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## STARTERS

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<b>BUTTERNUT SQUASH SOUP</b> goat cheese sprinkle	75	<b>SPRING ROLLS</b> Vegetable spring rolls, sweet chili dip	45
<b>CRUNCHY CHICKEN</b> breaded crust, sweet chili dip	88	<b>BEET HUMMUS</b> Classic chickpea & beetroot dip	95
<b>BARBECUE WINGS</b> Chicken wings, house-made barbecue sauce	100	<b>SPINACH ARTICHOKE DIP</b> Spinach, artichoke, mix of cheese, tortilla chips	125
<b>FRIED BRIE BITES</b> Breaded Brie cheese, Rosemary crust, Blueberry chutney	120	<b>FRIED CALAMARI</b> green chili, tartar dip	125
<b>OCTOPUS À LA PROVENÇALE</b> Lemon, Garlic & coriander	105	<b>SHRIMP SKEWERS</b> Shrimps, Coconut dip	115
<b>BISTRO'S FLATBREAD</b> Goat cheese, arugula, tomato confit, dried cranberry, honey balsamic drizzle	140	<b>GRILLED OCTOPUS</b> Smoked Paprika, mashed potatoes	115
<b>BEEF CARNITAS TACO</b> Pineapple, Pico de Gallo	115	<b>LEMON GAMBERI</b> Shrimps, lemon ginger butter	125

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## SANDWICHES (LUNCH ONLY)

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*Served with your choice of: French fries*

<b>FALAFEL WRAP</b> Flour tortilla, chickpeas, fava Beans, tomato, arugula, radish, spicy sesame sauce	125	<b>CHICKEN AVOCADO</b> Grilled chicken, avocado, lettuce, tomato, honey mustard	150
<b>STEAK MUSHROOM</b> beef strips, arugula, fresh mushroom, A l'ancienne sauce	170		

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## SALADS

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<b>CAESAR</b> Romaine, grated reggiano, croutons, Caesar dressing (chicken 30, Shrimps 62)	105	<b>QUINOA</b> beetroot, arugula, cherry tomato, cucumber, dried cranberries, white balsamic dressing. (add chicken +30)	125
<b>FATTOUSH</b> Mixed greens, cherry tomato, cucumber, mint, fresh thyme, radish	105	<b>GOAT CHEESE</b> Mixed greens, goat cheese, apple, walnut, dried cranberries, Honey balsamic vinaigrette	140
<b>ASIAN</b> Rice vermicelli, crab, cucumber, carrot, Zucchini, Sesame seed, Soy ginger dressing	125	<b>CHICKEN KALE</b> Kale, Quinoa, peanuts, dried apricot, sesame balsamic dressing	140
<b>BEEF MANGO</b> Mixed greens, beef strips, avocado, mango, cherry tomato, Mango dressing	155	<b>COBB</b> Mixed greens, grilled chicken, cherry tomato, cucumber, avocado, crispy bacon, hardboiled egg, blue cheese, balsamic vinaigrette	140
<b>SUMMER</b> Mixed greens, Shrimps, orange, grapefruit, cherry tomato, cucumber, carrot, tropical dressing	145		

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## GOURMET BURGERS

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*Served with your choice: French fries*

<b>THE ORIGINAL</b> 200g Beef patty, lettuce, tomato, onions, pickles, mature cheddar, classic sauce	140	<b>THE CHICKEN</b> Grilled chicken, lettuce, pickles, mature cheddar, onion rings, house-made barbecue sauce	140
<b>THE FISH</b> Breaded Grouper fillet, Lettuce, Tartar sauce	130	<b>THE BRIE</b> 200g Beef patty, Brie cheese, fresh mushrooms, lettuce, pickles, brie sauce	160

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**FROM THE LAND**

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<b>VEGETABLE CURRY</b> Market vegetables, coconut curry, steamed rice (add chicken +30)	130	<b>LO MEIN</b> Egg noodles, Sautéed vegetables, Soy ginger, sesame seeds, Cashew nuts (Choice of Chicken 162 / Beef 200 / Shrimps 225)	140
<b>PESTO PENNE</b> pesto cream, sun-dried tomato (add chicken +30)	150	<b>STICKY PINEAPPLE CHICKEN</b> Chicken, pineapple, sticky sesame sauce, rice	190
<b>RISOTTO AUX CEPES</b> Carnaroli rice, porcini mushroom	160	<b>CHICKEN SATAY</b> Chicken skewers, peanut sauce, steamed rice	175
<b>CHICKEN ZAA'TAR</b> Roasted chicken thigh, creamy thyme, fries	175	<b>ROSEMARY CHICKEN</b> Grilled chicken breast, rosemary cream, steamed rice	180
<b>BEEF STROGANOFF</b> Angus Beef, mushroom sauce, steamed rice, potato sticks	205	<b>ENTRECÔTE*</b> 350g Prime Angus ribeye, fries, sauce of your choice	360
<b>ANGUS STEAK*</b> Prime Angus filet, sautéed vegetables, sauce of your choice	340	<b>CHOOSE YOUR SAUCE</b> Blue cheese   Peppercorn   Moutarde à l'ancienne   Mushroom <i>*All our cuts are ethically sourced from the Pampas Argentinas</i>	

