

OUR MENU

FOOD & DRINKS

STARTERS

Fresh and delicious



ARTICHOKE HEART

GHS180

Artichoke Heart Filled with goat cheese and olives served with balsamic vinegar and garnished with fresh thyme. (3pcs)



EXOTIC MINI BURGERS

GHS195

Blue Cheese Burger | Lemon and Thyme Chicken Burger | Fish Burger



OCTOPUS A LA PLANCHA

GHS200

Grilled tender octopus, mashed potato, arugula, garlic, lemon and olive oil.



TUNA TARTARE

GHS200

Fresh tuna mixed with avocado, chives, parsley, cucumber, mayo, wasabi sauce and sriracha.



GINGERED OCTOPUS

GHS240

Fried tender octopus served with buttery lemon ginger sauce garnished with red chili pepper.



PARMESAN TRUFFLE FRIES

GHS140

French fries parmesan cheese, parsley with a drizzle of truffle oil and mayonnaise.



MINI SKEWERS

GHS180

Marinated beef & chicken skewers slowly grilled. (4 skewers)



ZUCCHINI CARPACCIO

GHS175

Zucchini carpaccio with Parmesan Cheese, truffle oil, white pine garnished with parsley.



AUBERGINE FONDU

GHS140

Aubergine mixed with cheese, red bell pepper, yellow bell pepper, green bell pepper, onions, garlic, truffle oil, served with nachos



SESAME SHRIMPS

GH180

Marinated shrimp with home sauce, deep fried garnished with spring onions, sesame, parmesan cheese. (6pcs)



ARTICHOKE SALMON

GHS220

Artichoke marinated with lemon garlic and orange, spring onions, smoked salmon, Rocca, capers, dill, baie rose, balsamic glazed.



SALMON SKEWERS

GHS190

Marinated salmon grilled with zucchini served with couscous. (3 skewers)



SALMON AVOCADO CAKE

GHS240

Salmon, mashed avocado, spring onions, cucumbers, capers served with avocado cilantro sauce.



BEEF CARPACCIO WITH TRUFFLE OIL

GHS170

Beef Tenderloin, arugula, parmesan cheese, capers, truffle oil.

TO SHARE

Fresh and delicious

SALMON WRAP

GHS260

Grilled chopped salmon fillet, creamy cheese, lettuce, lemon, capers served with sour cream sauce and French fries.

BEEF WRAP

GHS240

Sliced beef, mixed with rainbow bell pepper, onion, fresh mushrooms, cheddar cheese, served with pico de gallo sauce and French fries.

CHICKEN SPINACH WRAP

GHS220

Shredded chicken breast, spinach, feta cheese, hot sauce, jalapeno, served with guacamole sauce and French fries.

VEGGIE WRAP

GHS215

Tortilla bread, mixed cheese, fresh mushroom, red pepper, green pepper, yellow pepper, onions, sweet corn, carrot, zucchini, lettuce served with guacamole sauce and French fries.

SALADS

Fresh and delicious

TRUFFLED STEAK SALAD

GHS315

Tender beef marinated with truffle oil, lettuce, arugula, rocca leaves, cherry tomatoes, radish, parmesan cheese, garnished with baies roses. Recommended dressing: RED WINE SAUCE

DUCK CONFIT WITH WALNUTS & MANGO SALAD

GHS330

Slowly cooked Duck thigh, walnuts, mango, lettuce, rocket leaves, spring onions, garnished with baies roses. Recommended dressing: HONEY CHIPOTLE SAUCE

LOBSTER AVOCADO MANGO SALAD

GHS315

Lobster Tail, onion, red bell pepper, jalapeno, lime, avocado and mango, garnished with baies roses. Recommended dressing: AVOCADO CILANTRO SAUCE

QUINOA VEGAN SALAD

GHS175

Red and white Quinoa mixed with onion, garlic, black beans, tomatoes, cilantro leaves and chili powder. Recommended dressing: THAI PEANUT SAUCE

ROCAGULA SALAD

GHS190

Rocca, arugula, Cherry tomatoes, mango, walnuts, fresh mushrooms, parmesan cheese. Recommended dressing: BALSAMIC VINEGAR DRESSING.

CHICKEN & APPLE ALMOND SALAD

GHS230

Grilled chicken breast, apple, almonds, lettuce, and carrots.
Recommended dressing: HONEY DIJON SAUCE / Add BACON: 25GHC

SHRIMPY GREEN SALAD

GHS245

Shrimps, Lola rosa, arugula, avocado, asparagus, white pine, cucumber, cherry tomatoes served with pesto sauce

MAIN COURSE

Fresh and delicious



BLACK ANGUS – 300 G

GHS780

AUSTRALIAN ANGUS BEEF – served with corn on the cob & mashed potatoes.

