

**BRASA**

# *Our Story*

*Working The vision for BRASA is to seek out exciting flavours from our home...*

*Vibrant West Africa, the home of flavour & spice.*

*Our mission is to provide an unforgettable dining experience to all our guests.*

*Our signature feasts feature straight-from-the-fire skewers,  
prime cut steaks & a bounty of creative salads, sides & desserts.*

*From the moment you walk in, BRASA strives to create a sensory experience; from our innovative cocktails  
to our modern designed & dynamic architecture.*

*We are more than just a meal... BRASA is a vibe.*

*The heart of BRASA, is the open fire, on which your food will be cooked to perfection.*

*Most of us associate the open fire with family & friends – the backyard barbecue or camp-side fire,  
conversations, good food enjoyed while in good company.*

*We are a place to dine among family & friends with food that reminds us of where we come from,  
whilst boldly taking you to new places.*

*Straight out of the diversity & vibrancy of New York City,*

*we warmly welcome our new executive chef Christopher Lewis – an absolute delight in culinary knowledge &  
a master in his lane. Our flame-loving chef is taking a grill-centric approach to cooking,  
elevating humankind's oldest & simplest culinary technique, into its tastiest.*

*The BRASA menu rotates with the seasons of our fresh produce, carefully sourced from all around the world.*

*The BRASA family looks forward to serving you...*

# BRASA COCKTAILS



Welcome to BRASA Bar - each of our drinks presents a distinctive flavour that conveys a sense of recognition. An unique menu inspired by West Africa's rich spices, with distinct taste perceptions that bring memories to life.

## AFRODISIAC

Bacardi Gold rum, homemade pineapple & lemongrass juice, homemade falernum, lime juice & plum aromatic bitters

55

## FLOWER POT

Homemade Prekese liquor, Aperol, lime juice, homemade vanilla syrup & orange juice

60

## L.A BREEZE

Vodka, vanilla, Passionfruit & pineapple

55

## WHISKY-ROLL

Whiskey, elderflower liqueur, absinthe & sweet vermouth

65

## GREEN DAWN

Plymouth gin, basil, fresh lime juice, lime, chilly & Lavender sherbert & lavender smoke

50

## BUTTERFLY EFFECT

Beefeater gin infused butterfly tea, peach liquor, simple syrup, lemon juice, egg white.

50

## WAISTMAN

Gin, triple sec, coconut syrup, lime & ginger

70

## NIGHT FIRE

Whiskey, malibu, hibiscus syrup, pineapple juice & lime juice

70

## (IN)SIDE(THE)CAR

Martell vs Cognac, bacardi carta negra, apricot brandy, cinnamon syrup, lemon juice & orange juice.

60

## CAPTAIN JULEP

Wild Turkey infused dry coconut, crème de cassis, pineapple clear syrup, MINT, lime juice & ginger beer

65

## PALOMITA 2.0

Jose cuervo Especial silver infused Mango & rosemary, orange liquor, orgeat syrup, lemon juice, pineapple juice & grenadine.

55

## NON ALCOHOLIC

### A SOBOLO TALE

MB Sobolo, vanilla syrup, lemon juice, mint & sprite

35

### THE EDEN APPLE

Apple juice, lemon juice, cinnamon syrup & cranberry juice

35

### PINA & BASIL

Pineapple, basil & orgeat

35

## CHAMPAGNE & SPARKLING

### PROSECCO

GLS 40 BTL 240

### MUMM DEMI-SEC

1,780

### MOET & CHANDON BRUT

2,360

### MOET NECTAR IMPERIAL

2,600

### MOET IMPERIAL ROSE

3,200

### VEUVE DU VERNEY ICE ROSE

50

265

### VEUVE CLIQUOT YELLOW LABEL

2,650

### VEUVE CLIQUOT ROSE

3,200

## WINES

### WHITE WINE

#### GIACONDI TERRE SICILIANE IGP

GLS 50 BTL 210

#### MARIUS VERMENTINO

65 290

#### BELLERUCHE COTES-DU-RHONE WHITE

135 485

#### POUILLY FUME LES CHAUMIENNES 2013

650

#### PETIT CHABLIS BLANC MICHELET 2016

680

### ROSE WINE

#### MARIUS IGP ROSE D'OCE

50 190

#### WHISPERING ANGEL CAVES D'ESCLANS C.D.P

520

### RED WINE

#### IL SARONE

50 210

#### BELLERUCHE COTES-DU-RHONE

125 470

#### DOMINO DEL SOTO RIBERA DEL D.

600

#### SOPRASASSO AMARONE DELLA V.

1,000

## BEERS

STELLA ARTOIS	26
BUDWEISER	25
HEINEKEN	35
CLUB	15
GUINNESS	20

COCA COLA	20
SPRITE	20
GINGER ALE	15
SODA WATER	15
TONIC WATER	15
FRESH IMPORTED ORANGE JUICE	47

## SOFT DRINKS

FRESH PINEAPPLE JUICE	20
MB SOBOLO	20
RED BULL	40
APPLE JUICE	25
CRANBERRY JUICE	27
GINGER BEER	18

## WATER

	75CL	33CL
SPARKLING WATER BRASA BEL-AQUA	25	15
STILL WATER BRASA BEL-AQUA	25	15
	75CL	25CL
SPARKLING WATER SAN PELLEGRINO	50	36
STILL WATER ACQUA PANNA	50	36

