







AFRO PARK
HOTEL HEALTH CLUB

FOOD Menu

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Typische Speisekarte eines Restaurants in Kampala.

Angeboten wird eine breite Palette an Speisen: von italienisch über asiatisch bis indisch. Und natürlich lokale Gerichte.

In Uganda gibt es fast immer und fast überall Ziegen- und Schaffleisch. Schweinefleisch gibt es in christlichen Regionen.

Habesha ist die Küche von Äthiopien und Eritrea, serviert mit dem leicht säuerlichen Fladenbrot aus Teffmehl und aromatischen Eintöpfen und Brei aus Kichererbsen.

10'000 UGX (ugandische Schillinge) sind rund 2 Schweizer Franken (Stand 2026).



AFRO COLD STARTERS

Afro Farmers salad

26,000

A refreshing garden mix of crisp lettuce, cucumbers, tomatoes, sweet corn, chickpeas, boiled egg, and herbs.

Greek island salad

30,000

Classic Mediterranean salad with tomatoes, cucumbers, olives, onions, and feta cheese finished with oregano.

The millionaire's salad

33,000

A rich salad of lettuce, avocado, chicken strips, beef strips, vegetables, and feta cheese.

Spicy kachumbari salad

15,000

A vibrant East African salad of fresh tomatoes, onions, and coriander with a tangy citrus dressing.

Tuna salad

30,000

Flaked tuna served with crisp vegetables and light dressing for a refreshing seafood starter.

Extra salads

8,000



AFRO HOT STARTERS

Mushroom on toast

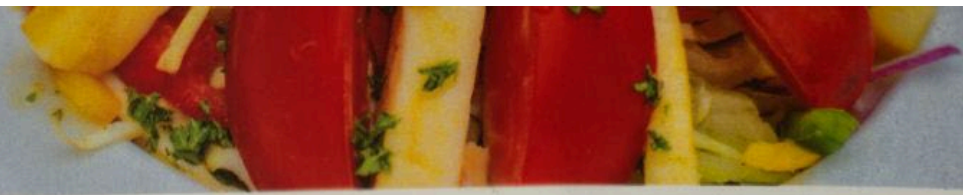
13,000

Golden sautéed mushrooms in a creamy sauce served over crisp toasted bread.

Buffalo chicken wings

25,000

Crispy chicken wings tossed in a spicy chili sauce, delivering a bold and flavorful bite.



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SOUPS

Cream of tomato & basil soup 18,000

A smooth and comforting blend of ripe tomatoes and fresh basil, finished with cream and served with crisp bread croutons.

Cream of Pumpkin with cumin 20,000

Roasted pumpkin purée infused with aromatic cumin and finished with cream for a warm, flavorful bowl.

Bone soup 20,000

A nourishing slow-simmered broth prepared with herbs and spices for a rich and comforting taste.

Cream of Mushrooms 18,000

A rich and velvety soup prepared with sautéed mushrooms and cream, delivering deep earthy flavors.

WRAPS

Chicken wrap 32,000

Tender marinated chicken strips sautéed with bell peppers and wrapped in a warm tortilla.

Beef wrap 32,000

Juicy beef strips cooked with sweet peppers and herbs, wrapped in a soft tortilla.

Vegetarian wrap 28,000

Fresh seasonal vegetables stir-fried and wrapped in a soft tortilla for a light, healthy bite.

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Roasted pumpkin purée infused with aromatic cumin and finished with cream for a warm, flavorful bowl.

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Vegetarian wrap 28,000
Fresh seasonal vegetables stir-fried and wrapped in a warm tortilla for a light, healthy bite.

Mexican Quesadilla 32,000
Grilled tortilla filled with diced chicken or beef and melted cheese, toasted until golden.

Pair of Sausages and chips 20,000

Spanish omelets with chips 20,000

Pair of meat samosas/ vegetable samosas 10,000

Pair of vegetable spring rolls 10,000

Chips masala 15,000

Plain chips 12,000

NB: All the wraps and light dishes can be served with rice or Mashed potatoes or chips or salad and seasonal veggies

THE AFRO MAIN DISHES

Succulent Beef Fillet Steak 40,000

Premium beef fillet grilled to perfection and served with a rich house sauce for a tender, flavorful experience.

