

BRASA

EVERYTHING ON THE GRILL

BRASA DESSERTS

PROFITEROLE

Homemade profiterole filled with homemade vanilla ice cream, served with warm chocolate sauce

65

STICKY TOFFEE PUDDING

Cake made with fresh dates, served with toffee & Anglaise sauce

65

FRUIT PLATE

Fresh seasonal fruits

35

VANILLA CHEESECAKE

Served with berry compote

65

BRASA ICE CREAM

Milo & vanilla ice cream, served with chocolate sauce, lotus biscuit crumbles, meringue, mini draguees & homemade marshmallows

65

TIRAMISU

Lady fingers biscuits filled with mascarpone & brandy cream

75

HOMEMADE SORBETS

LEMON SORBET / SOBOLO SORBET

1 scoop 15 | 2 scoops 30 | 3 scoops 45

STRAWBERRY SORBET

1 scoop 15 | 2 scoops 25 | 3 scoops 35

COCONUT SORBET

1 scoop 33 | 2 scoops 38 | 3 scoops 45

COCKTAILS

WHAT YOU SHOULD KNOW

BRASA MULE

Absolut blue Vodka, lime & chilli sherbet, ginger beer & angostura bitters

40

(IN)SIDE(THE)CAR

Martel vs infused cinnamon, Havana 7yo, vanilla syrup, orange juice & lemon juice

45

IT'S GETTING SOUR HERE

Beefeater gin, peach liqueur, cucumber syrup, lemon juice, apple juice, egg white & bitters

35

PALOMITA

Olmeca Blanco tequila, ginger, lemon juice, orgeat syrup, pineapple juice, grenadine float

35

SOBO FIZZ

Sagatiba Cachaca infused hibiscus, lime juice, orgeat, sobolo & soda

35

STARRING COLLINS

Absolut vodka infused star anise, pineapple clear syrup, lemon, sprite & basil

40

PAIXOLADA

Havana 3yo, coconut puree, passion fruit & pineapple juice.

35

FOR THE SOBER FRIEND

(NON ALCOHOLIC)

PINA & BASIL

Pineapple, basil & orgeat

20

ANKAA & TONIC

Orange juice & tonic water

20

THE STICK & THE CARROT

Carrot, orange, vanilla syrup & lemon juice

30

CHAMPAGNE & SPARKLING

	GLS	BTL
PROSECCO	40	240
OVATION SPUMATE	45	250
MUMM DEMI-SEC	75	550
MOET & CHANDON BRUT	155	850
MOET NECTAR IMPERIAL	165	900
MOET IMPERIAL ROSE		1,000
VEUVE CLIQUOT YELLOW LABEL		900
VEUVE CLIQUOT ROSE		1,100

WHAT YOU KNOW

BRASA GIMLET

Gin, homemade lime & chilli sherbet

40

NEW YORK SOUR

Wild Turkey burbon, lemon juice, sugar syrup, red wine, egg white (optional)

45

ROYAL MANHATTAN

Cognac VS, Sweet vermouth & angostura bitters

55

OLD CUBAN

Dark rum, lime juice, sugar syrup, mint, angostura bitters & sparkling wine

50

CLOVER CLUB

Gin, lemon juice, raspberry, egg white (optional)

45

JUNGLE BIRD

Dark Rum, lime juice, almond syrup, Campari & pineapple juice

45

NEGRONI

Gin, sweet vermouth & campari

40

WHITE WINE

	GLS	BTL
VINA MAIPO SAV/CHARD WHITE	30	130
L'ODALET CHARDONNAY	40	165
ELEIVERA BRANCO DOURO WHITE	45	285
SNOW MOUNTAIN CHARDONNAY		320

ROSE WINE

GRIS BLANC GERARD BERTRAND ROSE'	45	200
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RED WINE

IL SARONE RED BTL	30	130
VINA MAIPO CABERNET SAUVIGNON	35	135
BARON DE LESTAC BORDEAUX	35	200
DIEM THE PRODIGY PINOTAGE		300

