

# FILINI MENU

## BREADS

### Crostini ricotta e pancetta (P/H/D)

Pancetta, garlic sourdough bread, ricotta cheese, kiwi fruit, rucola leaves

### Bruschetta alla bos caiola (H/D)

Mushrooms, maple squash garlic, pecorino, truffle onion, parsley

### Bruschetta alla romana (H)

Italian marinated tomato, onions, garlics, basil, olive oil, bagels

## SOUPS

### Classic Italian minestrone (H)

Spaghetti, white onion, assorted vegetables, tomato sauce, basils

### Zuppa di zucca (V/H/D)

Creamy roasted pumpkin with fresh herbs, croutons, pumpkin seeds

## SALADS

### Cob salad our style (P/E)

Mixed lettuces, pomegranates, baby corn, orange segment, eggs, prosciutto cotto, creamy itallian dressing

### Insalata di tonno con rucola timbale (H/D)

Canned tuna, mango, beetroot puree, tomato, avocado, parmesan, fresh herbs, oregano, orange emulsion

### Insalata di Filini (S/N/D)

Mixed baby leaves, fried cashew nuts, avocado, cherry tomatoes, chicken breast, radishes, apple fruit, balsamic and lemon emulsion

### Insalata caprese (D/V/N)

Burrata mozzarella cheese, tomato, basil pesto, rocket leaves, avocado, balsamic dressing

## NIBBLES

Just a little something

### Gremolata gamberetti giganti (A/D)

Jumbo prawns, garlic aioli, gremolata

### Crispy calamari rings and delicious timbale (E/D)

Fried calamari rings, roasted capsicums, tomato, balsamic onion, picante sauce

### Stuffed pesto arancini (D/V/N)

Italian crispy 3 risotto balls, garlic basil pesto, mozzarella, sun-dried tomato, grated parmesan cheese

### Chicken lollipop (S)

Chicken wings with Italian herbs, chips, peri peri dip

## PLANKS

### Formaggi misti (P/N/D)

Imported Italian cheeses, pizzetta bianca, cashew nuts, apricot jam, honey

### Antipasto (P/D)

Italian cold cuts, crusted poppy, sesame seeds, goat cheese ball, favoured crackers, olives, rocket leaves, grapes, grilled veg, mustard jam, tomato tapenade

Certain menu items may contain allergens. Please consult our staff for further information. We are pleased to assist you with ingredients details

**V:** Vegetarian **A:** Contains Alcohol **H:** Healthy **S:** Signature dish **N:** Nuts **D:** Dairy product **E:** Eggs **VG:** Vegan **P:** Phosphorus

## FAMOUS CARNAROLI RISOTTO

### Risotto milanese ossobuco (A/D)

Saffron risotto, red wine, beef ossobuco, brown gravy, parmesan cheese

**35,000 RWF**

### Risotto al limone e gamberetti (S/A)

Mixed seafoods, garlic, tomato, gremolata, white wine, bisque

**32,000 RWF**

### Risotto verde (D/V/N)

Smooth blended spinach, almond flakes, green beans, basil, Italian risotto, cherry tomato, parmesan cheese

**26,000 RWF**

## PASTA CLUB

### Spaghetti frutti di mare (A/S)

Spaghetti, calamari, shrimps, mussels, cherry tomato, garlic, olive oil, sauvignon blanc, parsley

**35,000 RWF**

### Orecchiette al salamone (A/D)

Smoked salmon, chopped onion, orecchiette pasta, white wine, crushed black pepper in contemporary rostella sauce

**35,000 RWF**

### Our very famous lasagna al forno (S/D/A)

Fine layers of fresh pasta sheets, beef meat ragu, parmesan bechamel topped with cherry tomato and fresh basil

**30,000 RWF**

### Farfalle con pollo e verdure (S/D)

Dinky farfalle pasta with chicken's dices, cherry tomatoes, spinach, button mushroom, sweet corn, gorgonzola cheese

**28,000 RWF**

### Rigatoni bolognese (D/A)

Ground minced meat, black pepper, olive oil, barolo wine, parmesan cheese, tomato sauce

**26,000 RWF**

### Penne pesto (D/N)

Just a rich blended parmigiano cheese, basil, pine nuts, cherry tomatoes

**25,000 RWF**

### Gluten free pasta (VG)

Gluten free pasta, chili coconut, roasted bell peppers, cherry tomatoes

**25,000 RWF**

### Raviolini di ricotta con salsa ai funghi (V/D)

Italian stuffed ricotta cheese, spinach, peas, ravioli pasta, parmesan cheese, creamy mushroom sauce

