



# Marco's Italian Cuisine

## Sandwich

- CREATIVE SANDWICH..... 7,500 rwf**  
SLICED OF TOMATOES, LETTUCE, AVOCADO, ONIONS AND CHEESE SERVED ON WHITE OR BROWN TOASTED BREAD
- CROQUE MADAME..... 7,000 rwf**  
THIS FRENCH-STYLE GRILLED SANDWICH TRANSFORMS A HUMBLE SANDWICH INTO ITS FANCIEST SELF WITH JUST A FEW INGREDIENTS. WHITE BREAD, BUTTER, BEEF HAM, BROILED MELTED CHEESE, A RICH CREAMY *MORNAY SAUCE*. A FRIED EGG WITH A RUNNY YOLK CROWNS THE SANDWICH FOR AN ELEGANT FINISHING TOUCH.
- THE MANOR CLUB SANDWICH..... 9,500 rwf**  
A CLUB SANDWICH OR CLUBHOUSE SANDWICH, IS A DOUBLE LAYERED SANDWICH CONSISTING OF BREAD (TRADITIONALLY TOASTED), SLICED COOKED POULTRY, FRIED BEEF BACON, RETTUCE, TOMATO, AND MAYONNAISE. IT IS OFTEN CUT INTO QUARTERS OR HALVES AND HELD TOGETHER BY COCKTAIL STICKS.
- MEDITERRANEAN SANDWICH..... 7,000 rwf**  
MEDITERRANEAN SANDWICHES INCLUDES A VARIETY OF INGREDIENTS AND FLAVORS, SUCH AS, HUMMUS, AND MEATS GRILLED VEGETABLES LIKE RED AND GREEN BELL PEPPERS, ONIONS, ZUCCHINI, AND FENNEL CAN BE SERVED ON OLIVE FOUGASSE WITH BASIL, CILANTRO, AND MAPLE VINAIGRETTE.
- CROISSANT SANDWICH..... 7,000 rwf**  
CROISSANTS ARE BUTTERY AND FLAKY ON THE OUTSIDE, AND SOFT ON THE INSIDE, WITH CHEESE TOMATOES ONIONS AND LETTUCE FILLINGS. THE CRESCENT SHAPE OF THE CROISSANT ALSO OFFERS A FUN EATING EXPERIENCE.
- STEAK AND ONIONS SANDWICH..... 8,500 rwf**  
MADE WITH CRUSTY BAGUETTES, STEAK STRIPS, CARAMELISED ONION AND RED PEPPERS ON A BED OF ROCKET SALAD AND CHEESE
- MANOR VIEW CHICKEN BAGUETTE..... 10,500 rwf**  
A LONG, THIN STICK OF WHITE BREAD, OF A TYPE THAT ORIGINALLY CAME FROM FRANCE. PART OF A BAGUETTE, THAT IS FILLED WITH COLD FOOD SUCH AS CHICKEN, CHEESE, OR SALAD, AND EATEN AS A SANDWICH
- CHICKEN TRAMEZZINI..... 8,500 rwf**  
GRILLED CHICKEN,AVOCADO MAYONNAISE CHEESE TOMATO  
IN TOASTED BREAD
- VEG TRAMEZZINI..... 7,000 rwf**  
TOMATO, AVOCADO, CHEESE, ONIONS, GHERKINS, SWEETCHILLI  
SAUCE IN TOASTED BREAD