Grilled beef Skewers 38,000

Marinated beef cubes skewered with vegetables and grilled until juicy and tender.

Panfry tender beef stripes 38,000

Tender beef strips pan-seared with herbs and spices for a rich, savory flavor.

Beef stew 38,000

Slow-cooked beef simmered in a rich, savory gravy with aromatic herbs and tender vegetables.

NB: All the above dishes can be served with rice or Mashed potatoes or chips or salad and seasonal veggies

FRESH FROM THE LAKE

Grilled fish fillet 38,000

Fresh tilapia fillet marinated and grilled to perfection, served on a bed of creamy spinach.

Grilled Salmone 70,000

Perfectly seared salmon with crispy skin and a tender interior, finished with a citrus herb glaze.

Deep fried whole fish 45,000

Whole tilapia marinated with spices and deep fried until golden and crisp.

Fish fingers served with chips 30,000

Breaded marinated fish fingers deep fried till golden brown and served with tartar sauce.

Fish Stew 38,000

Fresh fish delicately simmered in a light, aromatic broth infused with herbs and spices.

NB: All the above dishes can be served with rice or Mashed potatoes or

chips or salad and seasonal veggies
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and served with tartar sauce.

Fish Stew

38,000

Fresh fish delicately simmered in a light, aromatic broth infused with herbs and spices.

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AFRO FIRE BIRD SPECIAL

Juicy grilled chicken breast

38,000

Tender marinated chicken breast grilled and served with creamed spinach.

Chicken drumsticks

40,000

Pan-fried drumsticks cooked with julienne vegetables and finished with a light BBQ glaze.

Special chicken wings

35,000

Crispy wings stir-fried with julienne vegetables and coated in a rich BBQ sauce.

Chicken Skewers

38,000

Marinated chicken cubes skewered with vegetables and grilled to perfection.

Panfry tender chicken stripes

38,000

Tender chicken strips sautéed with vegetables in flavorful oriental seasoning.

Chicken Stew

38,000

Succulent chicken pieces gently cooked in a flavorful, well-seasoned sauce for a comforting, homestyle dish.

NB: All the above dishes can be served with rice or Mashed potatoes or chips or salad and seasonal veggies

GOAT N' LAMB SPECIAL

Pan fried goat chunks

38,000

Tender goat chunks pan-seared with aromatic herbs and spices for a rich, hearty flavor.

Chicken drumsticks

40,000

Pan-fried drumsticks cooked with julienne vegetables and finished with a light BBQ glaze.

Special chicken wings

35,000

Crispy wings stir-fried with julienne vegetables and coated in a rich BBQ sauce.

Chicken Skewers

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38,000

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Pan-fried Lamb short Ribs

40,000

Juicy lamb ribs pan-fried to perfection with a savory blend of herbs and spices.

Grilled lamb chops

38,000

Succulent lamb chops grilled to perfection and finished with a delicate blend of herbs.

Goat Stew

38,000

Tender goat meat slow-braised in a deep, richly seasoned sauce, delivering bold and hearty flavors.

NB: All the above dishes can be served with rice or Mashed potatoes or chips or salad and seasonal veggies

PORK ZONE

Grilled pork chops

42,000

Premium pork chops marinated and grilled for a tender, juicy finish.

Pan fried pork ribs

45,000

Well-seasoned pork ribs pan-fried to perfection.

Sweet n' sour pork

42,000

Boneless pork cubes cooked in a rich sweet and sour sauce.

NB: All the above dishes can be served with rice or Mashed potatoes or chips or salad and seasonal veggies



ITALIAN CORNER



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Fusil napolitana

Spiral pasta tossed in classic tomato sauce and finished with parmesan cheese.

30,000

Spaghetti bolognese

Traditional spaghetti served with rich minced meat sauce and parmesan.

34,000

Spaghetti arrabiatta

Spaghetti in a spicy tomato sauce with herbs and sundried tomatoes.

30,000

Pasta Alfredo

Creamy pasta in rich Alfredo sauce topped with grilled chicken and parmesan cheese.

