

STARTERS

Non Shellfish

Ceviche	198
Finely sliced grouper fish marinated in citrus served with mango & chilli salsa	
Fish Cake & Pineapple Salsa	121
Filletted seasonal fish cake, cassava angel hair, pineapple & cucumber salsa	
Guinea Fowl Balls	140
Crusted Paga Guinea fowl balls topped with tomato & ginger chutney	
Egusi & Kontomire Roll (V)	88
Suhum kontomire stuffed egusi roll, shaved cassava, lemongrass & tomato coulis	
Ostrich	220
Charcoal grilled ostrich bites dusted with Ivorian kan-kan-kan spices	
Atlantic Shark Tartare	154
Finely diced fresh Pointe-Noire shark, avocado chilli oil & sorghum thin toast	
Smoked Shark Quiche	176
Sekondi smoked shark and bacon quiche topped with salad & apple julienne	

Contains Shellfish

Chilli Crab Crust	187
Crunchy homemade puff pastry, Cape Coast blue crab, avocado, chilli mayo & hibiscus confit shallots	
Seasonal Chilli Snails	143
Sautéed Tema sea or land seasonal snails, lemon zest, chilli & garlic butter	
Akpeteshi Flambéed Prawn	187
Weija tiger prawn, cuttlefish trimmings, ginger & tomato salsa, flambéed with Akpeteshi	
Citrus Grilled Mussels	180
Tano green grilled mussels, citrus garlic butter, served with our homemade sorghum toasted bread	
Popcorn Shrimps	176
Garden herbs and lemon zest tempura style shrimp served with Akpeteshie cocktail sauce	
Crispy Calamari	165
Fresh herbs and lime zest Panko coated calamari, served with tartare sauce	

SALADS

Non Shellfish

Millet Salad (V)	110
Steamed millet, grilled green mango, confit garden eggs & passion fruit dressing	
Fish Salad	154
Lettuce, grouper goujon, mango, avocado, cucumber, tomato & shallots dressing	

Contains Shellfish

Chilli Calamari Salad	165
Sautéed chilli calamari, cucumber & palm wine dressing	
Nsuomnam Salad	198
Lettuce, pancetta, parmesan, croutons, tiger prawns & Caesar dressing	

NsuomNam

Curated by Chef Mick Elysée

DESSERTS

Ikoyi Puff Puff 110

Nigerian-style mini doughnuts served with chocolate & mango dips

Bissap Poached Pear (V) 110

Slow-cooked tender pear poached in hibiscus, star anise & lime zest sauce

Wagashi Cheesecake 165

Wagashi cheese, millet crumb, half chocolate sphere melted with orange creme Anglaise

Warm Apple Bake 165

Apple pound cake, crunchy crumble, rosemary infused apple & nutmeg custard sauce

Chocolate Brownie 132

Ashanti dark chocolate brownie, candied fruits & Madagascar vanilla custard

Watermelon Tartlet 176

Sudan Savannah honey-infused watermelon, strawberry mousse & dark chocolate charcoal biscuit

GELATO & SORBETS

Tiger Nuts Treats 200

3 scoops served with plantain churros

Sweetcorn Delights 200

3 scoops served with palm nut tuiles

Sassy Hibiscus & Chilli (V) 200

3 scoops served with chocolate cookies

Palm Wine Bliss (V) 200

3 scoops served with roasted mango

Please, always inform your waiter of any allergies or intolerances before placing your order; Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 10% will be added to your bill.