DUCK CONFIT

GHS490

Duck confit, served with spicy lentil, carrots, mashed potatoes, spinach, toasting olive loaf, orange sauce and herbs oil.

CHICKEN LEEK

GHS350

Pan seared chicken breast, leek sauce, leek chips, broccoli, balsamic, chili pepper, walnuts, creamy sauce.



GRILLED TERIYAKI RIBS

GHS550

Lamb chops ribs cooked with teriyaki sauce, onions, carrots, served with sweet pickles.



SKILLET SEARED SALMON

GHS395

Salmon fillet (180g), lemon, parsley, butter and garlic served with asparagus.



CHICKEN FONDUE

GHS290

Marinated chicken breast, chili red pepper, oregano, paprika, salsa, slices of crispy bacon, thyme served with cheddar marinara sauce and black rice topped with cheese fondue..



BLACK ANGUS – 200 G

GHS570

AUSTRALIAN ANGUS BEEF – served with corn on the cob & mashed potatoes.

PORK CHOP

GHS385

Grilled pork chop glazed with butter and rosemary, grilled zucchini, cherry tomatoes, corn on the cob, parsley, balsamic glazed and mustard sauce.



RIBEYE STEAK

GHS525

Tender ribeye grilled and toasted with butter, rosemary, potato gratin served with truffle peppercorn sauce.



T-BONE STEAK – 400 G (+)

GHS510

Seared T-bone steak with butter, thyme, rosemary, garlic served with moutarde a l'ancienne.



VERDE SHRIMPS

GHS370

Shrimps, spinach, basil, chilli pepper, parmesan garnished with lime.



CHICKEN PICCATA

GHS360

Chicken breast marinated with butter sauce, capers, parsley, lemon, served with potato cubes and fresh mushrooms.



SWEET PORKY

GHS360

Sweet marinated pork shoulder slowly cooked served with mixed vegetables.

RISOTTO

Fresh and delicious

SAFFRON ANGUS BEEF RISOTTO

GHS425



Risotto mixed with parmesan cheese, saffron, marinated sliced black angus beef, caramelized onion and fresh mushroom served with creamy sauce.

VEGGIE RISOTTO

GHS250

Risotto mixed with pesto sauce, parmesan cheese, artichoke, asparagus, carrots, beetroots, palmito, cooked in coconut oil served with creamy curry sauce

OYSTER MUSHROOM RISOTTO

GHS295



Risotto mixed with pesto sauce, parmesan cheese, oyster mushroom, caramelized onions served with bechamel sauce

CHICKEN RISOTTO

GHS300

Risotto mixed with pesto sauce, parmesan cheese, marinated chicken breast, broccoli served with bechamel sauce.

SHRIMP RISOTTO

GHS315



Risotto mixed with pesto sauce, parmesan cheese, marinated shrimp, carrots, zucchini served with creamy curry sauce.

PASTA

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SALMON TAGLIATELLE

GHS395

Salmon, onion flamed with cognac and white wine, pink sauce garnished with spring onion.

ANGUS BEEF LINGUINI

GHS365

Marinated sliced black angus beef, yellow pepper, onions, sherry tomatoes, mushrooms, parmesan cheese, marinara sauce.

SPINACH RAVIOLI

GHS285



Ravioli filled with spinach and ricotta cheese served with roasted sherry tomatoes, pesto sauce

CHICKEN LINGUINI

GHS295

Chicken breast, basil, garlic, oregano, parmesan, marinara sauce.

PENNE CAJUN SHRIMP

GHS320



Shrimps, onion, cashew, mustard, chili pepper, cherry tomatoes, garlic, Cajun, parmesan, bechamel sauce.

TRUFFLE OYSTER

GHS315



Truffle paste, oyster mushroom, linguini, and parmesan.

LOBSTER TAGLIATELLE

GHS345

Lobster tail, cherry tomatoes, parsley, spring onions, basil, mozzarella cheese, parmesan, pink sauce.

SEA DELICE

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PROVENCAL SEAFOOD

GHS465

Lobster, shrimp, octopus, scallop, potato, red bell pepper, chili sauce, onion, coriander, garlic, lemon juice.



FISH FILET WITH GARLIC & HERBS

GHS260

Baked fish with garlic and herbs, peas puree, red bell pepper, cucumber, served with couscous.



SEAR TUNA

GHS415

Sear tuna with sesame seed, soya sesame sauce, mango, arugula, cherry tomatoes, served with wasabi lime sauce.

