



WHY LASU LO?

First of all, lasu lo translates to smoke meat in English from the local dialect of Ga.

Step into our house of savory meat and seafood, learn how our passion for BBQ separates us from the rest.

BBQ is our passion, so we work hard at delivering finest menuthat is built on freshest and organic products. We take time selecting all our meats and seafood to ensure you will never have to worry about raging hormones and antibiotics.

Our philosophy about food is to taste good and fresh. And we promise every ingredient that goes into serving you has been personally selected from the best source of this beautiful city to bring together a sensationally delicious and mouthwatering exquisite experience.

So, pull up a chair. Take a bite. Come join us for one cannot think well, love well and sleep well when they have not dined.





Opening Hours

Friday 6pm-10pm
Saturday -10am - 4pm | 6pm-10pm
Sunday -10am - 4pm | 6pm-10pm

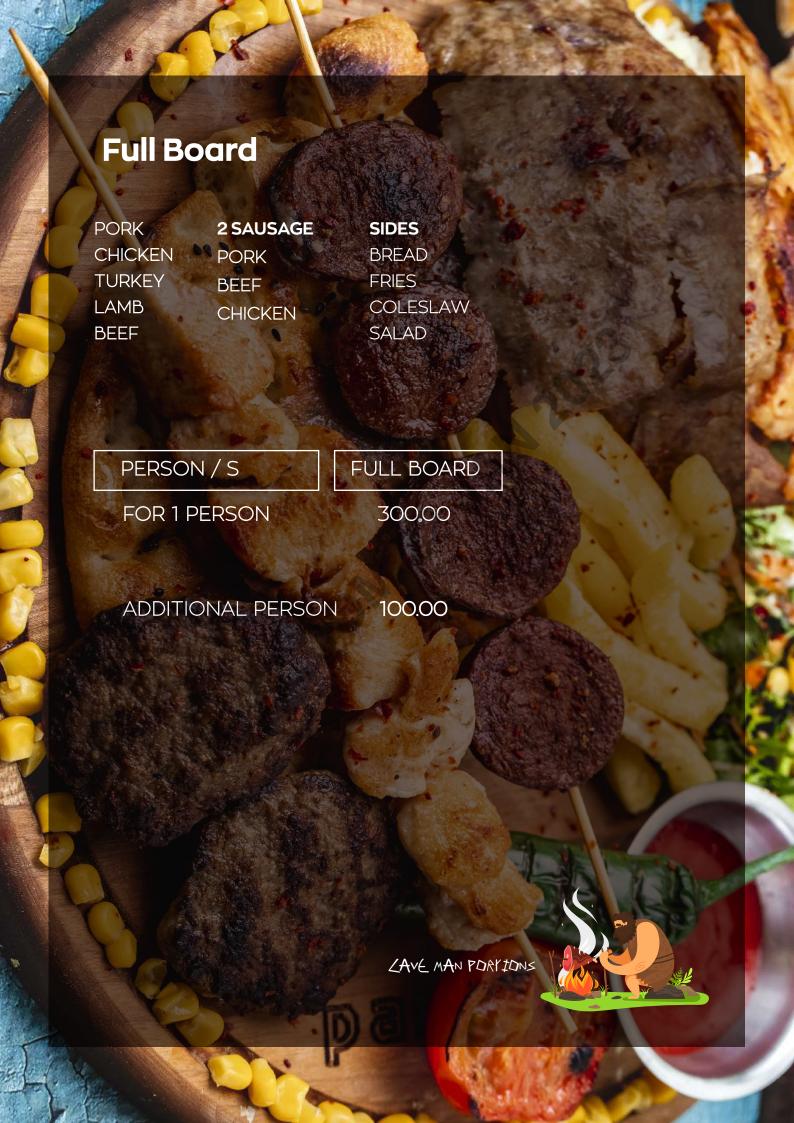
- Weekend Booking
 Booking requires 24hours notice before Arrival!
- Week Day Booking
 Booking requires 48hours notice before Arrival!
- Party Booking
 Booking requires a week notice before Arrival!

