

chacuterie board [D, G, N] (feeds 2-4) **1000 Gh**

(please allow an additional 30 – 45 mins)

assorted cheeses, cold/deli meats, veg & fruit crudites, assorted breads & dips

surf board [S, D, G] (feeds 3-5) **1500 Gh**

served with a choice of 2 sides | (please allow an additional 30 – 45 mins)

grilled lobster tails, fish goujons, whole fish, spicy prawns in shell, grilled octopus, deep fried squid, steamed mussels in lemon butter & assorted condiments & sauce

churrasco board [S, D, G] (feeds 4-6) **1800 Gh**

served with a choice of 3 sides | (please allow an additional 30 - 45 mins)

beef short ribs, grilled lobster tails, spicy prawns in shell, peri-peri chicken, pork ribs, minty bbq lamb sliders, bbq chicken wings, peppered beef bites, grilled calamari & assorted condiments & sauces

dessert

please note desserts are subject to availability & quantity on the day. kindly check with your waitron

apple crumble nachos

with whipped cream

[G, D, E, N] **95 Gh**

crispy flour tortilla chips topped with cinnamon & nutmeg spiced apples and whipped cream

chocolate chip cookie

choc mint ice cream

sandwich [G, D, E] **105 Gh**

large chocolate chip cookies filled with house made choc mint ice cream

sandbar seasonal fruit

basket [GF, DF, VG]

100

a selection of local and exotic fruits from around the world

choc hazelnut

cheesecake with a lotus

crumb base [G, D, N] **110 Gh**

creamy vanilla flavored cheesecake topped with chocolate hazelnut filling with a lotus biscoff biscuit base

ALLERGENS

Please notify your server of any allergies.

VG - [Vegetarian]	A - [Contains Alcohol]	S - [Contains Shellfish]	G - [Contains Gluten]	GF - [Gluten Free]
V - [Vegetarian]	E - [Contains Eggs]	D - [Contains Dairy]	N - [Contains Nuts]	DF - [Dairy Free]

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Sandbar

MENU

DINE IN

Zubir 8Nov23

appetizers

- baked cheese** [V, D, G] **220 Gh**
with honey, confit tomatoes, balsamic reduction, rosemary & toasted crostini bread
- empanadas** (foldover) (beef or fish) [E, D, G] **95 Gh**
with vegetables, butter & jalapenos
- chickpea croquette** [V, E, G] **90 Gh**
with smoked paprika, garlic hummus & balsamic red onion jam
- spicy chargrilled sweet corn** [VG, G] **55 Gh**
with chili sauce & fresh coriander
- grilled chicken wings** (pick your basting; garlic parmesan | bbq | peri-peri) [GF, D] **95 Gh**
with fresh herbs & scallions
- calamarcitos** (crispy calamari) [D, E, G] **110 Gh**
with lime aioli & salsa

specialty tacos + sliders

All tacos served with guacamole & pico de gallo

- sandbar fish tacos** [D, G] **130 Gh**
battered grouper, slaw, sour cream, radish, jalapenos, fresh coriander & habanero aioli
- thai beef tacos** [D, G] **175 Gh**
grilled fillet steak strips, house greens, sour cream, fresh mint, fresh coriander & chili garlic crema
- minty bbq lamb sliders** [D, G] **190 Gh**
lamb mince patties, fresh mint, bbq sauce, red onions, house greens & tzatziki
- hot honey chicken sliders** [D, G, E] **160 Gh**
deep fried chicken, fresh tomato, sriracha honey sauce, slaw & dill relish mayo
- boneless pork sparerib sliders** [D, G] **205 Gh**
smothered boneless ribs, cheddar, red onions, cucumber pickles & bbq sauce

salads

All salads are served with a choice of dressing – green goddess vinaigrette, Italian creamy dressing, roasted garlic & herb vinaigrette

- mediterranean chicken salad** [D, GF] **125 Gh**
herb marinated chicken, with olives, feta, carrot, cucumber, onion, tomatoes & house greens
- dynamite prawn salad** [S, E, G] **165 Gh**
deep fried tempura prawns, with citrus segments, cucumber, pickled ginger, radish, cherry tomatoes & house greens
- roast vegetable salad** [VG, GF] **150** (add grilled chicken 35)
oven roast seasonal vegetables, with bell peppers, corn, carrot, red cabbage & baby spinach
- salmon poke bowl** [GF] **175 Gh**
baked teriyaki salmon with tomatoes, avocado, pineapple, radish, pickled ginger, carrot, rice, sesame seeds & nori
- octopus & mango salad** [S, E, G] **155 Gh**
smoked seared octopus, with mango, avocado, tomatoes, chimichurri & house greens

