

INDOOR MENU

STARTERS

CALAMARI BITES GHS 100

Fried coated squid, seasoned red chili, garnished with herbs and lemon

Sauce: Tartar sauce, Spicy mayo.

SEASONAL SALAD GHS 80

Lettuce, red, yellow, green bell pepper, red onion, tomatoes, olive oil, avocado

Sauce: Vinaigrette

CHICKEN SKEWERS GHS 90

Grilled chicken breast, green bell pepper, onions, tomatoes

Sauce: BBQ sauce/Spicy sauce/Honey garlic sauce/BBQ powder (Kebab powder)

SPRING ROLLS [BEEF] GHS 60

Fried spring rolls, garnished with herbs

Sauce(options): Sweet and Sour sauce/Homemade Shilo.

SPRING ROLLS [VEGETABLE] GHS 60

Fried samosas, garnished with herbs

Sauce(options): Sweet and Sour sauce/Homemade Shilo.

GARLIC BREAD GHS 50

Sauce(options): Tartar sauce/Spicy Mayo

SIDES

CREAMY MASHED POTATOES GHS 60

Mashed potato, butter, garlic, double cream, garnished with paprika/herbs

ROASTED GARLIC PARMESAN POTATOES GHS 60

Irish potato, garlic, butter, Parmesan, garnished with herbs

SAUTÉED VEGETABLES GHS 70

Sautéed red, yellow, green bell pepper, string beans, cauliflower, onions, tomatoes, carrots

MAIN

STAR ANISE GRILLED GROUPEL GHS 250

Grilled seasoned grouper fillet, in cream sauce, garnished with herbs

GARGIN GRILLED TILAPIA GHS 250

Grilled tilapia, garlic, ginger, green chili, garnished with sautéed broccoli/herbs

Sauce(options): Green chili/Hot sauce.

GRILLED KING PRAWNS GHS 300

Grilled king prawns, garlic butter sauce, garnished with herbs/grilled lemon

Sauce: Lemon garlic sauce.

ROSEMARY PORK RIBS GHS 260

Grilled pork ribs, sautéed onions, garnished with rosemary

Sauce: Peppercorn sauce.

CHIMING BEEF FILLET GHS 280

Grilled beef fillet, roasted carrots, sautéed French beans

Sauce: Chimichurri sauce

GRILLED PERI-PERI CHICKEN GHS 200

Half grilled chicken, garnished with grass parsley, tomatoes

Sauce: BBQ sauce/S/Green chili sauce/Honey garlic sauce/Sweet and Sour sauce

ASSORTED FRIED RICE GHS 200

Rice, Sautéed Chicken, Beef, Mixed Vegetables

ASSORTED JOLLOF RICE GHS 200

Jollof rice, Sautéed Chicken, Beef, Mixed Vegetables

ASSORTED SPAGHETTI GHS 200

Spaghetti, Sautéed Chicken, Beef, Mixed Vegetables

THE HAYVIN

THE HAYVIN

TERRACE MENU

EASY EATING

Note: Each Protein Comes With a Side Of Choice

SPICY CHICKEN WINGS GHS 170

Fried chicken wings, spicy sauce glaze ,tomatoes, cauliflower, herbs

HONEY GARLIC WINGS GHS 170

Fried breaded chicken wings, honey garlic sauce, tomatoes, cauliflower, herbs

BUFFALO WINGS GHS 170

Fried breaded chicken wings, buffalo sauce glaze, tomatoes, cauliflower, herbs

BBQ WINGS GHS 170

Fried chicken wings, BBQ sauce, tomatoes, cauliflower, herbs

HAYVIN'S WAY PORK CHOPS GHS 180

Fried pork chop, BBQ powder (kebab pepper),sautéed onions, bell peppers ,herbs

GRILLED BEEF SAUSAGE GHS 120

Grilled beef sausage, green chili sauce, sautéed bell peppers, onions, herb

GRILLED CHICKEN SAUSAGE GHS 120

Grilled chicken, green chili sauce, sautéed bell peppers, onions ,herbs

SPICY GIZZARD GHS 140

Fried gizzard, green chili glaze,

WRAPS

BE EF GHS 120

Tortilla bread, sautéed beef, coleslaw, spicy mayo/salad cream, garnished with pickled red cabbage