All prices are in GH¢ & excluding 22% VAT. A 10% service charge for dine in & a 5% service charge for take outs will be added to your final bill

# STARTERS

## GRILLED CHICKEN WINGS 8pcs

Grilled bone-in wings tossed in your choice of sauce

<b>BRASA SAUCE</b> 🍷	<b>80</b>
<b>BBQ</b> 🍷	<b>80</b>
<b>GREEN CHILLI</b> 🌶️🌶️	<b>70</b>
<b>RED HOT CHILLI</b> 🌶️🌶️🌶️	<b>70</b>

## CHICKEN WINGS PLATTER

Get a platter with all our delicious flavours.

You will get 2psc of each

BRASA sauce, BBQ, Red hot chilli & Green chilli

**85**

### CASSAVA CROQUETTES

Deep fried cassava with garlic & onion.  
Served with red hot chilli sauce

**35**

### SMOKED PRIME STEAK BALLS

Slow smoked & grilled to perfection.  
Served with our roasted tomato sauce

**50**

### PLANTAIN SUPREME

Coleslaw, tomato salsa, smoky chipotle mayo & toasted coconut

**35**

### CHILLI PRAWNS

Pan fried prawns served with our special chilli tomato sauce & grilled garlic bread

**130**

### SALT & PEPPER FISH BAIT

Deep fried Fish bait in smoked salt & pepper served with Brasa's special chilli & lemon mayo

**55**

### DEEP FRIED CALAMARI

Deep fried squid with chilli & garlic served with tatar sauce

**45**

### SKEWERS

#### BEEF

Tender pieces of beef marinated in garlic & chilli with smoked salt & pepper

**55**

#### CHICKEN

Chicken Marinated in a tangy blend of curry, ginger, garlic & lemon juice

**55**

# SALADS

### SUMMER SALAD

Boiled potatoes, lettuce, tomatoes, & black olives. Served with lemon & black pepper vinaigrette

**50**

### CARROT & BACON SALAD

Steamed carrot, mixed lettuce, grilled bacon, goat cheese & roasted corn.  
Served with balsamic vinaigrette

**85**

### PUMPKIN & QUINOA SALAD

Green apple, Spiced sun flower & Pumpkin seeds & Citrus honey vinaigrette

**60**

### SUPER FOOD SALAD

A fresh mix of goat cheese, lettuce, sweet corn, carrot, red onion, avocado, sweet potatoes, served with our dressing

**135**

### BEETROOT & GOAT CHEESE SALAD

Cucumber, Rocket leaves, Red onion & Balsamic vinaigrette

**65**

### CAESAR SALAD

Lettuce mix, Parmesan cheese, Homemade croutons & Caesar dressing.

**60**

Add to your Salad

<b>CHICKEN</b>	<b>35</b>
<b>STEAK</b>	<b>40</b>
<b>SHRIMP</b>	<b>75</b>

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# FROM THE GRILL

## 1/2 ROASTED PINEAPPLE & CHILLI CHICKEN 130

Marinated in garlic, ginger, red chilli, lemon juice, red onion, pineapple & roasted to perfection. Half the size same great taste

## 1/2 BRASA CHICKEN 110

Marinated in garlic, ginger & chilli & grilled to perfection. Half the size same great taste

## WHOLE ROASTED PINEAPPLE & CHILLI CHICKEN 245

Marinated in garlic, ginger, red chilli, lemon juice, red onion, pineapple & roasted to perfection

## WHOLE BRASA GRILLED CHICKEN 215

Marinated in garlic, ginger & chilli & grilled to perfection

## JACK DANIELS GLAZED BBQ PORK RIBS 450g 240

Smoked to perfection & basted with JD barbeque sauce. Served with French fries

## GRILLED GROUPER 250g 170

Marinate 24 hour in white wine with green chilli, white onion, garlic & ginger

## THE WHOLE GRILLED GROUPER FISH 850g 485

Marinate 24 hour in white wine with green chilli, white onion, garlic & ginger

## GRILLED LOBSTER 225

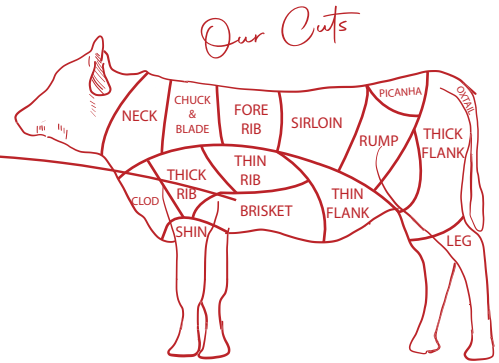
Grilled & marinated in garlic, chilli & coriander butter. Upon availability

