

Menu

EVERINA RESTAURANT

SOUPS

Roasted tomato with basil oil

Puree of roasted tomato with basil oil garnish

UGX 25,000

Cream of roasted leak

Leeks & fresh cream topped with toasted cashew nuts

UGX 25,000

STARTERS

Smoked salmon on sweet corn fritters

Mexican corn fritters & smoked salmon with sour cream and fresh salsa

UGX 35,000

Coconut shrimp

Tiger prawns in coconut batter & crispy noodles

UGX 39,000

Chicken & peanuts in lettuce cups

Minced chicken, cashew nuts & chili in an iceberg cup

UGX 30,000

Lamb skewers

Lamb cubes and dried apricots marinated in Kashmir spices
served with a yoghurt dipping sauce

UGX 32,000



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SALADS

Grilled beef salad

Mixed greens, grilled steak, peppers, onion & cherry tomatoes with potato wedges served with an avocado & chimichurri dressing

UGX 47,000

Smoked salmon, apple & blue cheese salad

Mixed greens, smoked salmon, apple, red onion, cherry tomatoes & cucumber served with a citrus dressing

UGX 48,000

House salad

Mixed greens, red onion, cherry tomatoes, cucumber and avocado served with a citrus dressing

UGX 31,000

SEAFOOD

Tilapia Puttanesca

Grilled tilapia fillet with tomatoes, olives, capers, anchovies & garlic

UGX 52,000

Goujons of perch Madras

Nile perch fried in seasoned flour with creamy curry sauce served with basmati & sambal salad

UGX 54,000



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Pesto roasted salmon

Norwegian Salmon roasted in basil pesto
served with a saffron cream sauce

UGX 85,000

Peri peri prawns

Tiger prawns sauteed in traditional Mozambique chili garlic sauce

UGX 99,000

Grilled lobster

2 lobster tails served with a garlic, lemon & butter dipping sauce

UGX 145,000

MEAT

Pork loin chop

Grilled pork loin chop served with a grainy mustard sauce

UGX 54,000

Beef Sirloin

300g of beef sirloin served with a peppercorn sauce

UGX 60,000

Jerk lamb loin chops

Jerk marinated grilled lamb loin chops with a rum & mint sauce

UGX 58,000



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Local stew of the day

Beef, chicken or goat stew served with posho or matooke, Kalo & beans

UGX 45,000

Stuffed chicken breast

Marinated breast of chicken stuffed with spinach, ricotta & sundried tomatoes
served with coriander cream

UGX 58,000

All main course are served with seasonal vegetables and a choice of french fries, Lyonnais potatoes, basmati rice, posho, kalo, fried plantain or mashed potato

Allergy Information

For your comfort and well-being, please inform our team of any allergies or dietary requirements before ordering. While every care is taken, our kitchen handles a range of ingredients and cannot guarantee allergen-free dishes.



Snack Menu

AFRICAN BAR

Served in clubhouse only - from 12.00 PM - 9.00 PM

Chicken wings

Crumbed and fried served with a choice of bbq or sweet chilli sauce

UGX 31,000

Steak roll

Fillet of beef, grilled to your liking, topped with grilled onions, peppers, mozzarella, fresh rocket, tomatoes and served with fries

UGX 42,000

Grilled chicken roll

Marinated grilled chicken breast topped with grilled onions & peppers, mozzarella, fresh rocket, tomatoes and served with fries

UGX 39,000

Epic cottage burger

Two smash burgers with cheddar, grilled onion, lettuce, tomato, pickles with burger sauce and served with fries

UGX 39,000

Mozarella sticks

Crumbed and fried with bbq or sweet chili sauce

UGX 35,000

Loaded fries

Bowl of fries covered with melted cheddar, crispy bacon & crispy onions

UGX 38,000

Wraps

Crispy chicken or grilled fillet steak with diced lettuce, tomato, cucumber, grilled onions, spicy mayo and served with fries

UGX 38,000



Snack Menu

AFRICAN BAR

Crumbed fish fingers & chips

Fried crumbed fillet fingers of perch, served with chips

UGX 38,000

Halloumi fries

Fried halloumi chips with sweet chili sauce

UGX 42,000

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