



**FOOD MENU**

## SOUPS

### **CRAB SOUP**

3500

Lightly spicy crab soup served  
with garlic bread

### **FISH SOUP**

3500

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

## SALADS

### **GREEK SEAFOOD SALAD**

11000

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

### **CRAB CAKES WITH SALAD**

5500

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

### **POLLO AL CESTINO**

5000

Caesar salad in cheese basket

## **APPETIZERS**

### **SEAFOOD CROQUETTE**

6000

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

### **THAI SPICED CALAMARI**

5500

Our inspired twist on the Busaba Ethai calamari

### **DILL OYSTERS**

14000

2 pieces of steamed seasoned oysters served  
with dill sauce

### **PRAWN BRUSCHETTA**

5500

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

## **DEEP FRIED CRAB**

7500

Seasoned crab, deep-fried and served with a spicy ginger dipping sauce

## **SWEET POTATO CHICKEN CROQUETTE**

3500

Mashed sweet potatoes with chunky chicken, covered in breadcrumbs

## **BEEF CARPACCIO**

6500

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

## **PASTA**

### **PENNE AYO**

7500

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

### **LINGUINE LUCA**

9000

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

### **SPAGHETTI AI FRUTTI MARE**

9500

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

### **CHILLI CRAB SPAGHETTI**

8500

Spaghetti with crabmeat, chili, white wine, lemon juice & olive oil served alongside a whole crab garnished with parmesan cheese.

## PASTA

### **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

## MAINS

### SEAFOOD

#### **SOLE MEUNIÈRE**

9000

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

#### **BAKED FISH FILLET**

9000

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

#### **PLATEAU DE FRUITS DE MER**

40000

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

#### **MIXED SEAFOOD PLATTER**

22000

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

### **SEAFOOD PAELLA**

35000

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

### **FISHERMAN PLATTER**

15000

Grilled prawns, croaker & calamari with lemon cream sauce, served with a preferred side of parsley mashed potatoes or herbed rice



### **BUTTER SOLE FILLET**

9000

Breaded fried fillet sole served with ratatouille &  
herbed rice

### **PALATABLE SNAPPER**

9000

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

### **788 CHARGILLED FISH**

8000

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

## MEAT

### **POTATO GNOCCHI WITH BEEF SAUCE**

5000

Potatoes & flour dumplings in a beef sauce  
garnished with grated parmesan cheese

### **POTATO GNOCCHI REGINA**

6500

Potatoes & flour dumplings in a bacon chunky  
chicken breast white cream sauce garnished  
with grated parmesan cheese

### **STICKY PORK**

7500

Grilled pork chops in a sweet & spicy  
garlic & ginger sauce  
Served with fried courgettes

### **PORK WITH CAULIFLOWER PURÉE**

9500

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

## **BLACK PEPPER BEEF FILLET**

7500

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**

7500

24-hour whole, tender baby chicken grilled in

Served with roast potatoes and mixed vegetables

## SIDES

1800

Baked potatoes

Scallop Potatoes

Herbed Rice

Steamed Seasonal Vegetables

French fries

Chicken fingers

## **DESSERT**

### **APPLE TART**

4000

Served with Ice Cream

### **STICKY TOFFEE PUDDING**

4000

Served with Ice Cream

### **CHOCOLATE BROWNIE**

4000

Served with Ice Cream

### **STRAWBERRY CHEESECAKE**

4000

### **LEMON BERRY TART**

4000

### **CHOCOLATE CONCERTO CAKE**

4000

788

DRINKS

## WINES

### RED

House Wine	12000
Terrazas Malbec	20000
Cloudy Bay Pinot Noir	41000
Mouton Cadet Bordeaux	19000
Art De Vivre Rouge Gerard Bertrand	30000
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

Moët & Chandon Brut	38000
Moët Rose Nectar Imperial	50000
Veuve Clicquot Brut	40000
Dom Perignon Brut	105000
Cristal	145000



## SPIRITS

### WHISKEY

Jameson	17000
Jameson Black Barrel	30000
Bain's Whiskey	20000
Chivas Regal 12	25000
Johnny Walker Black Label	25000
Johnny Walker Gold Label	35000
Johnny Walker Blue Label	99000
Chivas Regal 18	45000
Glenfiddich 15 Years	39000
Glenfiddich 18 Years	55000
Glenmorangie Original	38000
Jack Daniel's No 7	24000
Glenmorangie Lasanta	45000
Glenmorangie Quinta Ruban	45000
Glenmorangie Nectar D'Or	50000
Glenmorangie 18	60000
Glenmorangie Signet	110000

## 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
Belvedere	40000

## COGNAC

Hennessey VS	22000
Hennessey VSOP	34000
Remy Martin VSOP	34000
Hennessey XO	88000
Remy Martin XO	94000
Martell VSSD	36000
Martell Blueswift	60000

## 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** 2500

Nigeria's signature mocktail, a tasty 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

**DRINKS** 800

Coke, Coke Zero, Sprite, Fanta, Novida,

Bitter Lemon, Soda Water, Tonic Water

Fayrouz 600

Climax 1200

Maltina 1200

Amstel Malta 1200

**JUICE**

**PACK**

Orange, Pineapple, 3500

Apple

Cranberry 6000

**GLASS**

Orange, Pineapple, 1500

Apple

Cranberry 1800



## **BOTTLED BEER**

Tiger	1800
Heineken	1800
Gulder	1800
Budweiser	1500
Star	1500
Star Light	1500
Star Radler	1200
Legend	2000

## **DRAFT BEER**

Heineken glass	2000
Beer Tower 3Ltr	7000

## **HOT BEVERAGES**

Espresso	1400
Double Espresso	2800
Cappuccino	1800
Americano	1400
Latte	1800

Tea

1200