**24,000 RWF**

### Sicilian vegan dish (V)

Zucchini noodles, garlic aubergine, sun-dried, tomato, capsicums

**23,000 RWF**

## PIZZA

### Family pizza (P/D)

Cooked ham, chicken dices, tuna, mixed vegetables, olives

**44,000 RWF**

### Pizza di mare (D/A)

Tomatoes, mozzarella cheese, onion, chili flakes, seafoods

**33,000 RWF**

### Pizza calabrese (P/D)

Mozzarella cheese, tomato sauce, calabrese Italian sausage

**32,000 RWF**

### Half-salami prosciutto (P/D)

Tomatoes, mozzarella cheese, salami milano, prosciutto crudo, rucola, shaved parmesan cheese

**30,500 RWF**

### BBQ pulled short rib (D/A)

Sticky short rib, sweet mapples onions

**25,000 RWF**

### Chicken mayonnaise (D)

Tangy mayo, sautéed chicken, chopped parsley

**25,000 RWF**

### Pizza con funghi panna e tartufo (V/D)

Heavy cream, mozzarella cheese, sautéed white button mushrooms, truffle oil

**25,000 RWF**

### Radisson signature pizza (D/S)

Tomatoes, mozzarella cheese, sautéed chicken, bell peppers, black olives, artichokes, eggplant, mushrooms, fresh basil

**25,000 RWF**

### Margarita pizza (V/D)

Italian tomatoes sauces, mozzarella cheese, basil

**21,000 RWF**

## EXTRA TOPPINGS ON YOUR PIZZA!

### Italian cold cuts (45g)

**11,000 RWF**

### Seafoods (60g)

**9,000 RWF**

### Beef or Chicken (70g)

**7,000 RWF**

Certain menu items may contain allergens. Please consult our staff for further information. We are pleased to assist you with ingredients details

**V:** Vegetarian **A:** Contains Alcohol **H:** Healthy **S:** Signature dish **N:** Nuts **D:** Dairy product **E:** Eggs **VG:** Vegan **P:** Phosphorus

## MAINS

<b>Aragosta alla termidor (D/A)</b> Grilled lobster with creamy sauce, pan-fried garlic butter, baby corn, broccoli	<b>100,000 RWF</b>
<b>Costolette di agnello (D)</b> Lamb chops served with broccoli, tomato, peperonata, confits, aromas, arrabiata sauce	<b>65,000 RWF</b>
<b>Filetto di salmon (H/D)</b> Served with beetroot and peas puree, sautéed mushrooms, lemon butter sauce	<b>48,000 RWF</b>
<b>Italian filetto di manzo (A/D)</b> Beef fillet with tobacco onions, garden vegetables, beef jus, carrot puree, pepper sauce	<b>40,000 RWF</b>
<b>Braciole di maiale (D)</b> Imported grilled pork chops served with sugo	<b>40,000 RWF</b>
<b>Kivu whole tilapia (D)</b> Served with seasonal vegetables, tomato confits, lemon butter sauce	<b>38,000 RWF</b>
<b>Pan-fried tilapia fish (D)</b> Pan-fried fresh fillet of tilapia with mix bell peppers, salsa on top, green beans, gremolata, lemon saffron sauce	<b>33,000 RWF</b>
<b>Pollo alla toscana (D)</b> Boneless chicken breast, creamy spinach, mushrooms, sun-dried tomato, baby corn	<b>32,000 RWF</b>
<b>The unique Filini spiced chicken (S)</b> Roasted chicken drumsticks and thighs, Italian seasonal herbs, spices marination, mushroom sauce	<b>30,000 RWF</b>

### GRILLED IMPORTED BEEF

<b>T-born steak</b>	<b>70,000 RWF</b>
<b>Ribeye</b>	<b>70,000 RWF</b>
<b>Imported striploin</b>	<b>65,000 RWF</b>

### Choose one side dish with your main course at no charge

(Rustic fries, mashed potato, mizuzu, grilled vegetables, spinach and steamed rice)

## SIDES

Bowl of garden salad / Banana chips/ Baby potato/ Saffron rice / Potato wedges	<b>Each 8,000 RWF</b>
Parmesan cheese / Dressing / Rocket leaves / Avocados	<b>Each 6,000 RWF</b>

