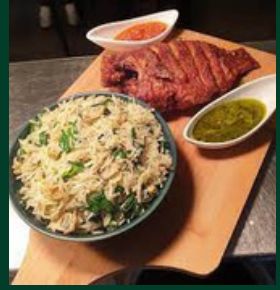


MENU

Together We Feast Like African Royalty



Small Bites

- Spring Rolls: \$10

Deep fried vegetable spring rolls served with pepper sauce

- Kelewele/Kakro: \$12

Fried ripe plantain seasoned with spices served with roasted peanuts

- Kyinkyinga: \$16

Skewered chargrilled lamb garnished with a dash of chilli and peanut spice (2pcs)

- Spicy Chicken Nibbles: \$15

Chicken ribs twice cooked and blasted in spicy sauce

- Suya Fries: \$12

Spiced cut cassava chips, fried and tossed in suya spice. Contains peanut



Salads

- Green Salad: \$15

Made with cos lettuce, cabbage, spring onions, green capsicum, parsley, scent leaf, lime and oil dressing

- Ghana Salad: \$20

Authentic Ghana Salad that is rich and filling. Made with lettuce, carrots, tomatoes, onions, cucumber, boiled egg, corned beef, baked beans, salad cream and tomato sauce

- House Salad: \$25

Our house salad is indicative of our business name and made with fried cassava cubes, carrot, cabbage, onion, chicken pieces, green or black chilli sauce, mayonnaise and tomato sauce



Main

- Palava Sauce: \$25

A sautéed kale/spinach and melon seed (Egusi) with peppers, onions and spices cooked in red palm oil

- Beans Stew: \$20

A very nutritious dish made from black eyed beans, vegetables and cooked in palm oil

- Beef Stew: \$24

Luscious tomato gravy over tenderly well seasoned fried beef. This is mild, do ask for extra pepper if you want it spicy hot

- Chicken Stew: \$22

An aromatic and flavorful chicken stew with a thick rich tomato based stew. Originates from Ghana

- Fish Stew: \$32

A Fisherman stew from Ghana made with a palm oil based fresh fish cutlet and prawn sauce. Pairs well with kenkey, eba or steamed rice

- Okro Stew: \$35

A classic West African way to enjoy okro with tiger prawns, crabs and fish in a flavorful stew. Pairs well with banku, punded yam or plantain fufu

- Nkrakra: \$25

A tomato and vegetable based soup of the Akan people of Ghana. Comes with either lamb or beef

- Abenkwan: \$27

A hearty soup made with palmnut pulp, water, meat, tomatoes, onions, pepper, salt, garlic and chilli peppers

- Nkate Nkwan: \$27

A nutty, savory and mildly spicy peanut soup cooked with a blend of Ghanaian spices and vegetables. Made with either smoked turkey or chicken



*Food is an adventure
worth going on*

Sides

- Cassava (Yuca) Chips: \$10
Fried cassava chips
- Fried Plantain: \$10
Sweet fried plantain
- Fufu (yam, plantain or rice): \$10
- Kenkey / Banku / Eba: \$8
Fermented maize and cassava dumplings
- Attieke: \$12
Steamed cassava couscous
- Steamed Rice: \$5
- Jollof Rice: \$12
A one pot dish made with rice and vegetables stew
- Gari Fotor: \$12
A one pot dish made with gari, tomato base stew and vegetables
- Edziban Specialty Rice: \$18
A one pot dish made with basmati rice garlic, basil, fish pieces, spinach and onions
- Waakye: \$12
Rice and black eyed beans cooked in sorghum stalk broth



*Even in hard times,
remember to eat. Fuel
your hope*

From The Sea



- Whole Fish: \$45

Fried or Grilled Whole Tilapia served with spicy sauce and vegetables. Ask our lovely staff what to pair with the fish

Extras

- Chicken Maryland / Spicy Chicken Ribs: \$15



Sweetintins

- Bofrot: \$10

An iconic African dessert, fried dough served with caramel sauce

- Baileys Cream: \$15

A combo of vanilla ice cream and baileys

- Mashke: \$12

A sweet combination of kenkey, berries, condensed milk, milk and topped with whipped cream



If you want to know a culture, start with their food

Classic Combos

- One In Town: \$27/43

Waakye served with beef stew, boiled egg, spaghetti, gari, garden salad and shito

- A Taste of Savanah: \$27/43

A rich and flavorful tomato stew served with steamed rice, spaghetti, garden salad and fried plantain. Stew is made with chicken or beef

- Yemoransa Pride: \$32/48

Kenkey served with fried fish, Ghanaian omelette and chilli sauces

- Empress Edziban: \$29/45

Fried fish served with our specialty rice and spicy sauce

- Kotokuraba Cheq Cheq: \$25/40

Jollof rice served with fried or grilled Maryland supreme and creamy salad

- Yokogari: \$23/35

Black eyed beans simmered with vegetables and Ghanaian spices served with gari (cassava grits), fried plantain, seasoned palm oil and caramelised onions

- Anlo Favorite: \$30/45

Sea food okro stew served with banku

- Kumasi Vibe: \$25/40

Plantain fufu served with soup of the day (palmnut soup, peanut soup or light soup)

- Dedew: \$27/35

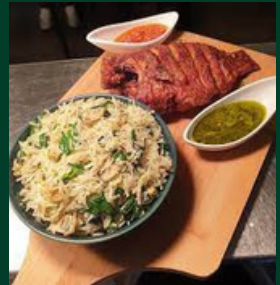
Steamed rice or Eba served with palava sauce

- Yendzidzi: \$30/45

Fisherman stew served with kenkey, Eba or steamed rice

- Naija We Dey: \$30/45

Nigerian ground melon seeds (egusi) with finely chopped spinach cooked in red palm oil served with Eba or Pounded Yam



To Share

- Poisson braise attieke: \$75 (2 people)

Attieke (Cassava Couscous) served with whole fish, Chilli salsa, vegetables, Sweet fried plantain and sauce



- Edziban Kyinkynga Platter: \$80 (2 people)

Cassava chips, fried sweet plantains, beef kyinkynga served with creamy salad, pepper sauce and kyinkynga pepper



Caution

Certain dishes above contain allergens such as eggs, fish, gluten, crustaceans and nut derivatives. Please feel free to inform our staff immediately if you are allergic to any of these.

Thank you!

Kindly note that all credit card transactions will incur the minimum merchant fee: 15% surcharge on public holidays



*Together We Feast
Like African Royalty*