SCALLOPS

GHS430

Scallops fried with melted butter, caramelized apple, chili flake, herb oil, passion fruits served with mango salsa.



VEGGIE FISH

GHS330

Fish fillet gently fried, mixed vegetables, served with carrots puree.



PRAWNS

GHS395

Fresh prawns gently cooked with butter, carrots, zucchini, cherry tomatoes, rosemary, avocado and cilantro sauce.

DESSERT

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CHOCOLATE MOUSSE

GHS125

Fluffy chocolate mousse, whipped cream, chocolate flake.



CARROT CAKE

GHS125

Served with walnuts and creamy butter cheese



MANGO PANNA COTTA

GHS140

Creamy fresh mango with our delicious panna cotta topped with sliced mango and mint.



CHOCOLATE BROWNIE

GHS150

Our homemade chocolate brownie served with a scoop of vanilla ice cream.



LAZY CAKE

GHS130

Served with vanilla ice cream



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DRINKS



Champagne

	BOTTLE
CRYSTAL ROEDERER CHAMPAGNE	14000
DOM PERIGNON ROSE	14000
DOM PERIGNON BRUT	8500
MOET ET CHANDON NECTAR ROSE	2900
MOET ET CHANDON ROSE	2700
MOET ET CHANDON NECTAR	2400
MOET ET CHANDON BRUT	2200

Sparkling Wines

	BOTTLE
ZONIN PROSECO CUVÉE	1220
ZONIN PROSECO DEMI SEC	1135
DOS ALMAS BRUT	930

Liqueur

	BOTTLE	SHOT 3cl
COINTREAU	1270	80
BAILEYS	900	60
DRAMBUIE	1050	70
BRISTOL CREAM	900	60
GRAND MARNIER RED	1800	100
SOUTHERN COMFORT	1100	75
PORTO SANDERMAN	1100	75

Cognac

	BOTTLE	SHOT 3cl
MARTEL VS	1345	80
MARTEL BLUE SWIFT	2500	165
MARTEL XO	4900	310
CAMUS VSOP	2300	140
CAMUS XO	6800	365
HINE RARE VSOP	2000	140
HINE XO	5000	325
REMY MARTIN XO	8000	450
REMY MARTIN LOUIS XIII	125000	
OTARD XO	6500	340
GODET VSOP	1950	120
GODET XO	6000	330
MEUKOW XO	6500	340
HENNESSY VS	2000	140
HENNESSY VSOP	3300	195
HENNESSY XO	8500	470
HENNESSY PARADIS	85000	
KWV 15 YEARS BRANDY	1800	115
KWV 20 YEARS BRANDY	2200	145
VAN RYNS 10 YEARS	1800	115
VAN RYNS 20 YEARS	5500	325

Vodka

	BOTTLE	SHOT 3cl
KETEL ONE	1000	75
GREYGOOSE VODKA	2065	90
STOLI GOLD	930	60
STOLI ELIT	2065	90
RUSSIAN STANDARD	930	60
BELUGA	1700	105
CRYSTAL HEAD	1650	100
CIROC	1100	80

All prices include taxes

Wine

Red Wine

Italian

	BOTTLE
CASTORANI DIECI	5800
TIGNANELLO TOSCANA	4200
BULGARINI AMARONE DELLA VALPOLICELLA	2600
MASSERIA ALTEMURA PRIMITIVO	1300
BULGARINI GERUMI	1125
SOPRASASSO AMARONE	1120
ASTORIA AMARONE	900

French

CHATEAU PAVIE	18000
CHATEAU ANGELUS	16000
GERARD BERTRAND CLOS D'ORA	8500
CHATEAU LYNCH BAGES	7000
CHATEAU ANGELUS N° 3	5165
STEPHANE COTE ROTIE	3700
GERARD BERTRAND LA FORGE	2700
GERARD BERTRAND CIGALUS	2500
CHATEAU LA LOUVIERE PESSAC LEOGNAN	2345
CHATEAUX CAILLOU DARTHUS ST EMILION GD CRU	1500
CHATEAU LA SAUVAGEONNE	1380
CHATEAU HOSPITALET LA CLAPE	1245
CHATEAU NEUF DU PAPE	1180
CHATEAUX TOUR DE CAPET ST EMILION GD CRU	1120
CHATEAU MARCADIS	1060
CHATEAU DES COMBES	930

South African

MOOIPLAAS TABAKLAND	2500
DIEMERSFONTEIN MALBEC RESERVE	1090
DIEMERSFONTEIN PINOTAGE RESERVE	1040

Chilean

DON MELCHOR CABERNET SAUVIGNON 2016	4500
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All prices include taxes