## CHEF BRIGHT SPECIAL 330

Pan fried prawns served with our special red chilli, parsley, garlic, lemon, onion sauce

**SLOW COOKED BRISKET** 400g  
Slow cooked Brisket for 5 hours.  
Served with crispy potatoes,  
sauté vegetables & onion gravy sauce

**165**



## SIRLOIN 250g / 800g 295/955

Butter-tender & lean piece of beef with a rim of fat carrying all flavours  
USDA graded choice "the best black angus beef since 1939"  
imported from Aurora Angus Beef, from the Midwest,  
exported by Palmetto for BRASA

*comes with french fries & peppercorn sauce*

## TENDERLOIN 250g 310

The most tender cut of beef, lean yet succulent & melt in your mouth flavor.  
USDA graded choice & imported from Aurora Angus Beef,  
from the Midwest, exported by Palmetto for BRASA

*comes with french fries & peppercorn sauce*

## PORTER HOUSE 480g / 680g 190/310

The best of both worlds, the porterhouse combines the tender fillet  
mignon with the meaty flavor of a sirloin.  
Prime USDA Angus beef

## COWBOY STEAK 385

Flavourful, rich & juicy steak with a short frenched bone.  
USDA graded choice "the best black angus beef since 1939"  
imported from Aurora Angus Beef, from the Midwest,  
exported by Palmetto for BRASA

## SURF & TURF 360

Grilled Sirloin with sauteed tiger prawns

## Add your Toppings

PEPPERCORN AU POIVRE	25
CARLIC & SAGE BUTTER	20
RED WINE & SHALLOT BUTTER	17
SMOKED CHILLI BUTTER	25

## FROM THE CHEF

### CHILLI PRAWN LINGUINE

Pan fried prawns with butter, garlic, dried chilli, white wine & olive oil served with parsley, lemon zest & parmesan.

330

### BRASA BURGER

Brasa special blend of beef, sirloin & chuck steak, served with smoky chipotle mayonnaise, lettuce, cheese & tomato

100

## SIDES & RICES

MASH POTATOES	75	FRENCH FRIES	45
CRISPY POTATOES	70	PARMESAN FRIES	50
COLESLAW	30	JOLLOF RICE	40
SPICED CARROTS	35	PLAIN RICE	30
MIXED SALAD	50	FRIED RICE	60
SAUTÉ VEGETABLES	55		80
FRIED PLANTAIN	30		110
			50

Choose between

EGG  
BEEF  
SHRIMP  
VEG

## SAUCES

<b>SMOKY CHIPOTLE MAYO</b>	20
<i>Smoked spices, mayonnaise &amp; homemade hot sauce</i>	
<b>BRASA SAUCE</b>	20
<i>Soya, Chilli garlic paste &amp; Rice vinegar</i>	
<b>JD BARBEQUE</b>	22
<i>24 Ingredients slow cooked for 2 hours</i>	
<b>GREEN CHILLI SAUCE</b>	15
<i>Hot green chili, red onion, garlic &amp; ginger</i>	
<b>RED HOT CHILLI</b>	12
<i>Red chilli, garlic, ginger &amp; lemon</i>	

 MILD  
 MEDIUM  
 HOT

# DESSERTS

**MINI DEVILS CAKE** *Serves 2 people* **110**  
*Devil's cake filled with chocolate Swiss meringue & decorated with pecan pralines*

**STRAWBERRY JELLY & VANILLA CHEESECAKE** **65**  
*Served with berry compote*

**STICKY TOFFEE** **75**  
*Cake made with fresh dates, served with custard & caramel sauce*

**CHOCOLATE BROWNIE** **45**  
*A decadent dessert treat with rich chocolate melted into butter & baked to perfection. Served with vanilla ice cream*

**VANILLA ICE CREAM** *1 scoop 25 | 2 scoops 30 | 3 scoops 35*

**CHOCOLATE ICE CREAM** *1 scoop 25 | 2 scoops 35 | 3 scoops 45*

**STRAWBERRY SORBET** *1 scoop 25 | 2 scoops 40 | 3 scoops 55*

## HOT DRINKS

<b>COFFEE</b>	<b>SING</b>	<b>DBL</b>
<b>ESPRESSO</b>	<b>18</b>	<b>30</b>
<b>AMERICANO</b>	<b>18</b>	<b>30</b>
<b>CAPPUCCINO</b>	<b>23</b>	<b>35</b>
<b>MACCHIATO</b>	<b>18</b>	<b>30</b>
<b>LATTE</b>	<b>27</b>	
<b>MOCHA</b>	<b>28</b>	
<b>HOT CHOCOLATE</b>	<b>18</b>	

