STARTERS

Grilled Chicken Salad

GHS 50.00

(grilled chicken, lettuce, tomato, cucumber and red onion & olives)

Smoked Fish Salad

GHS 52.00

(lettuce, tomatoes, kippers/smoked mackerel, onions)

Mixed Green Salad

GHS 30.00

(lettuce, tomato, cucumber, green pepper, & crouton)

Spicy Fried Calamari

GHS 50.00

(deep fried calamari served with tartar sauce on a bed of lettuce)

Prawn Avocado Salad

GHS 55.00

(lettuce, tomato, red onion, prawns, avocado & olives)

Bambara Salad

iHS 60.0

(prawns, grilled chicken fillet, avocado, lettuce, tomato, red onions and olives)

LIGHT BITES/APPETISERS

Original Chef's Special

GHS 50.00

(grilled marinated chicken pieces on the bone tossed in spicy chef's special sauce)

Suya - Beef

GHS 45.00

(chargrilled beef fillet chunks with local spicy seasoning on a skewer)

Suya - Chicken

GHS 50.00

(char-grilled chicken breast chunks seasoned with local spices on a skewer)

Suya - Pork

GHS 50.00

(char-grilled pork tossed in our special homemade domedo sauce on a skewer)

Suya – Fish

GHS 50.00

(well marinated chargrilled fish fillet chunks on a skewer)

Chicken Gizzard

3HS 45 (

(deep fried chicken gizzards tossed in delicious local spices)

Lamb Donner Kebab

GHS 55.00

(imported lamb donner kebab on the grill)

Fisherman's Soup

GHS 50.00

(delicious tomato base soup with squid, shrimps and fresh fish)

Aponkyi Nkakra

GHS 50.00

(goat meat cooked in tomato light soup)

Deep fried Chicken Wings

GHS 50.00

(BBQ/spicy flavour)

Akonfem - Half

GHS 50.00

(grilled – wine marinated guinea fowl halves tossed in spicy chef's special sauce)

Akonfem - Full

GHS 80.00

(grilled – wine marinated full guinea fowl tossed in spicy chef's special sauce)

Yam Balls

GHS 25.00

(deep fried mashed yam with vegetables coated in bread crumbs)

Kelewele

GHS 25.00

(deep fried ripe plantain dices tossed in ginger & local spices)

SEAFOOD PLATTERS

GC Seafood Platter – 4 Persons Maximum GHS 295.00

(lobster, prawn, squid, cassava fish, sole fish, snapper served with two side orders, bread and salad)

Mini GC Seafood Platter - 2 Persons Maximum GHS 150.00

(prawn, squid, cassava fish, served with two side orders, bread and salad)

SEAFOOD

(Served with a choice of side order and lemon chili or garlic sauce)

King Prawn Special

GHS 85.00

(chargrilled king prawns topped with sautéed capsicum & red onion)

Snapper a la Beninoise

GHS 60.00

(fried snapper topped with special Beninoise seasonings)

Grouper Says Yes!

GHS 70.00

(pan fried grouper fish with capers, parsley, lemon and olive oil dressing)

Tilapia a la Abidjan

GHS 60.00

(char-grilled tilapia marinated with Ivorian seasonings & garnished with vegetables)

Cassava Cassava

GHS 65.00

(pan-fried cassava fish topped with parsley, garlic, tomato, spring onion and olive oil salsa)

Fante Fante

GHS 65.00

(fresh squid, shrimps & snapper cooked in palm oil with delicious tomato & ginger sauce)

Shitor-Lo

GHS 50.00

(char-grilled kpanla marinated with local seasoning & garnished with vegetables)

NB: 10% Entertainment Charge applies on total bill during performance/event nights.

