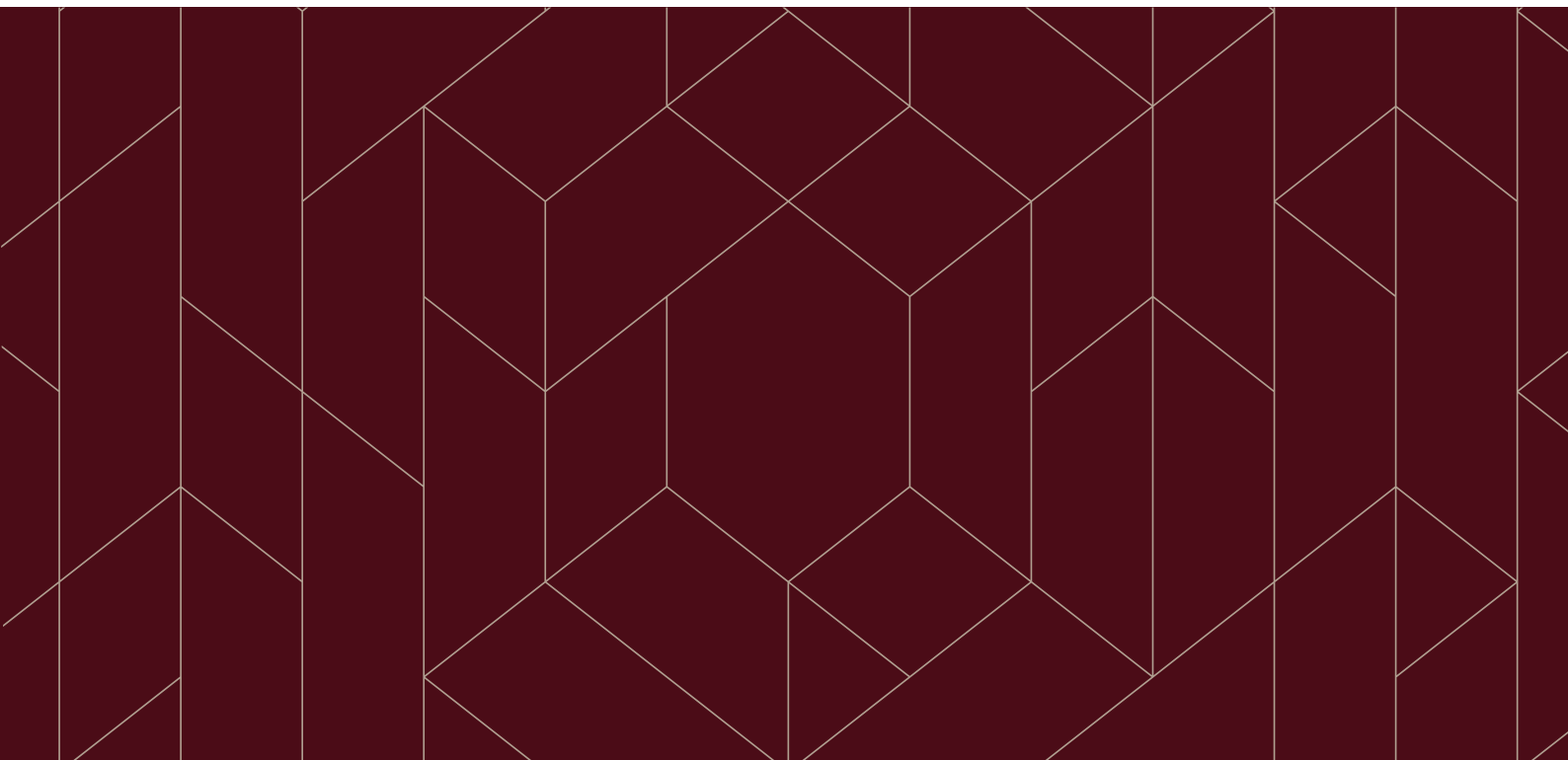




LAMU  
FINE AFRICAN CUISINE

# FOOD MENU



## SALAD

### Hibiscus Salad Bowl

Crisp lettuce, Mediterranean cucumber, and cherry tomatoes tossed with hibiscus fruit and a house-made hibiscus vinaigrette, topped with seared shrimps.

220 ghc

### Tuna Salad

Fresh lettuce, cucumber, and tomatoes tossed with tuna, onions, and boiled eggs, potatoes finished with a light dressing.

200 ghc

### East African Kale Salad

Warm kale with charred cherry tomatoes, onions, beetroot, and Mediterranean cucumber, finished with a light vinaigrette.

190 ghc

### BBQ Chicken Skewer Salad

Grilled BBQ chicken skewers served over lettuce, cucumber, tomatoes, sweet corn, and Parmesan cheese, finished with ranch dressing.

210 ghc

### Ghana Salad

A classic mix of lettuce, cabbage, carrot, cucumber, and tomatoes, topped with sardines, onions, and boiled eggs, finished with creamy mayonnaise.

200 ghc

## STARTERS & SMALL PLATES

### Butterfly Snails

Succulent snails butterflied and seared, tossed in a rich pepper blend for a fiery yet refined bite. A delicacy that balances heat and tenderness.

200 ghc

### Zanzibar Coconut Shrimp

Succulent shrimp coated in crisp coconut, lightly fried to golden perfection, and served with sweet chili sauce.