Certain menu items may contain allergens. Please consult our staff for further information. We are pleased to assist you with ingredients details

**V:** Vegetarian **A:** Contains Alcohol **H:** Healthy **S:** Signature dish **N:** Nuts **D:** Dairy product **E:** Eggs **VG:** Vegan **P:** Phosphorus

## DOLCI / DESSERTS

### **Filini flourless almond gluten free cake (A/N/D)**

Rich almond flour sponge, amaretto, vanilla extract, icing sugar, fruit compot

**24,000 RWF**

### **Chocolate fondant (S/D)**

Chocolate cake with local pride chocolate compound baked with high temperature only 9 min served with home-made vanilla ice cream and exotic mix petit fruit

**21,000 RWF**

### **Signature tiramisu (S/D)**

Italian cheese cake with finger biscuit, mascarpone, cocoa powder

**20,000 RWF**

### **Classic baked cheese cake (D)**

Italian cream cheese mix with local cream mixture, baked with 150 degrees celsius, 1 hour baked, served with strawberries coulis and cream topping

**20,000 RWF**

### **Crostata di marmellata (Italian jam tart) (D)**

Baked Italian crostata dough, strawberries jams and strawberries fruits on top

**20,000 RWF**

### **Selection of gelato (D)**

Home-made ice cream gelato, strawberry, vanilla and chocolate served with whipped cream and crumble of nuts and cookies topping with red cherry

**18,500 RWF**

### **Macedonia di frutta (D)**

Mix seasonal local fruits served with sorbet

**18,000 RWF**



Certain menu items may contain allergens. Please consult our staff for further information. We are pleased to assist you with ingredients details

**V:** Vegetarian **A:** Contains Alcohol **H:** Healthy **S:** Signature dish **N:** Nuts **D:** Dairy product **E:** Eggs **VG:** Vegan **P:** Phosphorus

*FILINI*  
*DRINKS MENU*



## COCKTAILS

### Signature Cocktails

Exclusive to Filini and crafted, just for you by our professional mixologist

#### Amore

Aperol, white rum, Martini bianco and lemon juice

**18,000 RWF**

#### Paloma

Tequila, bacardi, rum, blue curcao, orange juice and lemon juice

**18,000 RWF**

#### Sicilian sunrise

Limoncello, orange juice, lemon juice and soda water

**16,000 RWF**

#### Pepe pepo

Gordon gin, campari, watermelon juice, lemon juice and basil

**16,000 RWF**

#### Katia

Gordon gin, campari and lemon juice topped up with sparkling wine

**16,000 RWF**

## CLASSIC COCKTAILS

Internationally-inspired classic cocktails to take you around the world

#### Long island iced tea

Mix of vodka, gordon gin, tequila, bacardi, rum, triple sec, fresh lime, cola served with ice

**20,000 RWF**

#### French 75

Gordon gin, lemon juice, sugar syrup and sparkling wine

**16,000 RWF**

#### Aperol spritz

Aperol, prosecco topped with soda water and orange fruits

**16,000 RWF**

#### Negroni

Gordon gin, combined with campari and sweet vermouth

**15,000 RWF**

#### Cosmopolitan

This "oh-so pretty in pink" drink packs more punch than you'd expect, with vodka and triple sec, shaken with ice, cranberry juice and fresh lime

**15,000 RWF**

#### Classic margarita

Mix of tequila, orange liqueur and fresh lime juice served with salt on the rim of the glass

**15,000 RWF**

#### Tequila sunrise

The drink originated from sausalito in the early 1970's. Its colour resembles as sunrise. It's a combination of tequila, grenadine, and fresh orange juice

**15,000 RWF**

#### Mojito

A traditional cuban punch and a combination of white rum, sugar, lemon juice, soda water and fresh mint

**15,000 RWF**

#### Gin and tonic

Gordon gin and tonic with lemon

**15,000 RWF**

#### Espresso martin

A mixture of vodka, coffee liqueur and espresso

**15,000 RWF**

#### The B-52

B-52 cocktail is a layered shot composed of kahlua, bailey and grand marnier

**10,000 RWF**

## SPIRITS

### APERITIF & DIGESTIF

Porto valdouro tawny port

**13,000 RWF**

Grappa nonino vendemmia

**13,000 RWF**

Amaro nonino

**13,000 RWF**

Grappa nonino invecchiata

**13,000 RWF**

Jägermeister

**9,500 RWF**

Pernod pastis 51

**9,500 RWF**

Campari

**9,500 RWF**

Pastis ricard

**9,000 RWF**

Aperol

**7,000 RWF**

Martini bianco

**7,000 RWF**

Martini rosso

**7,000 RWF**

## VODKA

Hope of hopkins  
Grey goose  
Belvedere  
Kari vodka  
Absolut citron  
Absolut blue  
Smirnoff red