mains

- mushroom crumbed chicken** [D, G, E] **225 Gh**
crumbed chicken fillet topped with cheese; creamy mushroom sauce & buttery thyme peas
- salmon & vegetables** [GF, DF] **280 Gh**
pan seared salmon fillet, with vegetables (seasonal), pesto, hummus & confit tomatoes
- cajun truffle lobster mac ‘n’ cheese’** [S, G, D] **265 Gh**
lobster meat in a cajun spiced cheese sauce, macaroni topped off with a trio of cheese (add bacon 45)
- sandbar surf ‘n’ turf steak** [S, D, A, GF] **445 Gh**
rosemary butter seared fillet steak, brown shrimp sauce & grilled vegetables
- seafood rice** [S, DF, G] **205 Gh**
fragrant fried rice, seafood, cardamon, cumin & mixed vegetables (add bacon 45)
- veggie cottage pie** [DF, VG, GF] **200 Gh**
medley of seasonal vegetables, coconut sauce & topped with baked smashed potatoes

grills

- steak con salsa verde** [GF, D] **420** | **fillet (300g)** **420** | **rib eye(300g)** **400** | **t-bone(450g)** **395 Gh**
prime steak topped with salsa verde & confit tomatoes & creamed spinach.
- portuguese peri-peri grilled chicken** [GF, DF] **215 Gh**
48hour marinated, grilled ½ portion corn fed organic chicken with mini portuguese salad.
- sticky beef short ribs** [GF, DF] **270 Gh**
400g with pomegranate molasses & fresh pickles, roast red pepper ketchup & asian slaw
- zesty chilli tiger prawns** [S, GF, D] **310 Gh**
400g in shell prawns, butter, citrus zest, fresh chilli with confit garlic smashed peas
- bbq pork ribs** [GF, D] **285 Gh**
500g garlic, oregano & lemon marinated pork ribs with bbq sauce, arugula & za’atar roast butternut
- chimichurri lamb cutlets** [GF, DF] **430 Gh**
350g grilled grass-fed lamb cutlets with chimichurri, lamb jus & grilled vegetables

sides: add-ons + extras

french fries 45	sweet potato fries 60	charred sweetcorn 55	side house salad 65
grilled vegetables 65	steamed rice 40	pesto smashed potatoes 60	fragrant fried rice 50

to share

served with a choice of 2 sides | (please allow an additional 30 – 45 mins)

- tuscan roast chicken** [GF, DF] (feeds 2-4) **305 Gh**
oven roast corn fed organic full chicken, olives, tomatoes, fresh herbs, potatoes
- dutch oven braised oxtail** [A, GF, DF] (feeds 2-4) **380 Gh**
fall of the bone oxtail, braised in red wine, thyme, shallots, with butter beans and carrots
- sea salt baked fish** [GF, DF] (feeds 2-4) **320 Gh**
fresh line caught whole fish, herb & lemon oil, with confit garlic smashed peas

CHAMPAGNE

Amand De Brignac	7000gh
Dom Perignon Rose	7000gh
Dom Perignon Blanc Vintage	5500gh
Dom Perignon Luminous	5500gh
Laurent Perrier Brut	1800gh
Laurent Perrier Demisec	1800gh
Laurent Perrier Rose	2000gh
Moet Imperial Brut	1700gh
Moet Imperial Ice	2000gh
Moet Imperial Rose	1700gh
Moet Nectar Rose Imperial	2000gh
Moet Nectar Brut Imperial	1750gh
Veuve Clicquot Rich	2000gh
Veuve Clicquot Brut	1700gh
Veuve Clicquot Rose	2000gh

SPARKLING WINE

Blanc Fousy Rose (ICE)	700gh
Blanc Fousy Chadonnay (ICE)	700gh
Non - Alcoholic Sparkling Wine	300gh

CIDERS

Savannah Dry	40gh
Smirnoff Ice Red	40gh
Smirnoff Ice Black	40gh
Smirnoff Ice Pineapple	40gh
Hunters Dry	40gh

SIGNATURE MIXTURES**80gh****Jack Of All Sea**

Whiskey /Lemon juice /
Simple Syrup / Basil Leaves /
Dashes of angustoria bitters

On The Rocks

Olmeca Gold / Lemon Juice /
Fresh Pineapple Juice /
Kiwi Puree

Sun Waves

Bacardi White / Passion Fruit Juice /
Pineapple Juice / Lemon Juice /
Smirnoff Pineapple

Old Tangy Fashion

Vodka / Tangerine Syrup /
Grape Fruit Syrup / Orange Bitters /
Aygustoria Bitters

