V30

VELVET 30

THE MENU

RESTAURANT · TERRACE · VIP LOUNGES

OPEN EVERY DAY, NOON TO MIDNIGHT

25, Avenue Comité Urbain, Gombe, Kinshasa

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Prices in V (V1 = 1 USD). Menus may change with availability and the season.

CLASSIC

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STARTERS

Fresh & flavourful

V30 fresh salad V14

Piémontaise potato salad V13

Mposé (palm grubs) in garlic and chilli cream V16

Greek salad V18

MAIN COURSES

Our house specialities

Beef filet mignon V26
Served with a creamy mushroom sauce

Lamb chop V40
Served with a black pepper sauce

Capitaine (Nile perch) fillet V28
On a bed of potato mousseline

Cossa (prawns) with garlic and chilli V24

Three-colour salted fish V22

Makayabu (salted cod) croquettes V20
Served with a bell pepper coulis

Confit chicken gizzards V17
Gizzards gently confited over a low heat with aromatics, served tender and golden

PASTA

Spaghetti bolognese V15

Penne carbonara V19

Seafood tagliatelle V20

VEGETABLES

Pondu (cassava leaves) V5

Spinach V5

Green vegetables V5

Ratatouille sauce V5

SIDES

Cassava fries V7

Sautéed potatoes V7

Fufu V3

Grilled sweet potato V7

Grilled makemba (plantain) V7

Steamed rice V5

Royal couscous V5

DESSERTS

Chocolate and ginger fondant V12
Dark chocolate cake with a molten centre, lifted by a subtle infusion of fresh ginger

Niampoule tartlet V15
House speciality

Mikaté, Velvet 30 style V10
Traditional African doughnuts, crisp, sprinkled with crushed peanuts and served with caramel

Tiramisu with "la Kinoise" coffee V13
Made with Congolese la Kinoise coffee instead of the classic one, flavoured with nguba (peanut)

Fruit platter V10
A selection of fresh seasonal fruit, carefully cut and arranged

Dame blanche V15
Vanilla ice cream, hot chocolate sauce and chocolate shards, topped with a generous layer of whipped cream

GRILL

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SHARING PLATTERS

Gourmande platter — V75

A generous selection for lovers of crisp and grilled flavours: 3 royal skewers, 3 breaded chicken wings, 4 ginger minced-meat pastries (samosas), 3 glazed pork ribs, mixed plantain and chikwangue sticks, puffed doughnuts

Surf and Turf platter — V88

The perfect mix of grilled meats, fish and house specialities: 3 royal beef skewers, 5 ginger minced-meat pastries, 3 chicken and pepper skewers, 1 nganda-style pork liboké, 3 garlic cossa (prawn) bites, fish croquettes with chilli sauce, chikwangue and plantain sticks, bowl of fries

Libota platter — V100

The big convivial platter to share with family or friends: 5 royal beef skewers, ½ charcoal-grilled chicken, 3 mini burgers, 6 ginger minced-meat pastries, tender BBQ pork ribs, fresh fish liboké, nganda-style goat liboké, fish croquettes with chilli sauce, garlic cossa (prawn) bites, plantain and chikwangue sticks, bowl of fries, ginger doughnuts

THE ART OF FIRE & FLAVOUR

Whole fish "Sol Belle Vue" — V30

Whole fish grilled over a wood fire, delicately marinated in herbs and spices, served with a house garnish

Wood-fire roasted leg of lamb — V80

Leg of lamb slowly roasted over embers with aromatics, for tender and richly flavoured meat

Whole capitaine "of a thousand flavours" — V40

Whole capitaine (Nile perch) grilled over a wood fire, in a marinade of a thousand flavours, with its garnishes

Vegetables, sides and desserts from the Classic menu are available with the grill.

VELVET 30

DRINKS

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COFFEE & TEA

Cappuccino V4

Americano V3

Latte V4

Espresso V2,5

Hazelnut frappé V5

Assorted tea box V3

Iced tea V4

Peach, mint or red berries

SIGNATURE COCKTAILS

Blueberry Kiss V16

Absolut Citron, blueberry, lime, sparkling water. A fresh, sparkling creation where the sweetness of blueberry meets the sharpness of lime.

Green Apple Mint V16

White rum, triple sec, green apple, cucumber, mint, apple juice. A fresh, green cocktail on a fine rum base.

Cherry Velvet V16

Cherry purée, lemon juice, Aperol, medley. A fruity, tangy blend with bitter orange notes.

Golden Hour V14

Whisky, honey, fresh ginger, lemon juice, bitters. A warm, balanced creation.

Tropical Passion V16

Passion fruit purée, Olmeca, mango juice, Malibu, grenadine. A tropical escape with notes of passion fruit and mango.

Tiramisu Coffee V16

Kahlúa, coffee syrup, tiramisu, egg white. A rich, creamy creation inspired by the famous dessert.

Breeza Dry 30 ..... V14

Extra dry, lime, brown sugar, crushed ice. A dry, refreshing take.

Tropical Banana V16

Absolut Vodka, banana, mango, orange, grenadine. A generous, fruity cocktail.

