

788

FISH & SEAFOOD

SOUPS

CRAB SOUP **3500**

Lightly spicy crab soup served with
garlic bread

FISH SOUP **3500**

Atlantic fish cooked in its own juice and white wine, served with
garlic bread

APPETIZERS

SEAFOOD CROQUETTE **4800**

Deep fried chopped lobster & prawn mix,
served on a bed of lettuce with vinaigrette dressing

THAI SPICED CALAMARI **5500**

Our inspired twist on the Busaba Ethai calamari

DILL OYSTERS **12500**

2 pieces of steamed seasoned oysters served with dill sauce

PRAWN BRUSCHETTA **4800**

Thinly chopped prawns with mayonnaise, served on crunchy
homemade garlic bread

SALADS

GREEK SEAFOOD SALAD

9500

Fresh salad mix with tomatoes, cucumber, olives, peppers, oregano & feta cheese with a seafood mix of fish, prawns & squid tossed with Greek salad dressing

CRAB CAKES WITH SALAD

5500

Crab cakes served with a mix of lettuce, tomatoes and pickles

MAINS

SOLE MEUNIÈRE

8500

Crispy sole fish fillet drizzled with brown butter and infused lemon, parsley and capers.
Served with choice side dish

BAKED FISH FILLET

8500

Baked fish with lemon and oregano.
Served with mixed vegetables and your preferred side dish

PLATEAU DE FRUITS DE MER

35000

Oysters, mussels, crab, prawns, clams and lobster served cold on a bed of ice

**MIXED SEAFOOD
PLATTER**

20000

Grilled lobster, mussels, calamari, tiger prawn, crab, smothered with garlic herbs

**FILLET HAKE
WITH PEAS**

8500

Grilled well-seasoned hake fish with parsley cream sauce, served on veggies

**MUSSELS IN WHITE
WINE SAUCE**

15500

Slow-cooked mussels in a seasoned white wine sauce

**GRILLED SALMON
CAVIAR BEURRE BLANC**

16500

Grilled salmon and salmon caviar with butter cream sauce

CIOPPINO

14500

Fish & shellfish stew cooked with tomatoes, wine, spices and aromatic herbs.
Served with herbed rice

SEAFOOD PAELLA

25000

Fabulous mix of prawns, shrimps, fish & mussels cooked slowly in saffron rice

PENNE AYO

7500

Penne pasta with shrimps & chicken in a creamy sauce, served with mushrooms and greens

LINGUINE LUCA

9000

Linguine pasta with lobster, garlic, olive oil, spices and parsley

SPAGHETTI AI FRUTTI DI MARE

7500

Spaghetti, squid, shrimps and prawns in a choice of tomato sauce, olive oil or pink sauce

GAMBERONI AL BRANDY

11500

Prawns in brandy cream sauce with dry sage. Served with your preferred side

SPECIALS

FISHERMAN PLATTER

11500

Grilled seafood combination of prawns, croaker & calamari with lemon butter.
Served with a preferred side of parsley mashed potatoes or herbed rice

BUTTER SOLE FILLET

7500

Breaded fried fillet sole served with ratatouille & herbed rice

PALATABLE SNAPPER

8000

Lemon & honey slow-cooked fillet snapper served on a bed of steamed vegetables & herbed rice

788 CRISPY FISH

6500

Chargrilled croaker fish served with sautéed potatoes, butter mushrooms, crispy parsley, green peas purée & herbed rice

MEAT

APPETIZERS

SWEET POTATO CHICKEN CROQUETTE 3500

Mashed sweet potatoes with chunky chicken, covered in breadcrumbs

POLLO AL CESTINO 4500

Caesar salad in cheese basket

BEEF CARPACCIO 6500

Thinly sliced cold-cut beef drizzled with olive oil and lemon juice, served with lettuce and grated Parmesan cheese

MAINS

BASIL PESTO TAGLIATELLE 6500

Tagliatelle pasta with pesto, a classic Italian sauce made with basil, nuts, oil, garlic and Parmesan cheese

TAGLIATELLE CARBONARA 7000

Typical Italian pasta dish from Rome, made with eggs, Parmesan cheese, bacon and black pepper

POTATO GNOCCHI WITH BEEF SAUCE 5000

Potatoes and flour dumplings garnished in a beef sauce and grated Parmesan cheese

POTATO GNOCCHI REGINA

6500

Potatoes and flour dumplings garnished with bacon and chunky chicken breast, white cream sauce with black pepper and grated Parmesan cheese

STICKY PORK

6500

Grilled pork chops in a sweet and spicy sauce containing garlic and ginger.
Served with fried courgettes

PORK WITH CAULIFLOWER PURÉE

6500

Grilled pork chops served with cauliflower purée, seasoned with cucumber and carrots

BLACK PEPPER BEEF FILLET

6500

Grilled beef fillet in a creamy, black peppercorn sauce.
Served with 788 vegetables rice

JUICY CHICKEN

8000

Marinated grilled chicken breast stuffed with Parmesan cheese, vegetables & honey.
Served with French fries and 788 vegetables rice