MOCKTAIL**70gh****Ginger Maiden**

Ginger Juice / Simple Syrup /
Pineapple Juice / Grenadine Syrup

Rocky Sands

Mango Puree / Mango Juice /
Caramel Syrup / Orange Juice /
Lemon Juice / Ginger Beer

SHISHA

Fresh Mint	200gh
Strawberry	200gh
Peach	200gh
Grape & Mint	200gh
Watermelon	200gh

SOFT DRINKS

Alvaro	20gh
Coca Cola	20gh
Diet Coca Cola	20gh
Fanta	20gh
Ginger Ale	25gh
Malta Guinness	20gh
Red Bull	30gh
San Pellegrino Sparkling Water	40gh
Soda	20gh
Sprite	20gh
Tonic	20gh
Water 430ml	20gh
Water 600 ml	25gh

JUICE

Apple Juice Glass	25gh
Cranberry Juice Glass	25gh
Orange Juice Glass	25gh
Pineapple Juice Glass	20gh
Apple Juice Box	60gh
Cranberry Juice Box	60gh
Orange Juice Box	60gh
Pineapple Juice Box	60gh

BEERS

Heineken Draught	50gh
Heineken	40gh
Guinness	25gh
Budweisser	40gh
Stella Artoise	35gh
Star Beer	40gh
Django Brothers IPA	40gh
Club Beer Draught	40gh

WHITE WINE

Linderman's Chardonnay	300gh
Kleine Vesting Chenin Blanc	380gh
Matua Sauvignon Blanc	550gh

RED WINE

Chateau Tour De Goupin Bordeaux	400gh
Gerard Bertrand Cote De Roses	
Pinot Noir	620gh
Friesland Stellenbosch Shiraz	890gh

ROSE

Gerard Bertrand Gris Blanc	500gh
Whispering Angel Cote de Provance	700gh

SANDBOX EXCLUSIVES SHISHA**220gh**

Sandbox Special
Chilled Tutti

FRESH FRUIT FLAVORS**250gh**

Cream and Mint
Lemon and Mint
Grape
Apple
Strawberry
Bubble Gum

Zubzz 8Nov23

10% SERVICE CHARGE WILL BE ADDED TO ALL ORDERS

DRINKS MENU

COGNAC

Hennessey VS	1300gh	50gh
Hennessey VSOP	2300gh	65gh
Remy Martin 1738	2300gh	50gh
Remy Martin VSOP	2300gh	45gh
Remy Martin XO	4600	
Hennessey XO	4600	

GIN

Tanqueray	800gh	40gh
Bombay Sapphire	800gh	40gh
Tanqueray N10	850gh	40gh
Hendricks	1000gh	50gh

VODKA

Ciroc	1200gh	40gh
Ciroc Pineapple	1200gh	45gh
Grey Goose	1000gh	40gh
Belvedere Pure	850gh	45gh
Absolut Vodka	850gh	40gh

RUM

Zacapa Rum	600gh	40gh
Captain Morgan Dark	500gh	40gh
Bacardi Carta Black	500gh	40gh
Bacardi Carta White	600gh	40gh

WHISKEY

Jameson	700gh	35gh
Singleton	1000gh	45gh
Jack Daniels	750gh	40gh
Jack Daniels Honey	900gh	45gh
Chivas Regal 12 Yrs	1000gh	50gh
Chivas Regal 18 Yrs	1300gh	60gh
JW Black Label	800gh	40gh
JW Gold Label	1300gh	
JW Blue Label	3700gh	

SINGLE MALT WHISKEY

Glenfiddich 12 Yrs	1200gh	60gh
Glenfiddich 15 Yrs	1650gh	
Glenfiddich 18 Yrs	2200gh	
Glenmorangie 18 Yrs	1500gh	
Glenmorangie Original	1300gh	

TEQUILA

Claze Azul Reposado	7000gh	
Don Julio 1942	7000gh	
Don Julio Anego	1500gh	50gh
Don Julio Blanco	1500gh	45gh
Olmecca White	700gh	35gh
Patron Silver	1500gh	40gh
Patron XO Caffé	1500gh	50gh
Jose Cuervo - Silver	1000gh	30gh
Jose Cuervo - Gold	1000gh	
1800 Tequila	1100gh	

LIQUER

Baileys Cream	700gh	35gh
Bitter Campari	500gh	30gh
Malibu	500gh	30gh
Jeigermeister	700gh	35gh

SPECIAL

200GH

Ice Frost
Masala Chai
Chiled Custard

PROSECCO

Prosecco Brut 500gh

Zubzz 8Nov23

10% SERVICE CHARGE WILL BE ADDED TO ALL ORDERS

