

FOOD MENU

BREAKFAST

- ❖ **1. CROISSANT EGGS BENEDICT** GH¢ 140
Toasted croissant, turkey ham, poached eggs & sauce hollandaise
- ❖ **2. FRIED CHICKEN & WAFFLES** GH¢ 140
Crispy chicken, waffle, hot syrup & mustard
- ❖ **3. BOOST BOWL** GH¢ 115
Greek yogurt, granola, fresh fruit and honey
- ❖ **4. PANCAKES, FRUIT & HONEY** GH¢ 110
American style pancakes stacked with fresh fruit & pineapple compote, topped with honey
- ❖ **5. FULL ENGLISH** GH¢ 150
Chicken sausages, bacon, baked beans, eggs, roasted tomato, grilled mushrooms, toast & butter
- ❖ **6. WAAKYE** GH¢ 180
Rice, beans, fried fish, boiled eggs, spaghetti, gari & shito
- ❖ **7. FOUL MOUDAMAS** GH¢ 130
Fava beans, garlic, lemon parsley, onion, olive oil & Lebanese bread
- ❖ **8. ZAATAR MANKOUCHE** GH¢ 70
Lebanese style flat bread topped with zaatar
- ❖ **9. MANKOUCHE (BEEF)** GH¢ 140
- ❖ **10. MANKOUCHE (CHEESE)** GH¢ 130
- ❖ **11. MANOUCHE (KECHEK)** GH¢ 120
Dry yoghurt mixed with crushed wheat

ADD ONS

EGGS	GH¢ 20
BACON	GH¢ 60
MUSHROOM	GH¢ 40
CHEESE	GH¢ 40
EXTRA TOAST	GH¢ 20
CROISSANT	GH¢ 50
CHEESE CROISSANT	GH¢ 60



BREAKFAST ENDS AT 10:30AM

STARTERS



FISH LIGHT SOUP GH¢ 160
 Fresh tomato, fresh pepper, garlic,
 onion, fresh ginger and fish



KELEWELE GH¢ 50



CHICKEN WINGS GH¢ 125
 Grilled / fried with chili sauce



SPRING ROLLS GH¢ 100
 Vegetable / chicken / beef
 served with sweet chili



CHICKEN FINGERS GH¢ 100
 Crumbed chicken breast strips —
 served dunked or plain with
 chimichurri mayo



CALAMARI GH¢ 200
 Fried or grilled with seafood sauce



MOZZARELLA STICKS GH¢ 175



CHICKEN LIGHT SOUP GH¢ 135
 Fresh tomato, fresh pepper, garlic,
 onion, fresh ginger and chicken



GOAT LIGHT SOUP GH¢ 170
 Goat meat, fresh tomato, fresh pepper,
 fresh ginger & onion

SALADS



CHICKEN CAESAR SALAD GH¢ 200
 Grilled chicken breast, garlic croutons,
 parmesan cheese & caesar dressing



GREEK SALAD GH¢ 200
 Feta cheese, oregano, tomato, rocket,
 lettuce, black olives



GREEN SALAD GH¢ 80
 Tomato, cucumber, lettuce &
 lemon oil dressing



FATOUCH SALAD GH¢ 170
 Lettuce, cucumber, tomato, radish,
 mint, lemon juice with pomegranate sauce



TABOULEH SALAD GH¢ 230
 Parsley, lettuce, onion, mint, lemon,
 bulgur, tomato and olive sauce



HAWAIIAN SALAD GH¢ 250
 Shrimps, cashew nuts, pineapple mix,
 lettuce and sweet chili mayo sauce

BAR SNACKS



POPCORN GH¢ 20



SHRIMP POPCORN GH¢ 170
 Panko fried shrimps & seafood sauce



CHICKEN POPCORN GH¢ 100
 Panko fried chicken & mayo sauce



GARLIC TOAST GH¢ 50
 Garlic toast & marinara sauce



COLD SECTION

- ❖ **MOUTABAL AUBERGINE** GH¢ 120
Grilled eggplant with tahina & yogurt
- ❖ **WARAK INAB** GH¢ 120
Vine leaves filled with rice and vegetables served with lemon
- ❖ **HOMOS** GH¢ 120
Chickpeas with tahina & olive oil

HOT SECTION

- ❖ **HOMOS WITH MEAT** GH¢ 180
Homos with meat and Lebanese bread
- ❖ **BATATTA HARRA** GH¢ 150
Potato cubes with coriander & chili paste, lemon
- ❖ **HALLOUMI GRILLED** GH¢ 140
Grilled cheese with pesto sauce
- ❖ **OCTOPUS PROVENCIAL** GH¢ 140
Baby octopus, coriander, garlic, lemon juice