CHICK EN GHS 110

Tortilla bread, sautéed chicken, mixed greens, scotch bonnet/spicy mayo, garnished with pickled red cabbage

THE HAYVIN TAG

Note: All Below Comes With French Fries only

BACON, BEEF AND CHEESE BUR GHS 120

Toasted burger bread, beef patty, cheddar cheese, lettuce, grilled onions, sliced tomatoes, grilled bacon, burger relish

CHICKEN BURGER GHS 100

Toasted bread, lettuce, pickled onion, sliced tomatoes grilled chicken, cheddar cheese, scotch bonnet

SIDES

CREAMY MASHED POTATO GHS 60

Mashed potato, butter, garlic, double cream, garnished with paprika/herbs

ROASTED GARLIC PARMES POTATOES GHS 60

Irish potato, garlic, butter, Parmesan, garnished with herbs

SAUTÉED VEGETABL GHS 70

Sautéed red, yellow, green bell pepper, string beans, cauliflower, onions, tomatoes, carrots

RICE DISHES

COCONUT GARLIC RICE GHS 60

FRIED RICE GHS 60

JOLLOF GHS 60

VEGETABLE RICE GHS 60

FRIES & CHIPS

YAM CHIPS GHS 60

POTATO WEDGES GHS 60

SPICY PLANTAIN [KELEWELE] GHS 60

FRENCH FRIES GHS 60

SWEET POTATO GHS 60

FRIED PLANTAIN GHS 60

AFTER HOURS

Please note any of these come with a side choice of yours

SPICY CHICKEN WINGS GHS 170

Fried chicken wings, spicy sauce glaze, tomatoes, cauliflower, herbs

HONEY GARLIC WINGS GHS 170

Fried breaded chicken wings, honey garlic sauce, tomatoes, cauliflower, herbs

BUFFALO WINGS GHS 170

Fried breaded chicken wings, buffalo sauce glaze, tomatoes, cauliflower, herbs

BBQ WINGS GHS 170

Fried chicken wings, BBQ sauce, tomatoes, cauliflower, herbs

HAYVIN'S WAY PORK CHOPS GHS 180

Fried pork chop, BBQ powder (kebab pepper), sautéed onions, bell peppers, herbs

GRILLED BEEF SAUSAGE GHS 120

Grilled beef sausage, green chili sauce, sautéed bell peppers, onions, herbs

GRILLED CHICKEN SAUSAGE GHS 120

Grilled chicken, green chili sauce, sautéed bell peppers, onions, herb

SPICY GIZZARD GHS 140

Fried gizzard, green chili glaze,

HOME SEASONED HALF GRILLED CHICKEN GHS 200

Half grilled chicken, garnished with glass parsley, tomatoes, cauliflower

Sauce(options): BBQ sauce/Spicy sauce/Green chili sauce/Honey garlic sauce/Sweet and Sour sauce.

WRAPS

BEEF GHS 120

Tortilla bread, sautéed beef, coleslaw, spicy mayo/salad cream, garnished with pickled red cabbage

CHICKEN GHS 110

Tortilla bread, sautéed chicken, mixed greens, scotch bonnet/spicy mayo, garnished with pickled red cabbage

SIDES

| | |
|---------------------------|--------|
| YAM CHIPS | GHS 60 |
| POTATO WEDGES | GHS 60 |
| SPICY PLANTAIN [KELEWELE] | GHS 60 |
| FRENCH FRIES | GHS 60 |
| SWEET POTATO | GHS 60 |
| FRIED PLANTAIN | GHS 60 |

DESSERTS

BROWNIES + ICE CREAM GHS 80

Double fudge brownie, strawberry ice cream, garnished with strawberry syrup/mint

HOMEMADE PANCAKES GHS 80

Crepe pancake, berries, pancake syrup, icing sugar

PAPICHULLO WAFFLES GHS 80

Waffle, chef's sauce, butter maple syrup with berries

SLICED CAKES GHS 80

Vanilla flavored cake, berries, chocolate syrup

MAIN

BEEF SAUCE

Beef stripes, red, yellow, green bell pepper, zucchini, onions, cauliflower

GHS 250

CHICKEN SAUCE

Chicken breast stripes, red, yellow, green bell pepper, zucchini, onions, cauliflower

