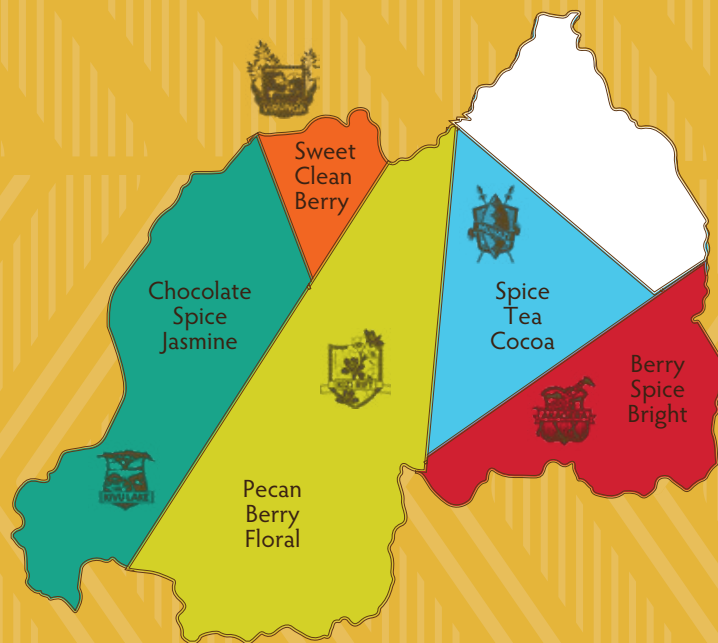


Menu

AIRPORT ARRIVALS



Our Retails Outlets

◦ Shop in Nyandungu

Kigali Airport Arrival ◦ Kigali Airport Departures ◦ Rwanda Development Board (RDB)

Rwanda Revenue Authority (RRA) ◦ RPF headquarters Rusororo

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Roasted Signature Coffee beans available in 340gr, 500gr.
Blended Ground Coffee available in medium roast in 250gr, 500gr.

Breakfast

Tropical fruit salad with Cashew nuts 7,000

Fresh fruits pared with lemon drizzle and topped with creamy sauces.

Plain Omelet 4,500

3 beaten eggs fried with butter or olive oil and served with breakfast potatoes

Spanish Omelet 5,000

Three eggs omelet with onion, tomatoes, and green pepper with a hint of chilies and served with breakfast potatoes

Ham and Cheese Omelet 5,500

Three eggs omelet with ham and cheese and served with breakfast potatoes

Cinnamon French toast with fruits 6,500

Homemade bourbon white or brown bread toast served with seasonal fruits and cream Chantilly.

Crunchy cereal French toast 6,500

Homemade bourbon white or brown bread coated with cereals and pan seared and served with fruits, drizzled with honey.

Business breakfast 8,000

A full breakfast that has potatoes, baked beans, grilled tomato, mushroom, bacon or ham served with toasted bread and fried egg of your choice.

Salads & Bites

Tropical ribbon garden salad 7,000

Fresh garden leaves, avocado, mango, black olives, carrot, cucumber, and apple paired with honey, mustard and lemon dressing or citrus mayo vinaigrette dressing.

Chicken & Cashew Nut Salad 7,000

Chicken dices, cashew nuts, tomatoes cucumber and fresh garden leaves, avocado, and onions, served with a dressing of your choice

Bourbon special Beef salad 8,500

Spicy grilled beef fillet, on a bed of lettuce, onion, orange segments, tomato avocado salsa, bell peppers, served with a choice of French dressing or vinaigrette.

Chef Salad 7,500

A filling salad with tomato, Gouda cheese, avocado, cucumber, and green salads served with African style beef and chicken enhanced with a choice of French dressing or coriander, parsley, and olive oil drizzle.

Sandwiches & wraps

Classic Tramezzini

Mini 7,000 | Deluxe 8,000

Our customer favorite sandwich made with grilled chicken, avocado, mayonnaise, cheese and tomato on focaccia bread

Veggie Tramezzini

Mini 5,500 | Deluxe 6,500

Tomatoes, avocado, cheese, caramelized onions, and gherkins with sweet chili sauce, served on focaccia bread

Ham and cheese quesadilla 7,500

Tortilla bread filled with grilled ham and Melted Cheese served with citrus green salad

Triple layer club sandwich 8,000

Experience Bourbon style unique club sandwich served on white or brown bread, filled with chicken and cheese melt, grilled ham, tomato avocado and lettuce with olive oil drizzle.

