



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 CHARGRILLED 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 |
|----------------|-------|

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) | 70000 |
| 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

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

| | |
|----------------------------------|------|
| Frozen Margarita | 8000 |
| Strawberry, Peach, Passion Fruit | |
| Mango | 8500 |

| | |
|--|------|
| Negroni | 7500 |
| Red Martini, Campari, Gordon Gin & Angostura Bitters | |

| | |
|--|------|
| Sea wave | 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 |

| | |
|--------------|------|
| WATER | 1400 |
|--------------|------|

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 | 2500 |
| 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 |

