

classic cocktails

Old Fashioned

Bourbon, Angostura soaked sugar cube with an orange twist 50

Margarita

Tequila, Cointreau lime juice 50

Cosmopolitan

Citrus Vodka, Cointreau, lime juice, & cranberry 50

Negroni

Gin, Martini Rosso and Campari 50

Moscow Mule

Vodka, ginger beer and lime juice 50

Martini

Gin or Vodka, Vermouth, lemon or olives (served as you prefer) 50

Mojito

Dark Rum, mint, lime, soda and brown sugar 50

Whiskey Sour

Whiskey, lemon juice, and gomme, 50

Manhattan

Rye whiskey, Vermouth, Angostura bitters served "perfect" 50

Campari Spritz

Aperol, Prosecco, and a splash of soda 50

Gimlet

Gin, simple syrup, and fresh lime juice

Paloma

Tequila, lime juice, grapefruit juice and soda 50

Sidecar

VSOP Cognac, Cointreau, and fresh lemon juice 50

Mint Julep

Bourbon, fresh mint leaves, syrup 50

Classic Daiquiri

Light Rum, fresh lime juice and simple syrup 50

Dark & Stormy

Dark Rum, ginger beer, and fresh lime 50

Martinez

Gin, sweet Vermouth, Maraschino liqueur, and Angostura bitters 50

Espresso Martini

Vodka, Vanilla vodka, chocolate liquor, Kahlua and coffee 60

bôndai cocktails

Lycheeni

Fresh Lychee, Chivas 12, Lychee Liqueur, and lemon 50

Elder Gin Fizz

Gin, Elderflower syrup, and lemon 50

Velvetin

Cognac, Fresh Orange, Orange Bitters, Orange Liqueur, Cherry Brandy, and lemon 60

Passionate Appeal

Rum, Passion Fruit, pineapple, lemon & honey 50

Golden Delicious

Spiced Rum, Fresh Apple, Ginger, Lemon, Rosemary, and a splash of Ginger Beer 50

Chelsea Garden

Rum, Mint, Cucumber, and lemon juice 50

Lilly in the Valley

Tequila, Pineapple, Rose water, and black pepper 50

gin & tonics

Bôndai special G&T

Beefeater Gin, grapefruit, and rosemary 50

Pink Raspberry G&T

Pink Gin, raspberries and fresh mint 50

Seville G&T

Tanqueray Gin, Campari and orange slice 50

Casablanca G&T

Plymouth Gin, Coriander and Cinnamon 50

sangrias

All our sangrias are made with fresh fruits and freshly squeezed fruit juices. Served by the jug:

Sangria Original - Red or White Wine Sangria 280

Sangria Royal - Prosecco/Prosecco Rosé Sangria 300

Sangria Bôndai - Prosecco rosé, strawberries, raspberries, and blueberries 350

virgin cocktails & fresh juices

Virgin Apple Mojito

Apple juice, lime, mint, sugar and soda 36

Virgin Strawberry Daiquiri

Homemade strawberry purée, lemon juice and mint 36

Berry Lemonade

Raspberry, mint, lemon juice, and soda water 32

Hibiscus Sour

Hibiscus Juice, soda water and lemon juice 32

Nana Lemonade

Mint, lemon juice, and soda water 28

Fresh juices

Pineapple/apple/cucumber/orange 20

beers and soft drinks

Club *bottle or draught 12/14/20*

Stella *bottle or draught 14/16/24*

Smirnoff Ice 18

Savana Cider 18

Guinness 15

Coke/Sprite Zero 12

Bel Aqua Still/Sparkling 16/22

Soda/Tonic 12

Coffees & teas

Espresso 10

Americano 14

Cappuccino 18

Café Latte 18

Teas 15

- English Breakfast
- Green
- Chamomile
- Detox
- Mint
- Earl Grey

bôndai

ACCRA

COCKTAIL & DRINKS LIST

bôndai

HOUSE COCKTAILS

- Picante 50
- Campari spritz 45
- Cucumber & Mint Daiquiri 50

Fresh Tomato Bruschetta
with home grown Basil
25

Spiced Olives
with Chili, Coriander
& Lemon 28

Spicy Tomato Salsa &
Guacamole
with homemade chips 30

Garlic Flat Bread
with sea salt & herbs 30
(coming soon)