Wine

White Wine

French

	BOTTLE
LADOUCETTE BARON DE L	2425
CHATEAU LA SAUVAGEONNE	1350
POUILLY FUISSE DOMAINE DES SANSONNETS - NADINE	1150
FERRAND	
SANCERRE TERROIRS DOMAINE	800

Italian

BULGARINI SUPERIORE COLLECTION	940
GAVI DI GAVI BERSANO	800

South African

MAXIM CHARDONNAY	1050
BOSCHENDAL SAUVIGNON BLANC	800
MOOIPLAAS SAUVIGNON BLANC	790

New Zealand

CLOUDY BAY CHARDONNAY	1350
CLOUDY BAY SAUVIGNON BLANC	1350

Gin

	BOTTLE	SHOT 3cl
MONKEY 47 DRY GIN	1800	160
HENDRICKS GIN	2300	150
COPPER HEAD GIN	1600	150
TANQUERY TEN	1500	100
THE BOTANIST	2500	160
BOMBAY SAPPHIRE	1450	80
BEEFEATER 24	1345	70
BOTTEGA BACUR DRY GIN	1245	95

All prices include taxes

Whiskey

Blended Whiskeys

	BOTTLE	SHOT 3cl
JW BLACK LABEL	1000	50
JW DOUBLE BLACK	1600	110
JW GOLD LABEL RESERVE	1750	120
JW 18 PLATINUM	2200	135
JW BLUE LABEL	5300	360
CHIVAS REGAL 12 YEARS	1200	75
CHIVAS REGAL EXTRA	1650	110
CHIVAS REGAL 15 YEARS	1780	120
CHIVAS REGAL 18 YEARS	2650	150
CHIVAS REGAL 25 YEARS	7280	400
ROYAL SALUTE 21 YEARS	4500	235
ROYAL SALUTE 38 YEARS	20400	1250
DEWARS 12 YEARS	1100	70
DEWARS 15 YEARS	2000	125
DEWARS 18 YEARS	3725	165
JAMESON	1030	60
JAMESON BLACK BARREL	1200	95
JACK HONEY	1200	80
GENTLEMAN JACK	1600	110
JACK DANIELS SILVER BARREL	2200	150
MAKER'S MARK BOURBON	1850	105

Single Malt Whiskeys

THE GLENLIVET FOUNDERS RESERVE	1550	90
THE GLENLIVET 15 YEARS	1875	150
THE GLENLIVET 21 YEARS	5460	305
GLENFIDDICH 12 YEARS	1450	110
GLENFIDDICH 15 YEARS	2500	155
GLENFIDDICH 18 YEARS	4000	250
GLENFIDDICH 21 YEARS	7600	415
GLENFIDDICH 25 YEARS	21875	1250
LAPHROAIG QA CASK	3700	240

All prices include taxes

	BOTTLE	SHOT 3cl
BUNNAHABHAIN EIRIGH	2750	165
BUNNAHABHAIN CRUACH MHONA	2925	175
GLENROTHES ROBUR	3300	190
SPEYBURN 10 YEARS	1700	120
ABERFELDY 12 YEARS	3000	140
CARDHU 12 YEARS	1345	100
TOMINTOL 16 YEARS	3400	200
GLENGOYNE 18 YEARS	5870	250
JURA 19 YEARS	5800	340
BRUICHLADDICH CLASSIC LADDIE	1850	140
ANCNOC BARROW	2600	175
SINGLETON 12 YEARS	1020	65
SINGLETON 15 YEARS	1800	125
GLENMORANGIE NECTAR D'OR	2035	160
GLENMORANGIE SIGNET	5900	345
MACALLAN 12 YEARS	2400	150
MACALLAN 15 YEARS	4000	250
MACALLAN HARMONY	5675	380
MACALLAN 18 YEARS	9000	520
MACALLAN RARE CASK	12000	
MACALLAN REFLECTION	46000	
MACALLAN 30 YEARS	150000	

Japanese Whiskeys

TOGOUCHI JAPANESE MALT	2500	160
YAMAZAKURA	2800	175
HIBIKI HARMONY	8300	460
KAMIKI INTENSE	3440	200
KAMIKI ORIGINAL	3095	160
YAMAZAKI 12 YEARS	54000	
YAMAZAKI 18 YEARS	90000	

All prices include taxes

Rum

	BOTTLE	SHOT 3cl
CAPTAIN MORGAN BLACK	825	50
HAVANA CLUB ESPECIAL	930	60
HAVANA CLUB 7 ANS	1100	70
ANGOSTURA GOLD RUM 5 YEARS	930	60
ANGOSTURA DARK RUM 7 YEARS	1300	85
ANGOSTURA RUM 1787	4000	265
ANGOSTURA RUM 1824	2500	180
ANGOSTURA RUM 1919	2000	150
BACARDI BLACK	1030	70
BACARDI GRAND RESERVE 8 YEARS	1345	85
ZACAPA XO	4000	265