BEERS

STELLA ARTOIS	25
CLUB BEER	15
GUINNESS STOUT	15

CIDERS

FROSTY JACK CIDER	25
CRUMPTON OAKS CIDER	25

DRINKS

SOFT DRINKS

COCA COLA	12
COCA COLA ZERO	12
GINGER ALE	12
SODA WATER	12
SPRITE	12
TONIC WATER	12
FRESH ORANGE JUICE	15
FRESH PINEAPPLE JUICE	15

WATER

	75cl	33cl
SPARKLING WATER BRASA Belacqua	25	15
STILL WATER BRASA Belacqua	25	15
SPARKLING WATER San Pellegrino	30	20
STILL WATER Acqua Panna	30	20



HOT BEVERAGE

COFFEE

	Sing	Dbf
ESPRESSO	8	14
AMERICANO	10	14
LATTE	14	
CAPPUCCINO	12	16
FLAT WHITE	16	
MACCHIATO	10	15
MOCHA	18	
HOT CHOCOLATE	16	

TEA

CHAMOMILE	16
DARJEERLING	14
EARL GREY	14
ENGLISH BREAKFAST	14
FRESH MINT GINGER & HONEY TEA	12
GREEN TEA	14

All prices are in GH¢ & including VAT. A 10% service charge for dine in & a 5% service charge for take outs will be added to your final bill