36,000

Pasta americana

pasta tossed with chicken pieces in tomato concasse and topped with parmesan cheese.

36,000

NB: All pastas are served with any sauce of your choice



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Spaghetti in a spicy tomato sauce with herbs and sundried tomatoes.

30,000

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SANDWICHES

Chicken pesto panini
Grilled chicken with fresh lettuce, tomatoes, pesto sauce, and cheese slices in toasted panini bread.

32,000

Afro Park Chicken sandwich
Tender grilled chicken breast layered with crisp lettuce and fresh tomato, finished with a light house sauce in toasted bread.

34,000

Club sandwich
Triple-layer sandwich with chicken, beef, eggs, tomatoes, onions, and creamy sauce.

36,000

NB: All the above dishes can be served with chips or salad and seasonal veggies



BURGERS

Homemade beef burger	32,000
Grilled beef patty topped with lettuce, tomatoes, onions, and house burger sauce in a toasted bun.	
Chicken burger	32,000
Grilled marinated chicken breast served with fresh lettuce, tomatoes, onions, and burger sauce.	
Fish burger	34,000
Grilled fish fillet served with lettuce, tomatoes, onions, and creamy sauce.	
Vegetable Burger	30,000
Handcrafted vegetable patty topped with fresh lettuce, tomato, and burger sauce.	
Double Burger (Chicken or Beef)	40,000
Two juicy patties layered with lettuce, tomatoes, onions, and house sauce.	

NB: All the above dishes can be served with rice or Mashed potatoes or chips or salad and seasonal veggies

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INDIAN CENTRE



Fish Masala	36,000
Fish fillet cooked in a creamy, aromatic masala sauce with traditional spices.	
Boneless chicken masala	35,000
Tender chicken cubes simmered in rich spiced masala sauce.	
Vegetables masala	32,000
Seasonal vegetables cooked in creamy masala sauce with aromatic spices.	
Biryani (Chicken, Goat, Beef or Fish)	38,000
Fragrant basmati rice cooked with aromatic spices and your choice of tender chicken, goat, beef, or fish, offering a perfectly balanced and flavorful experience.	
Vegetable biriyani	32,000
Basmati rice infused with biryani spices and mixed vegetables.	

NB: All the above dishes can be served with rice or Mashed potatoes or chips or salad and seasonal veggies

PIZZARIA

Margaritta pizza

Classic Italian pizza topped with tomato concasse, melted mozzarella cheese, and fragrant oregano or basil.

38,000

Pollo Pizza

Fresh pizza base layered with tomato concasse, tender chicken pieces, mozzarella cheese, onions and aromatic herbs.

38,000

Vegetarian pizza

A delightful combination of roasted seasonal vegetables, mozzarella cheese, tomato concasse, and herbs on a crispy pizza base.

35,000

Mexican pizza

A bold and flavorful pizza topped with seasoned meat, tomato concasse, melted mozzarella, and chopped chilli.

38,000

Pollo Hawaii

A tropical favorite with tender chicken cubes, sweet pineapple, mozzarella cheese, onions, and tomato concasse.

38,000

Grilled sausage and Mushroom Pizza

Savory grilled sausage and mushrooms layered over tomato concasse and mozzarella cheese.

38,000

Afro Park combo

A rich combination of chicken, goat, sausage and bacon on a classic tomato and mozzarella base.

40,000

Tuna Pizza

Crispy pizza crust topped with premium tuna, melted mozzarella, and rich tomato sauce for a light, savory seafood flavor.

40,000

Pizza Calabrese

A flavorful pizza topped with bell peppers, boiled egg slices, and melted mozzarella.