CLASSICS REVISITED

Mojito Royal V16

Rum, Jägermeister, fresh mint, lime, sugar, soda

Margarita Velvet V15

Tequila, triple sec, lime, salt and sugar rim

Piña Colada V16

Rum, coconut cream, fresh pineapple

Cosmopolitan Chic V16

Vodka, triple sec, cranberry, lemon

Long Island Velvet V16

Premium version, balanced, less sweet

Pornstar Martini Royal V14

Vanilla vodka, passion fruit cream, triple sec, lime, passion fruit in the centre

Amaretto Sour V15

Amaretto, lemon juice, sugar syrup, egg white, ice

PREMIUM & CHAMPAGNE COCKTAILS

Velvet Spritz V15

Prosecco, orange liqueur, sparkling water, fresh orange

Champagne Berry V17

Champagne, strawberry purée, mint

French 30 ..... V15

Gin, champagne, lemon zest, cane sugar

MOCKTAILS (ALCOHOL-FREE)

Passion Sunset V14

Passion fruit, orange, grenadine, sparkling water

Virgin Mojito Tropical V14

Lemon, passion fruit, strawberry

Velvet Fresh V14

Pineapple, lemon

SMOOTHIES

Bliss Choco Banana V13
Banana, chocolate, milk, vanilla ice cream

Detox 30 ..... V12
Cucumber, lemon, ginger, green apple, mint

Sunrise Désire V13
Mango, pineapple, plain yoghurt, coconut milk

FRESH JUICES

Freshly squeezed orange V8
Pure

Freshly pressed pineapple V8
Pure

Watermelon Chill V10
Pure, with a hint of mint

WHITE WINES

Maison Castel Sauvignon V45

Maison Castel Chardonnay V45

Maison Castel Muscat V60

Maison Castel Cuvée blanche (sparkling) V80

ROSÉ WINES

Maison Castel Merlot Rosé V45

Maison Castel Rosé d'Anjou V55

Maison Castel Cuvée rosé V80

CHAMPAGNE

Angel Castel Brut V150

Billecart-Salmon Blanc de blancs 75 cl V175

Billecart-Salmon Brut Réserve 75 cl V120

Dom Pérignon Blanc 75 cl V450

Moët & Chandon Ice Impérial 75 cl V195

Moët & Chandon Impérial Brut V150

Moët & Chandon Nectar Impérial V195

Veuve Clicquot Brut V190

Laurent-Perrier Brut V185

Ruinart Blanc de Blancs V335

Dom Pérignon Vintage V550

G.H. Mumm Cordon Rouge Brut V120

Taittinger Demi-Sec V180

Taittinger Brut Millésimé V155

IRISH WHISKEY

Jameson V60

Jameson Black Barrel V85

VODKA

Grey Goose V90

Absolut V50

TENNESSEE WHISKEY

Jack Daniel's Old No. 7 ..... V100

Jack Daniel's Honey V120

DRINKS *(continued)*

BLENDED SCOTCH

Chivas Regal 12 years	V95
Chivas Regal 18 years	V165
Johnnie Walker Blue Label	V450
Johnnie Walker Gold Label	V165
Johnnie Walker Black Label	V95
Johnnie Walker Double Black	V120
Johnnie Walker Green Label	V215

SINGLE MALT

Glenfiddich 12 years	V150

COGNAC

Martell Blue Swift	V140
Martell VS	V120
Martell XO	V480
Hennessy VS	V120
Hennessy VSOP	V160
D'ussé VSOP	V180
Rémy Martin VSOP	V150
Rémy Martin XO	V400
Courvoisier VS	V120

GIN

Hendrick's	V90
Bombay Sapphire	V85

TEQUILA

Don Julio 1942	V420
Don Julio Blanco	V150
Don Julio Reposado	V180
Patrón Añejo	V160
Olmeca Silver	V80
Patrón Silver (Blanco)	V100
Clase Azul Reposado	V550

LIQUEURS & APERITIFS

Jägermeister	V100
Baileys	V80
Amarula	V70
Campari Milano	V55
Limoncino Bottega	V60
Grand Marnier	V150
Aperol	V45
Malibu Original	V45
Cointreau	V45
Martini Bianco	V45
Martini Rosato	V45
Martini Rosso	V45

BEERS

Tiger	V6
Castel	V6
Tembo	V5
Beaufort	V5

SOFT DRINKS & WATER

Coca-Cola / Fanta / Sprite	V3
Coke Zero	V3

SHISHA

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OUR SHISHAS

Price per shisha

Classic shisha	V20
Special shisha	V25

FLAVOURS

Your choice

- Hawaii
- Love
- Lady Killer
- Mint cream
- Pistachio ice cream
- Mint chewing gum
- Chewing gum
- Cappuccino
- Strawberry cocktail
- Mint
- Mi Amor

VIP LOUNGES

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OUR PRIVATE LOUNGES

3-hour booking

White House **V500**

3 hours. One complimentary bottle of your choice: Double Black, Taittinger or Hennessy VS.

Green House **V250**

3 hours.

Havana House **V200**

Cigar lounge. Free access without a booking; this rate applies to a 3-hour reservation.