BRASA			EVERYTHING ON THE GRILL		
TO START			FROM THE GRILL		
GRILLED CHICKEN WINGS 8pcs Grilled chicken wings coated in chilli, garlic, honey & lemon served with Brasa hot sauce			Served with a choice of 2 sides & one sauce		
SQUID CHILLI & PEPPER Deep fried squid with chilli, garlic & spring onions served with chilli mayo			1/2 PIRI PIRI CHICKEN 80 Our marinated chicken in Piri Piri sauce is the spicy love affair between Africa & Portugal		
FISH CAKE Pan fried fish cake with potatoes, garlic, parsley, cassava fish, mustard, lemon & smoked tuna served with cherry tomatoes, rocket leaves & parmesan			CHICKEN PAILLARD 95 Pounded thin chicken breast, marinated in ginger, garlic & lemon juice		
CHILLI PRAWNS Pan fried prawns served with our special chilli tomato sauce & grilled garlic bread			LOBSTER CHILLI BUTTER 180 Grilled & marinated in garlic, chilli & coriander butter		
HUMMUS - BLACK CHICKPEAS A Smooth, thick mix of mashed black chickpeas & tahini served with sumac, gherkins & bread			FLAT IRON 250g 160 Tender & juicy shoulder cut, exclusively brought for Landmark Restaurants Ltd USDA graded Choice, imported from Greater Omaha Packing, USA, exclusively for Brasa		
CRISPY HALLOUMI & COURGETTE CAKE A crusty mix of mint, carrot, coriander, spring onions & panko served with baked & dried cherry tomatoes, rocket leaves & harissa dressing			SALMON 250 Our Norwegian Salmon marinated in smoked salt & pepper		
SALT & PEPPER FISH BAIT Deep fried Fish bait in smoked salt & pepper served with Brasa's special chilli & lemon mayo			COWBOY STEAK for 2 people 560 Served with a choice of 3 sides & 2 sauces Flavourful, rich & juicy steak with a short frenched bone. USDA graded Choice, imported from Greater Omaha Packaging, USA, exclusively for Brasa.		
THE BRASA SKEWERS 2 Skewers per portion			THE WHOLE DEAL (45 min - 1 hour preparation time) For the Table with 3 sides		
CHICKEN Lemony Chicken Marinated in a tangy blend of curry, ginger, garlic & lemon juice			THE WHOLE GRILLED CHICKEN 155 Enjoy this whole chicken marinated in garlic, ginger & chilli		
BEEF Juicy & tender pieces of beef marinated in garlic & chilli with smoked salt & pepper			THE WHOLE FLAT IRON 800g 450 Tender & juicy shoulder cut. USDA graded choice, imported from Greater Omaha Packing, USA, exclusively for Brasa.		
PRAWNS Ghanaian meaty & delicious prawns marinated in garlic, chilli, lemon juice & fresh parsley			THE WHOLE GRILLED GROUPER FISH 380 Marinade 24 hour in white wine with green chilli, white onion, garlic & ginger		
MIXED VEGETABLES Our colourful vegetable skewer is loaded with fresh beetroot, zucchini, aubergines, mushrooms, yellow & red peppers			THE BIG SALAD 75 Jumbo version of our super food salad, feta cheese, red lettuce, sweet corn, celery, avocado, sweet potatoes, pomegranate seeds served with our sweet & sour dressing		
HALLOUMI & MIXED PEPPERS Grilled vegetables, broccoli, asparagus, green beans, courgette, aubergine, spring onions & halloumi with smoked salt & lemon olive oil			SALADS		
BRASA SPECIALS			SUPER FOOD SALAD 55 A fresh mix of feta cheese, red lettuce, sweet corn, carrot, onion, chickpeas celery, avocado, sweet potatoes, pomegranate seeds served with our sweet & sour dressing		
PAN FRIED GROUPER Pan fried Atlantic croaker, marinated in ginger, white wine, garlic & chilli			LENTIL SALAD 48 A healthy combo with green lentils, cherry tomatoes, Spanish oranges, yellow peppers, red onion, rocket leaves served with our lemon & basil dressing		
SPAGHETTI & MEATBALLS Slow cooked tomatoes, garlic, celery, onions, cloves & meatballs served with parmesan & basil			BUCKWHEAT SALAD 75 Buckwheat, broccoli, dried tomatoes, mint, grilled courgette aubergines, beetroot & green peas, served with orange & honey dressing.		
CHILLI PRAWN LINGUINE Pan fried prawns with butter, garlic, dried chilli, white wine & olive oil served with parsley, lemon zest & parmesan.			BACON SALAD 75 Bacon, goat cheese, basil, rosemary & garlic croutons & lettuce, served with chilli flakes, balsamic & oregano vinegar		
SALMON PASTA Grilled salmon, courgettes, parmesan, chilli & garlic			KALE & PARMESAN SALAD 55 Brasa's touch on the classic Kale salad served with parmesan, olive oil, red vinegar, salt & pepper		
CHICKEN MILANESE WITH MIXED SALAD Lightly breaded & deep-fried chicken breast served with a green salad					
GRILL VEGGIE HALLOUMI WITH LEMON JUICE DRESSING Marinated in garlic, ginger, red chilli, onion, parsley & lemon					
BRASA BURGER Picanha beef patty, chilli mayo & caramelized onions Add cheese for 5ghc					
			SIDES		
			FRIED YAM WITH SPICED BUTTER 15		
			FRIED PIRI PIRI CASSAVA 10		
			CHOPPED MIXED SALAD 15		
			PARMESAN FRIES 20		
			MIXED GRILLED VEGETABLES 35		
			GRILLED OR FRIED PLANTAIN 15		
			RICE BOWLS		
			AFRICAN RICE 45 Chorizo, plantain, green peas & turmeric		
			GARLIC GINGER FRIED RICE 40 Garlic, ginger, chilli & fried rice		
			SALSA VERDE RICE 45 Spinach, spring onions & green spices		
			SHRIMP FRIED RICE 55 Ghanaian shrimps & palm oil		
			PLAIN RICE 20 Classic white rice		
			JOLLOF RICE 25 Traditional Ghanaian Jollof rice		
			BEEF FRIED RICE 55 Beef with Soy Sauce, Roasted Garlic, Chilli, Sesame Oil & Spring Onions		
			SAUCES		
			BRASA HOUSE SAUCE 12 Hot green spices & spring onions		
			HOT RED CHILLI SAUCE 12 Spicy red chilli, garlic, ginger & vinegar		
			MEDIUM SRIRACHA & GARLIC 15 Japanese spices, lime, lemon, chilli & mayo		
			ROASTED GARLIC & HERBS 15 Garlic, paroles, mint, lemon zest & juice & red pepper flakes		
			🔥 Less spicy 🔥🔥 Spicy 🔥🔥🔥 Very spicy		
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BRASA

