubed potatoes (Spicy)	18,000

All the above are served with a choice of cheese nan, garlic nan, butter nan, plain nan, Masala poppadum or plain poppadum

Jamaican Jerk

1.	Jerk chicken: Spicy marinated chicken giving you the heat of the Caribbean (Spicy)	30,000
2.	Grilled jerk pork tenderloin: Apple cider makes this jerk marinade unique, and a bit untraditional. Served with grilled pineapple (Spicy)	35,000
3.	Fried jerk fish: Pan-fried jerk-seasoned fish fillets (Spicy)	25,000

Pasta

1.	Spaghetti bolognese: Minced meat in in an aroma of herbs and spices in a Maanzo signature meat sauce served on a bed of spaghetti topped with parmesan cheese	18,000
2.	Spaghetti Napolitano: A little spicy tomato concasse sauce served on a bed of spaghetti topped with parmesan cheese	18,000
3.	Pasta cabonara with either chicken, bacon, or beef : A delicious pasta penne cooked in a creamed egg sauce topped with mozzarella cheese with your choice of meat or poultry	20,000
4.	Pasta al olio/spaghetti a glio e olio: Traditional Italian spaghetti or pasta cooked with olive oil, garlic and garnished with fresh parsley leaves	15,000
5.	Maanzo pasta: Succulent tender chicken or lamb fillet marinated over 24 hours and cooked in a tomato sauce infused with special Maanzo spices. Served with spaghetti	20,000





From the Tagine

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| 1. | Fish tagine: Bringing a special cuisine of coastal Morocco with well-marinated chunks of Nile perch with preserved lemon, mint, and classic chermoula flavoring further enhanced with white wine. Served with potato wedges and a green leafy salad (Spicy) | 30,000 |
| 2. | Lamb tagine: Lamb marinated in a variety of spices and drops of olive oil and enhanced with a body of prunes, cashews, almonds, honey, and cinnamon sticks and served with couscous (Spicy) | 40,000 |
| 3. | Chicken tagine: Chicken marinated to perfection, prepared with two principal ingredients of Moroccan cooking (preserved lemon and cracked green olives) and served with couscous (Spicy) | 35,000 |
| 4. | Tagine of baby eggplant: Baby eggplant with subtle hints of cilantro and mint, cooked in a marinade of onions, garlic, cumin seeds, olive oil, chopped tomatoes and served with couscous (Spicy) | 28,000 |
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Pizza

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| 1. | Maanzo all season pizza: Tomato concasse, mozzarella cheese, vegetables in season, chopped ham, seedless black olives | 20,000 |
| 2. | Napolitano pizza: Tomato concasse, seedless black olives, mozzarella cheese, and anchovies | 20,000 |
| 3. | Prosciutto hawaiian pizza: Tomato concasse, mozzarella cheese, slices of pineapple and ham flavored with oregano | 23,000 |
| 4. | Prawn pizza: Tomato concasse, mozzarella cheese, crushed garlic, chopped prawns flavored with oregano | 30,000 |
| 5. | Margarita pizza: Tomato concasse, mozzarella cheese with a sprinkling of herbs | 18,000 |
| 6. | Chicken pizza: Chicken chunks, tomato concasse, mozzarella cheese with a sprinkling of herbs | 25,000 |
| 7. | Vegetable pizza: Eggplant, okra, tomatoes, sprinkling of dodo, and cheese giving you a healthy, tasty and Ugandan flair | 20,000 |
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All dishes have a variety of accompaniments to select from: cassava, couscous, chapatti, french fries, mashed potatoes, nan, plantains, potato wedges, rice (basmati rice, brown rice, fried rice, steamed white rice), ugali, etc.





Salads

Fresh garden salad		
1.	A fine selection of fresh vegetables accompanied with a vinaigrette dressing garnished with black and green olives	16,000
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Avocado and prawn salad		
2.	Tiger prawns cooked in lime and fresh herbs served with avocado and cocktail sauce	25,000
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Salsa thai beef salad		
3.	Beef fillet with a selection of vegetables and fruits served with a thai dressing (spicy)	20,000
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Salad nicoise		
4.	Chunks of tuna accompanied with boiled potatoes and French beans, anchovies, boiled eggs, olives and served with a special Maanzo dressing	18,000
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Warm chicken, bacon, and avocado salad		
5.	On a bed of lettuce, garnished with tomatoes, onions, olives with a choice of dressing	20,000
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Caesar salad		
6.	Served on a bed of lettuce anchovies, bacon, sun-dried tomatoes, and olives	15,000
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Maanzo's chef salad		
7.	With Gouda cheese, lettuce, strips of chicken or beef, ham boiled eggs, onions, carrots, tomatoes	17,000

All salads have a choice of dressing (vinaigrette, thousand island, cocktail sauce, plain mayonnaise, tartar sauce, mustard sauce, etc.)