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**FROM THE SEA**

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<b>LOBSTER PASTA</b> spiny lobster, creamy tomato, herbs	230	<b>SALMON PASTA</b> smoked salmon, white wine cream sauce	230
<b>PAN SEARED GROUPER &amp; SALSA</b> mild mango-avocado salsa, coconut rice	225	<b>TARRAGON GROUPER</b> Market vegetables, tarragon sauce	250
<b>GRILLED PRAWNS</b> Seasonal prawns, Lemon garlic butter, market vegetables	325		

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**MARKET SIDES**

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<b>Green salad</b>	45	<b>French fries</b>	45
<b>Market vegetables</b>	45	<b>Mashed Potatoes</b>	45
<b>Steamed Rice</b>	40	<b>Coconut Rice</b>	40
<b>Sautéed Vegetables</b>	55	<b>Sweet potato fries</b>	65

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**DESSERTS**

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<b>SORBET</b> 2 scoops of your choice	65	<b>APPLE CRUMBLE</b> Cinnamon apple, warm crumbles, caramel sauce	80
<b>CHOCOLATE BANANA CRÈPE</b> Warm chocolate crepe, Nutella, banana, hazelnuts	80	<b>TROPICAL CHEESECAKE</b> Coconut cheesecake, passion fruit & mango coulis	80
<b>CARROT CAKE</b> toasted walnuts, cream cheese buttercream	70		

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**BEVERAGES**

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<b>Soft Drink</b>	25	<b>Fresh Juice / Juice</b>	25
<b>Energy drink</b>	45	<b>Still Water</b> Small / Large	12/25
<b>Sparkling water</b>	22/38	<b>Espresso / Double</b>	18/35
<b>Tea</b>	18	<b>Cappucino</b>	32
<b>Latte</b>	32		

WE ARE OPEN DAILY 12.00 - 23.30 LAST FOOD ORDER 23.00 PLEASE NOTIFY US OF ANY FOOD ALLERGIES. ALL PRICES ARE IN GHS, TAX INCLUSIVE. A DISCRETIONARY SERVICE CHARGE OF 5% WILL BE ADDED TO THE BILL

## RED



**La Verriere '18** 85/350  
Bordeaux Supérieur, France



**Château Lieujean '11** 250  
Haut-Medoc, France



**Fleur du Cap '16** 330  
Cabernet Sauvignon, South Africa



**Château au Pont de Guîtres '16** 650  
Lalande de Pomerol, France



**Château Grand Soussans '18** 630  
Margaux, France



**Château Lafont Menaut 2017** 700  
Pessac-Léognan, France



**Astoria "Icóna" 2020** 250  
Cabernet Sauvignon, Venezia - Italy



**19 Crimes Snoop Cali Red 2020** 350  
California, USA



**Château Grand Renom '18** 350  
Cabernet Franc, Bordeaux, France



**Rupert & Rothschild Classique '17** 680  
Stellenbosch, South Africa



**Château Tour de Capet '18** 650  
Saint-émilion GCC, France



**La Fleur D'Arthus '16** 720  
Saint Emilion Grand Cru, France

## ROSÉ



**Gerard Bertrand Gris Blanc '21** 240  
Languedoc - Roussillon, France



**Whispering Angel '20** 450  
Côtes de Provence Rosé - France

## WHITE



**La Verriere 2020** 350  
Sauvignon blanc, Bordeaux, France



**19 Crimes Chard 2020** 250  
Victoria, Australia



**Château Grand Renom '19** 350  
Bordeaux, France



**Domaine de Vauroux '19** 500  
Chablis, France

*Do not confuse the absence of sweetness or dryness with the absence of fruit. In a dry wine you will still taste fruit, the wine just won't taste sweet, like fruit juice.*

## SPARKLING



**Astoria Prosecco "Tiemo"** 60/300  
DOC Brut, Treviso, Italy



**Astoria Prosecco Rosé "Velére"** 350  
DOC Brut, Treviso, Italy



**Veuve Clicquot Yellow Label** 1450  
Reims, France

\* Prices are in Ghana cedi, taxes included. A discretionary service charge of 5% will be added to the bill