Edamame
Sea Salt or Spicy 30

BY THE GLASS

- White wine 45
- Red wine 45
- Prosecco 40

STARTERS

Grouper Ceviche
hand cut grouper, lemon, garlic, chili,
tomato, coriander & avocado purée 80

Salmon Carpaccio
Delicately sliced w. Ponzu & Tobiko (Caviar)
& a dash of chili 90

- Pumpkin Soup with cumin and cream served with garlic & herb bread 40
- Calamari Fritti Chili, Lemon, Aioli 45
- Bôndai Sticky Honey Glazed Wings with a sprinkle of sesame seeds – Spicy or Mild 50
- Crunchy Chicken Goujons with a garlic & herb dip 45
- Crispy Thai Spring Rolls crab & minced pork with Thai vegetables and sweet chili dipping sauce 50
- Teriyaki Glazed Tofu with spring onions and garlic 50
- Pan Fried Gyoza pork, beef, shrimp or vegetarian 45
- Buttered Asparagus Spears with hollandaise sauce and herb salad 75
- Beetroot Cured Gravlox cured Salmon served with a bouquet salad & wholegrain toast 90
- Lobster & Shrimp Cocktail with crisp lettuce, cherry tomatoes, & Marie Rose Sauce 80
- Ginger & Herb Marinated Octopus served on mixed leaf salad 75
- Shrimp, Lobster or Vegetarian Tempura 3 pieces with crispy tempura vegetables and dipping sauce 70/90/50

SALADS

- Mixed Green Salad mixed leaves with avocado, cucumber, roasted seeds & our house dressing 50
- Bôndai Fattoush Salad romaine lettuce, cucumber, tomato, mint, & sumac 80
- Goat's Cheese Salad served on a country toast crostini with roasted beetroot, green leaves, walnuts & a drizzle of honey 75
- Black Bean Taco Bowl Salad with mixed leaves, jalapenos, guacamole, salsa, sour cream, red onion, & carrot 65
- Grilled Aubergine with wild rice tabbouleh, cherry tomatoes, feta and herbs 80
- Thai Beef Salad spiced beef fillet (medium) with red cabbage, mint, cucumber, tomato, & coriander 80
- Asian Crispy Aubergine Salad with grated carrot mixed with coriander 65

SIDES

- Mashed Potato 30
- Sautéed Vegetables 25
- French Fries 15
- Crispy Potatoes 25
- Tomato & Onion Salad 35
- Green Beans with Hazlenuts & Orange zest 35
- Steamed/Fried/Vegetable Rice 18/28/28

MEAT, FISH, & SEAFOOD

- Miso Glazed Grouper fillet with shitake mushrooms and spring onion 150
- Baked Salmon Fillet with roasted lemon, garlic, herbs & hollandaise sauce 160
- Seared Tuna with Spiced Lentils served with rocket and petit pois 130
- Grilled Lobster with garlic, herbs and lemon 160
- Slow cooked marinated Pork Ribs juicy slow cooked ribs with salad garnish 150
- Fillet of Beef 250g South African prime cut with chimichurri or peppercorn sauce 190
- Beef Ribeye 350g South African ribeye with chimichurri or peppercorn sauce 220
- Lamb Chops 3 juicy chops served with a lamb sauce or chimichurri 190

MAINS

- Spaghetti Pomodoro with fresh tomato, basil, & Parmesan 70
- Risotto ai Funghi risotto with mushrooms 80
- Lobster Linguine with tomato & chili sauce, parsley, spring onion 120
- Chicken Schnitzel with fresh rocket & lemon 90
- The Ivy's Shephard's Pie slow cooked minced beef and lamb with a cheese & potato mash (please allow 20mins) 75
- Pad Thai flat rice noodles, prawns, chicken, egg, & tamarind sauce (tofu vegan version also) 90
- Coconut Shrimp Curry with sautéed vegetables 95
- Chinese Chicken or Pork Noodle Soup with cabbage and boiled egg 80

More dishes coming soon...

