



Soup

Soup of the Day 8

Appetizers

Calamari 15

Herb-marinated squid, tossed with seasoned flour and lightly fried, served with a garlic cucumber yogurt dip, onions and lemon





Coconut Shrimp 18

Coconut crusted and golden fried shrimp with sweet chili tartar sauce

Conch Accra 12

Local lambi fritters with sweet chili tartar sauce







Fish Cakes 10

with fresh herb yogurt sauce and christophene slaw

Hummus 12

A smooth dip of chick peas, tahini, garlic, lemon juice and olive oil, $\sqrt{}$ served with grilled pita bread and Kalamata olives

Salads

Caesar Salad 12

Crisp Romaine lettuce tossed with traditional dressing, croutons and Parmesan cheese

Caprese Salad 11

Sliced ripe tomato, mozzarella, fresh basil and olive oil \sqrt{g}



Grilled & Chilled Vegetable Salad 12

Dressed with fresh herb vinaigrette and served with herby goat's cheese toast $\sqrt{}$



Tossed Garden Salad 10

Served with your choice of dressing $\sqrt{}$





Entrees

Catch of the Day 25

Your choice of grilled, jerk or Cajun fillet with lemon herb butter, 🛫 presented with rice and vegetables of the day

Creole Fish 25

Fresh fillet seared and simmered in tomato-based Creole sauce, 🛫 served with rice and vegetables of the day



Moroccan Roasted Dorado 28

with North African spices, tomato and basil, honey yogurt sauce, pomegranate glaze, couscous and grilled vegetables

Shrimp Creole 32

Sautéed and simmered briefly in local Creole sauce, served with rice and vegetables of the day



Pork Parmesan 28 Breaded and baked with tomato herb sauce and mozzarella, served with buttered noodles and vegetable medley

New York Steak 35

Char-grilled and basted with herb butter, served with roesti potatoes, vegetable medley and either a peppercorn or mushroom sauce

Cheese and Bean Enchiladas 22

Flour tortillas filled with bean chili and cheddar, baked with tomato sauce and $\sqrt{}$ mozzarella, served with guacamole, sour cream and a side salad



Chicken Fettucini 21

Grilled chicken breast presented atop pasta with mushroom cream sauce, accompanied by Parmesan cheese and garlic bread

Chicken Souvlaki 22

Herb and wine marinated and char-grilled kebab with rice pilaf, Greek salad, tsatziki sauce and pita bread

Beef Stroganoff 24

Sautéed beef and mushrooms in beef stock finished with brandy and sour cream, served over buttered noodles with a side salad

Curried Goat 30

Traditional, bone-in, slow cooked local goat curry served with green pea basmati rice, home-made chutney, raita and roti



Pizza

Margherita 12

Tomato herb sauce and mozzarella $\sqrt{}$



Chef's Special 19

Margherita with bacon, mushrooms, pesto, goat's cheese and a whole head of roasted garlic served on the side

Pepperoni 15

Margherita with sliced pepperoni

Hawaiian 15

Margherita with ham and pineapple

Vegetarian Special 15

Margherita with grilled vegetables and pesto



Create your own pizza by adding your favourites to the Margherita.

Choice of Toppings:

Ham, pepperoni, bacon, sausage, grilled chicken, anchovy: \$3 each Onion, bell pepper, jalapeno, mushroom, black olive, pineapple: \$2 each

Side Orders

Fried Ripe Plantain 5

French Fries 6

Side Salad 7