GHS 250

SHRIMPS FRIED RICE

Shrimps, rice, carrot, stringe, beans, red, yellow, green bell onions, garnished with spring onions and cucumber

GHS 250

SHRIMPS JOLLOF

Shrimps, jollof rice, carrots, stringe, beans red, yellow, green bell onions garnished with spring onions and cucumber

GHS 250

GREENS

POTATO AND EGG SALAD

Boiled Irish potatoes, onions, carrots, cucumber, red/yellow bell pepper, boiled egg, garnished with herbs

Dressing: Salad Cream

GHS 120

CHICKEN SALAD

Lettuce, zucchini, cucumber, carrot, onion, tomatoes

Dressing: Salad Dressing

GHS 140

GREEN SALAD

Lettuce, green bell, radish, carrot herbs, red cabbage, cherry tomatoes, cucumber, onion, parsley

Dressing: salad dressing

GHS 80

RICE DISHES

COCONUT GARLIC RICE

GHS 60

FRIED RICE

GHS 60

JOLLOF

GHS 60

VEGETABLE RICE

GHS 60

FRIES & CHIPS

POTATO WEDGES

GHS 60

FRENCH FRIES

GHS 60

PASTAS

CHICKEN ALFREDO

Rotini pasta, sautéed chicken breast, garlic, cream sauce, Parmesan cheese, garnished with red/yellow bell pepper, herbs

GHS 180

SEAFOOD P ASTA

Fettuccine pasta, sautéed shrimps/-calamari/grouper fillet, brown sauce, double cream, garnished with herbs, roasted cherry tomato

GHS 250

PENNE APOLLO PASTA

Penne pasta, shredded chicken, mushrooms, heavy cream sauce, roasted carrots, garnished with herbs

GHS 170

EXTRAS

ROASTED CARROTS

Roasted carrots, black pepper, brown sugar

GHS 20

SAUTÉED FRENCH BEANS

Sautéed French beans, garlic, black pepper

GHS 20

DESSERTS

BROWNIES + ICE CREAM

Double fudge brownie, strawberry ice cream, garnished with strawberry syrup/mint

GHS 80

HOMEMADE PANCAKES

Crepé pancake, berries, pancake syrup, icing sugar

GHS 80

PAPICHULLO WAFFLES

Waffle, chef's sauce, butter maple syrup, garnished with herbs

GHS 80

SLICED CAKES

Vanilla flavored cake, berries, chocolate syrup

GHS 80

CREMÉ BRULÉE

Cremlé brulée with sugar yeast

GHS 80

THE HAYVIN

DRINKS MENU

TEQUILA

| | SHOTS | BOTTLE |
|-----------------------|-------|--------|
| DON JULIO ANEJO | ¢60 | ¢950 |
| DON JULIO BLANCO | ¢55 | ¢800 |
| PATRON SILVER | ¢45 | ¢750 |
| PATRON CAFE | ¢45 | ¢1000 |
| OLMECA DARK CHOCOLATE | ¢40 | ¢650 |
| JOSECUERVO SILVER | ¢35 | ¢850 |
| JOSECUERVO 1800 | ¢40 | ¢1300 |
| CASAMIGOS | | ¢2400 |

RUM

| | SHOTS | BOTTLE |
|-----------------------|-------|--------|
| BACARDI DARK | ¢35 | ¢750 |
| BACARDI GOLD | ¢35 | ¢750 |
| BACARDI WHITE | ¢35 | ¢600 |
| MALIBU | ¢40 | ¢650 |
| APHRO GINGER NUBI | ¢35 | ¢700 |
| BUMBU | ¢35 | ¢750 |
| CAPTAIN MORGAN SPICED | ¢40 | ¢750 |

GIN

| | SHOTS | BOTTLE |
|------------------|-------|--------|
| TANQUERAY EXPORT | ¢25 | ¢550 |
| TANQUERAY NO.10 | ¢30 | ¢650 |
| BEEFEATER | ¢25 | ¢500 |
| BULLDOG | ¢25 | ¢500 |
| BOMBAY SAPPHIRE | ¢25 | ¢500 |

THE HAYVIN

DRINKS MENU

Signature Cocktail

SEXY TIKI

APETESHI INFUSED WITH TOASTED COCONUT \ PINEAPPLE \ PASSION COCONUT SYRUP \ ORANGE.

