

Latitude 0°
KAMPALA

APPETIZERS

GARDEN SALAD

Mixed greens with cucumber, tomato peppers, avocado & fresh garden herbs with your choice of dressing (Italian, French, Vinaigrette or Caesar)

27,500

SUMAC SMOKED CHICKEN

With roasted summer vegetables, corn salsa, pickled mushrooms, dried dates & mango dressing

38,500

THE ZERO CAESAR SALAD

Local kale, iceberg & Romain lettuce tossed in Caesar dressing, served with parmesan, garlic toasted bread chips & crispy bacon (anchovies optional)

40,000

THAI BEEF SALAD

Roasted beef tossed with ginger, lemongrass, coriander, mint leaves, shallots tomato & cucumber, dressed with a mild chilli, soya & lime dressing

45,000

SHRIMP & AVOCADO SALAD

With garden greens & herbs, a pickled jackfruit, sweet chilli roasted eggplant & corn, seasoned with a guava dressing

42,000

GREEN PEPPERED DUCK LIVER PATE

With green apples & celery salad, onion confit, served with toasted bread chips & blueberry marmalade

42,000

Vegetarian or Vegetarian on request 

Available gluten free on request 

SOUPS & VEGETARIANS

BUTTERNUT & PUMPKIN SOUP 🌱

22,000

Roasted in honey & olive oil, blended with cumin spices, and garnished with chickpea puree, spring onions & sesame sticks

MUSHROOM SOUP 🌱

22,000

A blended creamy mushroom and potato soup dusted with turmeric & parmesan cheese

MASOOR DHAL CURRY 🌱

40,000

A rich vegetarian lentil curry served with chutney, mint raita, basmati rice & chapati

ZUCCHINI & EGGPLANT SEMOLINA 🌱

40,000

Roasted zucchini & eggplant layered in a semolina cake with parmesan & mascarpone cheese, rocket, basil & mushroom ragout

YAMCHA PLATTER 🌱

35,000

Fried vegetable spring rolls, peas & potato samosas, and spinach & cheese savories, served with a sweet chilli & mint yoghurt

MAIN COURSES

LOCAL MARKET FISH

59,000

Pan-fried in lemon and butter with roasted onion,
fish croquette, tomato confit, sweet potato chips & coriander velouté

CHICKEN SUPREME

52,000

Filled with spinach and ricotta cheese, served with potato gratin,
glazed vegetables and sprinkled with citrus syrup

LAMB NECK

57,000

24 hour slow braised neck served with bulgur wheat,
green peas, shallots, charred leeks and mushroom ragout with mint

DOUBLE COOKED PORK BELLY

52,500

Braised & barbequed served with jackfruit compote, brown lentils
and garnished with wilted garden leaves

SEAFOOD CASSOULET

63,500

Mussels, prawns, squid, and white fish all simmered in North African
spices, garnished with tomato concasse & served with Basmati rice

OXTAIL HARRIER

54,000

Slow-braised, falling-off-the bone oxtail in mild chilli harissa paste
enhanced with tomatoes, carrots, potatoes, white beans & fresh coriander

Vegetarian or Vegetarian on request 

Available gluten free on request 

FROM THE GRILL

FILLET STEAK	250G	65,000
T-BONE STEAK	500G	100,000
GRILLED PORK RIBS		65,000

All grill items come with vegetables, French fries and your choice of sauce

Sauces:

Green peppercorn or chilli garlic butter or Béarnaise

Extra Sides: 10,000

French fries

Steamed vegetables

Truffle mash potatoes

Fragrant rice

Vegetarian or Vegetarian on request 

Available gluten free on request 

HERITAGE DISHES

MUCHOMO WITH GONJA

Marinated chicken & beef skewers cooked over a grill with gonja (roasted plantain bananas) & kachumbari

53,000

WHOLE BAKED TILAPIA

With “Banku” (cassava & maize flour posho) served with “Shito” sauce (spicy tomato puree with onions)

57,000

ENKOKO YA SSUPU

Spicy chicken stew with tomato & vegetables served with matooke & mixed local greens

52,000

ENKOKO ENTOKOSE

Boiled chicken in broth with vegetables & cabbage served with kawunga (posho) & katukuma

52,000

EMBUZZI ENKALIRELI

Roasted goat with local pepper & chillies served with kachumbari gonja and nakatti

55,000

NGEGE – FRIED TILAPIA

Whole deep-fried tilapia served with kawunga (posho) local vegetables & spinach

57,000

Vegetarian or Vegetarian on request 

Available gluten free on request 

DESSERTS

CHOCOLATE LAVA CAKE

With vanilla ice cream, mixed cookie soil & apricot

28,000

LEMON PANNA COTTA

With almond biscotti & mixed berries compote

26,000

CRÈME CARAMEL

With chocolate, walnut brownies & fresh fruits

25,000

MANGO CRÈME BRULEE

With local mango puree, sable biscuit & orange confit

28,000

DARK CHOCOLATE MOUSSE

With vanilla ice chocolate, toffee & caramel popcorn

28,000

ICE CREAM

AVAILABLE FLAVOURS - Vanilla, Chocolate, Strawberry

10,000 Per Scoop

SEASONAL FRUIT PLATTER

28,000

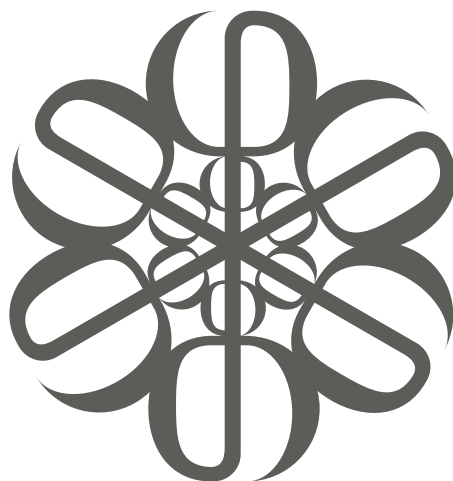
CHEESE BOARD

A selection of international cheeses with dried fruits, nuts & crackers

45,000

Vegetarian or Vegetarian on request 

Available gluten free on request 



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