

# THE GRILLROOM

## LUNCH & DINNER MENU

### STARTERS

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

### SALADS

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

### BUTCHER'S BLOCK

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

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

<b>STICKY BBQ BEEF SHORT RIBS</b>	<b>GH¢ 145</b>
<i>Slow cooked in rosemary and red wine.</i>	
<b>BEEF FILLET EN BOITE</b>	<b>GH¢ 155</b>
<i>Fillet mignon, pan-fried and topped with mushrooms and brandy cream.</i>	
<b>SPICED OVEN ROASTED PORK BELLY</b>	<b>GH¢ 130</b>
<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 GROUPER **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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## ALL DAY MENU

### SMALL PLATES

**WARM HOUSE GARLIC BREAD** **GH¢ 35**  
*Garlic bread with duo of cheeses.*

**RED RED** **GH¢ 45**  
*Black eyed pea stew with chilli & plantain.*

**PORTUGUESE CHICKEN LIVERS** **GH¢ 65**  
*250 gm pan-fried in spicy marinade.*

**STICKY CHICKEN WINGS** **GH¢ 55**  
*Choice of BBQ or spicy*

### SALADS

**SMOKED CHICKEN SALAD** **GH¢ 75**  
*Chef's smoked chicken with salad.*

**FIESTA CEASAR SALAD** **GH¢ 85**  
*Chicken parmesan, tossed in romaine lettuce, sundried tomatoes and boiled egg.*

**GREEK SALAD** **GH¢ 50**  
*Fetta cheese, Kalamata olives, herbed lettuce, cucumber, tomatoes and served with creamy dressing.*

### BURGERS

**CHICKEN BURGER** **GH¢ 85**  
*180 gm Crumbed chicken breast, on lettuce cucumber and garlic mayo.*

**BEEF BURGER** **GH¢ 85**  
*180 gm pure beef patty, char grilled, BBQ onion and gherkin relish.*

All burgers with your choice of fries or side salad.

### PREGO

**BEEF PREGO** **GH¢ 110**  
*180 gm of Beef Fillet, in Portuguese sauce, served on lettuce, tomato, Onion and Gherkin relish.*

**CHICKEN PREGO** **GH¢ 90**  
*180 gm of chicken in Portuguese marinade, served on lettuce, tomato, onion and gherkin relish.*

**Our Prego's, Sandwiches and Wraps are served with your choice of French Fries or Side Salad.**



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## SANDWICHES OR WRAPS

**BUILD YOUR OWN WRAP OR SANDWICH.**

## TOPPINGS

**GH¢ 65**

*Charged per topping.*

*SMOKED OR SPICY CHICKEN, CURED,  
PULLED PORK OR SALAMI, RARE ROAST OR BEEF  
STRIPS, SMOKED SALMON OR PRAWNS, CREAM,  
BLUE OR CAMEMBERT CHEESE*

## LIGHT MEALS

### **MEZZE PLATTER**

**GH¢ 80**

*Fried calamari, chicken livers, beef trinchado, chorizo,  
with pickles and olives*

### **THAI PRAWN CURRY**

**GH¢ 95**

*Prawns braised with lemongrass, lime,  
coconut milk and fresh coriander and  
basmati rice*

### **PLOUGHMANS PLATTER**

**GH¢ 90**

*Rare roast beef, glazed gammon, turkey salami,  
variety of cheeses, pickles and biscuits*

### **SPAGHETTI OR PENNE PASTA**

**GH¢ 80**

Your choice of sauce:

*Arrabiata – Spicy tomato  
Alfredo – Ham, mushroom & cream  
Bolognese – Beef tomato sauce*

## SOMETHING SWEET

### **TIRAMISU**

**GH¢ 35**

*Layers of mascarpone and sponge, infused  
with espresso*

### **APPLE PIE**

**GH¢ 45**

*Served with your choice of Italian gelato*

### **CHOCOLATE MOUSSE**

**GH¢ 45**

*Dark rich chocolate*

### **STRAWBERRY CHEESE CAKE**

**GH¢ 40**

*Granola based, cream cheese  
and strawberry compote*