¢100

BLUE DEVIL

TEQUILA \ PINEAPPLE \ BLUE CURACAO \ LEMON \ PEPPERCORN.

¢100

WILD PREY

APHRO RUM \ PINEAPPLE \ AMARETTO LEMON \ PEPPERCORN.

¢100

DAWN PEAPER

GIN \ PINEAPPLE \ CUCUMBER BRASIL LEAVE \ LEMON.

¢100

FRENCH BASIL MARTINI

VODKA \ CRÈME DE CASSIS \ PINEAPPLE STRAWBERRY \ BRASIL LEAVE \ LEMON

¢100

MIDNIGHT MULE

HONEY BOURBON \ ELDERFLOWER \ BLUEBERRY \ LEMON \ GINGER BEER.

¢100

WALKING DEAD

GIN \ EGG WHITE \ COINTREAU WATERMELON \ LEMON.

¢100

THE HAYVIN

TEQUILA \ COINTRAEU \ PINEAPPLE LEMON \ MORINGA POWDER.

¢100

HAYVIN ORGASM

BAILEYS / KAHLUA / VODKA / MILK / AMARETTO

¢120

STAY WICKED

RUM, VODKA / TEQUILA / GIN, LEMON JUICE / SUGAR SYRUP / ANGOSTUR / PINEAPPLE

¢120

THE HAYVIN

DRINKS MENU

Classic Cocktails

OLD FASHIONED ¢100
BOURBON WHISKY / BITTERS /
BROWN SUGAR.

LONG ISLAND ICED TEA ¢120
VODKA / GIN / TEQUILA / BACARDI /
ORANGE LIQUEUR / COKE

PINA COLADA ¢100
BACARDI / PINEAPPLE / COCONUT
SYRUP / HEAVY CREAM.

MOJITO ¢100
BACARDI / LIME / MINT / SUGAR.

MARGARITA ¢100
TEQUILA / LIME / ORANGE LIQUEUR.

APEROLSPRITZ ¢100
APEROL / PROSECCO.

**FOZEN STRAWBERRY
DAIQUIRI** ¢100
BACARDI / LIME / STRAWBERRY.

KIR ROYALE ¢100
CHAMPAGNE / CRÈME DE CASSIS.

ZOMBIE ¢100
BACARDI / LIME / PASSION / ORANGE /
GRENADINE / BITTERS

SEX ON BEACH ¢100
VODKA / PEACH LIQUEUR /
GRENADINE / ORANGE / CRANBERRY.

COCKTAIL SPECIAL ¢120

PROSECCO SPECIAL ¢150

THE HAYVIN

DRINKS MENU

Virgin Cocktails

EDIN KRA ¢80
PINEAPPLE / PASSION /
CUCUMBER / SOBOLO / LEMON.

HAYVIN SWEET ¢80
APPLE / CRANBERRY / ELDER
FLOWER / SODA

VIRGIN PINA COLADA ¢80
PINEAPPLE / COCONUT CREAM /
HEAVY CREAM.

**VIRGIN BERRY
LEMONADE** ¢80
STRAWBERRY / LEMON / MINT.

VIRGIN MOJITO ¢80
LIME / MINT / SODA

LIQUEUR

| | SHOTS | BOTTLE |
|---------------------------|-------|--------|
| BAILEYS | ¢30 | ¢500 |
| MARTINI EXTRA DRY ROSSO | ¢25 | |
| COINTREAU | ¢25 | |
| AMARETTO | ¢25 | |
| JAGERMEISTER | ¢30 | ¢520 |
| CAMPARI | ¢25 | ¢470 |

