

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	75cl	25cl
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

BRASA

EVERYTHING ON THE GRILL

TO START

GRILLED CHICKEN WINGS 8pcs

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

SQUID CHILLI & PEPPER

Deep fried squid with chilli, garlic & spring onions served with chilli mayo

FISH CAKE

Pan fried fish cake with potatoes, garlic, parsley, cassava fish, mustard, lemon & smoked tuna served with cherry tomatoes, rocket leaves & parmesan

CHILLI PRAWNS

Pan fried prawns served with our special chilli tomato sauce & grilled garlic bread

HUMMUS - BLACK CHICKPEAS

A Smooth, thick mix of mashed black chickpeas & tahini served with sumac, gherkins & bread

CRISPY HALLOUMI & COURGETTE CAKE

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

SALT & PEPPER FISH BAIT

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

THE BRASA SKEWERS

2 Skewers per portion

CHICKEN

Lemony Chicken Marinated in a tangy blend of curry, ginger, garlic & lemon juice

BEEF

Juicy & tender pieces of beef marinated in garlic & chilli with smoked salt & pepper

PRAWNS

Ghanaian meaty & delicious prawns marinated in garlic, chilli, lemon juice & fresh parsley

MIXED VEGETABLES

Our colourful vegetable skewer is loaded with fresh beetroot, zucchini, aubergines, mushrooms, yellow & red peppers

HALLOUMI & MIXED PEPPERS

Grilled vegetables, broccoli, asparagus, green beans, courgette, aubergine, spring onions & halloumi with smoked salt & lemon olive oil

BRASA SPECIALS

PAN FRIED GROUPEL

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

SPAGHETTI & MEATBALLS

Slow cooked tomatoes, garlic, celery, onions, cloves & meatballs served with parmesan & basil

CHILLI PRAWN LINGUINE

Pan fried prawns with butter, garlic, dried chilli, white wine & olive oil served with parsley, lemon zest & parmesan.

SALMON PASTA

Grilled salmon, courgettes, parmesan, chilli & garlic

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

FROM THE GRILL

Served with a choice of 2 sides & one sauce

45

1/2 PIRI PIRI CHICKEN

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

40

CHICKEN PAILLARD

Pounded thin chicken breast, marinated in ginger, garlic & lemon juice

35

LOBSTER CHILLI BUTTER

Grilled & marinated in garlic, chilli & coriander butter

70

FLAT IRON 250g

Tender & juicy shoulder cut, exclusively brought for Landmark Restaurants Ltd USDA graded Choice, imported from Greater Omaha Packing, USA, exclusively for Brasa

35

SALMON

Our Norwegian Salmon marinated in smoked salt & pepper

50

COWBOY STEAK for 2 people

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.

35

THE WHOLE DEAL (45 min - 1 hour preparation time)

For the Table with 3 sides

35

THE WHOLE GRILLED CHICKEN

Enjoy this whole chicken marinated in garlic, ginger & chilli

45

THE WHOLE FLAT IRON 800g

Tender & juicy shoulder cut. USDA graded choice, imported from Greater Omaha Packing, USA, exclusively for Brasa.

70

THE WHOLE GRILLED GROUPEL FISH

Marinade 24 hour in white wine with green chilli, white onion, garlic & ginger

17

THE BIG SALAD

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

26

SALADS

90

SUPER FOOD SALAD

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

70

LENTIL SALAD

A healthy combo with green lentils, cherry tomatoes, Spanish oranges, yellow peppers, red onion, rocket leaves served with our lemon & basil dressing

160

BUCKWHEAT SALAD

Buckwheat, broccoli, dried tomatoes, mint, grilled courgette aubergines, beetroot & green peas, served with orange & honey dressing.

150

50

BACON SALAD

Bacon, goat cheese, basil, rosemary & garlic croutons & lettuce, served with chilli flakes, balsamic & oregano vinegar

80

KALE & PARMESAN SALAD

Brasa's touch on the classic Kale salad served with parmesan, olive oil, red vinegar, salt & pepper

55

80

95

180

160

250

560

155

450

380

75

55

48

75

75

55

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

Chorizo, plantain, green peas & turmeric

45

GARLIC GINGER FRIED RICE

Garlic, ginger, chilli & fried rice

40

SALSA VERDE RICE

Spinach, spring onions & green spices

45

SHRIMP FRIED RICE

Ghanaian shrimps & palm oil

55

PLAIN RICE

Classic white rice

20

JOLLOF RICE

Traditional Ghanaian Jollof rice

25

BEEF FRIED RICE

Beef with Soy Sauce, Roasted Garlic, Chilli, Sesame Oil & Spring Onions

55

SAUCES

BRASA HOUSE SAUCE

Hot green spices & spring onions



12

HOT RED CHILLI SAUCE

Spicy red chilli, garlic, ginger & vinegar



12

MEDIUM SRIRACHA & GARLIC

Japanese spices, lime, lemon, chilli & mayo



15

ROASTED GARLIC & HERBS

Garlic, paroles, mint, lemon zest & juice & red pepper flakes



15

Less spicy
 Spicy
 Very spicy

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