

THE GRILLROOM

LUNCH & DINNER MENU

STARTERS

GHANAIAN SPICY CHICKEN SOUP GH¢ 70
Traditional, spicy, soul warming.

CREAM OF BROCCOLI SOUP GH¢ 70
Served with fresh thyme bread rolls.

CRUMBED CALAMARI GH¢ 85
Crumbed or grilled, served with a Cajun dipping sauce.

PORTUGUESE CHICKEN LIVERS GH¢ 90
Grilled and seared, finished with a dash of cream and chilli.

FIESTA OCTOPUS GH¢ 80
Pan-fried with spicy marinade and spring onion.

SMOKED SALMON TOWER GH¢ 95
Smoked salmon, marinated mushrooms, and salsa tower with a cream cheese dressing.

MUSSEL POT GH¢ 80
Cooked in a cream base with garlic, ginger, chilli, white wine, and spring Onion.

SALADS

SMOKED SALMON AND MUSSEL SALAD GH¢ 120
Herbed lettuce, smoked salmon, mussels. With a tapenade dressing.

FIESTA CEASER SALAD GH¢ 135
Romaine lettuce, anchovy, egg, camembert, en croute and sundried tomato and parmesan.

SMOKED CHICKEN SALAD GH¢ 110
Mixed lettuce, shallots, tomatoes, cucumbers, mango and roasted smoked chicken. Served with a citrus vinaigrette dressing.

GREEK SALAD GH¢ 110
Lettuce leaves, feta, olives, tomatoes, onion, cucumber, and vinaigrette.

BUTCHER'S BLOCK

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

BEEF ESPATADA GH¢ 240
400 gm, Prime cut beef, char grilled to perfection.

FLAME GRILLED PORK FILLET GH¢ 185
350 gm marinated in garlic, chilli and ginger and white wine mushroom cream base sauce.

BEEF FILLET STEAK GH¢ 280
300 gm, Tender Karan beef fillet.

BEEF RIBEYE STEAK GH¢ 315
350 gm, Tender Karan beef.

RACK OF LAMB GH¢ 350
400 gm, Tenderloin of Lamb, char grilled.

CRUMBED PORK CUTLETS ON BONE GH¢ 200
Garlic and Chilli Seasoned Crumbed and shallow fried.

BEEF T-BONE GH¢ 320
1/2 Done char grilled.

CHAR GRILLED LAMB CHOPS GH¢ 345
400 gm, gently marinated A-grade loin chops

THE MIXED GRILL GH¢ 320
Grilled sausage, pork chop and steak, served With a soft egg and French fries.

GRILLROOM FAVOURITES

STICKY BBQ BEEF SHORT RIBS GH¢ 195
Slow cooked in rosemary and red wine.

SURF AND TURF GH¢ 240
Grilled or pan-fried Calamari, served with a succulent ribeye steak

SPICED OVEN ROASTED PORK BELLY GH¢ 190
Served on a bed of garlic mash potatoes flavoured with apple puree.

The above prices are inclusive of taxes & levies.

THE GRILLROOM

POT ROASTED LAMB SHANK GH¢ 350
Lamb shank infused with carrots, celery, garlic and mustard. Served on garlic mash potatoes.

FISH MONGER

TILAPIA GHANAIAN STYLE GH¢ 150
Whole Tilapia, marinated in chilli, garlic and white wine.

SEAFOOD PLATTER GH¢ 400
For One
Grilled prawns, grilled calamari, mussels and grouper.

To Share, GH¢ 535
Grilled prawns, grilled calamari, mussels and grouper.

GRILLED PRAWNS GH¢ 300
400 gm giant prawns grilled in a garlic, parsley and ginger butter.

SCOTTISH SALMON TERIYAKI GH¢ 280
Salmon fillet, pan seared, drizzled with teriyaki sauce of garlic, ginger, soy, white wine and sesames, placed on a bed of stir-fried vegetables.

GRILLED GROUPE GH¢ 240
Topped with poached prawn and complimented with a fine beurre blanc sauce.

SEAFOOD ESPATADA GH¢ 240
Spicy marinated calamari, rock cod and prawn, skewered and char grilled.

POULTRY

CRUMBED CHICKEN SNITCHEL GH¢ 180
Tender chicken fillet, crumbed and pan fried to perfection, served with a choice of cheese or garlic sauce.

FLAME GRILLED CHICKEN GH¢ 180
600 gm Chilli, lime, and garlic marinated chicken.

CHICKEN ESPATADA GH¢ 240
400 gm Deboned, marinated in a Portuguese basting.

CHICKEN, PRAWN THAI CURRY GH¢ 230
Chicken breast and prawns simmered in a coconut milk Thai green curry with ginger, chilli, white wine and spring onion. Choice of mild, medium, or hot.

PASTA

CHOICE OF TAGLIATELLE, PENNE OR SPAGHETTI

SEAFOOD GH¢ 210
Grouper, mussels, prawns, calamari, served with pimento olives and sour cream.

BOLOGNAISE SAUCE GH¢ 150
Italian style sauce with beef mince, celery, onion, garlic, red wine and herbs.

ARABIATA SAUCE GH¢ 140
Tomato, garlic, onion, ginger, herbs and chilli.

LASAGNE alla MIQUEL GH¢ 160
Our famous Homemade Lasagne, stacked in layers with a duo of cheeses, pasta and rich secret bolognese sauce.

SOMETHING SWEET

AMARULA CRÈME BRULEE GH¢ 65
A new spin, on an old favourite.

CHILLI CHOCOLATE BROWNIES GH¢ 70
Drizzled with a chocolate sauce served with ice cream.

TIRAMISU GH¢ 75
Mascarpone cheese and sponge, infused with espresso.

APPLE CRUMBLE GH¢ 70
Freshly baked, served with ice cream.

STRAWBERRY CHEESECAKE GH¢ 70
Granola based, topped with cream cheese filling and strawberry compote.

MITZIES MALVA PUDDING GH¢ 65
Ginger and coconut malva served with custard or ice cream or fresh cream.

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