



THE BEAK

M E N U

SALAD

GHS

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

Quinoa Salad

200

Quinoa, Cucumber, Fresh Herbs.
Top up with chicken or shrimp for a hearty option.

Add grilled chicken 250

Add grilled shrimp 300

Ghanaian Salad

250

Lettuce, tomatoes, onions, tuna, eggs, cabbage and baked beans..

Greek Salad

200

Fresh Tomato, Black Olives, Oregano, Red Onion, Feta Cheese, Lemon Mustard Sauce.

Chicken Kale Edamame *****

280

Shredded kale, grilled chicken and edamame.



"A well-made salad must have a certain uniformity; it should make perfect sense for those who eat it."

- Charles Pierre Monselet
(French gourmet and writer)



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
All prices are in Ghana Cedis and include statutory VAT and Levies.

SOUP

GHS
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Seafood Tomato Soup

A hearty tomato broth brimming with seafood and herbs.

250

Mushroom Soup

Mushrooms, cream, and fresh thyme.

180

Lentil Soup

Lentil, Cummin Powder, Croutons.

200



"Only the pure in heart can
make a good soup."

- Ludwig van Beethoven



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HOT APPETIZER

GHS
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Samosa

Vegetables Samosa

180

Chicken Samosa

200

Beef Samonsa

250

Spring Rolls

Vegetable Spring Roll

180

Chicken Spring Roll

200

Shrimp Spring Roll

250

Fish & Chips

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

220

Chicken Wings BBQ | Ghanaian Spice *****

Five pieces of chicken wings served with french fries.

Your choice of BBQ glaze or bold Ghanaian pepper spice.

200

Mozzarella Sticks

Five fingers of breaded mozzarella cheese fried and served with fries.

200

Chicken Nuggets

Five fingers of golden-battered chicken bites served with french fries.

200



"Appetizers are the little sparks that light the fire of a great meal."

- Giada De Laurentiis



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BURGER

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The Pelican Loaded Burger

300

180g of grilled beef patty with cheddar cheese, lettuce, tomatoes, and house sauce on a brioche bun.

Chicken Burger

300

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

Salmon Burger *****

350

180g of pan-seared salmon patty, onion and toasted bun.

All burgers come with french fries.



"The journey of a thousand flavors
begins with a single burger."

- Anthony Bourdain
(American chef, author & traveler)



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PASTA

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Penne Arrabiata

Spicy tomato and garlic sauce tossed with penne pasta and chili flakes.

200

Spaghetti Bolognese

Classic Italian beef ragù simmered with tomatoes, garlic, and herbs over spaghetti.

200

Penne Alfredo Pasta

Rich and creamy Alfredo sauce, chicken, oyster mushroom finished with parmesan cheese.

250

Add succulent garlic shrimp for a seafood twist, served in tomato sauce.

300



"Life is a combination of
magic and pasta."

- Federico Fellini
(Italian Film Director)



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FROM THE GRILL

GHS

Pork Ribeye with Honey

380

300g of tender pork ribs glazed with honey BBQ sauce and grilled to smoky perfection, served with creamy mashed potato.

Lamb Chops

500

300g of grilled lamb chops marinated in rosemary and garlic, served with mashed potato.

Beef Fillet

500

200g of premium fillet cut, grilled and served with french fries.

Mixed Grill (Kafta, chicken, beef)

450

A medley of grilled chicken breast, lamb kafta, beef fillet served with pita bread and biwaz salad.

Kafta Khashkhash *****

390

180g of minced lamb skewers served over tomato sauce with a side of french fries.

Chicken Butter Sauce

200

Tender chicken breast in a creamy tomato-based curry with Indian spices served with plain rice.

Lamb Curry

200

Slow-cooked lamb in a rich, spiced gravy with ginger, garlic, and cardamom.

Vegetable Biryani

200

Aromatic rice layered with mixed vegetables, saffron, and Indian herbs.



"The grill is the altar,
and cooking is the ritual."

- Francis Mallmann
(Argentinian chef &
fire-cooking maestro)

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FROM THE OCEAN

GHS

Grilled Shrimp

200g of marinated shrimp grilled and served with garlic butter and a side of potato wedges.

600

Whole Fish Fillet

500g fresh whole snapper fish fillet grilled to perfection with herbs and served with potato wedges.

500

Grilled Salmon

180g salmon steak served with herb butter and potato wedges.

400

Octopus with Honey *****

200g of chargrilled octopus drizzled with honey served with mashed potato.

300



"Seafood is the poetry of the ocean.
Light, deep, and unforgettable."

- Eric Ripert
(French chef, seafood specialist &
co-owner of Le Bernardin)



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GHANAIAN DELIGHT

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Goat Light Soup

250

Spicy, aromatic goat meat soup with local herbs served with 100g of plain rice.

Yam Palava Sauce

280

Boiled yam served with spinach stew made with agushi (melon seeds), palm oil, and smoked fish.

Spiced Guinea Fowl

350

Slow-roasted guinea fowl marinated in Ghanaian spices, served with fried yam.

Ghanaian Chicken Jollof *****

380

330g of grilled chicken served with Ghana's signature tomato rice and peri-peri shito sauce.

Spicy Grilled Tilapia

300

Whole tilapia marinated in a blend of Ghanaian spices and slow grilled to perfection, served with crispy fried yam and a side of pepper sauce and shito.

Red-Red with Fried Plantain

280

Slow-cooked black-eyed beans simmered in a rich, spiced tomato and palm oil stew, served with fried ripe plantains.



"Our food is our story, seasoned by the past, spiced for the future."

- Selassie Atadika
(Ghanaian chef & founder of Midunu)



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SWEET TOOTH

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Chocolate Mouse

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

Crepe Suzette *****

Thin crepes flamed with orange liqueur, butter-orange sauce and ice cream.

150

Seasonal Fruit Salad

A refreshing mix of tropical fruits including mango, pineapple, watermelon, and papaya.

150

Zeppole *****

Italian-style fried dough balls dusted with powdered sugar and filled with custard or chocolate.

150



"A dessert is not just a dish, it's a moment of happiness, plated."

- Pierre Hermé
(Renowned French pastry chef)



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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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