Croque-Monsieur 6000

Ham and melted cheese on a sliced bread or croissant

Croque-Madame 7000

Ham and melted cheese on a sliced bread or croissant and fried eggs

Chicken and Mushroom tortilla wrap 7,000

Chicken and mushroom sauté filled in tortilla bread topped with grated cheese served with guacamole, tomato salsa and sour cream.

Mild spicy vegetarian wrap 6,000

A choice of chapati or tortilla wrap filled with mixed green vegetables, nutty flavor served with ranch dip.

Spanish Omelet wrap 5,500

Three egg omelets, cooked in onions, green peppers and tomatoes, wrapped in a fresh chapati

All sandwiches and Wraps are served with French fries or side salad

Burgers & Bites

Beef Burger 7,500

200 grams of minced beef, cooked to your liking on a homemade sesame bun, fresh garden vegetables and pickles topped with a choice of bacon, cheese, and fried egg. Served with French fries or a side salad.

Chicken Lollipops 7,500

Stir-fried chicken wings with garlic ginger paste, coriander and soy served with garlic aioli dip, vegetable crudities and French Fries.

Samosas 1,600

Deep-fried samosas (1pc)
Beef or Vegetables

☆ NEW 🌿 Vegetarian

🥜 Contains Nuts 🌶️ Spicy 🚫 Gluten Free

Soups

Vegetable Soup 5,000
A selection of carrots, onions, zucchini, Irish potatoes, pumpkin, leaks, cauliflower, and broccoli. To add cream, ask your server

Cream of Mushroom 5,500
Light puree of fresh Rwandan mushrooms

Main Course

Grilled coffee crusted beef steak 9,800
Pan seared 200 grams beef tournedos steak flavored with Bourbon coffee essence, mild four spices topped with mixed vegetables, brown onion and parsley butter and its own jus.

Vegetarian pasta with creamy mushroom sauce 8,000
Pasta tossed with mushroom and spinach in a creamy sauce with or without cheese as per customer choice

Stroganoff 9,000
Delicate slices of Beef
Sautéed beef strips, onions, tomatoes, mushrooms, carrots, and coriander cooked in gravy sauce
Delicate slices of Chicken
Sautéed chicken strips, onions, tomatoes, mushrooms, carrots, and coriander cooked in a creamy sauce

Grilled Chicken Escalope 9,000
Grilled chicken escalope marinated with soy sauce light, fresh herbs and served with mushroom sauce

Grilled Tilapia Fillet 9,500
Pan seared fillet of tilapia, served with tartar sauce or lemon, capers and butter sauce

Beef Meatballs 6,500
Minced beef balls (3pcs) with fresh tomatoes, herbs, and grated cheese

All main course dishes are served with a choice of chips, steamed rice, and sauté potatoes with parsley

Chicken Curry 9,000
Chicken cooked in garlic and ginger and aromatic Indian spices, served with rice and chapati

Beef or Chicken Stew (Akatogo) 7,000
Braised Beef or chicken, cooked with onions, tomatoes, garden peas, dhania and Irish potatoes or green bananas

Mixed vegetable curry 7,500
Mixed vegetables tossed with Indian spices served chapati and steamed rice

Pasta

Choose from: Spaghetti, or Penne served with your choice of the following sauces:

Vegetarian pasta with creamy mushroom sauce 7,500
Pasta tossed with mushroom and spinach in a creamy sauce. To add cheese, ask your server.

Bolognaise 7,500
A rich minced beef sauce with fresh tomatoes and herbs

Napolitano 6,000
A fresh tomato and herbs sauce seasoned with fresh cracked black peppercorn

Children's Selection

Chicken nuggets 7,500
Marinated chicken coated with breadcrumbs, deep fried and served with French fries, side salad and ranch dipping sauce

Fish Fingers 8,500
Fish fillet coated in breadcrumbs, deep fried and served with French fries, coleslaw salad and tartar sauce

Dessert

Bourbon Fresh Fruit Cut 6,000
Seasonal fresh fruit salad topped with honey and lemon