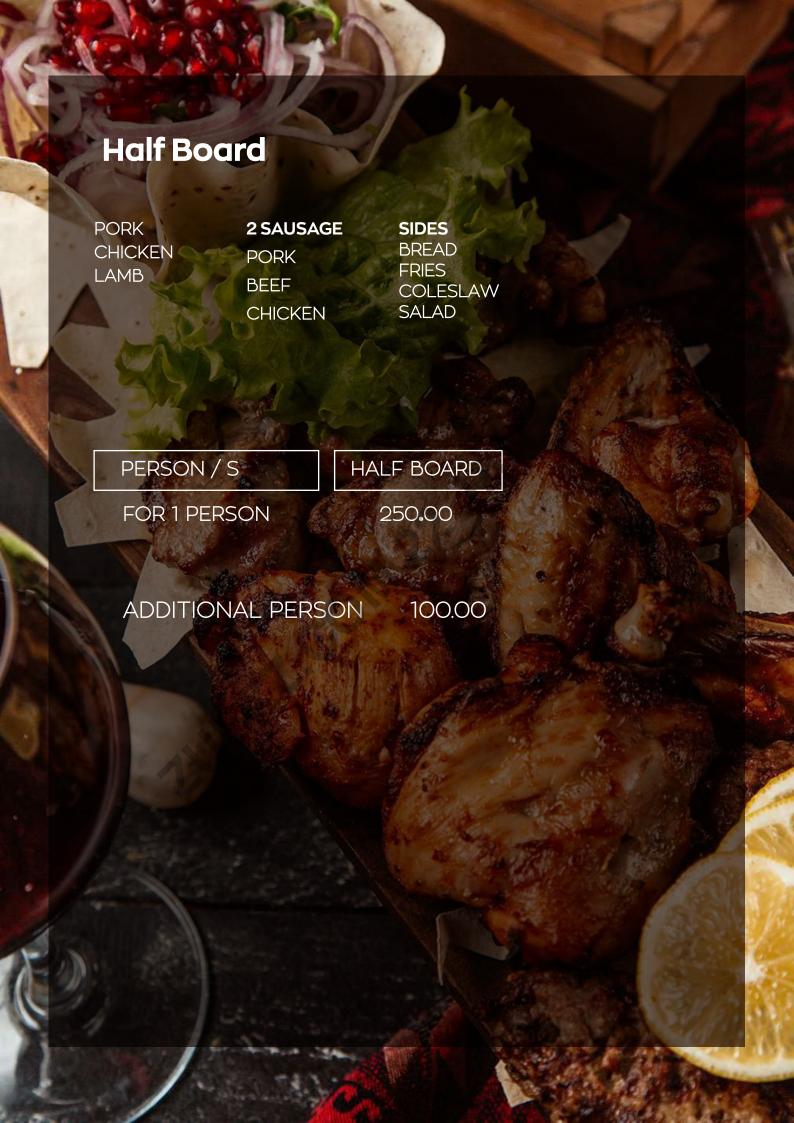


+233 59 158 6230 / +233 20 823 0991

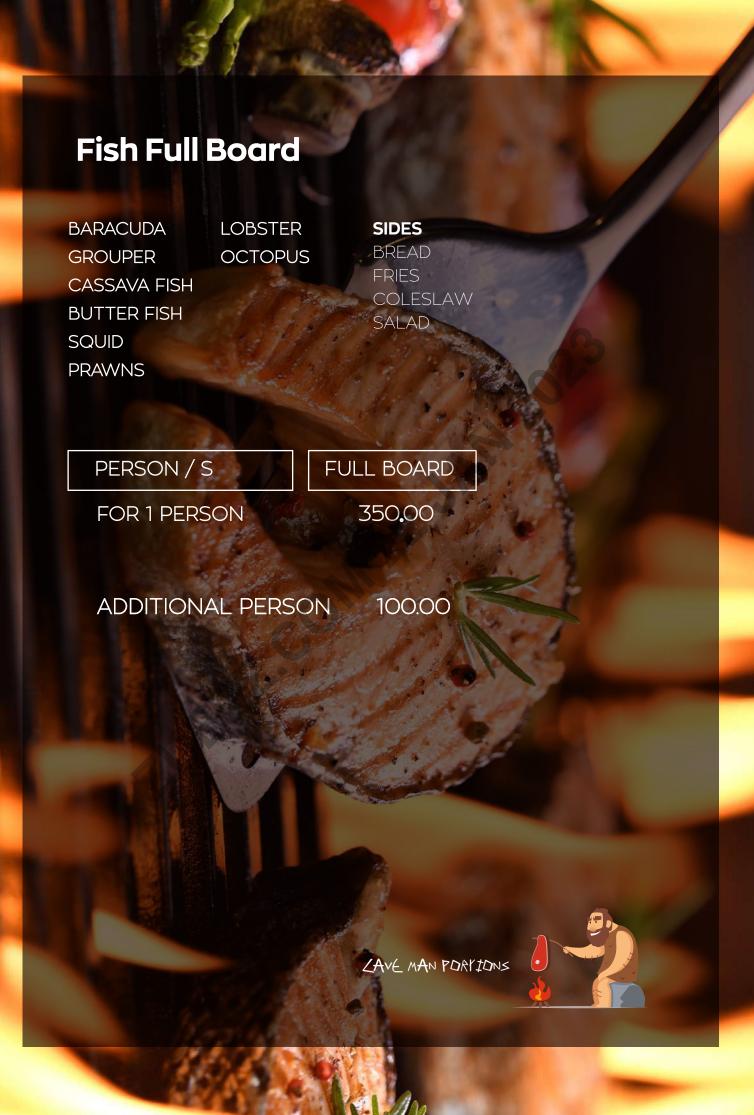


+233 59 158 6230



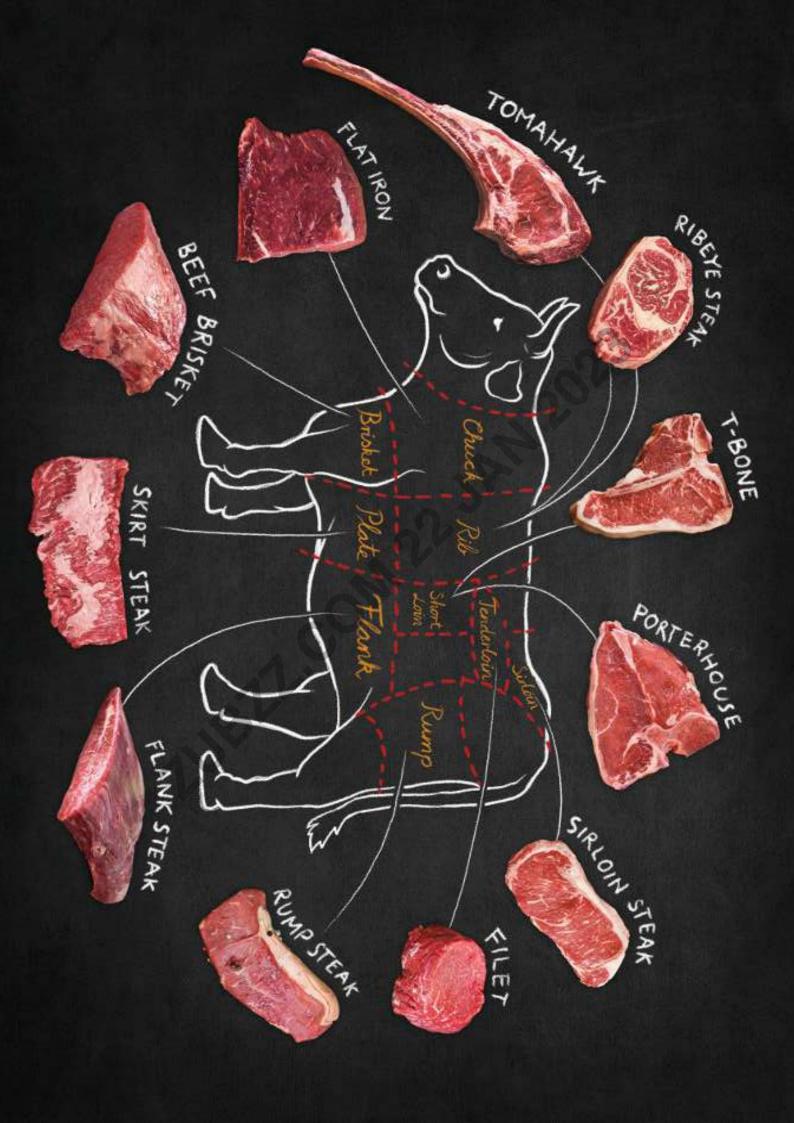


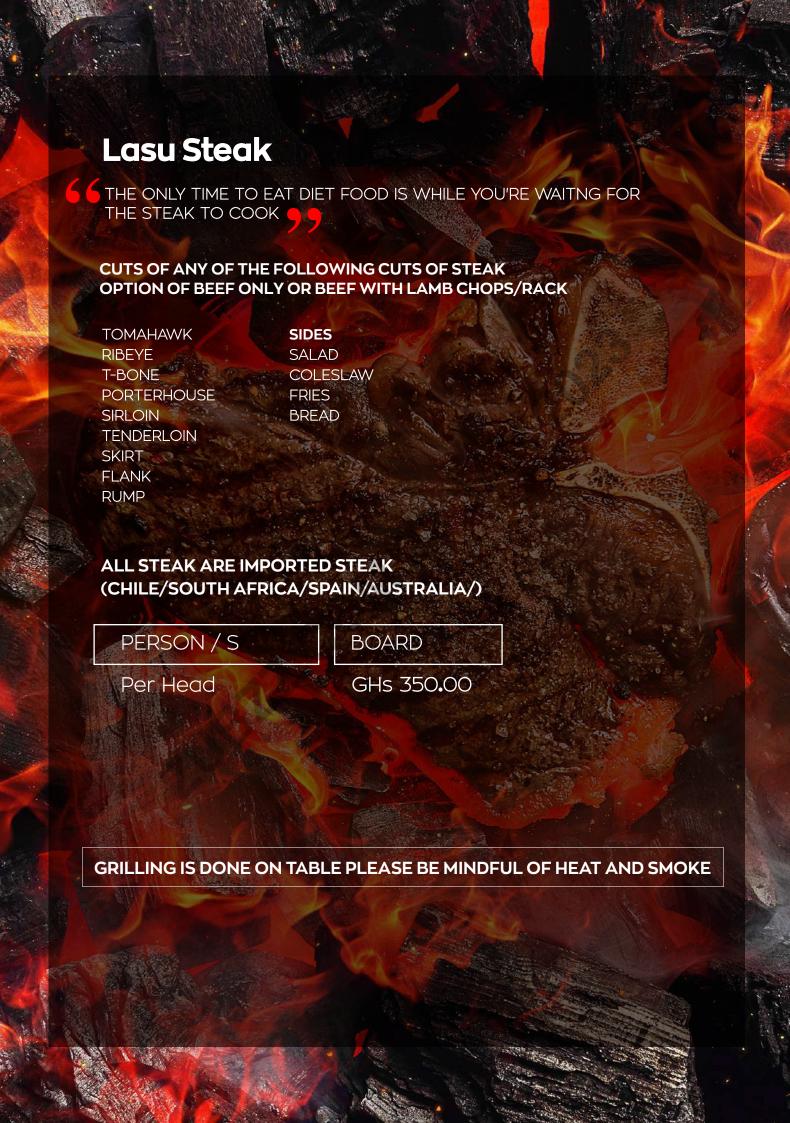












Lasu Tag Team

THE ONLY TIME TO EAT DIET FOOD IS WHILE YOU'RE WAITING FOR THE STEAK TO COOK

GHS 950.00 SERVES TWO

