

STARTERS

Pumpkin Soup	90
Pumpkin & Coconut Milk	
Fondant Plantain (v)	115
Fried Plantain Bites, Bell-peppers, Cucumber, Avocado, Purple Cabbage & Crispy Onions	
Stuffed Aubergine (v)	80
Eggplant, Mixed Vegetable Roulade, Beetroot, Parmesan Crust (optional)	
Tomato Celery Soup	90
Rosemary, Irish Potato, Butter, Black Pepper	
Fish Ceviche	100
White Fish, Cocoyam Chips, Cherry Tomatoes, Onion, Avocado, Herbs & Dressing	
Caesar Salad	120
Grilled Chicken strips, Lettuce, Parmesan & The Mix Dressing	
Citrus Salad (v)	90
Assorted Lettuce, Orange & Lemon, Mango, Radish, Tomatoes, Olives & Passion Fruit Dressing	
Grilled Vegetables Salad (v)	90
Mixed Grilled Vegetables, Baby Leaves & Olives	
Prawn & Avocado Salad	245
Grilled Prawns, Avocado, Mango, Mixed Bell-Peppers, Mushrooms & Baby Leaves	
Grilled Lobster	205
With Tomato & Grapefruit Salsa	
Grilled Lobster Salad	195
Pawpaw, Tomato, Orange, Ginger, Lettuce, Black Pepper	
Mushroom Soup	90
Mushroom, Sweet Potato, Milk, Black Pepper	
Niçoise Salad	120
Lettuce, Green Beans, Eggs, Black Olives, Tomatoes, Tuna, Potatoes	
Lentil Soup	95
Potato, Carrot, Olive oil, Cumin, Turmeric, Pitas Bread	

PASTA

The Mix Home-Made Ravioli (v)	120
Mushroom & Charcoal Squash Ravioli, Pesto with Almonds	
OR Tomato Sauce	
Cannelloni (v)	155
Mushroom, Garlic, Spinach & Cheese, Creamy tomato Sauce, Parmesan	
Seafood Spaghetti	255
Sautéed Squid & Lobster, Olive Oil, White Wine, Cherry Tomatoes, Spring Onions & Bell Peppers	
Prawn Pasta	355
Pasta, Spinach-Mushroom or Tomato Pescatore & Prawns	
Beef Roulade	185
Penne, Tomato Sauce & Herbs	
Sliced Chicken Tagliatelle	185
Creamy Mushroom & Cheese Sauce with Herbs	

MAINS

FISH & SEAFOODS

Salmon Fillet	295
Pan Seared, Teriyaki Sauce & Sauteed Bell Peppers & Mushrooms, Sesame Seeds Or Pan Seared, Spinach Hummus, Pistachio, Avocado & Tomato Sauce	
Red Snapper	235
Seared, Sauteed Vegetables, Spicy Tomato Sauce & Almonds	
Cassava Fish	220
Grilled in Lemon Butter Sauce, Seasonal Sweet Potatoes & Plantain Mash	
Red Red Grouper	195
Grilled, Fried Plantain & Black-Eyed Beans Stew	
Grouper Fillet	280
Grilled with Garlic Butter Sauce, Cauliflower & Pumpkin Puree, Prawns Crackers	
Lobster Skewers	290
Locally spiced Lobster (5 Skewers)	
Pink Gari & Squid	135
Sautéed Squid in Garlic Butter, Cherry Tomatoes & Spring Onions	
Gari Fotor with Lobster	170
Tomato Stew & Vegetables	
Sole Fish	160
Corn flour, Butter, Cream/Mustard Sauce	
Black Rice with Octopus	180
Zucchini, Red Onion, Red & Green Bell Peppers	
MEAT	
Grilled Sausages	160
Grilled Pork Sausages, Mustard Sauce & Potato Salad	
Lamb Shank	415
Brown Sauce with Mash Potatoes	
Lamb Rack	615
Marinated & Grilled with Local Spices	
Beef Fillet (45min + temp. to be specified)	360
Pan Seared, Peppercorn Sauce (Alt. options available), French Beans & Carrots	
Tomahawk Steak (Serves 2) (45min + temp. to be specified)	1100
Grilled with Vegetables & Potato Wedges	
Ribeye (45min + temp. to be specified)	340
Grilled Beef & Chimichurri Sauce, Sautéed Sweet Potatoes	
Chicken Pasture	190
Stuffed Chicken, Sautéed Mushrooms & Onions, Turmeric Sweet Potato Puree, Sweet & Spicy Mustard Sauce	
Chicken Yassa – Couscous/Rice	165
Oven Grilled Chicken thigh, Mustard-Caramelized Onions, Olives & Dried Raisins	
Beef Steak with Palava Sauce	195
Kontomire, Agushi, Tomato, Cajun Pepper, Plantain Chips	
Fonio Jollof (v)	135
Mix of Vegetable Stew	
Chicken Curry Sauce with Plain Rice	180
Curry Spice, Coconut Milk & Vegetables	

