

STARTERS

CRUNCHY CHICKEN	42
house-made crust, sweet chili dip	
BUTTERNUT SQUASH SOUP	38
goat cheese sprinkle	
Ⓥ BEET HUMMUS	48
Classic chickpea & beetroot dip	
BARBECUE WINGS	48
Chicken wings, house-made barbecue sauce	
SPINACH ARTICHOKE DIP	56
Spinach, artichoke, mix of cheese, tortilla chips	
<i>New</i> FRIED BRIE BITES	50
Breaded Brie cheese, Rosemary crust, Blueberry chutney	
FRIED CALAMARI	50
green chili, tartar dip	
<i>New</i> OCTOPUS À LA PROVENÇALE	50
Lemon, Garlic & coriander	
SHRIMP SKEWERS	55
Coconut dip	
HALLOUMI BITES	52
Halloumi cheese, basil & molasses sauce	
BISTRO'S FLATBREAD	58
Goat cheese, arugula, tomato confit, dried cranberry, honey balsamic drizzle	
GRILLED OCTOPUS	50
Smoked Paprika, mashed potatoes	
<i>New</i> BEEF CARNITAS TACO	58
Pineapple, Pico de Gallo	
LEMON GAMBERI	59
Shrimps, lemon ginger butter	

LUNCH

SANDWICHES

Served with your choice of: French fries or sweet potato fries (+9), White or wholemeal baguette

Ⓥ FALAFEL WRAP	62
Soft tortilla, chickpeas, fava Beans, tomato, arugula, radish, spicy sesame sauce	
CHICKEN AVOCADO	75
Grilled chicken, avocado, lettuce, tomato, honey mustard	
STEAK MUSHROOM	83
South African beef strips, arugula, fresh mushroom, A l'ancienne sauce	

SALADS

CAESAR	56
Romaine, grated reggiano, croutons, Caesar dressing (add chicken +15)	
Ⓥ QUINOA	69
beetroot, arugula, cherry tomato, cucumber, dried cranberries, white balsamic dressing. (add chicken +15)	
<i>New</i> FATTOUSH	50
Mixed greens, cherry tomato, cucumber, mint, fresh thyme, radish	
GOAT CHEESE	75
Mixed greens, goat cheese, apple, walnut, dried cranberries, Honey balsamic vinaigrette	
ASIAN	69
Rice vermicelli, crab, cucumber, carrot, Zucchini, Sesame seed, Soy ginger dressing	
<i>New</i> CHICKEN KALE	75
Kale, Quinoa, peanuts, dried apricot, sesame balsamic dressing	
BEEF MANGO	78
Mixed greens, beef strips, avocado, mango, cherry tomato, Mango dressing	
COBB	74
Mixed greens, grilled chicken, cherry tomato, cucumber, avocado, crispy bacon, hardboiled egg, blue cheese, balsamic vinaigrette	
SUMMER	78
Mixed greens, Shrimps, orange, grapefruit, cherry tomato, cucumber, carrot, tropical dressing	

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GOURMET BURGERS

Served with your choice of French fries or sweet potato fries (+9)

THE ORIGINAL	75
200g Beef patty, lettuce, tomato, onions, pickles, mature cheddar, classic sauce	
THE CHICKEN	75
Grilled chicken, lettuce, pickles, mature cheddar, onion rings, house-made barbecue sauce	
<i>New</i> THE FISH	75
Breaded Grouper fillet, Lettuce, Tartar sauce	
THE BRIE	80
200g Beef patty, Brie cheese, fresh mushrooms, lettuce, pickles, brie sauce	

FROM THE LAND

① VEGETABLE CURRY	65
Market vegetables, coconut curry, steamed rice (add chicken +15)	
New LO MEIN	65
Egg noodles, Sautéed vegetables, Soy ginger • (CHOICE OF CHICKEN 80 / BEEF 100 / SHRIMPS 115)	
PESTO PENNE	72
pesto cream, sun-dried tomato (add chicken +15)	
New STICKY PINEAPPLE CHICKEN	80
Chicken, pineapple, sticky sesame sauce, rice	
RISOTTO AUX CEPES	80
Arborio rice, porcini mushroom	
CHICKEN SATAY	85
chicken skewers, peanut sauce, steamed rice	
CHICKEN ZAA'TAR	85
Roasted chicken, creamy thyme, fries	
ROSEMARY CHICKEN	87
Grilled chicken breast, rosemary cream, steamed rice	
BEEF STROGANOFF	100
Beef strips, mushroom sauce, steamed rice, potato sticks	
STEAK FRITES	120
South African prime beef filet, fries	
ENTRECÔTE*	165
Argentine Black Angus ribeye, fries, sauce of your choice	
BLACK ANGUS*	205
Argentine Black Angus filet, sautéed vegetables, sauce of your choice	

*Certified Angus Beef

CHOOSE YOUR SAUCE

Blue cheese | Peppercorn | Moutarde à l'ancienne |
Mushroom

FROM THE SEA

LOBSTER PASTA	115
spiny lobster, creamy tomato, herbs	
SALMON PASTA	115
smoked salmon, white wine cream sauce	
PAN SEARED GROUPER & SALSA	90
mild mango-avocado salsa, coconut rice	
TARRAGON GROUPER	98
grilled asparagus, tarragon sauce	
GRILLED PRAWNS	175
Seasonal prawns, Lemon garlic butter, market vegetables	

MARKET SIDES

Green salad	17
French fries	17
Market vegetables	17
Mashed Potatoes	17
Steamed Rice	17
Coconut Rice	17
Sautéed Vegetables	21
Sweet potato fries	25

RESTAURANT OF THE YEAR 2016
• GHANA TOURISM AWARDS •

DESSERTS

SORBET	26
3 scoops of your choice	
APPLE CRUMBLE	32
Cinnamon apple, warm crumbles, caramel sauce, vanilla ice cream	
CHOCOLATE BANANA CRÊPE	32
Warm chocolate crepe, Nutella, banana, hazelnuts, vanilla ice cream	
TROPICAL CHEESECAKE	32
Coconut cheesecake, passion fruit & mango coulis	
CARROT CAKE	32
toasted walnuts, cream cheese buttercream	

BEVERAGES

Soft Drink	8
Juice	10
Fresh Juice (Pineapple, Orange)	10
Energy drink	14
Water	6/12
Sparkling water	12/22
Espresso	6/10
Tea	8
Cappucino	10
Latte	12
Irish Coffee	15

WE ARE OPEN DAILY
12.00 - 23.30

LAST FOOD ORDER
23.00

PLEASE NOTIFY US OF ANY FOOD ALLERGIES.
ALL PRICES ARE IN GHS, TAX INCLUSIVE