



BAOLI

RESTAURANT & LOUNGE

Food Menu

ARENA MALL ROOFTOP NSAMBYA KAMPALA UGANDA

RESERVE , CALL OR CHAT : +256 760 338 299



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SOUPS

Soup of the Day 27K

Our Chef's daily house-made soup, served fresh with warm, freshly baked bread rolls.

APPETIZERS

Chicken Croquettes..... 32K

Golden, deep-fried chicken and potato-leek croquettes coated in crispy Panko crumbs. Served with your choice of garlic aioli or honey-mustard sauce.

Chicken Tacos..... 35K

Three mini tortillas loaded with tender shredded chicken , topped with crisp lettuce, fresh tomato salsa, creamy avocado dip, and 1000 Island sauce.

Open Steak & Cheese Tacos..... 40K

Flame-grilled steak strips served open-face on warm tortillas, layered with melted cheddar cheese, sautéed onions, fresh lettuce, and ripe tomatoes, finished with a drizzle of house sauce.

Korean Chicken Wings 40K

Crispy oven-baked chicken wings tossed in a sweet and spicy Korean glaze, served with a fresh mixed salad.

Avocado & Salmon Delight..... 45K

Perfectly grilled salmon fillet paired with fresh slices of organic avocado, beautifully drizzled with a creamy ranch sauce.



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SALADS

Garden Salad 30K

Crisp lettuce, avocado, boiled beetroot, tomatoes, onions, carrots, cucumbers, red cabbage, green olives, and bell peppers, served with a creamy honey-mustard mayo dressing.

Chicken Caesar Salad 38K

Crisp lettuce tossed with grilled chicken breast strips, shaved parmesan cheese, and creamy Caesar dressing. Served with crunchy, toasted garlic baguette slices.

Asian Thai Beef Salad 38K

Tender strips of grilled beef fillet served over a bed of crisp lettuce, bell peppers, tomatoes, onions, cucumbers, and avocado. Enhanced with fresh ginger, deseeded chili, and coriander, then drizzled with sesame oil and a creamy honey-mustard mayo dressing.

Greek Salad 35K

Crisp lettuce, sweet cherry tomatoes, English cucumber, red onions, bell peppers, and green olives, topped with crumbled feta cheese and drizzled with a classic vinaigrette.

Niçoise Salad 38K

A classic French salad of crisp lettuce, tender tuna chunks, boiled egg, potato, French beans, onions, and ripe tomato, topped with black olives and drizzled with a light vinaigrette.



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BURGERS

Vegetable Burger 40K

Savory house-made vegetable patty, melted cheese, pickles, lettuce, tomato, and crispy fried onion rings. Served with fries and a creamy honey-mustard mayo dressing.

Beef Burger 50K

Grilled beef patty, cheese, pickles, lettuce, tomato, and crispy fried onion rings. Served with fries and 1000 Island sauce.

Optional : Add bacon or a fried egg.

Chicken Burger 50K

Grilled chicken burger patty, cheese, pickles, lettuce, tomato, fried onion rings. **Optional : Add bacon or a fried egg.**

BBQ Burger 50K

Flame-grilled beef Or Chicken patty basted in hickory Home made BBQ sauce, topped with crispy bacon, melted sharp cheddar, and golden onion rings on a toasted brioche bun with lettuce and tomato.

Crispy Chicken Burger 50K

Crispy, golden-fried chicken breast tossed in house seasoning, topped with melted cheddar, creamy mayo, lettuce, and ripe tomatoes on a toasted, buttered brioche bun.

Main Courses

All main courses from the grill and local selections are served with your choice of one accompaniment from our selection below.





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FROM THE GRILL (PREMIUM STEAKS)

RIBEYE STEAK (400g) 80K

A generous, prime cut of bone-in beef ribeye, grilled to perfection and topped with rich, melting herbed butter. Accompanied by fresh steamed vegetables, a creamy avocado dip, and a bold chimichurri sauce.

SIRLOIN STEAK (400g) 80K

A premium, boneless beef sirloin steak grilled exactly to your liking and finished with a melt-in-your-mouth herbed butter. Served alongside fresh steamed vegetables, creamy avocado dip, and a tangy chimichurri sauce.

T-BONE STEAK (400g) 80K

A generous prime cut offering the best of both worlds—tender fillet and flavorful striploin on the bone. Grilled to perfection, topped with herbed butter, and served with steamed vegetables, creamy avocado dip, and a vibrant chimichurri.

BEEF MEDALLION STEAK(300g) 70K

A prime cut of beef fillet steak grilled to perfection and topped with aromatic herbed butter. Accompanied by fresh steamed vegetables, creamy avocado dip, and a vibrant chimichurri sauce.

POULTRY & PLUME

PORTUGUESE CHICKEN 65K

Tender, flame-kissed chicken leg quarters oven-roasted to perfection and basted in a fiery, tangy Portuguese sauce. Served with a fresh mixed salad and creamy avocado dip.

BBQ CHICKEN 60K

Tender and juicy oven-roasted chicken leg quarters basted in our smoky, rich homemade BBQ sauce. Served with a fresh mixed salad and creamy avocado dip.

CHICKEN BREAST 55K

A succulent, flame-grilled chicken breast finished with melting herbed butter. Accompanied by a fried egg, fresh steamed vegetables, creamy avocado dip, and a bold chimichurri sauce.

PRIME PORK CUTS

PORK SPARE RIBS 65K

Tender, prime pork spare ribs, oven-roasted to perfection and tossed in our rich homemade BBQ sauce. Served with a fresh mixed salad and creamy avocado dip.

PORK CHOPS 60K

Succulent, prime-cut pork chops grilled to a perfect glaze and finished with melting herbed butter. Accompanied by fresh seasonal vegetables, creamy avocado dip, and a tangy chimichurri sauce.

