

## (PORTE JAUNE) MENU

### BREAKFAST:

***Ghana Maakye***..... ₺225: 00

(African salad with akala, portion of ekwegbemi or Burkina with choice of bread and butter, jam marmalade)

*Comes with your choice of juice or tea or coffee and water.*

***Sweet Salty Tales***..... ₺235: 00

(Bagel with soft cheese, dill and smoked salmon, doughnut with condensed milk mix and spice, served with a side of rocket leaves and avocado salad)

*Comes with your choice of juice or tea or coffee and water.*

***Coco Bowl***..... ₺165: 00

(Blend of frozen seasonal fruit topped with homemade granola chai seeds or cashew nut)

*Comes with your choice of juice or tea or coffee and water.*

***All day Breakfast Classic***..... ₺185: 00

(Grilled streaky bacon, pan tossed mushroom, grilled tomato, sausage, egg, classic French salad)

*Comes with your choice of juice or tea or coffee and water.*

### **EXTRAS:**

Omelet..... ₺35: 00

Sausage..... ₺30: 00

Cereals..... ₺45: 00

Waffles..... ₺40: 00

Crepes..... ₺100: 00

## ***HOT BEVERAGE***

Cappuccino.....	₺50: 00
Hot Chocolate.....	₺60: 00
Latte.....	₺50: 00
Espresso.....	₺35: 00
Tea.....	₺40: 00

## **COLD APITIZERS:**

***Marinated smoke salmon salad***..... ₺220: 00

(Pink salmon marinated on a bed of lettuce, red radish Julien carrot, cherry tomato olive oil)

***Ceaser Salad***..... ₺185: 00

(Grilled chicken breast, iceberg lettuce, parmesan cheese, herbs and garlic bread with a classic ceaser dressing)

***Son Of the Cobb***..... ₺200: 00

(Summer vegetables with roasted corn)

***Summer set***..... ₺200: 00

(Mixed lettuce, apple, strawberry, grapes, bacon, feta cheese, almond with vinaigrette)

***Niçoise salad***..... ₺200: 00

(Classic, niçoise tuna salad with green beans, potato, quail egg, cherry tomatoes, fresh green mixed lettuce)

***Fattoush***..... ₺185: 00

(Organic leaves tossed in sumac lemon dressing, green bell pepper, red radish, yellow pepper, onion, rocket and fresh pomegranate topped with crunchy Arabic bread)

***[V] Pineapple salad***..... ₺135: 00

(Grilled pineapple, prunes and radish with vinaigrette)

***[V] Hummus dip with Pita Bread***..... ₺160: 00

(Cooked Mashed chickpea blended with tahini, lemon juice, garlic, drizzle of olive oil and splash paprika served with Lebanese bread)

***Cheese Platter***..... ₺475: 00

(Finest variety of cheese, cold cut and fresh fruit, dried fruit and nut veggies and crackers with bread and spread)

***Strawberry Soup***..... ₺135: 00

(A blend of strawberry and beetroot, lemon zest, coconut cream bacon and basil leaves)

### HOT APITIZERS:

***Fish Fingers***..... ₺140: 00

(Deep fried crammed white fish, with tartar sauce)

***Tortilla Cheesy Dip***..... ₺180: 00

(Baked tortilla chips with roasted garlic and mushroom cheese dip)

***Shrimps on Herb***..... ₺180: 00

(Shallow fried shrimp with spicy basil bread crumb rub)

***Dynamite shrimps***..... ₺180: 00

(Coated fry prawns on lettuce, mix leaves, cherry tomato siracha sauce)

***Salt & pepper squid***..... ₺180: 00

(Deep fried marinated squid in chili, garlic, herbs finished with sesame oil served with dipping sauce)

***Doux et Epice*** ..... ₺125: 00

(Spicy grilled BBQ chicken wings with sweet chili dip)

### SANDWICH, WRAPS AND BURGER

**Chicken wrap**..... ₺140: 00

(Grilled chicken wrapped in Tortilla bread or pita bread served with French fries and Garlic Mayo)

**Club Sandwich**..... ₺155: 00

(Homemade bread, fried egg, breast of chicken bacon, tomato with French fries)

**Beef Burger (Deluxe)**..... ₺185: 00

(Grilled Beef with bacon, fried egg, melted cheese served with potato chips)

**Cloque madame**..... ₺155:00

(Creamy melted ham and cheese sandwich served with fries' option of sunny side up egg)

**Oxtail Mijote**..... ₺205:00

(Brine oxtail drizzle with a traditional Nigerian spice (yaji) with chili soup served with white rice)

**Asun and Yam Chips**..... ₺160: 00

(A western Nigerian delicacy of roasted goat chops in spicy chili gravy with choice of side)

**The ocean basket**..... ₺550

Grilled lobster, tiger prawns, shrimps, baby cassava fish, served with lemon herbs butter and French bread

## SOUPS

**Tomato and basil soup**..... ₺120: 00

(Plum tomatoes mixed with basil leaves, fresh cream & grissini bread)

**French onion soup**..... ₺120:00

(caramelized onion prepared in vegetable stock top with garlic bread covered with mozzarella cheese.)

