



## FOOD MENU

**SOUPS**  
**CRAB SOUP**

5500

Lightly spicy crab soup served with  
garlic bread

**FISH SOUP**

5500

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

**SALADS**

**GREEK SEAFOOD SALAD**

8500

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

**CRAB CAKES WITH SALAD**

8500

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

## **APPETIZERS**

### **SEAFOOD CROQUETTE**

8500

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

### **THAI SPICED CALAMARI**

5800

Our inspired twist on the Busaba Ethai calamari

### **HONEY BUTTER CHICKEN**

6500

Tender and moist pieces of Chicken breast tossed in a sweet honey sauce

### **DILL OYSTERS**

22000

2 pieces of steamed seasoned oysters served with dill sauce

### **PRAWN BRUSCHETTA**

7500

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

### **DEEP FRIED CRAB**

14500

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

### **SWEET POTATO CHICKEN CROQUETTE**

8000

Mashed sweet potatoes with chunky chicken,  
covered in breadcrumbs

## **PASTA**

### **PENNE AYO**

12000

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

### **LINGUINE LUCA**

15000

Linguine pasta with lobster, olive oil, spices and parsley

### **SPAGHETTI AI FRUTTI MARE**

15000

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

### **CHILLI CRAB SPAGHETTI**

18500

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

## PASTA

### **STEAK & PRAWN LINGUINE**

17500

Surf and turf pasta with prawns and fire grilled beef fillet tossed in red sauce

### **BASIL PESTO TAGLIATELLE**

10500

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

### **TAGLIATELLE CARBONARA**

12000

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

### **VEGETARIAN PASTA**

9500

Penne pasta served with fresh mix vegetables in white creamy sauce

## MAINS

### SEAFOOD

#### **CHARGRILLED TIGER PRAWN, PEPPER PUREE AND PINEAPPLE SALSA**

14500

Juicy grilled prawns with homemade hot sauce, pineapple, tomatoes, cucumber, onions served with your choice of sides

#### **SEAFOOD POT PIE**

20000

Poached whitefish and Salmon in milk with a smokey Salmon fish, onions, garlic and prawns in a simple roux covered with creamy mashed potatoes

#### **PAN SEARED SOLE FILLET IN WHITE WINE, TOMATO AND BASIL SAUCE**

12500

Sole fillet, white wine, onions basil and sweet cherry tomatoes served with your choice of sides

#### **SOLE MEUNIÈRE**

13500

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

### **AL FORNO SNAPPER**

16500

Whole grilled Snapper served with baked potatoes and seasonal vegetables

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

46000

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

### **MIXED SEAFOOD PLATTER**

34000

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

### **SEAFOOD PAELLA**

36500

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

### **FISHERMAN PLATTER**

24000

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



### **BUTTER SOLE FILLET**

12000

Breaded fried fillet sole served with ratatouille  
& herbed rice

### **788 CHARGILLED FISH**

14000

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

### **LEMON & HONEY GLAZED SNAPPER**

13000

Lemon and honey slow-cooked fillet snapper  
on a bed of steamed vegetables served with  
your preferred side

### **SWEET & SPICY GRILLED SALMON**

24000

Grilled salmon fish sautéed with vegetables  
and honey chili sauce

## **MEAT**

### **SUCCULENT COW TAIL**

13000

Slow cooked fall off the bone meat served with  
Penne Pasta

### **STICKY PORK**

13000

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

### **PORK WITH CAULIFLOWER PURÉE**

14500

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

### **BLACK PEPPER BEEF FILLET**

12500

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

## **BEEFROLET**

12500

Slices of Beef Fillet seasoned with Rosemary served with a side of hasselback Potatoes

## **JUICY CHICKEN**

12500

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

## **AGNELLO ARROSTO**

14000

Roast lamb with gravy and seasonal vegetables, served with your preferred side

## **NANA'S CHICKEN**

12000

24-hours marinated tender and juicy half grilled chicken. Served with roast potatoes and mixed vegetables

## SIDES

4000

Baked potatoes

Scallop Potatoes

Herbed Rice

Steamed Seasonal Vegetables

French fries

Chicken fingers

Mashed potatoes

788 Vegetable Rice

## EXTRAS

EXTRA TIGER PRAWNS

8500

BREAD BASKET

3000

**DESSERT**

**SPONGE FAIRY**

5000

**CHURROS**

5000

**LEMON TART**

5000

**STICKY TOFFEE PUDDING**

5000

**CHOCOLATE BROWNIE**

5000

**STRAWBERRY CHEESECAKE**

7500

**CHOCOLATE CONCERTO CAKE**

5000

788

DRINKS

## WINES

### RED

House Wine	16000
Dona Ermelinda	16000
Apostle	16000
DC Sweet Red	16000
Terrazas Malbec	27000
Escudo Rojo	35000
Villa Antinori Toscana	51000
Cigalus	80000