Marble cake 2,000
A Bourbon special cake served with fruits and cream Chantilly

Banana Cake 2,500
A Bourbon special cake served with fruits and cream Chantilly

Bakery Section

Butter croissant 1,600
Pain au raisin 1,800
Pain au chocolat 1,800
Brioche 1,200
Torsade chocolat 1,800

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Juice & Cold Beverages

Americano	2,700
Café Latte	3,200
Café Mocha (white or chocolate)	3,300
Vanilla Latte	4,200
Caramel Macchiato	4,200
Cinnamon & Ginger Latte	4,200
Iced Tea	2,700
Iced Coffee Float	3,500
Seasonal Fresh Juices	4,500
Passion fruit, Watermelon, Tree tomato, Pineapple	
Cocktail Juice	5,000
Pineapple & Mint Passion, Pineapple & Tree tomato	
Fresh squeezed Orange Juice	6,000
Inyange Packed Juice	2,200
Assorted Bralirwa Sodas	1,800
Inyange Mineral Water	1,800
Inyange Fresh Milk (cold or warm)	2,200

Blended Drinks & Smoothies

Bourbon Energy Booster	6,500
Our refreshing blend of mango, banana, watermelon, tree tomato, orange juice, ice cubes and the spicy kick of ginger.	
Banana Mango Smoothie	5,500
A blend of banana, mango, milk and ice cubes	
Papaya & Lemon or Orange Frappe	6,000
Fresh papaya, lemon, or orange juice, blended with ice and topped with whipped cream	
Assorted Milkshakes	5,500
Select your favorite flavor (coconut, strawberry, raspberry, kiwi, mango, passion, pineapple)	
Bourbon Milkshake	6,000
Select from our blended coffee	
Tango Mango Breeze	5,500
Fresh mangoes blended with ice and topped with whipped cream	
Thousand Hills (1000) Sensation	6,500
Selection of fresh seasonal fruits blended with honey, topped with whipped cream	
Very Berry Breeze	6,500
Assorted seasonal berries, blended with ice and topped with whipped cream	
Banana & Pineapple Breeze	5,500
A blend of banana, pineapple, honey, milk and ice cubes.	
Bourbon Kawachino	6,000
A Bourbon special blend of Espresso, banana, peanut butter, chocolate sauce, milk, and ice cubes. It is a customer favorite	

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Coffee & Hot Beverages

Espresso		
Single	1,700	Double
A strong single or double shot of espresso		2,200
Cappuccino		2,800
A shot of espresso, steamed milk, and frothed milk		
Americano		2,500
A single or double shot of espresso topped with hot water		
Café au Lait		3,200
A shot of espresso or brewed coffee with steamed milk		
Café Latte		2,800
Espresso, steamed milk and topped with froth		
Café Mocha		3,800
A full-bodied espresso, bitter-sweet chocolate sauce and steamed milk		
White Chocolate Mocha		3,800
A shot of espresso, white chocolate sauce, topped with steamed milk		
Cinnamon & Ginger Latte		3,800
Espresso with fresh ginger, cinnamon syrup, and steamed milk		
Espresso Creamy		2,800
A single or a double shot of espresso, topped with whipped cream		
French Press		2,800
Using a coffee press extracts the coffee's full flavor		
Freshly brewed coffee		2,200
Coffee always best fresh		
African Coffee		3,800
A full-bodied espresso, bitter-sweet chocolate sauce and steamed milk and ginger		
Hot Chocolate		3,200
Steamed milk poured over bitter-sweet chocolate sauce with a layer of froth and whipped cream		
Rwanda Black Tea		2,200
Tea leaves grown on the slopes of Rwanda, this makes for a perfect cup		
Rwanda Chai Latte		3,500
Black tea or coffee flavored with chai syrup mixed with steamed milk and topped with foam		
African Tea		3,800
A blend of Rwanda tea leaves mixed with milk and fresh ginger.		
Spiced Tea		3,800
Infusion of mint, ginger, lemon and honey		
Herbal infusion		2,200
Ask your server for available teas		
Espresso Macchiato		2,200
Espresso topped with a dollop of foam		
*** Decaf Coffee Available		
* Add syrup		1,200
Caramel, Vanilla, Cinnamon		
* Add dairy milk		1,200
* Use Soy milk		2,500