## GHANIAN LIGHT SOUPS

***Chicken, Goat, Tilapia.....*** ₺135: 00

(Free range chicken, volta catch tilapia, fresh goat meat infused in spiced Ghanaian broth)

### AROMAS OF THE WORLD

**[V] *Penne Napolitan*.....** ₺140: 00

(Penne pasta served in a napolitana sauce with parmesan cheese and garlic bread)

***Spaghetti Sea food*.....** ₺165: 00

(Sautee prawns, white fish, calamari in creamy white sauce drizzle with olive oil/tomato base)

***BBQ Pork chops*.....** ₺240: 00

(Grilled imported pork chop served with crispy fondant potato with chili honey lemon sauce)

***Grilled imported Lamb Loin cutlet*.....** ₺300: 00

(Grill marinated lamb, red wine jus served with basil mashed potato)

***Grilled imported Beef Fillet steak*.....** ₺245: 00

(Prime fillet beef steak served with cauliflower, broccolini couscous/ sauce harissa)

***Beef Bourguignon*.....** ₺225: 00

(Renewed slow braised beef in rich red wine gravy with bacon, potatoes, shallot, mushroom carrot garnish with fine chopped parsley)

***Beef Ribs*.....** ₺200: 00

(Slow oven cooked beef ribs served with sweet and spicy gravy)

***Grilled grouper*.....** ₺205: 00

(Grilled fish served with spring vegetables in basil tomato base)

***Grilled King Prawns*.....** ₺235: 00

(Grilled Tiger Prawns with mix green salad, garlic bread balsamic garlic sauce or choice of side)

***Duck Breast***..... ₦235: 00

(Honey Glaze duck with asparagus, Irish colcannon (potato ,bacon and cabbage) served with cranberry puree)

***Chicken Fricassee***..... ₦205: 00

(Fricassee, a traditional quick French chicken in creamy mushroom stew)

***Spicy Grilled Tilapia***..... ₦195: 00

(Grilled tilapia fish served with banku and fresh hot pepper)

***Asun***..... ₦160

(A western Nigerian delicacy of roasted goat chops in spicy chili gravy with your choice of side)

***Oxtail Mijote***..... ₦205:00

(Brine oxtail drizzle with traditional spic with chili soup served with steamed rice)

***Nsala Soup***..... ₦195: 00

(Mash of yam in soup broth with traditional herbs, dry fish and offal's served with pounded yam)

***Seafood Okro*** ..... ₦225: 00

(Homemade okra soup with fish, prawns, crab, squid, with choice of eba, semolina, banku)

***Akyeke Tilapia*** ..... ₦195: 00

(A traditional west African dish made from cassava with chili tomato gravy, garnish/ fried plantain and avocado)

***Spicy Ghanaian Chicken***..... ₦160: 00

(Peppered grilled chicken with jollof, fried rice / fresh pepper)

## PIZZA MENU

SPICY CHICKEN AND BACON..... ₺135

(Bacon, caramelized onion, sundried tomato, parmesan cheese and drizzle with chili flakes)

ALL SEASON PIZZA..... ₺145

(Beef fillet, chicken fillet, sausage, oregano mozzarella, slice onion and green pepper)

SEAFOOD PIZZA..... ₺165

(White fish, squid, shrimps, parmesan, mozzarella, green pepper, onion topped with basil leaves)

CHICKEN PIZZA..... ₺125

(Chicken fillet, buttom mushroom, sweet corn, oregano and mozzarella cheese)

MAGARITA PIZZA..... ₺115

(Tomato, Black olives, basil leave, Mozzarella and virgin olive drizzle)

THE UMAMI CLASSIC..... ₺200

(Let take you on a savory, sweet, sour and bitter culinary journey)

## *SIDE*

Jollof rice, Fried rice, mash potato, fries ..... ₺45: 00

Yam chips, fried plantain..... ₺45: 00

Neat fufu, Portion Banku, Pounded yam, Semolina,..... ₺45: 00

## *SWEET MOMENT*

Fruit platter..... ₺105: 00

Porte Juane special..... ₺110: 00

Black Forest Gateaux..... ₺105:00

Baked Cheese Cake with strawberry coulis toppings..... ₺110: 00

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## Davenue drinks menu

### **SOFT DRINK**

### **GH¢**

COKE	30:00
FANTA	30:00
SPRITE	30:00
TONIC	30:00
BITTER LEMON	30:00
HIBISCUS TONIC	30:00
CUCUMBER TONIC	30:00
SODA	30:00
RED BULL	45.00
BELL AQUA 330 ML	25:00
BELL AQUA 750 ML	30.00