MOUAJANAT

- ❖ **MINI MIX** GH¢ 150
2 zaatar, 2 cheese, 2 spinach, 2 meat, 2 kechk
- ❖ **FATAYER SPINACH** GH¢ 80
5 pieces spinach pie served with lemon

MACHAWI

- ❖ **CHICKEN TAWOK (PLATTER)** GH¢ 160
200g served with garlic sauce, fries, coleslaw & pickles
- ❖ **LAMB KEBAB (PLATTER)** GH¢ 380
200g served with homos, biwaz, grilled tomato, onion and pickles
- ❖ **MIX MACHAWI** GH¢ 350
2 skewer chicken, 2 skewer beef, 2 skewer kafta, grilled onion, grilled tomato, pickles, homos, biwaz
- ❖ **BEEF SHAWARMA PLATE** GH¢ 250
200g served with tartar sauce, onion, pickles and fries
- ❖ **CHICKEN SHAWARMA PLATE** GH¢ 200
200g served with garlic sauce, pickles and fries



GHANAIAAN DISHES



ASSORTED FRIED RICE GH¢ 200
 Beef, chicken, sausage, egg, onion,
 green pepper and cabbage



RED RED GH¢ 150
 Local beans, palm oil, gari, fresh pepper,
 fresh tomato, plantain



BEEF JOLLOF RICE GH¢ 190
 Jollof rice, beef, carrot, green pepper,
 onion, cabbage



GOAT JOLLOF RICE GH¢ 170
 Jollof rice, goat meat, green pepper,
 onion, carrot, cabbage



CHICKEN JOLLOF RICE GH¢ 160
 Jollof rice, chicken breast, carrot, onion,
 cabbage, green pepper

KIDS MENU



CHICKEN FINGERS GH¢ 125
 Crumbed chicken breast
 fillet fingers



HOT DOGS GH¢ 170
 Chicken sausage



CHICKEN NUGGETS GH¢ 105
 Chicken breast



BAMBINO SPAGHETTI GH¢ 105
 Spaghetti & tomato



ONION RINGS GH¢ 50

SANDWICHES (SIDE OF A CHIPS)



CHEESE BURGER GH¢ 240



GERMAN HOTDOG GH¢ 270
 Foot long frankfurter with onion
 and German mustard



FALAFEL BURGER GH¢ 210
 Falafel, mix vegetable, sauce tahina, pickles



BEEF SHAWARMA SANDWICH GH¢ 120
 Sliced beef, sesame sauce, pickles,
 tomatoes, parsley, onion served
 with a bread roll

SANDWICHES (SIDE OF A CHIPS)



CHICKEN FAJITA SANDWICH GH¢ 210
 Fajita spice chicken, mozzarella cheese,
 sweet pepper, mushroom, onion



FILLET STEAK SANDWICH GH¢ 200
 Tomato, beef, cheese, lettuce, mayonnaise,
 BBQ sauce, onion



FALAFEL SANDWICH GH¢ 180
 Fried falafel, tahina sauce & mix vegetable,
 pickles served with pita bread



CHICKEN SHAWARMA SANDWICH GH¢ 120
 Sliced chicken, sesame sauce, pickles,
 lettuce, garlic sauce, french fries
 served with pita bread



VAT AND SERVICE CHARGES INCLUDED IN PRICES.
 LET YOUR WAITER KNOW OF ANY ALLERGIES

MAIN DISHES

	CHICKEN THIGH	GH¢ 160
	Lemon, garlic, ginger & olive oil	
	GRILLED GROUPER	GH¢ 330
	Garlic & lemon charcoal grilled fillet	
	CATCH OF THE DAY	GH¢ 310
	Please enquire with your waiter/waitress	
	SPICY GRILLED SNAPPER WITH GREEN CHILI	GH¢ 300
	LOBSTER	GH¢ 400
	Whole grilled with lemon, garlic & butter	
	KEBABS: CHICKEN	GH¢ 100
	BEEF	GH¢ 220
	CHEF STEAK	GH¢ 420
	(How do you want your steak cooked) Grilled sirloin steak with mushroom sauce and onion rings	
	PORK RIBS	GH¢ 360
	Charcoal grilled spare ribs with BBQ sauce or chili	
	BANKU WITH TILAPIA	GH¢ 170
	GRILLED PRAWNS	GH¢ 360
	Jumbo prawns with lemon & olive oil	
	CHICKEN PARMESAN	GH¢ 250
	Crumbed chicken breast, marinara sauce, basil & parmesan cream	
	CHICKEN SAUCE	GH¢ 200
	Chicken breast, carrot, onion, green pepper	
	BEEF SAUCE	GH¢ 250
	Beef fillet, carrot, onion, green pepper (white sauce / beef sauce)	

