



THE

# ATRIUM

FOOD MENU

*Items marked with an asterisk (\*\*\*\*\*) are our Executive Chef's signature creations, specially crafted favorites celebrated by guests and highly recommended for an unforgettable dining experience.*



The Pelican Hotel  
CANTONMENTS - ACCRA



# GREENS & GRAINS

## Caesar Salad Classic

280

Crisp romaine lettuce, garlic croutons, bacon, parmesan cheese, anchovies, dry tomato and creamy Caesar dressing.

*Add chicken or shrimp for a protein boost*

Add grilled chicken 300

Add grilled shrimp 350

## Burrata Cheese

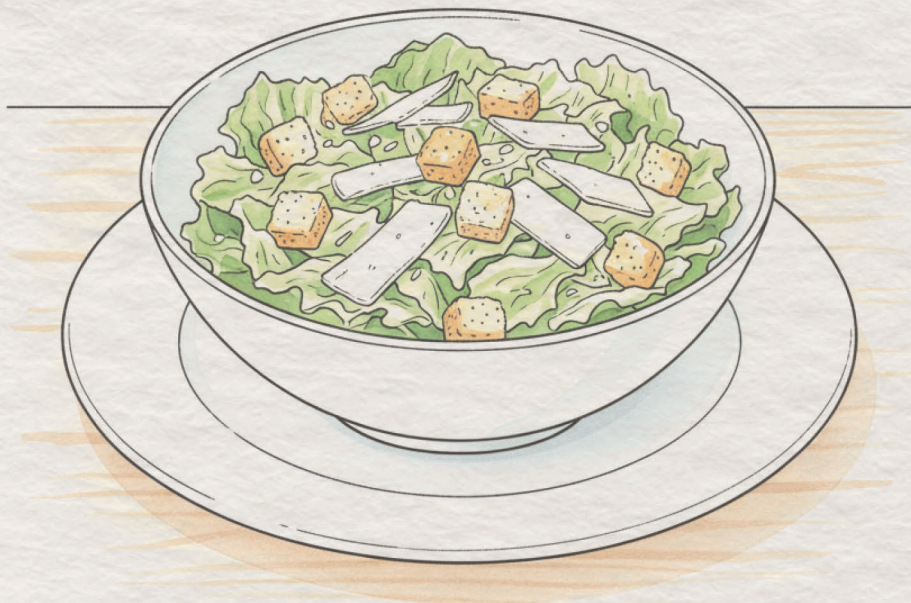
280

Creamy burrata cheese served over a bed of tomatoes, fresh basil, and arugula.

## Kale Salad ★★★★★

280

Tender kale leaves massaged in lemon vinaigrette, tossed with roasted sweet potatoes, crunchy almonds, dried cranberries, and lemon vinegar.





# HOT BITES

## Breaded Calamari

220

140g of calamari coated in seasoned breadcrumbs and fried to golden perfection.  
*Served with french fries.*

## Fish & Chips

220

140g of battered white fish fillet fried to golden perfection, served with fries and tartar sauce.

## Chicken Wings BBQ | Ghanaian Style ★★★★★

200

Five pieces of chicken wings served with french fries.  
*Your choice of BBQ glaze or bold Ghanaian pepper spice.*

## Spring Rolls

Vegetable Spring Roll

180

Chicken Spring Roll

200

Shrimp Spring Roll

250





# BETWEEN THE BREAD

## Steak Sandwich \*\*\*\*\*

350

100g of grilled tenderloin slices layered with caramelized onions, melted cheese, and on a toasted bread slice, served with fries.

## Chicken Burger

300

180g of grilled chicken breast with cole slaw, pickles in a soft bun, served with fries.