**25,000 RWF**  
**20,000 RWF**  
**17,500 RWF**  
**17,000 RWF**  
**9,500 RWF**  
**9,000 RWF**  
**6,000 RWF**

## GIN

Tanqueray No. 10  
Hendrick's  
Bombay sapphire  
Gin mare  
Gordon's

**24,000 RWF**  
**22,000 RWF**  
**20,000 RWF**  
**18,000 RWF**  
**7,000 RWF**

## TEQUILA

Don julio blanco  
Patron silver  
Herradura plata  
Jose cuervo silver  
Jose cuervo gold  
Camino

**35,000 RWF**  
**28,000 RWF**  
**25,000 RWF**  
**11,000 RWF**  
**11,000 RWF**  
**10,000 RWF**

## RUM

Hope, rhum agricole  
Brugal 1888  
Captain morgan black  
Bacardi original  
Captain morgan spice gold  
Bacardi gold

**23,000 RWF**  
**21,000 RWF**  
**11,000 RWF**  
**7,500 RWF**  
**7,500 RWF**  
**7,500 RWF**

## LIQUORS

Grand marnier  
Amaretto di saronno  
Cointreau  
Kahlua  
Baileys  
Limoncello luxardo  
Amarula  
Frangelico

**19,000 RWF**  
**16,500 RWF**  
**14,000 RWF**  
**11,000 RWF**  
**8,000 RWF**  
**8,000 RWF**  
**7,500 RWF**  
**7,000 RWF**

## COGNAC & WHISKY

### Cognac

Rémy Martin Louis XIII  
Martell XO  
Hennessy XO  
Martell swift blue  
Martell VSOP  
Hennessy VSOP  
Courvoisier VS  
Rémy Martin VSOP  
Hennessy VS

**600,000 RWF**  
**170, 000 RWF**  
**160, 000 RWF**  
**46, 000 RWF**  
**38, 000 RWF**  
**38, 000 RWF**  
**32, 000 RWF**  
**32, 000 RWF**  
**28, 000 RWF**

## WHISKY

Chivas regal, 25 years	<b>220,000 RWF</b>
Johnnie walker blue label	<b>110,000 RWF</b>
Chivas regal, 18 years	<b>38,000 RWF</b>
Jameson black barrel	<b>20,000 RWF</b>
Bourbon wood ford reserve	<b>18,000 RWF</b>
Chivas regal, 12 years	<b>18,000 RWF</b>
Johnnie walker double black	<b>15,500 RWF</b>
Jack Daniel honey	<b>14,500 RWF</b>
Jack Daniel	<b>13,000 RWF</b>
Johnnie walker black label	<b>12,500 RWF</b>
Jameson	<b>12,000 RWF</b>
Jim beam	<b>11,000 RWF</b>
Johnnie walker red	<b>7,000 RWF</b>

## SINGLE MALT SCOTCH WHISKY

Macallan, 18 years	<b>190,000 RWF</b>
Macallan, 15 years	<b>90,000 RWF</b>
Glenmorangie, 18 years	<b>70,000 RWF</b>
Glenlivet, 18 years	<b>67,500 RWF</b>
Glenfiddich, 18 years	<b>55,000 RWF</b>
Glenlivet, 15 years	<b>43,000 RWF</b>
Macallan, 12 years	<b>42,000 RWF</b>
Glenfiddich, 15 years	<b>38,000 RWF</b>
Glenfiddich, 12 years	<b>34,000 RWF</b>
Aberlour single malt	<b>31,500 RWF</b>
Glenmorangie, 12 years	<b>28,500 RWF</b>
Glenmorangie, 10 years	<b>20,500 RWF</b>