SIDE DISHES

	MASH POTATO	GH¢ 100
	KELEWELE	GH¢ 50
	Fried plantain, ginger & chili	
	YAM - FRIED OR BOILED	GH¢ 50
	JOLLOF RICE	GH¢ 50
	FRIED RICE	GH¢ 50
	BANKU	GH¢ 20
	FRIED PLANTAIN	GH¢ 40
	FRENCH FRIES	GH¢ 50
	PLAIN RICE	GH¢ 40
	STEAM VEGETABLES	GH¢ 40

PLATTERS

	SEAFOOD (PLATTER)	GH¢ 1200
	Grilled fish, calamari, prawns, shrimp, lobster	
	SEAFOOD (HALF A PLATE)	GH¢ 600
	Grilled fish, calamari, prawns, shrimp, lobster	



THE PRICES LISTED ON THIS PRINTED MENU MAY NOT ALWAYS REFLECT THE MOST UP-TO-DATE PRICING IN OUR SYSTEM. WE APPRECIATE YOUR UNDERSTANDING AND ENCOURAGE YOU TO CONFIRM PRICING WITH YOUR SERVER. THANK YOU!

PIZZA

- ❖ **DIAVOLO** GH¢ 240
Tomato, garlic, green chili & mozzarella
- ❖ **HAWAIIAN** GH¢ 180
Tomato, ham, pineapple, mozzarella
- ❖ **MEAT FEAST** GH¢ 240
Tomato sauce, pepperoni, salami, chicken, mince beef
- ❖ **FAJITA PIZZA** GH¢ 210
Chicken, hot chili, mushroom, green pepper, onion & cheese
- ❖ **GAME CHANGER** GH¢ 200
Spinach, feta, cheese, BBQ chicken
- ❖ **VEGETARIAN** GH¢ 160
Tomato sauce, mushroom, onion, sweet pepper, corn
- ❖ **MARGHERITA** GH¢ 130
Tomato sauce, mozzarella
- ❖ **PEPPERONI** GH¢ 170
Tomato sauce, pepperoni, mozzarella
- ❖ **SEAFOOD PIZZA** GH¢ 270
Lobster, prawn, octopus, fish, mozzarella, tomato
- ❖ **BBQ CHICKEN** GH¢ 190
Chicken, sweet pepper, corn, tomato, onion, mozzarella
- ❖ **ASSORTED PIZZA** GH¢ 270
Beef, chicken, sausage, tomatoes, green pepper, onion

PASTA

- ❖ **SEAFOOD PASTA** GH¢ 310
Marinara, calamari, shrimps, fish & lobster
- ❖ **CHICKEN ALFREDO** GH¢ 220
Chicken, parmesan cream & garlic
- ❖ **SPAGHETTI BOLONAISE** GH¢ 190
Beef, tomato sauce, & garlic
- ❖ **SPAGHETTI & MEAT BALLS** GH¢ 210

DESSERT

- ❖ **CRÈME CARAMEL** GH¢ 100
Caramelized custard, caramel sauce
- ❖ **ÉCLAIR** GH¢ 100
Choux pastry, vanilla cream, chocolate glaze
- ❖ **MANGO TART** GH¢ 100
Mango custard, buttery pastry, fresh mango
- ❖ **TRIPLE CHOCOLATE BROWNIE WITH ICE CREAM** GH¢ 135
- ❖ **WAFFLES & ICE CREAM** GH¢ 115
Belgian waffles topped with ice cream & syrup

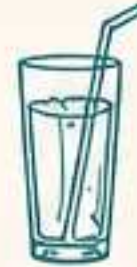


BEVERAGES

	TEA	GH¢ 40
	COFFEE	GH¢ 40
	MILO	GH¢ 40
	AMERICANO	GH¢ 40
	SINGLE ESPRESSO	GH¢ 40
	DOUBLE ESPRESSO	GH¢ 60
	LATTE MACCHIATO	GH¢ 60
	CAPPUCCINO	GH¢ 60
	HOT CHOCOLATE	GH¢ 50
	ICE COFFEE	GH¢ 50

