

Small Bites

Kosua ne meko

Savor the simplicity and flavor of our hard boiled eggs paired with fresh grounded pepper. A classic Ghanaian snack that's easy to love. Perfect for a quick bite.

Kelewele

Indulge in our spicy and utterly addictive kelewele - spiced fried plantains that will ignite your taste buds! A Ghanaian favorite that's perfect sharing or devouring all by yourself (we won't judge). Has peanuts.

Suya Fries (V)

Cassava chips tossed in our signature suya seasoning blend inspired by our Ghanaian Root.

Spicy Chicken Wings

Crispy fried chicken wings tossed in spicy sauce. Pair with a cold drink for the ultimate experience.

Ghana Salad

Authentic Ghana Salad is very rich and filling and ours is made with Lettuce, Carrot, tomatoes, onions, cucumber, boiled egg, corned beef, baked beans and salad cream and tomato sauce.

Don't Forget Your Sides

Steamed Rice

Fluffy and delicious. The perfect side dish

Cassava (Yuca)

A delicious alternative to regular Chips

Fried Plantain

Our sweet fried plantain is made with ripe plantains, sliced and fried. Enjoy as a snack, side or dessert.

Omo Tuo (Rice Balls)

A classic Ghanaian dish made from cooked rice that is shaped into balls. Omo tuo with groundnut soup is a match made in a foodie's paradise.

Fufu (Yam, Plantain, Gari)

Fufu is a traditional west african dish made from starchy vegetables. It's a staple in many African countries and often enjoyed with soup or stews.

Kenkey / Banku

Kenkey is a traditional Ghanaian fermented corn dough that is boiled. It's a staple food in Ghana. Can be enjoyed with pepper sauce, stew or soup.

We Got the Main

Ghanaian Gravy (V)

Luscious tomato stew well-seasoned, slowly cooked to perfection.

ɛduwa froyɛ - Beans Stew (V)

Beans stew is a very nutritious dish made from black eyed beans, Vegetables and cooked in palm oil.

Akokor froyɛ: - Chicken Stew

Ghanaian Chicken Stew - a stew like no other. It's aromatic and flavourful with a thick rich tomato-based Stew

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

Please note all credit card transactions will incur the minimum merchant fee of 1.6%.

THERE'S A 10% SURCHARGE ON SUNDAYS AND 15% SURCHARGE ON PUBLIC HOLIDAYS.



Seafood Delights

Whole Tilapia Fish

Grilled or fried Whole tilapia enhanced with the bold flavours of Ghanaian Shito and hot pepper sauce. Ask our lovely staff what to pair with the fish.

Edzees Squid Blaze

Indulge in our tender and flavourful street style squid, steamed to perfection and lightly fried. Then basted in signature pepper sauce made with a secret blend of Ghanaian spices that will leave you craving for more. Taking you straight to the streets of OSU.

Chichinga & Chill

Half or Whole Chicken

Marinated whole or half chicken in spicy and peppery peanut spice (suya blend), grilled to perfection. that will leave you craving more. A Ghanaian favorite that's perfect for those who dare to ignite their taste buds.

Beef Chichinga

Experience the bold flavours of our beef chichinga, Savoury rump steak smothered in a spicy and peppery peanut spice mix and grilled to perfection. A West african favourite that's perfect for those who dare to ignite their taste buds.

Aponkye froyɛ - Goat Meat Stew

Get Your Goat On! Tender chunks of goat meat in a flavorful stew that'll leave you wanting more.

Palava Sauce (V)

A sautéed kale/spinach and melon seed (Egusi) with peppers, onions and spices cooked in red palm oil. Request to add beef or Chicken

Beefi froyɛ: - Beef Stew

Luscious tomato gravy over tenderly well-seasoned fried beef. This is mild to enable you enjoy.

Nkruma froyɛ: - Okro Stew

Tender okro in a flavourful and spicy stew, served with your pick of protein (meat or Fish). Pairs well with banku, eba, yam or plantain fufu. Pair with palm wine or cold beer for ultimate experience.

Nkrakra (Light Soup)

A flavourful and comforting Ghanaian Classic. Our light soup is made with tender goat or lamb pieces and fresh vegetables in a savory broth.

Nkatenkwan: (Groundnut Soup)

A creamy house Classic. Our groundnut soup is made with roasted groundnut, fresh vegetables and choice of Chicken, beef or plain.

Waakye

Rice and black eye beans cooked in sorghum stalk broth with a blend of traditional spices and herbs.

Jollof Rice (Plain)

Our Ghana jollof is made with tomatoes, onions, peppers and a blend of Ghanaian Spices, cooked to perfection.

Edzees Specialty Rice

Herby goodness. Indulge in our speciality rice, infused with bold flavors of Ghanaian green sauce, basil, parsley and a hint of traditional spices.

Sweetintins

Bofrot

An iconic African dessert, fried dough served with caramel sauce.

Mashke

A sweet combination of kenkey, vanilla ice cream, milk and topped with and mixed nuts.