CUTS OF ANY OF THE FOLLOWING CUTS OF STEAK

TOMAHAWK

RIBEYE

T-BONE

PORTERHOUSE

SIRLOIN

TENDERLOIN

SKIRT

FLANK

RUMP

CUTS OF LAMB

EITHER

LAMB CHOPS

LAMB RACK

4 SAUSAGES

LAMB SAUSAGE

PORK SAUSAGE BEEF SAUSAGE

BOEREWORS

SIDES

SALAD

COLESLAW

FRIES

BREAD

CHOPS

ALL MEAT ARE IMPORTED STEAK (CHILE/SOUTH AFRICA/SPAIN/AUSTRALIA/ETC)

SPILLING IS DONE ON TABLE DI FASE BE MINDELL OF HEAT AND SMOKE

SPECIALITIES

PORCHETTA

SAVORY MOIST BONELESS PORK BELLY ROAST OF ITALIAN CULINARY TRADITION, STUFFED WITH HERBS, MEAT LOAF , SALAMI AND HAM

Ghs 800

SMOKED BACON

CURED MEAT PREPARED FROM PORK BELLY. FURTHER DRIED IN A SMOKER

Ghs 500

OXTAIL & SHREDDED BEEF

TAIL OF CATTLE MIXED WITH SMALL CUTS OF BEEF AND BEEF SAUSAGE. (TOSSED WITH VEGETABLES ON REQUEST)