SANDWICHES & BITES

Avocado	100
Whole seed bread, Avocado, Confit Tomato, Fried Egg	
Roast Beef	115
Charcoal Bread, Horse Radish, Sliced Beef, Caramelized Onions	
Panko Fried Chicken	115
Deep-fried boneless chicken, Coconut & Panko Coating	
Crispy Squid	120
Golden Fried Squid, Sliced Peppers & Tartar Sauce	
Yakitori	120
Japanese Style Chicken, Leeks & Teriyaki Sauce (3 skewers)	
Fish Cake	130
Crispy Fried Fish Cake, Cucumber, Baby Leaves, Black Sesame Seeds, Beetroot & Greek Yoghurt	
Pesto Brioche (v)	100
Basil Pesto, Tomatoes & Mozzarella	
Meatballs	100
Pan-fried Beef Meatballs & Smoky Mayonnaise	
Sushi Sandwich	120
Salmon, Avocado, Teriyaki Sauce & Spicy Mayonnaise	
Chicken Wings	90
With Hot & Spicy sauce OR Barbecue Sauce	
Burger	155
Home-made buns, Tenderloin Beef, Tomato, Lettuce & Ranch Sauce	

SIDES

Chichinga Spiced Potato Spirals (V)	50
Coconut Rice (V)	50
Turmeric Sweet Potato Puree	55
Skin on Roast Potatoes (V)	55
Potato Puree with Herbs	55
Vermicelli Rice (V)	60
Grilled Vegetables (V)	55
The Mix Rice	70
Couscous	55
Alloco / Plantain	55
Fried Yam	55

SAUCES & DIPS

Sweet Chili Dip / Peppercorn Sauce /Tartar Sauce/ Mustard Sauce /Smokey Mayo Dip	20
Red Wine Jus/ Teriyaki Sauce	

