



CHAPTER ONE

BRASSERIE MENU

HOT SNACK PLATTERS

Vegetable spring rolls served with sweet chili sauce 50ghc

Lamb or vegetable samosas served with sweet chili sauce 50ghc

Crispy calamari with smoked red pepper and chili romesco and lime 50ghc

Barbecued chicken wings your way with a choice of sauces (Smokey BBQ, peri peri, crispy or green chili) 60ghc

Asian chicken skewers with nashi slaw 75ghc

Prawn tempura with sweet chili sauce 75ghc

Barbecued pork baby ribs 75ghc

Accra domedo (spicy pork belly) served with kelewele hot suya pepper 80ghc

Rosemary infused lamb skewers with a mint yoghurt dip 90ghc

SHARING PLATTERS

Miso Platter 195ghc

Black cod with miso, seared salmon with miso, crab and coriander cakes, seared scallops with lardo crudo and Thai prawns with papaya and mint salad

Accra Platter for Two 175ghc

Spicy pork belly domedo

Pulled pork croquette

Lamb skewer suya

Yam and sweet potato balls

Kelewele

Josper Char-Grilled Chicken Wings Platter for Two 175ghc

4 Peri peri

4 BBQ Smokey jerk

4 Thai sticky

Served with parmesan spicy sweet potato fries



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Monticello Platter 175ghc

Parmesan Chicken goujon

Vegetable spring roll

Prawn tempura

Kelewele

Hot Fish Platter for Two 185ghc

Prawns in filo

Thai crab cake

Thai fish cake

Crispy calamari

Sole goujon

Cheesy flat bread

Served with Tartar sauce and Thai dipping sauce

Skewer Platter for Two 195ghc

Asian chicken skewers

Rosemary infused lamb skewers

Fillet of beef with miso

Served with nashi slaw

FRESH SALADS

Mixed baby leaf salad with French dressing 35ghc

Trio of tomatoes salad with red onion and caper dressing 35ghc

Arugula salad with shaved parmesan, caramelized walnuts, olive and lemon oil 50ghc

Char-grilled chicken Caesar salad with cos lettuce, garlic croutons, crispy bacon, parmesan and anchovies 85ghc

Grilled octopus with sweet peppers, red onion, capers and red wine vinegar dressing 85ghc

Grilled tuna niçoise salad with lemon herb dressing 85ghc

Smokey grilled chicken Cobb with egg, smokey lardon, tomatoes, cucumber, lettuce, avocado and blue dressing 85ghc



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THE BURGER BAR

All our handmade burgers are served in a fresh soft white bap

Mexican gourmet bean burger with fried onion, tomato salsa, guacamole and cheese 75ghc

6oz prime beef burger with onion, cheddar, smoked bacon, mustard mayo, lettuce, tomato and pickle 85ghc

Venison burger with caramelized onion, smoked bacon and smoked apple cheese cheddar 85ghc

Mexican style chicken breast with hot smokey salsa, melted cheese and guacamole 85ghc

BBQ pulled pork burger with apple slaw and onion rings 85ghc

FROM THE JOSPER CHAR GRILL

Served with one side dish

Corn-fed chicken with broccoli slaw salad, crispy potato and roast garlic aioli 165ghc

28 day-aged Scottish sirloin steak with mushroom and confit tomato 190ghc

28 day-aged Scottish fillet steak with mushroom and confit tomato 195ghc

28 day-aged Scottish rib-eye steak with mushroom and confit tomato 215ghc

All steaks served with a choice of sauce: whiskey peppercorn, mushroom and garlic or garlic and parsley butter

SIDE DISHES - VEGETABLES

Mixed vegetable, sautéed mushrooms, sautéed spinach, sautéed courgettes, glazed carrots 25ghc

SIDE DISHES - STAPLES

Steak chips, mashed potatoes, diced potatoes with garlic or sautéed potatoes 25ghc

Jollof rice, spinach and mushroom rice, vegetable fried rice or quinoa 35ghc

Plain rice or brown rice 25ghc

SIDE SALADS

Mixed baby leaf salad with French dressing 35ghc

Trio of tomatoes salad with red onion and caper dressing 25ghc

Rocket salad with shaved parmesan and balsamic dressing 40ghc



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HOT BOWL FOOD

Smoked tuna and beef palava sauce with boiled yam or rice 100ghc

Fillet of sole Meuniere with light butter potatoes 130ghc

Crab linguine prawns with chili and rocket, sun-dried tomatoes and a splash of white wine 140ghc

Pan-fried red snapper, seafood and roast tomato sauce on sautéed potatoes 160ghc

Grouper and giant prawn with chili, ginger, lime and coriander on butter potatoes 160ghc

DESSERTS

Fudgy cocoa brownies with vanilla ice cream 70ghc

Banana and toffee cheesecake with toffee sauce and ice cream 75ghc

Toffee apple crumble tart with vanilla sauce 60ghc

Boflot in rum syrup with vanilla ice and fruit salsa 60ghc

Ghana chocolate fondant with soft ice cream 70ghc

White chocolate mousse with strawberries, hazelnut macarons and strawberry ice cream 75ghc

Sticky toffee pudding with toffee sauce and vanilla ice cream 70ghc

*A variety of Ghana chocolate desserts: Chocolate cannelloni with salt caramel center,
Soft chocolate fudge cake with a rich chocolate mousse top or Chocolate macaroon and ice cream 90ghc*

Seasonal fruit salad with Cointreau citrus syrup 40ghc