Ghs 600

SHEPERDS PIE

A HEARTY MIXTURE OF GROUND BEEF/LAMB/PORK WITH A THICK GRAVY.
TOPPED WITH MASHED POTATOES

Ghs 300

BEEF WELLIGNTON

FILLET STEAK COATED WITH PÂTÉ AND DUXELLES (MAIN INGREDIENT MUSHROOM), WRAPPED IN PUFF PASTRY, THEN BAKED

Ghs 800

WHOLE PIG

GHS 200 PER KILO

WHOLE LAMB

GHS 250 PER KILO

BEEF BRISKET

GHS 400 PER KILO

BEEF SHORT RIBS

GHS 300 PER KILO

CHICKEN IN BEER
BEER CAN STUFFED IN WHOLE CHICKEN

Ghs 400

TURKEY IN BEER
BEER CAN STUFFED IN WHOLE TURKEY

Ghs 900

ALL ORDERS FOR SPECIALITIES REQUIRE A 48 HOUR NOTICE AND 60% DOWN PAYMENT NOTE THAT BACON TAKES UP TO 9 DAYS TO PREPARE



CRAZY 1

WHOLE NORWEGIAN SALMON

STUFFING

PRAWNS

SHRIMPS

SQUID

OCTOPUS

LOBSTER

CRAB (BASED ON AVAILABILITY)

