

Sandwiches

Ribeye D 550
grilled ribeye sliced with ruccola, grilled peppers, chiliflakes and tomato ketchup.

Pulled chicken D 350
slowly smoked chicken in our chick mix bbq-herbs, pulled and topped with pickles and salsa.

Tuna D 350
tuna, red onion, tomato, red paprika, sambal and homemade mayonaise.

Club sandwich D 400
chicken breast, ham, lettuce, Emmerthaler cheese, mayonaise and BBQ sauce.

Breakfast

Waffles D 300
flour, egg, milk, butter, sugar & salt. Served with Chocolate sauce, maple syrup or jam.

Crepes D 450
flour, egg, milk, butter, sugar & salt. Served with Chocolate sauce, maple syrup or jam.

Oats D 300
slow cooked with water, pinch of salt, served with choice of honey, sugar, milk & fresh seasonal fruit.

English Breakfast D 450
2 fried eggs, bacon, sausages, baked beans, grilled tomatoes, mushroom & toasted bread.

House Omelettes

1. Plain-eggs D 200
2. Ham & Cheese D 300
3. Veggie - tomato, sweet pepper, onion, spring onions & spinach D 400

Extra avocado or bacon D 50

Soups

Tomatosoup D 400
fresh tomatoes, basil crème, salt, pepper and croutons

Soup of the day D 400
ask your waiter

Hot and spicy seafood soup D 600
prawns, mussels, calamari, fish fillet chunks cooked in our secret recipe served with toasted garlic bread

Cowfootsoup D 450
slow cooked with onions, garlic, ginger, bay leaf, rich tomatoe sauce, salt and chilli finished with carrots & potatoes

Oxtailsoup D 450
slow cooked with onions, garlic, ginger, bay leaf, rich tomatoe sauce, salt and chilli finished with carrots & potatoes

Salads

Mediterranean house salad D 450
iceberg lettuce, red onion, pickles, jalapeno, black olives, cucumber, tomatoes, parmesan cheese served with our olive garden dressing

Seafood salad D 650
mixed green salad, carrot red cabbage, tomato, onion sautéed calamari, prawns, mussels butterfish & surimi. Served with talai dressing.

Cesar salad D 600
roman salad, crisp croutons, parmasan cheese and our homemade ceasar salad dressing.

Tomato and mozzarella D450
rocket salad, tomatoes, mozzarella, pinetree nuts and balsamico vinigar.

Rendezvous

GRILL STEAK HOUSE & CAFE

Reservations +220 244 4888

**Bertil Harding Highway
Kololi (Palmarima Junction)**

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Burgers

House burger D450
single beef burger with iceberg lettuce, tomato, onions and pickles.

House cheese burger D 500

Spicy crispy chicken burger D 500
chicken breast, lettuce, BBQ sauce, pickle, onion, fresh tomatoes and jalapenos

Rendezvous burger D 600
double beef burger, tomatoes, iceberg lettuce, pickles, Gouda and Edam cheese, jalapeno, onion rings, and bacon topped with smoked BBQ sauce.

Chef's burger D 900
100 % Angus beefburger with salad, fried onions, fried bacon, tomato, pickles and our home made curry mayonaise.

WAGYU BURGER D 2400
Wagyu beef burgers are the juiciest most flavorful burgers you will ever try!

Starters

- Crispy bread with garlic butter** D 150
- Shrimp cocktail** D 350
on a bed of salad, schrimps and cocktail sauce
- Carpaccio** D 750
thin sliced filet wih ruccola, pesto, parmesan cheese and pine tree nuts
- ½ rack of our famous BBQ pork ribs** D 350
juicy ribs served with a sweet or spicy marinade
- Salmon with cucumber** D 450
smoked salmon rolls with cucumber and creamcheese
- Chorizo Casero and Parmaham** D 550
two of the most popular charcuteries very thin sliced, a nice appetizer
- Chicken wings** D 300
3 chicken wings in bbq sauce

Desserts

- Mixed fruit ceviche (seasonal)** D 450
served with your choise of vanilla, strawberry or chocolate ice-cream
- Dame Blanche** D 450
vanilla ice with whipped cream, hot chocolate and slivered almonds.
- Banana split** D 450
split banana with vanilla, strawberry and chocolate ice cream topped with fruit, wipped cream and chopped peanuts.
- Grilled Pineapple** D 450
slicie of grilled pine apple with vanilla ice and whipped cream

Main

THE WAGYU STEAK

- 300gr. D 4250
- 150gr. D 2500

the only cattle in the world that are selectively bred for their flavour & marbling. Quite possibly some of the finest beef in the world.

“THE TOMAHAWK” price per 100gr. D 500

- ask for the weight!

a huge bone in ribeye that is rich, tender, juicy and full of fantastic flavour. This steak has a generous marbling throughout and is perfect for sharing.

T-bone 500gr. D 1950

is taken from the whole sirloin with a piece of tenderloin and a juicy piece of sirloin on the other side.

RIBEYE

- 300gr. D 1500
- 150gr. D 800

rich, tender, juicy and full- flavoured, its generous marbling gives its distinctive melt-in-the-mouth flavour.

STRIPLOIN STEAK (Entrecôte)

- 300gr. D 1400
- 150gr. D 750

one of the most flavoursome steaks with a nice edge of grilled fat.

CHATEAUBRIAND D 2000

cut from the thickest part of the fillet and perfect for two people to share or one very hungry person.

THE FILLET 200gr. D 1200

this is the most lean & tender of all steaks with very little to no fat.

CARNIVOR BOARD D 9000

wagyu 300gr, tomahawk 1kg, T-bone 500gr.

THE SHARING BOARD D 4700

Ribeye 300gr, Fillet 300gr, entrecote 300 gr, All sliced & served with garlic butter king prawns.

FRUTTI DI MARE D 2250 p.p.

Lobster, King Prawns, Smoked salmon, Barracuda and Prawns. Min. 2 persons.

BRISKET D 800

slow-cooked delicious meat, which keeps the meat moist and tender.

PORK NECK D 750

Rendezvous

LAMBRACK D 1650

Baby lambrack grilled with rosemary and thyme.

LAMB CHOPS NORMAL OR AFRA STYLE D 1450

The gambian way

PORK RIBS D 850

Slowly smoked ribs till they come of the bone. Served with one of our sauces.

BEEF RIBS D 1350

low and slow for 12 hours in our smoker.

SATE D 450

Pork tenderloin, peanutbutter sauce and potato salad

SMOKED SALMON D 1250

North Atlantic salmon prepared with our homemade rub.

GOLDEN CHICKEN D 450

½ a chicken from the smoker in our homemade chickenrub

BRATWURST D 450

is a type of German sausage made from pork

Local catch

Prawns D 700

King prawns (dayprice)

Catch of the day (dayprice)

Lobster (dayprice)

ALL DISHES ARE SERVED WITH A FRESH SALAD AND GRILLED VEGETABLES. JACKET POTATO, HASSELBACK POTATO OR CHIPS. * EXCEPT SATE AND SPARERIBS *

ONE SAUCE OF YOUR CHOICE: GREEN PEPPER, GARLIC, MUSHROOM, CHIMCHURRI, BLUE CHEESE OR CHIPOTLE SAUCE.