## BEERS

Amstel draught beer tower per L	<b>14,000 RWF</b>
Savanna / Desperados/ Corona Extra / Stella artois	<b>12,000 RWF</b>
Mutzig draught beer tower per L	<b>12,000 RWF</b>
Amstel draught big/small	<b>9, 000/ 7,000 RWF</b>
Mutzig draught big/small	<b>7, 000/5, 000 RWF</b>
Guinness	<b>6,500RWF</b>
Smirnoff ice black / Tusker larger/ Tusker malt	<b>6,000RWF</b>
Heineken 0.0	<b>5,500RWF</b>
Amstel / Heineken	<b>5,000RWF</b>
Virunga Gold /Mist /Silver	<b>5,000RWF</b>
Mutzig / Primus (National heritage) /Skol malt	<b>4,000RWF</b>

## Mocktails

A selection of guilt-free treats. Fresh, delicious and alcohol-free

<b>Detox</b>	<b>15,000 RWF</b>
A blend of pineapple juice, fresh mint, cucumber, lemon juice, fresh ginger juice and honey	
<b>Beetroot, carrot, apple, ginger and lemon</b>	<b>15,000 RWF</b>
A blend of chopped beetroot, carrot, apple, lemon juice and ginger	
<b>Orange and basil</b>	<b>15,000 RWF</b>
A blend of fresh orange juice and basil leaves	
<b>Pineapple and mint</b>	<b>10,000 RWF</b>
A blend of fresh pineapple juice, lemon juice, fresh mint and garnishing with mint leaves	

**Virgin mojito** **10,000 RWF**  
Select your favorite flavour with sugar syrup, fresh mint, and lime juice, or choose passion fruits, watermelon, strawberry, topped with soda water

**Virgin dawa** **10,000 RWF**  
Lime juice, ginger, honey, shaken and served with ice

**Lemonade** **10,000 RWF**  
Simple syrup, fresh lemon juice and soda water

### **FRESH JUICE**

Squeezed fresh orange juice **15,000 RWF**

Cocktail juice / Mango juice **10,000 RWF**

Pineapple/Tree tomato/Passion/  
Watermelon juice **9,000 RWF**

### **SMOOTHIES**

Vitamin packed and full of flavour, to keep you healthy and energetic

**Mixed fruits smoothie** **12,000 RWF**  
Mango, banana, pineapple, tree tomato, watermelon and honey

**Orange breeze** **12,000 RWF**  
Fresh orange juice, mango, vanilla ice cream and banana

**Funky monkey** **12,000 RWF**  
Double espresso, banana, peanut butter with a scoop of vanilla ice cream

**BEE & B** **10,000 RWF**  
Sweet banana, cloudy honey, yoghurt

### **MILKSHAKES**

**Coffee shake** **12,000 RWF**  
Double espresso with vanilla or chocolate ice cream

**Choose your favourite flavour** **12,000 RWF**  
Vanilla or Strawberry or Chocolate

### **SOFT DRINKS**

Ginger ale **25,000 RWF**

Red Bull **14,000 RWF**

Bavaria **14,000 RWF**

Panache lemon **3,000 RWF**

Fanta orange/Citron/Fiesta/  
Pineapple/Sprite/ Krest tonic **3,000 RWF**

Coca cola/Coke zero **3,000 RWF**

### **WATER**

Inyange sparkling **3,500 RWF**

Vitalo soda water/Vitalo still/  
Inyange still **3,000 RWF**

## COFFEE

A glass of soya milk / Almond milk / Oat milk	<b>12,000 RWF</b>
Coffee with soya milk / Almond milk / Oat milk	<b>12,000 RWF</b>
White chocolate mocha / Dark chocolate mocha / Iced white mocha / Iced dark mocha	<b>5,000 RWF</b>
African coffee	<b>5,000 RWF</b>
Cappuccino / Latte / Latte macchiato / Iced latte	<b>4,500 RWF</b>
Hot chocolate / Cortado / Affogato / Espresso macchiato	<b>4,500 RWF</b>
Americano / Iced americano / Black coffee / Double espresso	<b>4,000 RWF</b>
Single espresso	<b>3,500 RWF</b>
Full fat or low-fat milk	<b>3,000 RWF</b>

## TEA

Tea with soya milk / Almond milk / Oat milk	<b>10,000 RWF</b>
Spice tea / African tea	<b>5,000 RWF</b>
Iced tea	<b>4,500 RWF</b>
<b>Choose your favorite tea</b> Detox, English breakfast, Lemon and Ginger, Mint, Chamomile, Black, Green	<b>4,500 RWF</b>
<b>Add your Favorite Syrup</b> Caramel, Vanilla, Coconut, Hazelnut	<b>2,000 RWF</b>