GHS 2,500 SERVES 8

SIDES

BAKED POTATOES FRENCH TOAST SALAD

CRAZY 2

WHOLE BARRACUDA/GROUPER/

BUTTERFISH

STUFFING

PRAWNS

SHRIMPS

SQUID

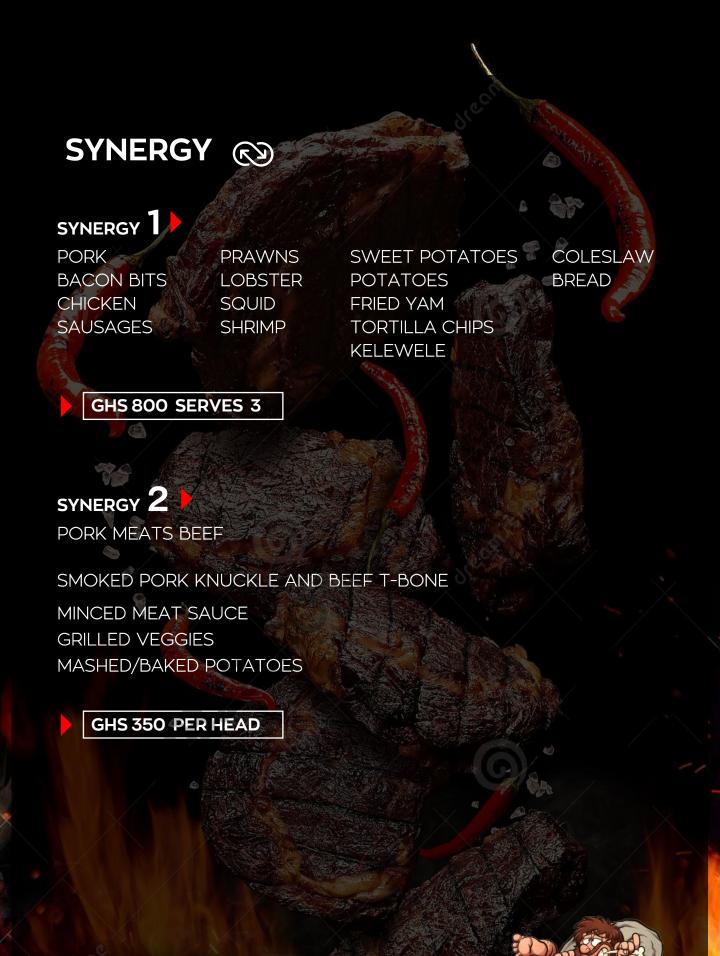
OCTOPUS

LOBSTER

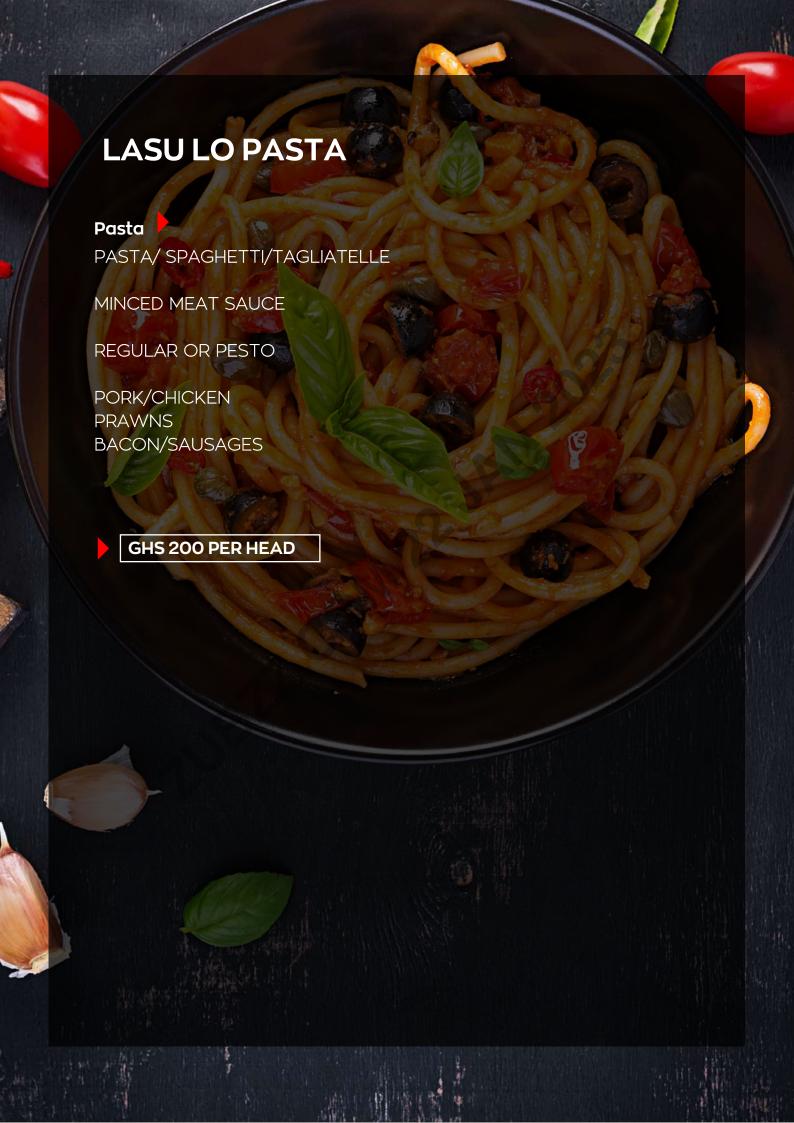
CRAB (BASED ON AVAILABILITY)