PLATTERS TO SHARE

SEAFOOD Platter

1090

Pan Seared Salmon, Spinach Hummus, Pistachio, Avocado & Tomato Sauce

Lobster skewers

Crispy Squid

Assorted Fish Skewers :Grouper, Snapper, Cassava

Dips: Lemon Butter Sauce, Tartar Sauce, Green Chili

MEAT Platter

990

Chicken Yakitori

Beef Shakshuka

Grilled Sausages

Sliced Beef with Palava Sauce

Chichinga Spiced Goat

Dips: Smokey Mayo, Teriyaki, Green Chili

VEGETARIAN Platter

680

Carrots

Cucumber

Grilled Plantain

Grilled Courgette

Sauteed Mushrooms

Wagashie Skewers

Grilled Corn

Dips: Beetroot Hummus, Yoghurt & Dill, Green Chili

***Please note that all platters come with Seasonal Garden Salad,
Roast Potatoes, Yam Chips & Jollof**

DESSERT

Meringue with White Chocolate & Seasonal Fruits	90
Sticky Toffee Pudding with Caramel Sauce	90
Trio of Chocolate Mousse	85
Crème Brulee with Seasonal Fruit Toppings	85
Apple Crumble (V)	75
(with raisins and Cinnamon)	
Paris Brest – Vanilla, Chocolate, Caramel, Mix berries & Pistachio	90
(classic French dessert made of choux pastry & cream)	
Fruit Salad	70
(Mint Infused Seasonal fruit Bowl)	
Cake of the Day (check with your waiter)	80
3 scoops of Gelato –	80
Vanilla Ice cream, Pistachio & Cashew ice cream, Lemon Sorbet, Dark Chocolate	
Dessert Selection – Selection of 4 house desserts	90

HOT BEVERAGES:

Coffee:

Single Espresso	17
Double Espresso	20
Single Macchiato	20
Double Macchiato	20
Café Latte	25
Cappuccino	25
Americano	20
Hot Chocolate	30

Tea Pots **25**

- Mint Tea
- English Breakfast
- Earl Grey
- Organic Green Tea

Okuani **25**

- Basil
- Hibiscus
- Lemongrass
- Butterfly Pea & Lemongrass

WINES LIST

White: BTL/GLS

Gecko Ridge Chardonnay, South Africa	195/70
Gerard Bertrand Coteaux De Narbonne White, France	250/90
Chateau Des Tourtes Sauvignon Blanc, France	310
Belleruche Cotes du Rhône White, France	410
Fantinel Pinot Grigio, Italy	440
Cloudy Bay Chardonnay, New Zealand	925
Jacob's Creek Chardonnay, Australia	280

Rose:

Gerard Bertrand Gris Blac Rose, France	280/95
Whispering Angel Caves D'Esclans Cote de Provence Rose, France	680

Red:

Gerard Bertrand Coteaux de Narbonne Red, France	250/90
La Ciboise Luberon Red, France	270
Chateau des Tourtes Merlot & Cabernet Sauvignon, France	330
Petite Ruche Crozes- Hermitage, France	600
Matua Pinot Noir, New Zealand	495
Terrazas Malbec, Argentina	595
Jacob's Creek Reserve Shiraz, Australia	280

Champagne & Prosecco:

Fantinel Prosecco Extra Dry, Italy	395
Veuve Clicquot Yellow Label, France	1900
Veuve Du Vernay Ice, France	250/70
Veuve Du Vernay Ice Rose, France	280/75
Moët & Chandon Imperial Brut	1540/410
Moët & Chandon Imperial Rose	1740/450
Moët & Chandon Nectar Imperial Rose	1940/500

Dessert Wine:

Long Mountain Rose Sweet	240/85
Long Mountain White Sweet	260/80

SPIRITS

Vodka:

Absolute Original	45
Grey Goose	55
Cîroc	55
Skyy Vodka	45
Belvedere	65

Gin:

Beefeater	40
Bombay Sapphire	40
Tanqueray	40
Bulldog Gin	40
Inverroche Amber	35
Inverroche Verdant	35
Inverroche Classic	35
Hendricks	110
Monkey 47	110
Copperhead Black	120
Copperhead	120
Tanqueray 10	40

Cognac:

Martel VSOP	100
Hennessy VSOP	120
Hennessy VS	80
Remy Martin VOSP	100
Dusse	120

Liquor:

Patron XO Café	55
Aphro	50
St Germain	45
Triple Sec	40
Baileys	55
Kahlua	40
Jagermeister	45

Rum:

Bacardi White	35
Captain Morgan Gold	40
Captain Morgan Black	45
Havana Club 3 YO	40
Havana Club 7 YO	45
Ron Zacapa 23 YO	95
Malibu	35
Bacardi Gold	40
Reign Spice	65

Whiskey:

Jameson	35
Jack Daniels	45
Wild Turkey	40
Dewards Whiskey	35

Scotch:

Chivas Regal 12 YO	50
Chivas Regal Extra Age	70
Chivas 25 YO	180
Johnnie Walker Gold Label	60
Johnnie Walker Black	40
Johnnie Walker Double Black	55
Glenmorangie Original	60
Glenmorangie La Santa	65
Macallan Double Cask 12 YO	70
Cardhu	70
Talisker	70
Singleton	60
Ballantine	50
Glenlivet Founders	55

Tequila:

Patron Reposado	70
Patron Silver	70
Don Julio Blanco	70
Don Julio Anejo	70
Jose Cuervo Silver	40
Jose Cuervo Gold	40
Volcan Blanco	70
Volcan Anejo	70

Beer:

Django IPA	40
Mini Club	30
Heineken	50
Guinness	30
Corona	50

Vermouth:

Martini Bianco	35
Martini Extra Dry	35
Martini Rosso	35
Campari	45

DRINKS

Soft Drinks:

Soda: Elderflower, Cucumber Hibiscus Tonic, Bitter Lemon, Ginger Ale	40
Coca Cola	40
Sprite	40
Redbull	45

Minerals:

Still Water 500ml	35
Sparkling Water 500ml	35
Still Water 1ltr	45
San Pellegrino 750ml	60
San Pellegrino 250ml	45

Healthy Juices & Iced Tea:

Booster - Dandelion Basil, Spinach, Kale, Celery, Apple, Orange & Mint	65
Purple H2O - Butterfly Pea & Lemon Grass Tea, Passionfruit, Honey	65
Ice Cold Cup - Turmeric Tea, Starfruit, Lemon	65
Hydro - Fresh Orange Juice, Black Tea	65

Non-Alcoholic Cocktails:

Fafanto - (Symbol of Gentleness), Passionfruit, Cranberry, Lemon Grass	65
Sepow - (Symbol of Justice), Pineapple, Activated Charcoal, Lemon	65
Mmere Dane - (Time Changes), Baobab Powder, Coconut Milk, Pomegranate	65
Mix Mint Pine - Pineapple Juice, Mint	65

Cocktails:

Adwo - Symbol of Peace & Tranquility Beefeater Gin, Passionfruit, Cranberry, Lemongrass	90
Bini - The Visionary Wild Turkey, Activated Charcoal, Lemon, Pineapple	90
Adanfo - Friendship Malfy Con Arancia Gin, Lemon Juice, Cucumber Tonic	90
Panama - Recognition of Loyalty Martel VSOP, Peach, Lemon, Pineapple, Orange	90
Aya - Symbol of Independence & Endurance Havana Rum 3YO, Lemon, Mint	90
Abe Dua - Symbol of Wealth Tequila Olmeca, Triple Sec, Orange, Lime	90
Duafe - Symbol of Beauty Bombay Gin, Pineapple, Hibiscus, Mint	90
Dono - Symbol of Praise & Goodwill Skyy Vodka, Gin, Tequila, Rum, Triple Sec, Orange, Cranberry, Passion Fruit	90
Bese Saka - Symbol of Abundance Gin, Prosecco, Hibiscus, Lemon, Mint	90
Brunch Punch Tequila, Orange Juice, Lemon Juice, Peach Purée, Butterfly Pea.	90
Anigyεε - Symbol of Happiness Malfy Rosa Gin, Lemon Juice, Star Fruit, Elderflower Tonic	90
Brunch Volcano Vodka, Orange Juice, Apple Juice, Peach Purée, Passion Fruit juice, Blue Curaçao.	110
Hewale - Strength Bacardi Spice Rum, Baobab Powder, Coconut Milk, Pomegranate, Mint	90
The Mix New Fashion Wild Turkey, Angostura Bitters, Rosemary, Star Anise, Cinnamon, Orange syrup	100

BRUNCH

MENU

(Sunday only)

Kindly note that a discretionary service charge of 10% will be added to your final bill
All prices are inclusive of applicable taxes

FRESHLY BAKED

Bakery Selection (V) GHC 60

Mini butter croissants, Scones, Charcoal Roll, Mixed Seed Roll, Focaccia, Butter & Jam.