### **BEER**

### **GH¢**

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HEINEKEN	45.00
CLUB BEER	40.00
GUINNESS	40.00
SMIRNOFF ICE	40.00

## Davenue drinks menu

### JUICE

### GH¢

FRESH ORANGE PINEAPPLE	40.00
PINEAPPLE LIME MINT	40.00
APPLE JUICE	40.00
CRANBERRY JUICE	40.00
FRESH PINEAPPLE	40.00
FRESH ORANGE	40.00
BEETROOT,CARROT,WATERMELON	50.00

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### LIQEOUR

### GH¢

Baileys	40.00
Campari	40.00
Martini Rosso	40.00
Martini Extra Dry	40.00

## D'avenue drinks menu

### **COCKTAILS**

**GH¢**

FRENCHI

120.00

(Ketel one vodka, Raspberry flavor cognac, pineapple juice, sparkling wine)

MAI GUY

150.00

(Tropical fruit, sour mix, homemade apricot and Rum)

D'AVENUE

150.00

(Baileys,cream,pepper corn chocolate syrup, Cointreau 24 KT Gold leave)

CINNAMORE'

120.00

(Vodka, apple sour, homemade vanilla cinnamon syrup,)

POP OF THE ART

130.00

( Blended whisky ,pop corn syrup, homemade sweet bitters)

JUST BOUJEE

130.00

(Bacon infused whisky lemon juice cinnamon syrup ,bitters )

OH LA LA

130.00

(Passion fruit, lemon ,simple syrup citrus vodka, side prosecco)

KACHING'

100.00

(Gin citrus fruits, rosemary, with pink Tonic)

CLASSIC COCKTAILS

150.00

DAVENUE FRUIT BREEZER

120.00

CLASSIC VIRGIN COCKTAILS

100.00



## D'avenue drinks menu

### **CHAMPANGE**

**GH¢**

DOM PERIGNON	10,000
ARMAND DE BRIGNAC ROSE	9,500
ARMAND DE BRIGNAC	9000
VEUVE CLICQUOT BRUT	1800
TAITTINGER	2000
CATTIER BRUT	2000

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## Davenue drinks menu

### **RED WINE**

**BTL(₱)**

DAVID AND NADIA GRENACHE	700
TERRAZAS MALBEC	550
GERARD BERTRAN NARBONNE	500
CHATEAU TOUR DE GOUPIN BORDEAUX	500
RED BY GLASS	75.00

### **WHITE WINE**

**BTL(₱)**

TERRAZAS CHADONNAY	600
MARIUS VERMENTINO	500
WHITE BY GLASS	70.00

### **ROSE WINE**

**BTL(₱)**

CHATEAU LA SAUVAGEONNE ROSE	950
MON PLAISIR COTES DE PROVENCE	500
CHEFS PICK ROSE	400
ROSE BY GLASS	65.00

### **SPARKLINGS**

**BTL(₱)**

DUCHESS	800
DUCHESS ROSE	1000
SPARKLING WINE BY GLASS	80.00

## Davenue drinks menu

### GIN

### SHOT(¢)

### BTL(¢)

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TANQUERAY	45.00	400
BOMBAY SAPHIRE	40.00	500
GORDONS	35.00	400

### RUM

### SHOT(¢)

### BTL(¢)

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BACARDI DARK RUM	45.00	500
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## Davenue drinks menu

### TEQUILA

CLASE AZUL REPOSADO

4000

VOLCAN BLANCO

90.00

1800

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### COGNAC

CHABOT AMAGNAC

250.00

4500

HENESSEY XO

250.00

4500

COURVOISIER XO

200.00

3000

HENNESSY VSOP

150.00

2000

D USSE

90.00

1900

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## Davenue drinks menu

<u>WISKEY</u>	<u>SHOT(¢)</u>	<u>BTL(¢)</u>
GLEMORANGIE SIGNET	300	3000
GLEMORANGIE OREGINAL	70.00	1000
GLENFIDDICH 15YRS	90	1500
JOHNIE WALKER PLATENUIM	120.00	2000
BLACK LABEL	70.00	750
TOGUCHI	100:00	1500
CHIVAS REGAL 12 YRS	50:00	750
BUSHMILLS 10YRS	65:00	700
JACK DANIELS HONEY	50:00	650

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