BUTCHER'S PLATTERS

GC Butcher's Platter- 4 Persons Maximum GHS 270.00

(smoked beef, donner kebab, suya, chicken wings, beef sausage, and chef's special served with two side orders, bread and salad)

Mini GC Butcher's Platter - 2 Persons Maximum GHS 140.00

(chicken wings, suya, donner khebab, chef's special chicken served with one side order, bread and salad)

GRILLED MEAT/CHICKEN/PORK

(Served with a choice of side order)

Original Chef's Special GHS 60.00

(grilled marinated chicken pieces on the bone tossed in spicy

chef's special sauce)

Lamb Chops GHS 90.00

(imported - Grilled lamb shoulder chops with cheddar or red

wine sauce)

Jerk Pork GHS 65.00

(char-grilled pork marinated Caribbean style – spicy)

Rack of Ribs GHS 65.00

GHS 60.00

GHS 60.00

(grilled rack of ribs – a choice of BBQ or Spicy flavor)

Chargrilled Chicken Quarter

(marinated & grilled to perfection)

Deep fried Chicken Wing

(BBQ/spicy flowour)

KIDS CORNER (Served With Fries/Rice)

Chicken Pesewas GHS 35.00

(deep fried chicken nuggets)

Fishy-Fishy GHS 35.00

(deep fried fish fingers)

SUNDAY BUFFET SPLASH

(A wide varieties of African Dishes)

Adult GHS 95.00 per head

Children GHS 50.00 per head

(Children under 12 years)

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GC SPECIALS

GC Special Rice GHS 55.00

(rice cooked shrimps, chicken, squid and beef strips in a delicious tomato and butter sauce)

Oxtail Stew GHS 65.00

(slowly braised oxtail pieces on the bone cooked in a delicious tomato sauce served with a choice of side order)

Aponkyi Nkakra GHS 55.00

(goat meat cooked in tomato light soup and served with fufu)

VEGETARIAN (Served with a choice of side order)

Veg of the Day GHS 40.00

(chef's choice of the day)

RESTAURANT

SIDES

Jollof rice Waakye Vegetable rice Plain rice Yam fries Potato fries Spring Rolls Samosa Atseke Plantain/Aloko Yam balls Sauteed Potatoes	GHS 25.00 GHS 25.00 GHS 25.00 GHS 25.00 GHS 25.00 GHS 25.00 GHS 25.00 GHS 20.00 GHS 25.00 GHS 25.00 GHS 25.00	Create Your Own Pizza (toppings include minced beef, chicken, small pepperoni, squid, shrimps, tuna, green chilling mushrooms, pineapple, olives and green per Extra Toppings Per meat/seafood topping per veg/fruit Per cheese topping SANDWICHES	i, tomato, onion,
Fante kenkey Banku Omotuo	GHS 5.00 GHS 5.00 GHS 5.00	Club Sandwich (a triple decker classic with bacon, cucumbe tomato, egg & chicken strips served with fri	

PIZZA (Medium Size Only)

Spicy Hot GHS 50.00

(minced beef, green chillies, onions, and mozzarella)

Beef Supreme GHS 60.00

(beef pepperoni, diced beef, smoked ham, onion, green pepper,

GHS 55.00

mozzarella)

(chicken, onion, green pepper, mozzarella)

Vegetarian GHS 45.00

(onion, green pepper, sweet corn, olives, mushroom)

Margherita GHS 45.00

(tomato, mozzarella)

Chicken Supreme

Hawaiian GHS 45.00

(smoked, ham, pineapple, olives, mozzarella)

Seafood GHS 60.00

(squid, shrimps, tuna, onion, green pepper, tomatoes,

mozzarella)

Yaw's Pizza GHS 60.00

(lamb donner meat, green chilies, onions and mozzarella baked to a thin crust)

DESSERTS

Tropical Fruit Salad (served with ice cream or custard)

Home-Made Pancake

(served with toffee sauce or ice cream) \(\Lambda\)

Strawberry Cheesecake GHS 30.00 Chocolate Mousse GHS 30.00

GHS 25.00

GHS 25.00

Ice Cream GHS 20.00

(vanilla, chocolate & strawberry)

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