BRUNCH

Waffle Burger GHC 105

Beef Tenderloin Patty & Marinated Cabbage, Encased In Home Made Waffles.

Grilled SausagesGHC 160

Charcoal grilled Sausages with Oyster mushrooms & Potato Salad

Trio Sandwich GHC 95

Smoked Turkey and cheese
Tomato and Mozzarella
Salmon

BREAKFAST

Omelette (v) GHC 60

Two Eggs Omelette with Sautéed Vegetables

Breakfast Tartare(v)GHC95

Smoked Salmon, Scrambled Eggs, Avocado & Bread Crumbs

The Classic(v)GHC 160

Sunny Side up or Scrambled Eggs or Omelet, Pork Sausage, Bacon, Mushrooms,

The Mix Breakfast Platter GHC 340

Sunny Side up or Scrambled Eggs or Omelet, Pork Sausage, Bacon, Mushrooms, Grilled Tomato & Baked Beans, hash brown, mini Pancakes, mini waffles, 1 fruit salad

Breakfast bowl GHC 185

Boiled eggs, Black Rice, mixed lettuce, sautéed mushroom, Grilled Prawns

Mini Burger Selection GHC 155

1 fish, 1 beef, 1 chicken
Green salad & French Fries

Spicy Shrimp Rice GHC85

Shrimps, Carrots, Zucchini, Eggs

Virgin Classic GHC110

Eggs, Oyster mushrooms, Cherry Tomato, Onions, Spring Onions, Butter, Brioche Bread

Beef Mushroom Sauce

Beef Fillet, Oyster Mushrooms, Yam, Cream, Milk, Coconut, Beetroot

Fatali Pasta GHC85

Pasta,
Broccoli, Cauliflower, Tomatoes,
Asparagus, Button Mushrooms

Yam Patte GHC95

Mixed meat, Carrot, Bell Peppers,
Zucchini, Onions

Spicy Pork Ribs GHC320

Pork Ribs, Chili Sauce, Scotch bonnet, Spring Onions

SWEET STUFF

Plain Waffles **GHC70**

Maple syrup and chocolate sauce

Charcoal Waffles **GHC70**

Mixed Berries and Vanilla Yoghurt

Pancakes **GHC80**

Vanilla Pancakes & Cinnamon
Apple Compote

French Toast (Pain perdu) **GHC 80**

Brioche soak into milk egg and cinnamon

Tropical Granola (v) **GHC 70**

Seasonal Fruits, Greek Yoghurt Almonds,
Coconut Shavings

Chia Pudding (vg) **GHC 70**

Seasonal Fruits, Coconut Milk,
Chocolate Shavings

PLATTERS TO SHARE

Seafood Platter **GHC 1090**

Pan Seared Salmon, Spinach Hummus,
Pistachio, Avocado & Tomato Sauce
Lobster skewers
Crispy Squid
Assorted Fish Skewers :Grouper, Snapper
Cassava
Dips: Lemon Butter Sauce, Tartar Sauce Green
Chili

Meat Platter **GHC 990**

Chicken Yakitori
Beef Shakshuka
Grilled Sausages
Sliced Beef with Palava Sauce
Chichinga Spiced Goat
Dips: Smokey Mayo, Teriyaki, Green Chili

Vegetarian Platter **GHC 680**

Carrots
Cucumber Grilled
Plantain Grilled
Courgette
Sautéed Mushrooms
Wagashi Skewers
Grilled Corn
Dips: Beetroot Hummus, Yoghurt & Dill
Green Chili

The Mix Marine Platter **GHC340**

Prawns, Lobster, Octopus, Seaweed Red bell
peppers, Cherry tomato, Cucumber

*Please note that all platters come with Seasonal
Garden Salad, Roast Potatoes, Yam Chips
& Jollof*