AGNELLO ARROSTO

11000

Roast lamb with gravy and seasonal vegetables.
Served with your preferred side

NANA'S CHICKEN

6500

24 hour whole, tender baby chicken grilled in rosemary and
sunflower oil.
Served with roast potatoes and mixed vegetables

SIDE DISHES

1800

Baked potatoes
Scallop Potatoes
Herbed Rice
Steamed Seasonal Vegetables
French fries
Chicken fingers

DESSERT

Special of the Day

788

DRINKS

DRINKS

WINES

RED

House Wine	12000
Terrazas Malbec	20000
Cloudy Bay Pinot Noir	41000
Mouton Cadet Bordeaux	19000
Château Laborde Lalande-de-Pomerol	35000
Cigalus	50000
Santa Cristina Chianti Superiore	25000
Villa Antinori Toscana	30000

WHITE

House Wine	12000
Escudo Rojo Chardonnay	19000
Santa Cristina Bianco	25000
Villa Antinori Bianco	30000
Cigalus Blanc	50000
Côtes des Roses Gerard Bertrand	22000
Henri Bourgeois Sancerre Blanc	38000
Cloudy Bay Sauvignon Blanc	38000

ROSÉ

Santa Cristina Rosato	25000
Santa Digna	12000
Escudo Rojo Rosé	20000
Côte Des Roses Gerard Bertrand	22000
Château Minuty	36000
Narbo Martius Rosé	24000

SPARKLING

Barton & Guestier Sparkling	14000
Nectar Rosé Cuvée	
Martini Asti	12000
Martini Brut	12000

CHAMPAGNE

Moet & Chandon Brut	34000
Moet Rose Nectar Imperial	44000
Veuve Clicquot Brut	39000
Dom Perignon Brut	99000

SPIRITS

WHISKEY

Jameson	17000
Bain's Whiskey	20000
Chivas Regal 12	25000
JW Black Label	25000
JW Gold Label	35000
JW Blue Label	99000
Chivas Regal 18	45000
Glenfiddich 15 Years	39000
Glenfiddich 18 Years	55000
Glenmorangie Original	55000
Macallan Amber	40000
Macallan Siena	75000
Macallan Rare Cask	115000
Jack Daniel's No 7	24000

RUM

Bacardi	20000
Ron Zacapa Cent 15 Años Rum	32000

VODKA

Absolut Vodka	
Blue, Vanilla, Raspberry	20000
Grey Goose (Original, Le Citron)	32000
Cîroc (Snap Frost, Pineapple)	34000

COGNAC

Hennessey VS	22000
Hennessey VSOP	34000
Remy Martin VSOP	34000
Hennessey XO	88000
Remy Martin XO	94000

LIQUEURS

Drambuie	30000
Cointreau	23000
Baileys	15000
Malibu	12000
Southern Comfort	20000
Kahlúa	9000

APÉRITIFS

Campari	20000
Martini Rosso	12800
Martini Blanco	12800
Martini Dry	12800

GIN

Tanqueary London Dry Gin	25000
Bombay Sapphire	22000
Hendrick's Gin	30000

TEQUILA

Olmecca Silver	27000
Olmecca Gold	22000
Camino Gold	22000
Patrón Cafe	35000

COCKTAILS

Skinny long island iced tea 4000

Vodka, gin, Bacardi, coke, tequila and Triple Sec shaken with fresh lemon and lime juice

Martini 4000

Classic, Passion Fruit, Peach, Strawberry

Mojito 4000

Classic, Blueberry, Pineapple, Strawberry

White rum, soda water and lime juice with fresh mint and caster sugar, served on the rocks

Daiquiri 4000

Strawberry, Mango, Banana

White rum and grenadine blended with your choice of flavour, lime juice and sugar

Margarita 4000

Classic, Peach, Strawberry, Passion Fruit

Classic or Flavoured margarita with tequila, Triple Sec and fresh lime juice.

Served on the rocks or frozen, salt or no salt

Sea wave 3500

Hennessy, strawberry & cranberry juice

Negroni 3500

Bitter Campari, gin & Martini red

White Russia 3500

Vodka, Triple Sec & Irish cream

Old-Fashioned 3500

Whisky, Angostura Bitters and brown sugar

788 3500

Southern Comfort and pineapple syrup, fresh mint leaves, brown sugar and lime

MOCKTAILS

Chapman

2000

Nigerias signature mocktail. A nice blend of fruity flavours

Pink Grapefruit Cooler

2800

Grapefruit & lemon juice mixed with mint and crushed ice, topped with soda water

Cranberry cooler

2800

Cranberry juice mixed with apple juice, lime juice, and topped with grenadine

Cinderella

2800

Pineapple juice and blueberry puree mixed with lime juice

WATER 1300

SOFT DRINKS 800

Coke, Coke Zero, Sprite, Fanta, Novida,
Bitter Lemon, Soda Water, Tonic Water

Maltina 1200

Amstel Malta 1200

BOTTLED BEER

Budweiser 2000

Tiger 1800

Heineken 1800

Gulder 1800

Star 1500

Star Light 1500

DRAFT BEER

Heineken glass 2000

Beer Tower 3Ltr 7000

HOT BEVERAGES

Espresso	1400
Double Espresso	2800
Cappuccino	1800
Americano	1400
Latte	1800
Tea	1200