# SPIRITS

## VODKA

	25ml	50ml
ABSOLUT BLUE	10	20
ABSOLUT ELYX	30	60
CIROC	27	55
CIROC PINEAPPLE	30	60
GREY GOOSE	20	40
KETEL ONE	20	40
BELVEDERE	50	100
REYKA VODKA	35	70
BELUGA	40	80
HAKU VODKA	35	70

## GIN

BEEFEATER	10	20
BOMBAY	15	30
MONKEY 47	50	100
PLYMOUTH	15	30
TANQUERAY 10	30	60
TANQUERAY	15	30
BULLDOG	17	35
INVERROCHE CLASSIC	20	40
INVERROCHE VERDANT	20	40
GIN MARE	30	60
COPPERHEAD GIN	60	120
ELEPHANT GIN	45	90
ROKU	35	70
INVERROCHE AMBER	20	40

## RUM

BACARDI CARTA BLANCA	10	20
BACARDI CARTA ORO	10	20
BACARDI CARTA NEGRA	13	26
BACARDI 8	25	50
CAPTAIN MORGAN SPICED	12	25
HAVANA 3	10	20
HAVANA 7	15	30
PITU CACHACA	15	30
OLD J SPICED	25	50
DIPLOMATICO RESERVA ESCLUSIVA	45	90
APPLETON SIGNATURE BLEND	30	60
ZACAPA XO	140	280
TROIS RIVIÈRES	35	70
MALIBU	10	20
BRUGAL	50	100

## COGNAC / ARMAGNAC

	25ml	50ml
HENNESSY VS	60	120
HENNESSY VSOP	100	200
HENNESSY XO	130	460
MARTELL VS	30	60
MARTELL VSOP	50	100
MARTELL XO	140	280
CASTAREDE 1984 BAS ARMAGNAC	75	150
PISCO	22	44

## TEQUILA

DON JULIO BLANCO	45	90
DON JULIO ANEJO	50	100
DON JULIO 1942	160	320
PATRON SILVER	35	70
COFFEE PATRON XO	20	40
CASAMIGOS REPOSADO	110	220
CASAMIGOS ANEJO	120	240
OLMECA BLANCO	12	25
AVION REPOSADO	40	80
AVION BLANCO	30	60
JOSE CUERVO SILVER	15	30
JOSE CUERVO GOLD	20	40
PADRE ANEJO	140	280
PADRE REPOSADO	104	208
PADRE BLANCO	90	180
MONTE ALBAN MEZCAL	30	60

## WHISKY/EY

JACK DANIEL'S	20	40
JAMESON	15	30
JAMESON BLACK BARREL	20	40
WILD TURKEY	25	50
BULLEIT BOURBON	35	70
BULLEIT 10YO	55	110
MACALLAN 12YO	60	120
MACALLAN 15YO	120	240
MACALLAN 18YO	260	520



## SPIRITS

## JAPANESE WHISKEY

	25ml	50ml
CHITA GRAIN	60	120
HAKUSHU	70	140
HIBIKI HARMONY	75	150
NIKKA DAYS	50	100
TOKI	45	90
YAMAZAKI 12	70	140

## LIQUEURS/AFTERDINNER/APERITIF

ANTICA FORMULA	25	50
CAMPARI	10	20
APEROL	10	20
FRANGELICO	15	30
SUZE	10	20
CINZANO ROSSO	10	20
MARTINI ROSSO	10	20
MARTINI DRY	10	20
CREME DE CASSIS	13	26
ABSINTHE	50	100
BAILEYS	15	30

## SCOTCH WHISKY/EY

	25ml	50ml
CHIVAS 12YO	40	80
CHIVAS 13YO EXTRA	25	50
CHIVAS 18YO	44	88
CHIVAS XV	35	70
GLENMORANGIE THE ORIGINAL 10YO	60	120
JOHNNIE WALKER BLACK LABEL	20	40
JOHNNIE WALKER GOLD LABEL	40	80
JOHNNY WALKER PLATINUM 18YO	65	130
JOHNNIE WALKER BLUE LABEL	180	360
CARDHU 12YO	40	80
DALMORE CIGAR MALT	45	90
JACK DANIELS HONEY	20	40
GLENFIDDICH 12 YO	45	90
GLENFIDDICH 15 YO	70	140
GLENFIDDICH 18 YO	125	250
GENTLEMAN JACK	25	50
SINGLETON DUFFTOWN 12YO	25	50
SINGLETON 15	50	100

*Thank you for coming*

   
**@BRASA.GH**