SOFT DRINKS

	COKE	GH¢ 15
	FANTA	GH¢ 15
	SPRITE	GH¢ 15
	PET COKE	GH¢ 20
	PET FANTA	GH¢ 20
	PET SPRITE	GH¢ 20
	ALVARO	GH¢ 30
	SODA WATER	GH¢ 30
	TONIC WATER	GH¢ 30
	BETA MALT	GH¢ 25
	LARGE WATER	GH¢ 40
	SMALL WATER	GH¢ 20
	SPARKLING WATER	GH¢ 80
	MINI SPARKLING	GH¢ 60
	CERES	GH¢ 80



FRESH JUICES

Watermelon / Orange / Pineapple
..... GH¢ 50



MILKSHAKES

Vanilla / Chocolate
Strawberry / Caramel
..... GH¢ 100



SMOOTHIES

Mango / Banana / Strawberry
..... GH¢ 100

BEERS/COOLERS

	MINI CLUB	GH¢ 30
	LARGE CLUB	GH¢ 50
	SMIRNOFF ICE	GH¢ 50
	GULDER	GH¢ 55
	GUINNESS STOUT	GH¢ 50
	SAVANNA	GH¢ 80
	HEINEKEN	GH¢ 60
	SHANDY	GH¢ 45
	HUNTERS	GH¢ 55
	STELLA ARTOIS	GH¢ 60
	CORONA	GH¢ 60
	BUDWEISER	GH¢ 60
	DRAUGHT BEER	GH¢ 50



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COCKTAILS

COCKTAIL (NON-ALCOHOLIC)



VIRGIN MOJITO	GH¢ 100
Lemon juice, mint syrup & mint leaves	
VIRGIN COLADA	GH¢ 100
Fresh pineapple juice, coconut cream & coconut milk	
WAVE BENDER	GH¢ 100
Ginger ale, pineapple ginger, grenadine syrup	
STRAWBERRY MOJITO	GH¢ 100
Fresh strawberry, strawberry syrup, lime, mint leaves, sprite	

CLASSIC COCKTAIL (ALCOHOLIC)



PIÑA COLADA	GH¢ 190
Fresh pineapple, simple syrup, cooking cream, coconut milk, white rum & coconut liquor	
MOJITO	GH¢ 140
Slice of lime, simple syrup, white rum, mint leaves, soda water (top up)	
SEX ON THE BEACH	GH¢ 140
Orange juice, cranberry juice, peach syrup, lemon, vodka grenadine	
OLD FASHION	GH¢ 250
Whisky, simple syrup, angostura bitters, orange zest	
NEGRONI	GH¢ 130
Campari, gin, martini, orange zest	
LONG ISLAND ICE TEA	GH¢ 200
Vodka, gin, rum, tequila, triple sec, lemon juice, coke	
STRAWBERRY DAIQUIRI	GH¢ 150
Rum, lemon juice, simple syrup, frozen with fresh strawberries	
MARGARITA	GH¢ 150
Tequila, lemon juice, triple sec	
BLUE LAGOON	GH¢ 120
Vodka, lemonade, blue curacao	
FRENCH 75	GH¢ 160
Gin (Beefeater), Provetto sparkling, lemon juice, simple syrup	
COSMOPOLITAN	GH¢ 130
Cranberry juice, vodka, lime juice, simple syrup	
MILO / CHOCOLATE MARTINI	GH¢ 150
Milo, Baileys, milk, vodka	
CHAPMAN COCKTAIL	GH¢ 150
Sprite, fanta, ice cubes, slice of cucumbers, splash of angostura bitters	



BEVERAGES

SIGNATURE COCKTAILS



EXPRESSO MARTINI GH¢150
Expresso, vodka, coffee liqueur



APEROL SPRITZ GH¢180
Aperol, soda water, sparkling wine



GOMOA WE DEY GH¢150
Jameson whiskey, apple juice, cinnamon syrup, lemon juice, mint



OLMECA DARK LOVE GH¢130
Olmecca dark chocolate, Kahlua, cinnamon syrup, pineapple juice



THE BREEZE GH¢150
Fresh watermelon, simple syrup, rum tequila vodka, lemon juice



TILLS SPECIAL GH¢130
Tequila, soda water, lemon juice, ice cubes,
garnished with slices of lemon



APEROL MARGARITA GH¢150
Aperol, tequila, triple sec, lemon



SMASH MARTINI GH¢110
Fresh orange, fresh lemon, martini bianco, simple syrup



MEXICAN TOUCH GH¢150
Tequila, coconut rum, lemon juice, simple syrup,
cinnamon powder, fresh pineapple

