



# THE GRILLROOM

## LUNCH & DINNER MENU

### STARTERS

<b>MINESTRONE SOUP</b> <i>Winter vegetables, pesto &amp; padano cheese</i>	<b>GH¢ 35</b>
<b>LOBSTER &amp; SHRIMP COCKTAIL</b> <i>Cocktail sauce, horseradish panacotta</i>	<b>GH¢ 48</b>
<b>CRISPY PORK BELLY</b> <i>Chorizo, pickled cucumber &amp; quail egg</i>	<b>GH¢ 40</b>
<b>SPANISH STYLE OCTOPUS</b> <i>Grilled served with pee wee potato, frisse, olive puree &amp; fine herbs</i>	<b>GH¢ 48</b>
<b>SEARED BEEF, CRISPY PLANTAIN</b> <i>Smoked paprika zabaglione</i>	<b>GH¢ 48</b>
<b>ROASTED TOMATO, PUMPKIN &amp; CUMIN SOUP</b> <i>Grilled cheese roll</i>	<b>GH¢ 38</b>
<b>GENOVESE SEAFOOD SOUP</b> <i>Kingklip, shrimps, mussels &amp; white wine</i>	<b>GH¢ 45</b>

### SALADS

<b>GRILLED TUNA COUNTRY SALAD</b> <i>Kalamata olives, steamed pee wee potatoes, green beans, quail eggs, lola rosa &amp; thousand island dressing</i>	<b>GH¢ 58</b>
<b>CAMEMBERT CAESAR SALAD</b> <i>Anchovy fillets, parmesan shavings, tomato, egg, romaine lettuce, creamy garlic dressing &amp; croutons</i>	<b>GH¢ 55</b>
<i>Add Chicken</i>	<b>GH¢ 10</b>
<i>Add Bacon</i>	<b>GH¢ 10</b>

### OUR MEATS

*The Grillroom serves selected certified free range grass fed beef. We proudly offer 'field to fork' traceability. Our block man expertly prepares each perfect cut.*

*\*All grilled meats are served with your choice of French fries, garlic mashed potato, Jollof rice or a mixed side salad*

#### KARAN BEEF AGED 21 DAYS

<b>NY STRIP 250g</b>	<b>GH¢ 145</b>
<b>FILLET 250g</b>	<b>GH¢ 165</b>
<b>RIBEYE 300g</b>	<b>GH¢ 175</b>

#### PORK CUTS

<b>SPARERIBS</b>	<b>GH¢ 125</b>
<b>PORK CHOP</b>	<b>GH¢ 85</b>

#### LAMB CUTS

<b>LAMB LOIN CHOP</b>	<b>GH¢ 125</b>
<b>LAMB SHANK</b>	<b>GH¢ 150</b>

#### ROASTED MEATS

<b>SWEET BBQ BEEF SHORT RIBS</b> <i>Slow cooked, red wine sauce</i>	<b>GH¢ 120</b>
<b>SPICED OVEN ROASTED PORK BELLY</b> <i>Apple sauce</i>	<b>GH¢ 105</b>
<b>BEEF OSSOBUCO</b> <i>Vegetable rice</i>	<b>GH¢ 110</b>
<b>ROASTED FREE RANGE CHICKEN</b> <i>North African spices, peri peri sauce</i>	<b>GH¢ 85</b>

*The above prices are inclusive of taxes & levies*



# THE GRILLROOM

## CLASSICS

**SURF AND TURF** **GH¢120**  
*200g 28 days aged beef sirloin, bordelaise sauce,  
garlic mashed potato, green beans & tempura prawns*

## PASTA

**MEAT LASAGNA** **GH¢ 65**  
**SPAGHETTI AGLIO OLIO** **GH¢ 45**  
**TAGLIOLINI BOLOGNESE** **GH¢ 55**  
**SPINACH & MUSHROOM RAVIOLI** **GH¢ 55**  
*Parmesan, ricotta & groundnut*  
**GNOCCHI AL PESTO** **GH¢ 55**  
*Parmesan*

## SEAFOOD

**PRAWNS** **GH¢ 88**  
*Lemon butter pineapple salsa & spicy rice*

**CATCH OF THE DAY** **GH¢ 82**  
*Jollof rice*

**SEAFOOD KEBAB** **GH¢ 95**  
*Your choice of Harissa, Chermoula, Barbeque,  
Cape Malay or Mediterranean flavoured kebabs*

## SIDES & SAUCES

*Mushroom, Bordelaise, Peppercorn,  
Blue Cheese or Béarnaise* **GH¢ 15**

*Jollof rice, french or yam fries, garlic mashed  
potato, grilled plantain, oyster mushrooms  
or Accra farmers market vegetables* **GH¢ 20**

## SOMETHING SWEET

**TIRAMISU** **GH¢ 35**

**CRÈME BRULEE** **GH¢ 35**

**FRESH FRUIT SELECTION** **GH¢ 25**

**ITALIAN GELATO** **GH¢ 35**

**CHOCOLATE PEANUT CAKE** **GH¢ 35**

## SET MENU

*3 Course Meal @ GH¢ 195*

### AMUSE BOUCHE

#### STARTER

**SMOKED SALMON SALAD**  
*Nicoise*

**GH¢ 65**

*ROSE D'ANJOU GUY SAGET*  
*per glass GH¢ 48*

#### MAIN

**SLOW BRAISED OXTAIL**  
*Melody of fresh market vegetables &  
jasmine rice*

**GH¢ 115**

*WOLF BLASS RED LABEL SHIRAZ/CABERNET*  
*per glass GH¢ 55*

#### DESSERT

**LIMONCINO APPLE TARTE**  
*Fresh cream*

**GH¢ 35**

*BOTTEGA CREMA DI LIMONCINO*  
*50ml serving GH¢ 25*

#### COFFEE / TEA

*The above prices are inclusive of taxes & levies*