### CLASSIC COCKTAILS

<b>TOMMY'S MARGARITA</b> 100% Agave blanco tequila, fresh lime, agave nectar	80	<b>CAIPIRINHA</b> Cachaça, brown sugar, fresh lime	80
<b>MAI TAI</b> White rum, dark rum, apricot brandy, orange juice, lemon juice, lime syrup	80	<b>OLD FASHIONED</b> Bourbon Whiskey, angostura bitters & brown sugar.	80
<b>VALENTINO</b> Vodka, watermelon liqueur, basil & cucumber	80	<b>GIN BASIL</b> Gin, simple syrup, basil & lemon.	80
<b>ESPRESSO MARTINI</b> Vodka, espresso, Kahlua	80	<b>MARGARITA</b> Frozen or on the rocks, tequila, triple sec, lemon juice <i>Classic, Strawberry, Mango, Pineapple</i>	40/250
<b>BRAMBLE</b> Gin, crème de cassis, lemon & simple syrup.	80	<b>MOSCOW MULE</b> Vodka, lime, ginger syrup, angostura bitters, soda	80
<b>MOJITO</b> Havana Club rum, fresh lime, mint, simple syrup, soda. <i>option for passion mojito</i>	80	<b>ROSEMARY WHISKEY SOUR</b> Jhonny walker black label, smoked rosemary, bitters, lemon, egg whites (optional)	80
<b>AMARETTO SOUR</b> Disaronno Amaretto, bourbon, Angostura bitters, simple syrup, lemon & egg whites (optional).	80		

### SIGNATURE COCKTAILS

<b>LUCKY LILY</b> 100% Agave tequila, fresh pineapple, cracked black pepper, lemon & simple syrup.	90	<b>CHI CHI PASSION</b> Havana club rum, coconut liqueur, passion purée, fresh pineapple & cream..	90
<b>BISTRO BLUSH</b> Bombay, mandarin liqueur, fresh orange & Campari.	90	<b>ELDERFLOWER SPRITZ</b> White wine, elderflower liqueur, fresh mint & soda.	90
<b>SUNRISE MARTINI</b> vodka, orange liqueur, Honey, bitters & orange marmalade.	90	<b>SOBOLO JULEP</b> JW black label, Hibiscus, crème de cassis, lemon, mint & sugar.	90
<b>SIP THE PINK</b> Pink Beefeater, cucumber, basil leaves, orange blossom, watermelon juice, simple syrup	90	<b>SUMMER BREEZE</b> Rosé wine, peach liqueur, orange bitters, sugar & soda.	90

### NON-ALCOHOLIC COCKTAILS

<b>VIRGIN COLADA</b> Pineapple, coconut milk, coconut syrup	50	<b>MANGO BLOOM</b> Mango, Strawberry, cream	50
<b>STRAWBERRY PUNCH</b> Strawberry, banana, lemon juice	50	<b>VIRGIN FRUIT</b> Pineapple Juice, orange juice, lemon juice, passion fruit syrup, grenadine	50
<b>LEMONADE</b> Lemon Juice, orange blossom	50		

### RUM

<b>Bacardi Carta Blanca/Oro</b>	30	<b>Havana club 3 years</b>	30
<b>Bacardi Carta Negra</b>	30	<b>Bacardi Ron 8 Años</b>	40

### VODKA

<b>Absolut</b>	30	<b>Ketel One</b>	35
<b>Sobieski Estate</b>	35	<b>Grey goose   Belvedere   Citroc</b>	50

### GIN

<b>Tanqueray</b>	35	<b>Bombay sapphire</b>	35
<b>Tanqueray No.10</b>	45	<b>Ungava</b>	30
<b>Hendricks</b>	65	<b>Monkey 47</b>	95

### TEQUILA

<b>Don Julio Blanco</b>	65	<b>Patrón Silver   Reposado</b>	65
<b>Patrón Añejo</b>	80	<b>Patrón Xo Café</b>	85

COGNAC			
Camus VS	50	Martell VS	35
Camus VSOP	80	Martell VSOP	85
Hennessey VSOP	85	Remy Martin VSOP	60
Camus XO	170	Remy martin XO	240
Hennessey XO	285		
SCOTCH WHISKY			
J&B rare	30	JW Red label	30
Jameson	30	JW Black label	35
JW Double black	70	Chivas Regal 12yrs	35
JW Gold label	65	Chivas extra 15 years	40
Chivas Regal 18 years	85	JW Platinum Label	60
JW Blue label	320	Dimple 15 years	40
SINGLE MALTS			
Glenfiddich 12 yrs	70	Glenmorangie 10 yrs	50
Ardbeg 10 yrs	25	Glenlivet Founder's reserve	45
Singleton of Dufftown 12y	70	Bowmore islay Gold Reef	40
Macallan Double cask 12 Yrs	85	Glenfiddich Pure Malt 15 yrs	100
Glenfiddich Pure Malt 18 yrs	185	Glenlivet 15 yrs	65
BEER			
Club	25	Heineken Draught 250 ml / 500 ml	30/50
Heineken	30	Corona	30