## Submarine

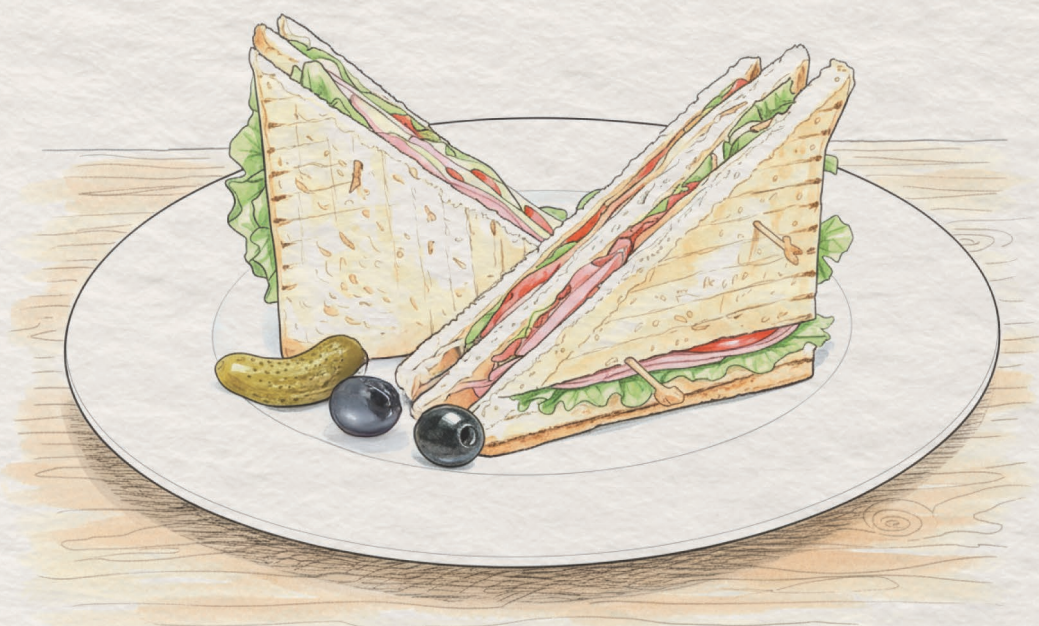
280

A generously layered sandwich with turkey ham, chicken breast, tomatoes, pickles, onion and melted cheese, tucked into a toasted sub roll served with fries.

## Beaky Club Sandwich

320

A triple-layered toasted sandwich stacked with grilled chicken, crispy bacon, fried egg, lettuce, tomatoes, and cheddar cheese, finished with a light spread of mayo, served with golden fries.





# STONE-BAKED SPECIALS

## Pizza Margarita

220

An Italian classic made with hand-stretched dough, topped with rich tomato sauce, fresh mozzarella, and fragrant basil leaves.

## Pepperoni Pizza

300

Pepperoni layered over a rich tomato sauce and melted mozzarella, baked on a hand-stretched crust.

## Chicken BBQ Pizza

260

Smoky barbecue sauce, tender grilled chicken, mushroom, mozzarella cheese, and bell peppers.

## Beef Philadelphia Pizza

260

Beef strip, white sauce, melted mazzarella and oregano.

## Seafood Pizza

300

A medley of shrimps, calamari, and fish fillet layered over tomato sauce and topped with mozzarella cheese

## Mix Vegetable Pizza

230

A colorful garden of mixed bell peppers and oyster mushroom layered over tomato base and topped with melted mozzarella, finished with a drizzle of olive oil.

## Four Cheese Pizza

280

A rich, indulgent blend of mozzarella, parmesan, cream cheese, and creamy fontina melted over a garlic-infused tomato base on a hand-stretched, stone-baked crust.

## Turkey Ham Cheese Pizza

280

Stone-baked crust topped with rich tomato sauce, melted mozzarella, and tender slices of turkey ham, finished with a hint of oregano and olive oil.





# SOMETHING SWEET

## Chocolate Mousse

Decadent whipped chocolate dessert with a silky texture and a hint of espresso.

150

## Tiramisu

Layers of espresso-soaked ladyfingers and mascarpone cream dusted with cocoa.

150

## Basbousa

A traditional Middle Eastern semolina cake soaked in orange blossom syrup, baked until golden and topped with toasted almonds or coconut.

180

## Fruit Pizza ★★★★★

Golden pastry crust topped with a smooth cream cheese glaze and an artful arrangement of fresh seasonal fruits.

250

## Chocolate Pizza ★★★★★

A delightful dessert pizza topped with rich melted chocolate and sweet banana slices, baked on a crisp golden crust and finished with a drizzle of hazelnut spread and a dusting of icing sugar.

250





# Our Commitment to Sustainability

Every dish we serve reflects our dedication to freshness, quality, and care for the planet. We proudly source seasonal produce from local farmers, select ingredients responsibly guided by sustainability programs, and partner with eco-conscious suppliers. By choosing thoughtfully, we ensure each plate delights you while respecting our environment and community.

## CONTACT US

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