

THE GRILLROOM

LUNCH & DINNER MENU

STARTERS

SPICY SEAFOOD CHOWDER	GH¢ 65
<i>Mussels, rock cod, tuna, calamari, prawns prepared fresh on order</i>	
ROAST PUMPKIN, CINNAMON AND CITRUS SOUP	GH¢ 45
<i>Pumpkin, cinnamon roasted and blended.</i>	
TRADITIONAL ESCARGOTS	GH¢ 60
<i>Garlic snails served with bread.</i>	
CHORIZO FLAMBE	GH¢ 75
<i>Chorizo char grilled, topped with a brandy, butter and vegetable pickle.</i>	
PORTUGUESE CHICKEN LIVERS	GH¢ 65
<i>Grilled and seared, finished with a dash of cream and chilli.</i>	
FIESTA CALAMARI & OCTOPUS	GH¢ 60
<i>Pan-fried with spicy marinade and spring onion.</i>	
FIESTA MEZE PLATTER FOR TWO	GH¢ 140
<i>Spicy calamari, beef trinchado, vegetable pickle and Kalamata olives.</i>	

SALADS

SMOKED SALMON AND MUSSEL SALAD	GH¢ 90
<i>Herbed lettuce, smoked salmon, mussels with a tapenade dressing.</i>	
FIESTA CEASER SALAD	GH¢ 85
<i>Romaine lettuce, anchovy, egg, camembert, en croute and sundried tomato and parmesan.</i>	
<i>Add Chicken</i>	GH¢ 10
<i>Add Bacon</i>	GH¢ 10

BUTCHER'S BLOCK

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

TOMAHAWK STEAK	GH¢ 280
<i>700 gm, Dry aged prime cut.</i>	
BEEF RUMP ESPATADA	GH¢ 165
<i>400 gm, Prime cut beef rump, char grilled to perfection.</i>	
BEEF FILLET STEAK	GH¢ 185
<i>300 gm, Tender Karan beef fillet.</i>	
BEEF RIBEYE STEAK	GH¢ 195
<i>350 gm, Tender Karan beef.</i>	
RACK OF LAMB	GH¢ 175
<i>400 gm, Tenderloin of lamb, char grilled.</i>	

Order any side sauce to complement this succulent cut
Pepper Sauce, Blue Cheese sauce, Cheddar sauce, Garlic Sauce, BBQ sauce, Peri-peri sauce, Mushroom sauce

GRILLROOM FAVOURITES

STICKY BBQ BEEF SHORT RIBS	GH¢ 145
<i>Slow cooked in rosemary and red wine.</i>	
BEEF FILLET EN BOITE	GH¢ 155
<i>Fillet mignon, pan-fried and topped with mushrooms and brandy cream.</i>	
SPICED OVEN ROASTED PORK BELLY	GH¢ 130
<i>Served on a bed of garlic mash potatoes flavoured with apple and pineapple puree</i>	

The above prices are inclusive of taxes & levies



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POT ROASTED LAMB SHANK **GH¢ 165**

Lamb shank infused with carrots, celery garlic and mustard.

served on garlic mash potatoes

CRUMBED PORK CUTLETS **GH¢ 125**

Garlic and chilli seasoned crumbed and shallow fried.

All Specialties and Fish served with a choice of French fries, garlic mashed potato, Jollof rice or a mixed side salad

FISH MONGER

TILAPIA GHANAIAN STYLE **GH¢ 100**

Whole Tilapia, marinated in chilli, garlic and white wine

SCOTTISH SALMON TERIYAKI **GH¢ 195**

Salmon fillet crusted with sesame seed, pan seared to perfection

GRILLED GROUPEL **GH¢ 120**

Topped with poached prawns and lime beurre blanc sauce

MANYE PRAWNS NACIONALE **GH¢ 135**

Pan-fried with Chorizo, garlic and chilli.

TUNA STEAK **GH¢ 120**

Char grilled medium rare, with a thyme and lime butter sauce.

SEAFOOD ESPATADA **GH¢ 140**

Spicy marinated calamari, rock cod and prawn, skewered and char grilled.

POULTRY

CHICKEN CARPETBAGGER **GH¢ 125**

Crumbed breast filled with smoked oysters, mushroom, shallots and cheese sauce.

FLAME GRILLED CHICKEN **GH¢ 130**

600 gm Chilli, lime and garlic marinated chicken.

CHICKEN ESPATADA **GH¢ 120**

400 gm Deboned, marinated in a Portuguese basting.

PASTA

SEAFOOD TAGLIATELLE **GH¢ 95**

Grouper, mussels, prawns, calamari, Served with pimento olives and sour cream.

LASAGNE alla MIQUEL **GH¢ 85**

Our famous homemade lasagne, stacked in layers with a duo of cheeses, pasta and rich secret bolognaise sauce.

SOMETHING SWEET

AMARULA CRÈME BRULEE **GH¢ 35**

A new spin, on an old favourite.

TIRAMISU **GH¢ 35**

Mascarpone cheese and sponge, Infused with espresso.

APPLE CRUMBLE **GH¢ 30**

Freshly baked, served with ice cream.

STRAWBERRY CHEESE CAKE **GH¢ 40**

Granola based cake, topped with cream cheese filling and strawberry compote.

SEASONAL FRUIT PLATTER **GH¢ 30**

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