Tequila

	BOTTLE	SHOT 3cl
KAH TEQUILA BLANCO	1600	115
PATRON XO	2200	150
LOS ARANGO BLANCO	1410	100
LOS ARANGO REPOSADO	1900	125
LOS ARANGO ANEJO	2400	150
PADRE AZUL BLANCO	4000	250
PADRE AZUL REPOSADO	5000	300
PADRE AZUL ANEJO	6000	350
DON JULIO BLANCO	2300	160
DON JULIO ANEJO	2700	220
DON JULIO 1942	11500	
CLASE AZUL REPOSADO	11500	
CLASE AZUL ANEJO	32000	

Signature Cocktails

- ROYAL PADRINO** 200
Fine Rare Cognac, Martini Rosso, Dash Of Angustura
Feel Royalty With Matured Aged Cognac With A Twist Of Sweetness
- PADRINO FLOAT** 150
Whiskey, Cointreau, Orange Juice, Dash Of Angustura
Whiskey Taste Fruity And Refreshing With A Splash Of Angustura
- MUD SLIDE** 150
Irish Cream, Cointreau, Cream De Café, Vodka
A Blend Of Cream And Liquor With A Touch Of Vodka For A Perfect Taste
- BLOODY BERRY** 150
Vodka, Cointreau, Hibiscus Juice, Ginger Syrup, Lemon Juice, Passion Fruit Puree
We Welcome You With Our Mix Of Tropical Fruit And Spices For A Unique Experience
- GREEN LANTERN** 150
Cognac, Fanta, Blue Caracao, Grenadine Syrup
Light Up Your Palate With A Taste Of Cognac For A Brighter Experience
- MILLION DOLLAR** 150
Gin, Soda Water, Lemon Juice, Green Apple Syrup, Grenadine Syrup
This Gin Based Cocktail Will Light Up Your Palate with Sweetness!
- EL PADRINO** 150
Cognac, Pineapple Juice, Lime Juice, Cane Syrup
Rich Fruity And Matured For Cognac Lovers, Topped Up With Sparkling Wine!
- GLADIATOR** 150
Whiskey, Lemon Juice, Mint & Basil Leaves, Honey Syrup
We Bring You A Delicious And Refreshing Flavours Of Herbs With The Blend Of Scottish Smokiness !
- GOLD COAST** 150
Whiskey, Pineapple Juice, Lemon Juice, Ginger Syrup
Splash Of Grenadine
We Bring You A Perfect Blend Of Tropical Fruits And Spiciness !
- SPICED MOJITO** 150
Spiced Rum, Lime Wedges, Ginger Syrup
Top Up With Ginger Beer, Splash Of Hibiscus
Mojito Just Got Better With A Little Twist Of Spice !

All prices include taxes

Non Alcoholic Cocktails

PADRINO PASSION 110

Passion Fruit Puree, Lemon Juice, Orange Juice,
Mango Juice, Grenadine Syrup

SOBO SNOW 110

Hibiscus Juice, Ginger Syrup, Lemon Juice, Sugar
Syrup, Mint Leaves

STRAWBERRY FIZZ 110

Strawberry Puree, Lemon Juice, Sprite, Soda Water,
Orange Juice

COCO PADRINO 110

Grenadine Syrup, Pineapple Fruit, Whipped Cream
Coconut Syrup

PADRINO PINE 110

Mint leaves, Pineapple juice, Lemon juice, Coconut
syrup

MI AMORE 110

Passion fruit, Pineapple juice, Lemon juice,
Grenadine syrup

CLOUD NINE 110

Apple juice, Cranberry juice, Lemon juice, Blue
carucaosyrup

CINDERELLA 110

Orange Juice, Lemon Juice, Apple Juice
Raspberry Puree

All prices include taxes

Beers

CORONA BEER	60
STELLA ARTOIS	50
CLUB	40

Soft Drinks

RED BULL	60
SODA WATER	40
TONIC WATER	40
ACQUA PANNA SMALL	40
ACQUA PANNA LARGE	60
SAN PELLEGRINO SMALL	40
SAN PELLEGRINO LARGE	60
SPRITE	40
COKE	40
FANTA	40

Hot Beverages

ESPRESSO	35
AMERICANO	40
LATTE	45
CAPPUCCINO	45
TEA	45

All prices include taxes

