

## STARTERS

### Non Shellfish

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

### Contains Shellfish

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

## SALADS

### Non Shellfish

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

### Contains Shellfish

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

## MAINS

### Non Shellfish

<b>Crispy Gari Tilapia</b>	286
Deconstructed coated gari tilapia with chilli tomato & ginger sauce ★	
<b>Chicken Yassa</b>	242
Char-grilled chicken, Senegalese Yassa sauce, slow-cooked cabbage & mushroom medley	
<b>Braised Oxtail</b>	462
Overnight braised oxtail in slightly spicy tomato sauce ★	
<b>Citrus Grilled Mackerel</b>	352
Fresh butterfly Takoradi mackerel, confit lemon & spicy salsa verde	
<b>Black Sole Fish (serves 2)</b>	660
Whole Dakar Black Sole fish baked in banana leaf & green mango salsa	
<b>Garden Red Snapper</b>	308
Pan-roasted Tema Snapper, plantain tube coated in ademe and garden herbs, chilli-tarragon & garlic butter	
<b>Butterfish in Colombo Sauce</b>	308
Butterfish, Guadeloupe Colombo Sauce & cabbage scales ★	

### Contains Shellfish

<b>Seafood Curry</b>	352
Seasonal fish and seafood medley cooked in mild red curry sauce	
<b>Pasta a la Oheema</b>	286
Ada Foah seasonal seafood selection tossed with penne in hearty spicy tomato sauce ★	
<b>Surf and Turf</b>	440
180g Tumu beef fillet, char-grilled jumbo prawn & Chef Mick Elysée secret marinade ★	
<b>Seafood Boil (serves 2)</b>	935
Selection of Ghanaian seasonal seafood, sweet corn, sausages & potatoes in rich sauce	
<b>Coconut Grilled Prawns</b>	330
Charcoal grilled Penja pepper Almina jumbo prawns, lemongrass & fresh coconut coulis	
<b>Sizzling Seasonal Seafood Special (serves 2)</b>	950
Fresh seasonal mix seafood, lime, garlic & fresh herbs jus finished on a stone hot plate ★	
<b>Ada Seafood Rice (serves 2)</b>	605
Thyme and garlic infused sautéed rice, seasonal vegetables & seafood selection	

## SIDES

<b>Kelewele (V)</b>	44	<b>Ghana Greens (V)</b>	55
Fried Ghanaian-style spicy plantains		Kontomire, spinach & okra medley	
<b>Sweet Potato Mash (V)</b>	66	<b>Aromatic Purple Gari (V)</b>	66
Creamy sweet potato and coconut milk		Kyoto salsa, concasse tomato, shallots & soy sauce	
<b>Gari Fotor (V)</b>	77	<b>Ampesi Dauphinois</b>	66
Fermented grated cassava cooked in palm oil, chilli and tomato stew		Layers upon layers of finely sliced cassava and yam baked in garlic & thyme cream	
<b>Jungle rice (V)</b>	77	<b>Garlic Mushrooms</b>	99
Palm oil sauce rice & kontomire		Sautéed mushroom in chilli garlic butter	

## 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