CHAMPAGNE

| | GLASS | BOTTLE |
|---------------------|-------|--------|
| VEUVE CLICQUOT BRUT | | ¢1950 |
| VEUVE CLICQUOT ROSE | | ¢1950 |
| MOET NECTAR ROSE | | ¢2000 |

SPARKLING WINE

| | GLASS | BOTTLE |
|----------------------|-------|--------|
| BELAIRE ROSE | | ¢1100 |
| BELAIRE LUXE | | ¢1100 |
| DUCHESSE BRUT | | ¢700 |
| DUCHESSE ROSE | | ¢750 |
| VEUVE DU VERNAY BRUT | | ¢500 |
| ANDRE | | ¢400 |

SWEET/DRY/ROSE WINE

| | GLASS | BOTTLE |
|------------------------|-------|--------|
| GECKO RIDGE CHARDONNAY | ¢90 | ¢350 |
| BARON D'ARIGNAC | ¢90 | ¢350 |
| ROBERTSON | ¢90 | ¢350 |

THE HAYVIN

DRINKS MENU

SOFT DRINKS

| | |
|-----------------|-----|
| ALL SOFT DRINKS | ¢25 |
| REDBULL | ¢35 |
| WATER | ¢20 |

FRESH JUICES

| | |
|-----------------|-----|
| FRESH PINEAPPLE | ¢30 |
| FRESH ORANGE | ¢30 |
| APPLE | ¢30 |
| CRANBERRY | ¢30 |
| PASSION | ¢30 |

SHAKES

| | |
|--|-----|
| CHOCOLATE MILKSHAKE | ¢60 |
| VANILLA MILKSHAKE | ¢60 |
| STRAWBERRY MILKSHAKE | ¢60 |
| BAILEYS VANILLA / CHOCOLATE MILKSHAKE | ¢75 |

WHISKEY

| | SHOTS | BOTTLE |
|----------------------|-------|--------|
| BLUE LABEL | ¢140 | ¢4500 |
| PLATINUM LABEL | ¢140 | ¢3500 |
| GOLD LABEL | ¢45 | ¢1000 |
| BLACK LABEL | ¢35 | ¢850 |
| JAMESON | ¢30 | ¢700 |
| JAMESON BLACK BARREL | ¢30 | ¢800 |
| CHIVAS 12YRS | ¢35 | ¢650 |
| MACALLAN | | ¢1500 |

THE HAYVIN

DRINKS MENU

BEER

| | SMALL |
|-----------|-------|
| ALL BEERS | ¢35 |
| HEINEKEN | ¢40 |

BOURBON

| | SHOTS | BOTTLE |
|--------------|-------|--------|
| JACK DANIELS | ¢40 | ¢950 |
| JACK HONEY | ¢40 | ¢950 |
| WILD TURKEY | ¢35 | ¢650 |

SINGLE MALT

| | SHOTS | BOTTLE |
|-----------------|-------|--------|
| TALISKA | ¢40 | ¢850 |
| GLENLIVET 15YRS | ¢50 | ¢1000 |
| GLENMORANGIE | ¢55 | ¢1000 |
| CARDHU | ¢35 | ¢850 |

COGNAC

| | SHOTS | BOTTLE |
|--------------------|-------|--------|
| REMY MARTIN 1738 | - | ¢1600 |
| HENNESSY VSOP | - | ¢2400 |
| HENNESSY VS | ¢60 | ¢1500 |
| DUSSE | ¢70 | ¢2300 |
| MARTELL VSOP | - | ¢2200 |
| MARTELL VS | - | ¢1200 |
| MARTELL BLUE SWIFT | - | ¢1800 |

VODKA

| | SHOTS | BOTTLE |
|------------------|-------|--------|
| CIROC | ¢50 | ¢1200 |
| CROC PINEAPPLE | ¢55 | ¢1300 |
| KETEL ONE | ¢35 | ¢850 |
| ABSOLUTE VANILLA | ¢35 | ¢750 |
| ABSOLUTE BLUE | ¢35 | ¢750 |
| GRAY GOOSE | ¢50 | ¢1200 |
| BELVEDERE | ¢45 | ¢950 |