### WHITE

House Wine	16000
Dona Ermelinda	16000
DC Sweet White	16000
Leopard Leap Chardonnay	25000
Escudo Rojo Chardonnay	35000
Fair View Darling Sav. Blanc	26000
Diermersdal Sauvignon Blanc	26000
Villa Antinori Bianco	51000
Cigalus Blanc	80000
Yellow Tail Moscato	20000

## ROSÉ

Château Minuty	45000
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## SPARKLING

Martinellis Wine (nonalcoholic)	15000
Martini Asti	22000
Martini Brut	20000
Martini Prosecco	20000
Martini Rose	20000
Ermelinda Bruto	20000
Ermelinda Rose	20000

## CHAMPAGNE

Moët & Chandon Brut	100000
Veuve Clicquot Brut	130000
Moët Rose Nectar Imperial	140000
Cristal	360000
Dom Perignon Brut	550000



## **SPIRITS**

### **WHISKEY**

Famous Grouse	12000
Jameson	36000
Jack Daniel's No 7	36000
Chivas Regal 12	30000
Johnny Walker Black Label	50000
Jameson Black Barrel	55000
Glenfiddich 15 Years	75000
Glenmorangie Lasanta	45000
Glenmorangie Quinta Ruban	50000
Glenmorangie Original	40000
Chivas Regal 18	60000
Glenmorangie Nectar D'Or	68000
Glenfiddich 18 Years	120000
Johnny Walker Blue Label	340000
Macallan Rare Cask	230000
JW Platinum	80000
Macallan Double cask 15 years	84000
Johnny Walker Gold Label	55000

### **RUM**

Bacardi	30000
Embargo Anejo	24000

### **VODKA**

Absolut Vodka Blue	24000
Grey Goose (Original, Le Citron, Orange) Belvedere	70000
Cîroc (Snap Frost, Pineapple)	55000

## COGNAC

Martell VSSD	70000
Hennessy VS	70000
Remy Martin VSOP	90000
Martell Blueswift	130000
Hennessy VSOP	130000
Hennessy XO	400000

## LIQUEURS

Malibu	18000
Kahlúa	18000
Baileys	20000
Cointreau	25000
Drambuie	40000

## APÉRITIFS

Martini Rosso	18000
Martini Blanco	18000
Martini Dry	18000
Campari	30000

## GIN

Bombay Sapphire	35000
Hendrick's Gin	50000

## TEQUILA

Camino Gold	23600
Olmeca Gold	40000
Sierra Silver	30000
Casamigos	195000

## COCKTAILS

<b>Felabration</b>	8500
Sweet Rum, Coffee liqueur, Irish cream	
<b>Pinkabelle</b>	7000
Pink Gin, Lemon, Cucumber Syrup	
<b>White Russia</b>	7000
Vodka, Triple Sec & Irish cream	
<b>Old-Fashioned</b>	7000
Whisky, Angostura Bitters & brown sugar	
<b>788 on the sea</b>	7000
Southern Comfort and pineapple syrup, fresh mint leaves, brown sugar and lime	
<b>Martini</b>	7000
Classic, Passion Fruit, Peach, Strawberry Mango	
	7500
<b>Mojito</b>	7000
Classic, Pineapple, Strawberry Mango	
	7500
<b>Skinny long island iced tea</b>	8000
<b>Daiquiri</b>	7000
Strawberry, Mango, Banana Mango	
	7500

<b>Frozen Margarita</b>	8000
Strawberry, Peach, Passion Fruit	
Mango	8500

<b>Negroni</b>	7500
Red Martini, Campari, Gordon Gin & Angostura Bitters	

<b>Sea wave</b>	7000
Hennessy, strawberry & cranberry juice	

### **MOCKTAILS**

Chapman	3500
Pink Grapefruit Cooler	4000
Cranberry cooler	4000
Nojito	4000
(Mango)	4500
Shirley Temple	4000
Cinderella	3500
Virgin Frozen Margarita	6000
(Mango)	6500

<b>WATER</b>	1400
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### **DRINKS**

Coke, Coke Zero, Sprite, Fanta, Bitter Lemon, Soda Water, Tonic Water	1000
Fayrouz	1500
Maltina	2000
Amstel Malta	2000

## **JUICE [PACK]**

Apple, Pineapple, Orange	5000
Cranberry	7500

## **GLASS**

Orange, Pineapple, Apple	1500
Cranberry	2000

## **FRESH JUICE BY GLASS**

3500

## **BOTTLED BEER**

Star Radler	2000
Trophy	2000
Star	2550
Heineken	2700
Gulder	2500
Guinness stout	2500

## **ENERGY DRINK**

Red Bull	3000
Power horse	3000

## **HOT BEVERAGES**

Tea	2500
Espresso	2500
Americano	2500
Latte	2800
Cappuccino	2800
Double Espresso	3500