GHS 1,700 SERVES 5

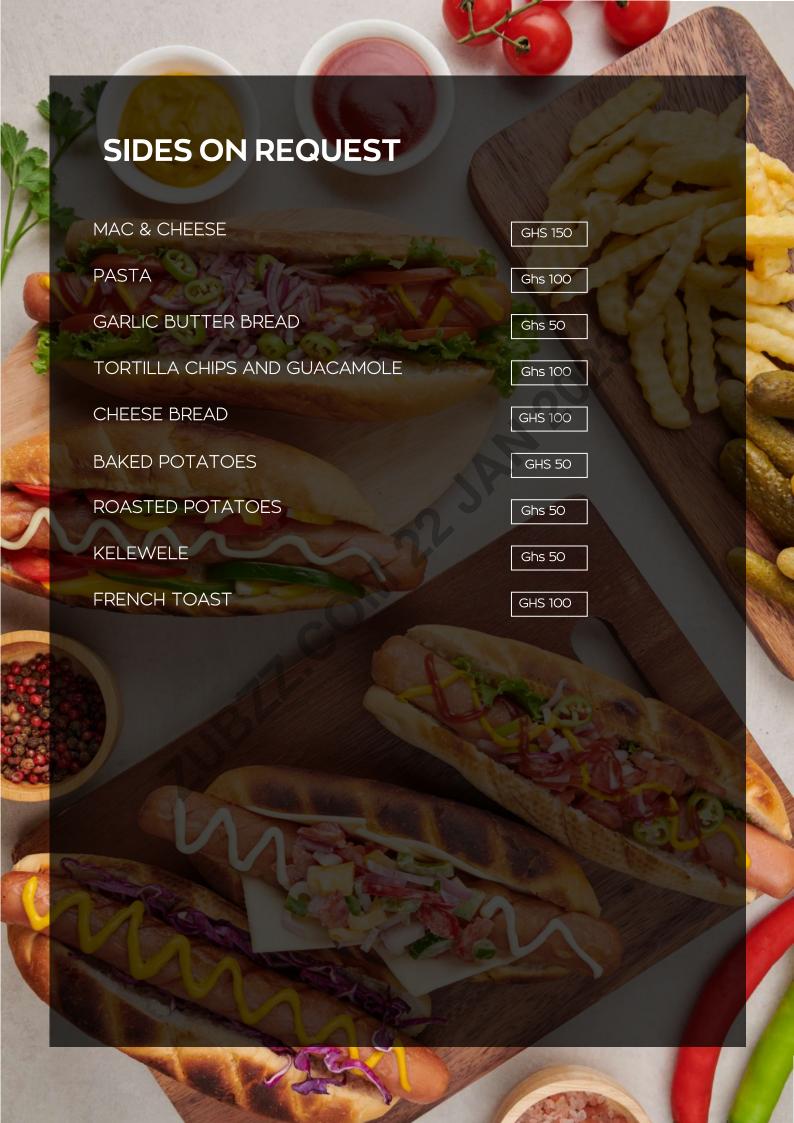
LAVE MAN PORYTONS



LAVE MAN PORYTONS











WHY LASU LO?

First of all, lasu lo translates to smoke meat in English from the local dialect of Ga.

Step into our house of savory meat and seafood, learn how our passion for BBQ separates us from the rest.

BBQ is our passion, so we work hard at delivering finest menuthat is built on freshest and organic products. We take time selecting all our meats and seafood to ensure you will never have to worry about raging hormones and antibiotics.

Our philosophy about food is to taste good and fresh. And we promise every ingredient that goes into serving you has been personally selected from the best source of this beautiful city to bring together a sensationally delicious and mouthwatering exquisite experience.

So, pull up a chair. Take a bite. Come join us for one cannot think well, love well and sleep well when they have not dined.





Opening Hours

Friday 6pm-10pm Saturday -10am - 4pm | 6pm-10pm Sunday -10am - 4pm | 6pm-10pm

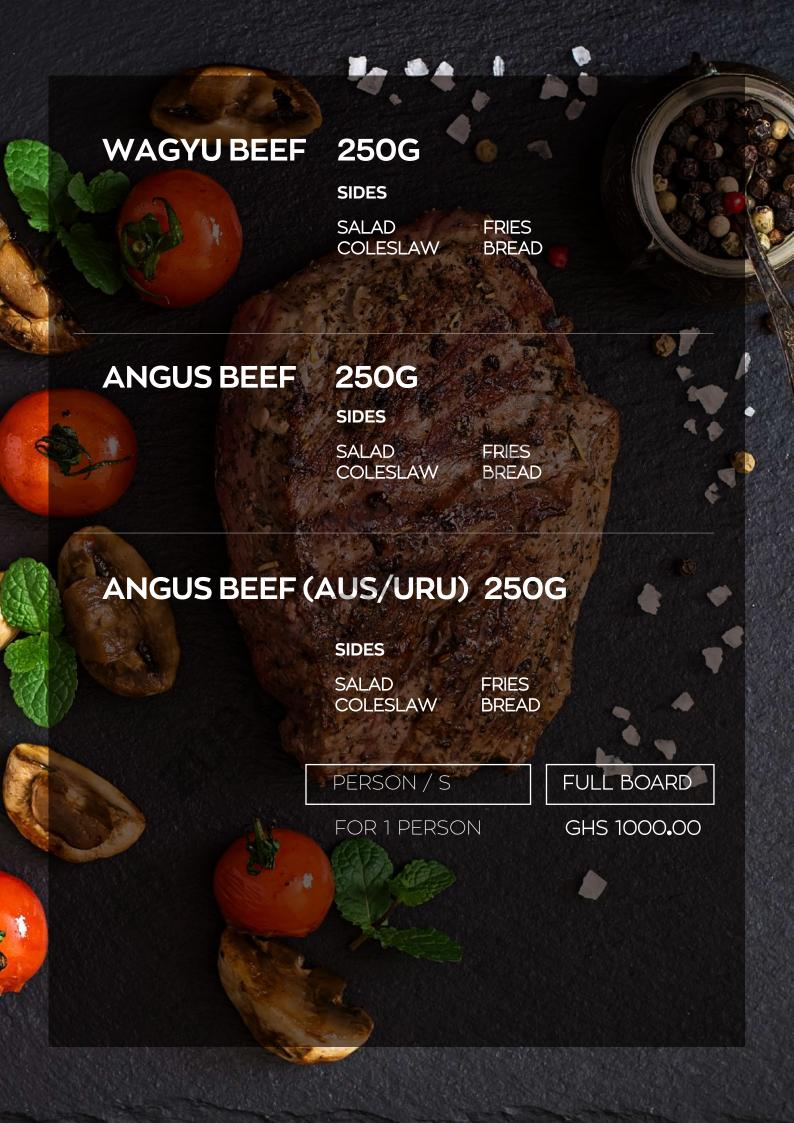
- Weekend Booking
 Booking requires 24hours notice before Arrival!
- Week Day Booking
 Booking requires 48hours notice before Arrival!
- Party Booking
 Booking requires a week notice before Arrival!



