

# APPETIZERS

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## Lamb Samosa 8

*Fried crispy lamb samosa served with garlic mayo and shito mayo*

## Spring Rolls 7

*Deep fried vegetable spring rolls served with shito or sweet chilli sauce*

## Kelewele 8

*Deep fried ripe plantain dices tossed in traditional Ghanaian spices*

## Yam Balls 8

*Fluffy mashed yam coated with panko breadcrumbs and served with our house sweet chilli*

## Gizzards 9

*Chicken gizzards spiced with West African aromatics and served with sweet pepper and onion garnish*

## Gizzdodo 10

*Combination of chicken gizzards and fried plantain served in a spicy pepper sauce*

## Hot Pepper Soup 8

*Goat meat with tenderly cooked in a spicy tomato light soup*



# GRILLS

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## **Chef's Special** 10

*Grilled marinated chicken pieces on the bone tossed in our spicy chef's special sauce*

## **Chichinga** 5

*One skewer of char-grilled mutton dusted in our Ghanaian spicy kebab powder*

## **Chofi** 9

*Char-grilled turkey tails tossed in an aromatic Ghanaian spicy seasoning*

## **Domedo** 17

*Char-grilled pork marinated in Ghanaian aromatic spices and garnished with kachumbari salsa*

## **Buffalo Wings** 8

*Char-grilled wings served in Ghanaian hot and spicy seasoning or BBQ sauce*

## **Nyama Choma** 18

*Char-grilled lamb pieces seasoned with mild East African spices served with kachumbari salsa*

## **Tilapia d'Abidjan**

medium large  
**15 17**

*Char-grilled tilapia marinated with Ivorian spices and garnished with vegetables*

medium large  
**17 30**

## **Akonfem**

*Char-grilled guinea fowl tossed in an aromatic Ghanaian spicy seasoning and garnished with fresh onions*



# NON-GRILLS

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**Served with a choice of side**

**Aponkye Nkrakra** **22**

*Goat meat with shaki, tenderly cooked in a spicy tomato light soup*

**Red Red**  **16**

*Black-eyed beans cooked in a delicious palm nut oil sauce*

**Fried Snapper** **22**

*Deep fried snapper garnished with sauteed sweet peppers*

**Snapper Stew** **25**

*Deep fried snapper stewed in a delicious tomato sauce*

**Beef Stew** **22**

*Tender pieces of diced beef stewed in a mild spicy tomato sauce*

**Waakye Special** **22**

*Rice cooked with black-eyed beans served with beef and wele stew, fish, boiled egg, talia, gari and coconut oil shito on a fresh waakye leaf (miracle berry leaf)*



# SALADS

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## Garden Salad 6.5

*Lettuce, cherry tomatoes, cucumber, green pepper, pickled red onions, chin chin croutons served with a lemon herb dressing*

## Smoked Chicken Salad 10

*Chicken, lettuce,, tomato, cucumber, pickled red onion and coconut shavings served with an orange herb dressing*



# SIDES

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Plain Rice		5
Jollof Rice		7
Waakye		7
Plantain		5
Fried Yam		7
Potato Chips		5
Banku		4
Fufu		4



# SAUCES AND DIPS

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<b>Chef's Special Sauce</b>		<b>2</b>
<b>Shito</b>		<b>2</b>
<b>Coconut Shito Oil</b>		<b>2</b>
<b>Shito Mayo   Garlic Mayo</b>		<b>1</b>
<b>Red Pepper</b>		<b>2</b>
<b>Ketchup   BBQ</b>		<b>1</b>
<b>House Sweet Chilli</b>		<b>1</b>
<b>Gravy Stew</b>		<b>2</b>



# DESSERTS

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## **Golden Brownies**

**7**

*Chocolate brownies served with vanilla ice cream*

## **Ice Cream**

**5**

*Three scoops of vanilla, strawberry or chocolate ice cream*



# DESSERTS

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## Golden Brownies

7

*Chocolate brownies served with vanilla ice cream*

## Ice Cream

5

*Three scoops of vanilla, strawberry or chocolate ice cream*