BURGERS

- Bôndai Original Burger homemade patty with pickles, lettuce, tomato, mayo 55 (add. Cheese +10)
 - Smokin' Jo beef patty w. bacon, cheese, bbq sauce 75
 - Southern Fried Chicken lettuce, tomato, coleslaw, mayo 75
 - Chickpea & Coriander with chimichurri, coleslaw, garlic mayo 70
 - Le Big Mac two patties, cheese, big mac sauce, shredded lettuce 80
 - The Big Boss two patties, fried pickles, bacon cheese, relish, smoked mayo, lettuce, and tomato 95
 - Mexican Burrito Burger beef or black bean patty, tortilla, black beans, guacamole, salsa, lime mayo, fried egg, jalapenos 70
 - The Frenchie beef patty, raclette cheese, mushrooms, crispy onions 80
- All burgers served on a brioche bread. Can be ordered with lettuce wrap. All served with French Fries or salad (sweet potato fries add 10c)

SUSHI BOATS & PLATTERS

- Sushi & Sashimi platter (22 pcs) mixed sashimi (6), mixed nigiri (6), mixed hosu maki (6), tuna california rolls (4). 320
- Veg Platter (18 pcs) mix of cucumber, avocado, tamago fotomaki, cali rolls, hosu maki, nigiri 200
- Bôndai Boat (35 pieces) mixed sashimi (9), mixed nigiri (8), Red Lady (4), mixed California rolls (12), rainbow rolls (4). 450
- Salmon Lovers Boat (47 pieces) sashimi (6), nigiri (6), salmon roses (6), Jona's gift (9) Philadelphia roll (8), fashion sandwich (6), hosu maki (6). 590
- Cooked Sushi Boat (42 pieces) Ibeef teriyaki rolls (8), prawn tempura rolls (8), crazy crab (8), mixed nigiri (8), prawn tempura (3) crab tempura (2), veg tempura (5). 590

SUSHI

- Salmon sashimi (3) / nigiri (2) / hosu maki (6) 45/45/50
- Tuna sashimi (3) / nigiri (2) / hosu maki (6) 40/40/45
- Prawn sashimi (3) / nigiri (2) / hosu maki (6) 40/40/45
- Grouper sashimi (3) / nigiri (2) / hosu maki (6) 40/40/45
- Octopus sashimi (3) / nigiri (2) / hosu maki (6) 40/40/45

CALIFORNIA & SPECIAL ROLLS

- Vegetarian (8) cucumber, carrot, avocado, lettuce 45
- Crab rolls (8) crab, avocado, cucumber, wasabi mayo 80
- Prawn rolls (8) prawn, avocado, cucumber, sesame 55
- Spicy/Mild Uramaki (8) salmon or tuna, cucumber, sesame 65
- Red Lady (8) spicy tuna, cucumber, avo, wrapped in tuna w. crab, spicy mayo, tobiko, teriyaki sauce 85
- Bôndai Roll (8) Prawn Tempura, Avo, Cucumber, Tobiko, teriyaki sauce 85
- Rainbow Roll (8) crab roll wrapped in salmon & tuna 95
- Lobster Cali (8) lobster tempura roll, avocado, cucumber 95
- Philadelphia Roll (8) salmon, cream cheese, wrapped in salmon 95
- Crazy Crab (8) tempura crab, topped with spicy crab salad 85
- Bôndai Delight (8) salmon, cream cheese, avocado topped with spicy salmon 95
- Green Dragon (8) prawn tempura wrapped in avocado 95
- Philadelphia Roll (8) salmon, cream cheese, wrapped in salmon 95
- Salmon Roses (6) sliced & rolled salmon, tobiko, mayo 85
- Fashion Sandwich (6) rice sandwich filled with tuna or salmon and layers of seaweed 85
- Jona's Gift (9) fashion sandwich wrapped in salmon topped with caviar 100
- Land & Sea Roll (6) fotomaki roll with tuna & crab wrapped in cucumber 85
- Lava Roll (10) tempura futomaki with salmon, crab, cream cheese, avo, caviar 110