NON ALCOHOLIC DRINKS

Coke
Coke Zero
Lemonade
Red Bull
Malta Guinness
Lemon Lime Bitters
Edzees Iced Hibiscus Tea (Sobolo)
Edzees Golden Zinger (Pine Ginger)
Sparkling Water (750ml)

GHANA S NATIONAL SPIRIT

Akpeteshie

Akpeteshie is a strong, homemade spirit made from fermented palm sap or sugarcane juice typically distilled in rural areas of Ghana. Experience the bold, earthy flavors with notes of palm sap and hint of smokiness. Enjoy it as a shot (Flavoured or unflavoured), on ice or with soda or juice.

COGNAC

Daudet VS
Hennessy VSOP/Meukow VS

WHISKIES

Kasapreko K20
JW Double Black Label
The Singleton 12yo
Jameson

RUM

Bacardi Blanca
Bacardi Carta Gold
Captain Morgan (Spiced, White, Tropical)
Malibu Original

TEQUILA

Patron Anejo
Patron Silver
Jose Cuervo Especial Reposado

VODKA

Grey Goose
Smirnoff
Absolut
Ruskov/Havana

GIN

Gihoc Castle bridge
Gordons Dry
Bombay

BEERS CIDERS and PREMIXES

James Squire/Coopers Pale Ale
Corona
Somersby Apple
Guinness
Smirnoff Ice/ Smirnoff Black
Kopparberg Strawberry & Lime
Palm Wine (per bottle)



WEST-AFRICAN BAR & BISTRO

DRINKS MENU

LIQUEURS SPIRITS and
APERITIFS and DIGESTIFS

Mandingo, Ghana
Alomo , Ghana
Herb Afrik, Ghana
Adonko, Ghana
Orijin, Ghana
Kpoo Keke, Ghana
Amarula, South Africa
Kahlua, America
Aperol, Italy
Jagermeister L, Germany
Cointreau, France
Frangelico, Italy
Midori, America
Blue Curacao
Malibu Coconut, America
Peach Schnapps, America

WINE LIST

Sparkling

Brown Brothers, Moscato, Victoria
St.Huberts The Stag, Blanc De Blancs, Victoria
Payten & Jones VV Chardonnay, Yarra Valley
Brown Brothers, Prosecco, Victoria

White

'19 Rias Baixas, Azulejo Albariño, Spain
'23 Tolley, Riesling, Clare Valley, NSW
'22 Kim Crawford, Sauvignon Blanc, NZ
'21 Millium, Blanc Moelleux, France

Rose

'23 Once & Well, Frankies Garden,
Margaret River

Red

'22 Over the Shoulders, Pinot Noir, Yarra Valley VIC
'21 Cat Amongst the Pigeons, Barossa Shiraz, NSW
'19 Lovers Not Toreadors tempranillo, Spain
'23 Payten & Jones VV Series, Pinot Noir, Yarra Valley VIC
'21 Millium, Cabernet Sauvignon, France

Fortified

Fot-Li Vermut (60ml pour)

SIGNATURE COCKTAILS

Osagyefo

Akpeteshie, Bitters, Pineapple, coco cream, ginger, orange, african nutmeg

Blackstar

Akpeteshie, peach schnapps,, lime, simple syrup, charcoal

African Giant

Dry Gin, Bitters, Pine Juice, Tiger Nut & ginger liqueur and ginger syrup

Atia Donko

Palm liquor, Adonko Bitters, Pine Juice, falernum, edzees brew hibiscus juice, citrus juice

Kpa Kpa Kpa

Rum, triple sec, raspberry syrup, lime juice

Yaa Asantewaa

Akpeteshie, lemon, syrup, basil

Senior Man

K2 whiskey, convict bitters, falernum, lime, honey syrup, grapefruit juice

Ginger Me

K2 whiskey, Orijin bitters, Ginger Syrup, lemon juice, simple syrup, orange juice

Kasa ye nframea

K2 Whiskey, apple & cinnamon syrup, bitters, lemon juice, ginger beer

Man like Huntu

Mandingo, herb Afrik, redbull

Chi Chi my love

Amarula, K2 whiskey, kahlua, chocolate syrup, milk

Full Dose

Alomo Bitters, lime Cordial, Lime juice, Tonic wine, soda

Woto Woto

Castle bridge Dry Gin, aperol, lime, syrup, pine juice, passion syrup

Orekodo

Apio, Coconut liquor, pine juice, lemon, syrup, blue syrup

Yenko Nkoaa

Palm Liquor, Coconut Liqueur, blue curacao, pineapple juice





edziban

WEST-AFRICAN BAR & BISTRO

SIGNATURE GTs and SPRITZ

Mandingo Rules

Castle bridge Gin, Mandingo Liqueur, Lemon juice, Fever-tree Grapefruit Tonic.

Orion Spritz

Orion Gin, Prosecco, club soda and orange slice

NONALCOHOLIC COCKTAILS

Sobo Blush

Edzee brewed sobo, ginger syrup, Lyres dry spirit 0%, falernum, pine juice

Citrus Burst

Abstinence Cape Citrus 0%, syrup, citrus juices, soda

Into the Tropics

Edzees brewed Pine Zinger, Lyres dry spirit 0%, Mango juice,

It s Tea Time

Abstinence epilogue 0%, earl grey, lemon, ginger

Besiaba

Lyres dry spirit 0%, lemon, syrup, basil



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