GRILLED PORK CHOPS WITH BBQ GLAZE 65K

Succulent, prime-cut pork chops flame-grilled to a perfect char and generously basted in our smoky, rich homemade BBQ sauce. Accompanied by fresh seasonal vegetables, creamy avocado dip, and a tangy chimichurri sauce.

SEAFOOD SELECTION

SALMON 99K

A premium supreme cut of salmon fillet, grilled to perfection and brushed with aromatic herbed butter and basil pesto. Accompanied by savory sautéed creamy spinach, fresh avocado dip, and a rich coconut sauce.

TILAPIA FILLET 70K

A delicate, pan-grilled tilapia fillet brushed with aromatic herbed butter and vibrant basil pesto. Served alongside savory sautéed creamy spinach, avocado dip, and a rich coconut sauce.

CURRIES & LOCAL FAVORITES

SWAHILI COCONUT FISH 65K

A premium supreme cut of grilled Nile perch fillet, gently simmered in a rich, creamy Swahili coconut-tomato sauce. Served with fluffy steamed rice.

SWAHILI COCONUT CHICKEN 65K

A chicken variation of your popular Swahili Coconut Fish, using tender chicken breast chunks simmered in that same rich coconut-tomato sauce.

GOAT RIBS..... 65K

Tender, oven-roasted goat ribs tossed in our savory homemade BBQ sauce. Served with a fresh mixed salad and creamy avocado dip.

PAN-FRIED GOAT 60K

Tender chunks of local goat meat pan-fried with a colorful medley of fresh market vegetables and seasoned with aromatic local spices.

PAN-FRIED PORK..... 60K

Tender chunks of pork pan-fried with a colorful medley of fresh market vegetables and seasoned with aromatic local spices.

BUTTER CHICKEN..... 60K

Tender chunks of boneless chicken breast simmered in a rich, authentic Indian butter curry sauce. Served with aromatic steamed rice and warm, homemade roti.

VEGETABLE CURRY..... 45K

A vibrant medley of seasonal vegetables, tender chickpeas, and garden peas simmered in a rich, creamy Indian curry sauce. Served with steamed rice and warm, homemade roti.

ACCOMPANIMENTS

Please **choose any one** to complete your Grill or Local favorite meal.

Mashed Potatoes | Potato Wedges | Fries or Chips

Steamed Rice | Vegetable Rice | Pilao Rice

Fried Plantains | Steamed Vegetables | Garden Salad

*Pasta
Specialties*

PENNE PRIMAVERA (VEGETARIAN)..... 45K

Penne pasta cooked al dente and tossed with a colorful medley of your seasonal market vegetables in either a light garlic-olive oil or a pink tomato-cream sauce.

SPAGHETTI & MEATBALLS..... 55K

Classic spaghetti pasta cooked perfectly al dente, tossed with five savory meatballs in a rich tomato sauce simmered with Merlot red wine. Finished with shaved parmesan cheese and fresh basil.

PENNE PESTO CHICKEN..... 55K

Penne pasta cooked perfectly al dente, tossed in a rich and creamy basil pesto sauce. Topped with sliced grilled chicken breast and finished with freshly shaved parmesan cheese.

LINGUINE CHICKEN 55K

Linguine pasta cooked perfectly al dente, tossed in a velvety cream sauce with fresh spinach and mushrooms. Finished with sliced grilled chicken breast, grated parmesan cheese, and fresh basil leaves.

LINGUINE CARBONARA..... 50K

A classic Roman favorite. Linguine pasta cooked perfectly al dente, tossed in a velvety sauce of egg yolk, rich parmesan cheese, and cracked black peppercorns, finished with smoky, crispy bacon.

PENNE CHICKEN ALFREDO..... 55K

Penne pasta cooked perfectly al dente, tossed in a velvety, rich cream sauce with fresh mushrooms and cheese. Finished with sliced grilled chicken breast, a dust of parmesan, and fresh basil.

PENNE ARRABBIATA..... 45K

Penne pasta cooked perfectly al dente, tossed in a vibrant, fiery Arrabbiata tomato sauce with a kick of fresh chili. Shaved parmesan cheese, and fresh basil leaves.

SEAFOOD LINGUINE..... 65K

Linguine pasta tossed with a mix of chunks (and optionally prawns or calamari) in a rich garlic, white wine, and **tomato-basil sauce**.

Desserts





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DESSERTS

RAINBOW ICE CREAM..... 25K

Vibrant fruit-flavored rainbow ice cream swirl topped with colorful sprinkles, mini marshmallows, and sweet strawberry syrup.

FRUIT BOWL 30K

Vibrant medley of fresh seasonal tropical fruits with a refreshing mint-lime drizzle.

STICKY TOFFEE & DATE PUDDING..... 30K

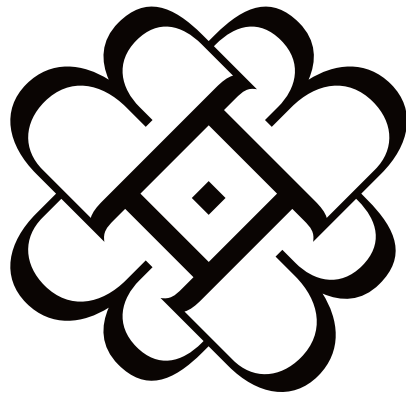
A deeply moist, darkly sweet sponge cake packed with finely chopped dates.

CHOCOLATE MOUSSE CAKE..... 35K

A luxurious, elegant dessert that combines a dense chocolate cake base with a light, airy chocolate mousse layer.

SIZZLING BROWNIE WITH ICE CREAM..... 35K

Warm chocolate brownie topped with cold vanilla ice cream and served on a fiery hot cast-iron skillet.



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