TEQUILA



AVION (BIANCO) GH¢100



OLMECA (GOLD) GH¢60



OLMECA (SILVER) GH¢50



AVION (REPOSADO) GH¢60



JOSE CUERVO GH¢40



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WINES

BOTTLE

PER GLASS



SPIER WINE (HOUSE WINE)

GH¢ 300

GH¢ 60



JACOBS CREEK SHIRAZ

GH¢ 350

GH¢ 60



JACOBS CREEK CLASSIC

GH¢ 350

GH¢ 60



CAMPO VIEJO

GH¢ 350

GH¢ 60



SARAH'S CREEK

GH¢ 400

GH¢ 60



NEDERBURG

GH¢ 600

GH¢ 80

CHAMPAGNE & SPARKLING WINE



MOËT GH¢ 2500



PROVETTO GH¢ 450



ANDREA GH¢ 560



MARTINI ASTI GH¢ 400



BELAIRE GH¢ 900



GH MUMM GH¢ 1900



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SPIRITS

	BOTTLE	SHOTS
✱ Red Label	GH¢ 940	GH¢ 50
✱ Black Label	GH¢ 2500	GH¢ 50
✱ Double Black Label	GH¢ 2500	GH¢ 100
✱ Jameson Black Barrel	GH¢ 1600	GH¢ 50
✱ Chivas 12Yrs	GH¢ 1950	GH¢ 60
✱ Jameson	GH¢ 1500	GH¢ 100
✱ Jack Daniel's Honey	GH¢ 2050	GH¢ 80
✱ Jack Daniel's Whiskey	GH¢ 2500	GH¢ 70
✱ Glenmorangie 12Yrs	GH¢ 3500	GH¢ 150
✱ Glenlivet 1824 Founders Reserve	GH¢ 3500	GH¢ 120
✱ Ballantine	GH¢ 650	GH¢ 60

RUM

✱ Havana 3Yrs	GH¢ 1300	GH¢ 60
✱ Havana 7Yrs	GH¢ 2200	GH¢ 90
✱ Captain Morgan (Original) / Spice / Dark	GH¢ 900	GH¢ 40
✱ Bacardi	GH¢ 1200	GH¢ 40
✱ Malibu	GH¢ 1000	GH¢ 40

VODKA

✱ Absolut Vodka	GH¢ 1150	GH¢ 40
✱ Absolut Lime	GH¢ 1300	GH¢ 40
✱ Absolut Raspberry	GH¢ 800	GH¢ 40
✱ Absolut Elyx	GH¢ 1100	GH¢ 45

GIN

✱ Hendrick	GH¢ 1500	—
✱ Malfy Original	GH¢ 1200	GH¢ 40
✱ Malfy Rosa	GH¢ 1600	GH¢ 50
✱ Malfy Limone	GH¢ 1200	GH¢ 50
✱ Malfy Arancia	GH¢ 1400	GH¢ 50
✱ Beefeater	GH¢ 1200	GH¢ 50
✱ Tanqueray	GH¢ 1400	GH¢ 50
✱ Monkey 47	GH¢ 1500	GH¢ 50



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COGNAC

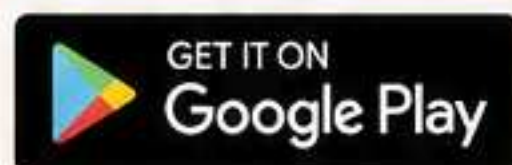
	BOTTLE	SHOTS
✱ Remy Martin	GH¢ 4500	GH¢ 170
✱ Courvoisier	GH¢ 3400	GH¢ 120
✱ Hennessy (V.S)	GH¢ 3000	GH¢ 100
✱ Hennessy (V.S.O.P) / XO	GH¢ 4000	—
✱ Martell VSOP	GH¢ 1300	—
✱ Martell Blue Swift	GH¢ 4500	—

LOCALS

✱ Alomo (Silver/Gold/Bitters)	GH¢ 170	GH¢ 20
✱ Origin Bitters	GH¢ 150	GH¢ 20

APPERITIVES

✱ Campari	GH¢ 500	GH¢ 50
✱ Martini	GH¢ 500	GH¢ 40
✱ Aperol	GH¢ 500	GH¢ 50
✱ Jagermeister	GH¢ 1000	GH¢ 50
✱ Kahlua	GH¢ 500	GH¢ 50
✱ Baileys	GH¢ 1200	GH¢ 60



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