Vegetables Sides

1. Dodo
2. Egg plant
3. Spinach
4. Carrots
5. Okra
6. Zucchini/baby marrow
7. French beans
8. Broccoli
9. Cauliflower

Desserts

Chocolate gateau served with whipped cream	15,000
Coconut tart	10,000
Marble cake	5,000
Apple pie with ice cream	10,000
Dessert crepe served with cranberry sauce and selection of jams	9,000
Custard truffle cake	7,000
Crème caramel	10,000
Chocolate mousse	12,000
Cheesecake with either pineapples, cherries, passion fruit, or mango. We also do a frozen cheesecake made of cream cheese, milk and secret Maanzo ingredients and topped with fruit	15,000
Banana bread served with a variety of ice creams	10,000
Ice cream in a variety of flavours	7,000
Milk shake in a variety of flavours	10,000
Smoothie in a variety of flavours	10,000
Tropical fruit platter	12,000
Fresh fruit salad with ice cream as an option (coupe jack)	12,000
The Maanzo special: ice cream infused with dark rum with pieces of dark and white chocolate, and orange marmalade	15,000





Liquids

Items	Tots	Price per Bottle
Whisky		
Chivas Regal (12 Year)	8,000	
Glenfiddich (12 year)	15,000	
Glenfiddich (15 year)	18,000	
Glenfiddich (18 year)	20,000	
Glenmorangie (10 year)	20,000	
Johnny Walker Platinum	40,000	
Johnny Walker (Red)	9,000	
Johnny Walker (Black)	9,000	
Rum		
Captain Morgan	5,000	
Bacardi Black	5,000	
Gin		
Gordons	6,000	
Bombay Sapphire	10,000	
Tanqueray	7,000	
Gilbeys	6,000	
Uganda Waragi	4,000	
Vodka		
Moskovskaya	15,000	
Smirnoff	10,000	
Stolichnaya	12,000	
Grey Goose	20,000	
Belvedere	20,000	
Aperitifs		
Campari	6,000	
Pernod	7,000	
Ricard	7,000	
Dubonnet	7,000	





Items	Tots	Price per Bottle
Martini Bianco	6,000	
Martini Rosso	6,000	
Cinzano Bianco	6,000	
Cinzano Rosso	6,000	
Fernette Branca	8,000	
Adonis	20,000	
Kir Royale	25,000	
Rob Roy	25,000	
Park Avenue	20,000	
Negroni	12,000	
Classic Gin Martini	20,000	
Gin & It	20,000	
Gimlet	15,000	
Brandy & Cognac		
Courvoisier VSOP	10,000	
Liqueurs		
Amarula	5,000	
Baileys	7,000	
Cointreau	8,000	
Drambuie	10,000	
Limoncello	12,000	
Pimms	5,000	
Port (Sandeman)	10,000	
Sambuca	7,000	
Tia Maria	7,000	
Triple Sec	5,000	
Tequila		
Jose Cuerva Gold & Silver	9,000	
Olmecca	12,000	
Sierra Silver & Gold	9,000	





Items	Tots	Price per Bottle
Champagne		535,000
Lanson		
Veuve Cliquot		560,000
Cocktails		
Cosmopolitan	18,000	
Mojito Spiced	15,000	
Romance on the Beach	18,000	
Tequila Sunrise	16,000	
Tom Collins	15,000	
Screw Driver	10,000	
Pinacolada	20,000	
Margarita	25,000	
Long Island Tea	25,000	
Whisky Sour	15,000	
Black Russian	18,000	
White Russian	20,000	
Maanzo Bull Horn with gin	25,000	
Shooters		
Maanzo Bull Horn	15,000	
B 52	15,000	
Earthquake	18,000	
Slippery Nipple	12,000	
Wines		
House Wine Red (Drostdy)	10,000	
House Wine White (Drostdy)	10,000	
Nederburg Cabernet Sauvignon	25,000	110,000
Nederburg Merlot	30,000	115,000
Nederburg Chardonnay	30,000	115,000
Nederburg Barone	20,000	95,000
Nederburg Shiraz	22,000	105,000





Items	Tots	Price per Bottle
Beer		
Heineken	7,000	
Heineken Desperado	7,000	
Nile Special	6,000	
Club	6,000	
Nile Gold	6,000	
Castle	6,500	
Castle Light	6,500	
Bell	6,000	
Tusker Malt	6,000	
Tusker Lager	6,000	
Tusker Light	6,000	
Smirnoff Ice	5,000	
Guinness	5,000	
Energy Drinks		
Red Bull	9,000	
Soft Drinks		
Coke	2,500	
Coke Zero	3,000	
Fanta	2,500	
Sprite	2,500	
Stoney Ginger Beer	2,500	
Bitter Lemon	2,500	
Soda Water	2,500	
Tonic	2,500	
Novida	2,500	
Hot Drinks		
Regular Coffee	8,000	
African Coffee	10,000	
Café Latte	12,000	
Espresso	10,000	





Items	Tots	Price per Bottle
Double Espresso	15,000	
Cappuccino	10,000	
Café Mocha	12,000	
Regular Tea	8,000	
African Tea	9,000	
English Tea	8,500	
Lemon Tea	9,000	
Spice & Clove Tea	9,500	
Hot Milk	8,000	
Hot Cocoa	10,000	
Hot Ovaltine	10,000	
Water		
Rwenzori (300 ML)	2,000	
Dasani	2,000	
Juices: a variety of juices	10,000	