190 ghc

### Posinam Duo

Crisp, breaded calamari paired with smoky grilled tentacles, served with a zesty tartar dip. A refined balance of crunch and char that lets the ocean shine two ways.

190 ghc

### Plantain Hors d'Oeuvre

A trio of plantain delicacies: golden chips with a delicate crunch, spiced kelewele bursting with flavor, and crisp kaklo fritters. A sophisticated tasting of West Africa's favorite ingredient.

170 ghc

### Zobo-Glazed Wings

Crispy wings lacquered in a glossy hibiscus glaze — spicy, tangy, subtly sweet, and delicately floral.

180 ghc

### Cocktail Sliders

A trio of indulgent sliders: a juicy beef patty crowned with creamy coleslaw and cheese; crispy chicken layered with lettuce, tomato, and mayo; and tender prawns paired with a classic cocktail sauce.

190 ghc

### Guinea Fowl Tacos

Pulled guinea fowl nestled in soft tortillas, topped with fresh salsa, a touch of spice, cooling cream, and a delicate crunch of microgreens.

180 ghc

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## PASTA

### Fettuccine Alfredo

Rich and creamy butter-parmesan sauce tossed with ribbons of fettuccine. Served with prawns

230 ghc

### Spaghetti Bolognese

Slow-cooked ragù of minced beef, tomato, onions, and herbs, served over spaghetti.

200 ghc

### Penne Arrabbiata

Penne pasta in a fiery tomato and chili sauce with garlic and olive oil. Served with chicken

210 ghc

## FISH

### Pan-Seared Grouper

Delicately seared grouper fillet paired with a simple salad of julienned cucumbers and carrots tossed with a soy-mustard dressing

250 ghc

### Steamed Tilapia Fillet in Light Soup

Delicate tilapia fillet gently steamed and served in a traditional Ghanaian light soup – fragrant, spicy, and comforting,

250 ghc

### Garlic Butter Salmon

Pan-seared salmon fillet finished with a velvety garlic butter sauce. Rich and tender

350 ghc

### Whole Grilled Tilapia

Fresh tilapia marinated in herbs and spices, grilled whole over open flame until smoky and tender

300 ghc

## BIRD

### Roasted Guinea Fowl Leg

Tender guinea fowl leg marinated in herbs and spices, roasted until golden and smoky. A refined yet rustic delicacy served with rich flavor in every bite.

250 ghc

### Boneless Herbed Chicken

Tender chicken breast marinated with fresh garden herbs, pan-seared and finished to perfection.

220 ghc

### Kpakposhito Grilled Chicken Thigh

Oven-baked chicken thigh marinated with aromatic herbs and spices, finished to a golden crisp with kpakposhito sauce.

230 ghc

### Poulet DG

A Cameroonian delicacy of tender chicken simmered in a rich tomato sauce with ripe plantains, peppers, and vegetables. A dish once reserved for dignitaries, now served with timeless elegance.

280 ghc

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## RED MEAT

### Aboki Lamb Roast

Inspired by the northern aboki grill masters, this lamb is marinated in a spice blend passed down through tradition, then slow-roasted until every bite is smoky, tender, and deeply seasoned.

350 ghc

### Peppered Goat

Tender goat meat seared and tossed in a rich pepper blend, delivering heat and depth with every bite.

200 ghc

### Filet Mignon

A tender cut of prime beef, pan-seared and finished to perfection. Rich, buttery, and melt-in-your-mouth

350 ghc

### Lamb with Shallot Sauce

Tender lamb served with a silky shallot reduction, balancing richness and sweetness in every bite.

300 ghc

## CRUSTACEAN / MOLLUSKS

### Mussels in Cream Sauce

Fresh mussels gently steamed with garlic and herbs, finished in a rich cream sauce and served with warm garlic bread and broccoli

250 ghc

### Ginger Lobster Tails

Succulent lobster tails brushed with ginger butter, lightly grilled, and finished with fresh herbs and citrus.

350 ghc

### Cape Coast Blue Crab Sauce

Blue crab stir-fried with ginger, garlic, and scallions, finished in a light soy-based sauce with a coastal touch.

200 ghc

### Pili Pili Prawn in Coconut Cream

Juicy prawns simmered in a spicy pili pili chili blend, softened with silky coconut cream and finished with fresh herbs.

250 ghc

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## DESSERT

### Sticky Toffee Banana Bread

Moist banana bread with warm sticky toffee sauce, paired with vanilla ice cream for a perfect harmony of warmth and creaminess.

180 ghc

### Strawberry Cheesecake

A smooth, creamy cheesecake set on a buttery biscuit base, crowned with a glossy strawberry glaze and fresh berries. Classic elegance on a plate.

190 ghc

### Fudge Brownie

Decadent chocolate brownie with a dense, fudgy center and a delicate crust. Topped with caramel ice cream

150 ghc

### Lemon Pound Cake

Soft, buttery cake with a burst of lemony freshness. Drizzle of lemon icing, lemon curd and cream

170 ghc

## SIDES

- Jollof Rice 80 ghc
- Garlic rice 70 ghc
- French fries 45 ghc
- Fried plantain 60 ghc
- Plain rice 60 ghc
- Fried yam 55 ghc
- Vegetable Fried rice 75 ghc
- Mashed Potato 70 ghc
- Sautéed Vegetables 70 ghc
- Couscous 80 ghc

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