EVERYTHING ON THE GRILL

LUNCH MENU

set menu available lunch Monday - Friday

GRILLED CHICKEN SET MENU

120

SALT & PEPPER FISH BAIT

Deep fried Fish bait in smoked salt & pepper served with Brasa's special chilli & lemon mayo

1/4 PIRI PIRI CHICKEN

Our marinated chicken in Piri Piri sauce is the spicy love affair between Africa & Portugal

JOLLOF RICE

Traditional Ghanaian Jollof rice

DESSERTS

MINI VANILLA CHEESECAKE

Served with berry compote

GROUPEL SET MENU

140

GRILLED CHICKEN WINGS ^{4pcs}

Grilled chicken wings coated in chilli, garlic, honey & lemon served with Brasa hot sauce

GROUPEL

Pan fried Atlantic croaker, marinated in ginger, white wine, garlic & chilli

MIXED GRILLED VEGETABLES

A mix of colourful, fresh & grilled vegetables

DESSERTS

SOBOLO SORBET

Homemade Sobolo sorbet

SIRLOIN STEAK SET MENU

250

CRISPY HALLOUMI & COURGETTE CAKE

A crusty mix of mint, carrot, coriander, spring onions & panko served with baked & dried cherry tomatoes, rocket leaves & harissa dressing

SIRLOIN STEAK ^{200g}

Butter-tender & lean piece of beef with a rim of fat carrying all flavours USDA graded Choice, imported from Greater Omaha Packing, USA, exclusively for Brasa

FRIED YAM WITH SPICED BUTTER

DESSERTS

Choose between

MINI VANILLA CHEESECAKE

Served with berry compote

SOBOLO SORBET

Homemade Sobolo sorbet

add sauce to your meal - flip for Brasa sauce menu

SPIRITS

VODKA

50ml

ABSOLUT BLUE	20
BELVEDERE	50
CIROC	40
CIROC PINEAPPLE	40
GREY GOOSE	40
KETEL ONE	30

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BEEFEATER	20
BOMBAY	20
MONKEY 47	90
PLYMOUTH	20
TANQUERAY 10	40
TANQUERAY	20

RUM

BACARDI CARTA BLANCA	20
BACARDI CARTA ORO	20
BACARDI CARTA NEGRA	20
CAPTAIN MORGAN SPICED	20
HAVANA 15	70
HAVANA 3	20
HAVANA 7	30
SAGATIBA CACHACA	30
ZACAPA 23	90

TEQUILA

50ml

DON JULIO BLANCO	50
DON JULIO ANEJO	60
MONTE ALBAN MEZCAL	30
OLMECA BLANCO	20
OLMECA REPOSADO	30
PATRON SILVER	60
PATRON REPOSADO	60
PATRON ANEJO	120

WHISKY/EY

JACK DANIEL'S	30
JAMESON	30
WILD TURKEY	30

SCOTCH

CHIVAS 12YO	40
GLENMORANGIE THE ORIGINAL 10YO	80
JOHNNY WALKER BLACK LABEL	30
JOHNNY WALKER GOLD LABEL	60
SINGLETON DUFFTOWN 12YO	50
GLENFIDDICH 12YO	70
JOHNNIE WALKER BLUE LABEL	300

COGNAC

HENNESSY VS	50
HENNESSY VSOP	100
HENNESSY XO	340
MARTELL VS	30
MARTELL VSOP	60
MARTELL XO	280