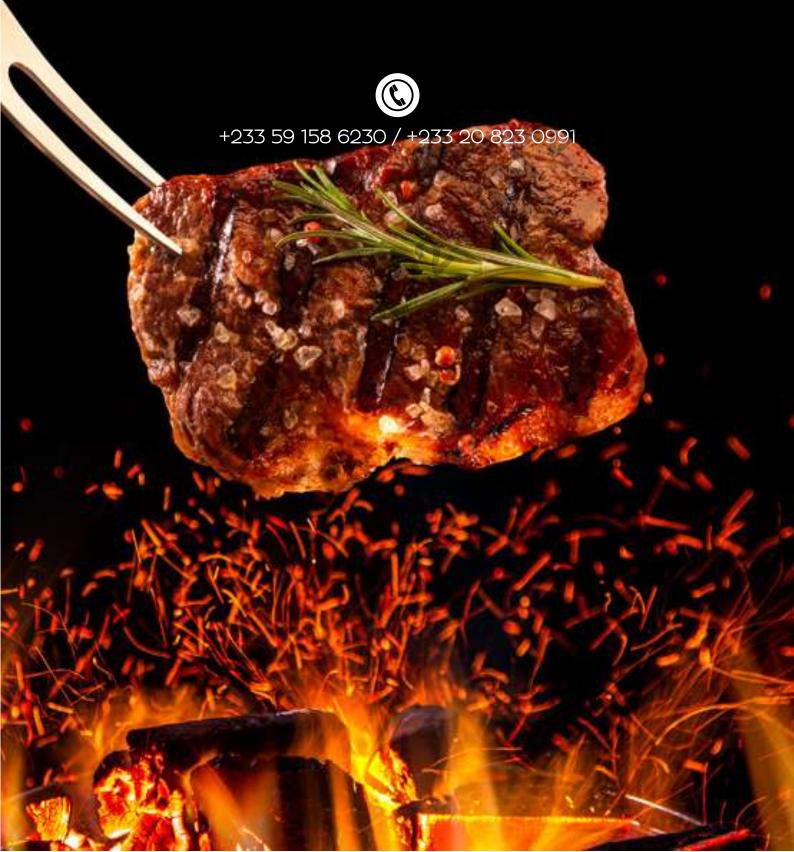
+233 59 158 6230 / +233 20 823 0991



+233 59 158 6230







	MINIMUM ORDER	PRICE GHS
AK	250 GRAMS	180.00

STE WAGYU AUSTRALIA 250GRAMS 600.00 BLACK ANNGUS AUSTRALIA 250GRAMS 450.00

TOMAHAWK 1 KILO 700.00 LAMB CHOPS 250 GRAMS 150.00

1/4 PER PCE. CHICKEN 60.00

SAUSAGES PER PIECE 35.00

PORK 300 GRAMS 100.00

STEAKS AVAILABLE

RIB EYE TENDERLOIN TBONE

TOMAHAWK STRIPLOIN

SAUSAGES AVAILABLE

LAMB

BEEF

BOEREWORS

FRANKFURTER

CHICKEN

BEEF/PORK



OPEN FOR WALK-INS FROM 12PM - 8PM +233 (0) 591 586 230 +233 (0) 576 006 099





MINIMUM ORDER

PRICE GHS

SEAFOOD

NORWEGIAN SALMON 250 GRAMS 250.00

SOLE FISH 250 GRAMS 150.00

SILVER FISH 250 GRAMS 150.00

PRAWNS 100.00 250 GRAMS

100.00 SHRIMPS 300 GRAMS

LOBSTER 250 GRAMS 100.00

SIDES

PRICE GHS

SALAD 20.00

COLESLAW 20.00

CHIPS

20.00 BREAD 5.00

TURSDA 12PM - 8PM

+233 (0) 591 586 230 +233 (0) 576 006 099