38,000



GRILL STATION

(All to be served on sizzler Platters)

1 kg Grilled goat	70,000
1/2 kg Grilled goat	48,000
1 kg Grilled Beef	70,000
1/2 kg Grilled Beef	48,000
Full Grilled Chicken	70,000
Half Grilled Chicken	45,000
1 Kg Grilled Pork	70,000
Half Kg Grilled Pork	50,000
Afro Platter Half grilled chicken, grilled goat meat, grilled beef skewers sausages, served on a platter	100,000

NB: All the above are served with a choice of a portions of Posho, Rice, Fries, potatoes or greens and kachumbari



HABBESHA CUISINE

Tibsi tsaeda (white tibsi)	35,000
Tender meat sautéed with onions, garlic, and butter for a rich, aromatic flavor.	
Tibsi keyih (Red tibsi)	35,000
Flavorful meat sautéed with chili, onions, garlic, tomatoes, and seasoned butter.	
Shekla Tibsi (with goat or beef or Chicken)	45,000
Tender meat sautéed with rosemary and onions served sizzling in a traditional clay pot.	
Kitfo	30,000
Finely minced beef seasoned with spiced butter and chili for a rich and authentic Ethiopian delicacy.	
Beyaynetu (Mixed Dish)	40,000
A traditional Ethiopian platter featuring a variety of flavorful vegetarian and meaty dishes served together.	
Beyaynetu (Vegetables)	35,000
A colorful assortment of Ethiopian vegetable dishes	

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Doro Wot	40,000
Classic Ethiopian chicken stew slow-cooked with onions, chili, garlic, tomatoes, and spiced butter.	
Shiro tegamino	25,000
A rich chickpea stew prepared with aromatic spices and served in a traditional clay pot.	
Quanta firfir Kicha firfir	30,000
Traditional flatbread or injera mixed with beef, spiced chili sauce, onions, and seasoned butter.	

Beyaynetu (Vegetables)

35,000

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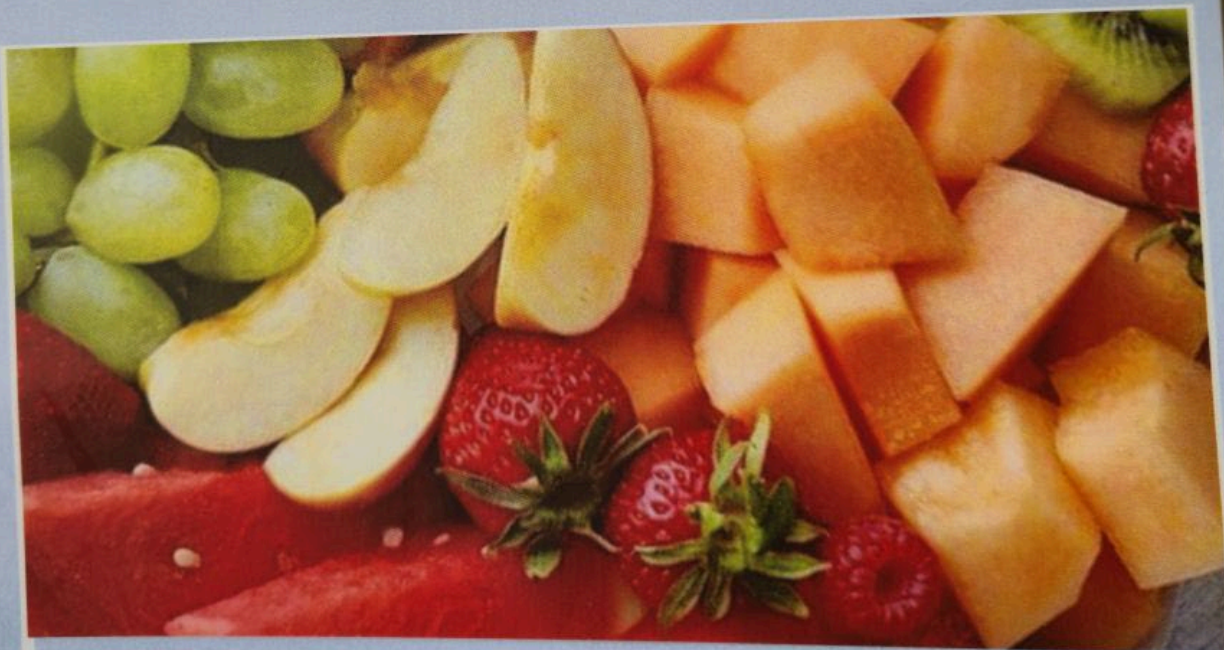
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DESSERT

FRUIT SALAD

18,000