

**BRASA**

# *Our Story*

*Working The vision for BRASA is to seek out exciting flavours from our home...*

*Vibrant West Africa, the home of flavour & spice.*

*Our mission is to provide an unforgettable dining experience to all our guests.*

*Our signature feasts feature straight-from-the-fire skewers,  
prime cut steaks & a bounty of creative salads, sides & desserts.*

*From the moment you walk in, BRASA strives to create a sensory experience; from our innovative cocktails  
to our modern designed & dynamic architecture.*

*We are more than just a meal... BRASA is a vibe.*

*The heart of BRASA, is the open fire, on which your food will be cooked to perfection.*

*Most of us associate the open fire with family & friends – the backyard barbecue or camp-side fire,  
conversations, good food enjoyed while in good company.*

*We are a place to dine among family & friends with food that reminds us of where we come from,  
whilst boldly taking you to new places.*

*Straight out of the diversity & vibrancy of New York City,  
we warmly welcome our new executive chef Christopher Lewis – an absolute delight in culinary knowledge &  
a master in his lane. Our flame-loving chef is taking a grill-centric approach to cooking,  
elevating humankind's oldest & simplest culinary technique, into its tastiest.*

*The BRASA menu rotates with the seasons of our fresh produce, carefully sourced from all around the world.*

*The BRASA family looks forward to serving you...*

# BRASA COCKTAILS



Welcome to BRASA Bar - each of our drinks presents a distinctive flavour that conveys a sense of recognition. An unique menu inspired by West Africa's rich spices, with distinct taste perceptions that bring memories to life.

## AFRODISIAC

Bacardi Gold rum, homemade pineapple & lemongrass juice, homemade falernum, lime juice & plum aromatic bitters

55

## FLOWER POT

Homemade Prekese liquor, Aperol, lime juice, homemade vanilla syrup & orange juice

55

## THE RUBY & THE SAPHIRE

Chivas 12 yo blended scotch whisky, cinzano sweet vermouth, dark cacao liquor, campari & liquorice bitters.

55

## GREEN DAWN

Plymouth gin, basil, fresh lime juice, lime, chilly & Lavender sherbert & lavender smoke

50

## BUTTERFLY EFFECT

Beefeater gin infused butterfly tea, peach liquor, simple syrup, lemon juice, egg white.

50

## PALOMITA 2.0

Jose cuervo Especial silver infused Mango & rosemary, orange liquor, orgeat syrup, lemon juice, pineapple juice & grenadine.

50

## MIDNIGHT EXPRESS

Absolut vodka, espresso coffee, demerara syrup, chocolate bitters & hazelnut/cinnamon foam

50

## CAPTAIN JULEP

Wild Turkey infused dry coconut,crème de cassis, pineapple clear syrup, MINT, lime juice & ginger beer

50

## (IN)SIDE(THE)CAR

Martell vs Cognac, bacardi carta negra, apricot brandy, cinnamon syrup, lemon juice & orange juice.

50

## NON ALCOHOLIC

### A SOBOLO TALE

MB Sobolo, vanilla syrup, lemon juice, mint & sprite

35

### THE EDEN APPLE

Apple juice, lemon juice, cinnamon syrup & cranberry juice

35

### PINA & BASIL

Pineapple, basil & orgeat

35

## CHAMPAGNE & SPARKLING

### PROSECCO

CLS 40 BTL 240

### MUMM DEMI-SEC

600

### MOET & CHANDON BRUT MINI 20CL

235

### MOET & CHANDON BRUT

900

### MOET NECTAR IMPERIAL

950

### MOET IMPERIAL ROSE

1,350

### VEUVE DU VERNEY ICE ROSE

45 190

### VEUVE CLIQUOT YELLOW LABEL

950

### VEUVE CLIQUOT ROSE

1,200

### WHITE WINE

#### GIACONDI TERRE SICILIANE IGP

CLS 40 BTL 165

#### MARIUS VERMENTINO

40 165

#### BELLERUCHE COTES-DU-RHONE WHITE

65 275

#### POUILLY FUME LES CHAUMIENNES 2013

450

#### PETIT CHABLIS BLANC MICHELET 2016

470

### ROSE WINE

#### MARIUS IGP ROSE D'OCE

40 180

#### WHISPERING ANGEL CAVES D'ESCLANS C.D.P

450

### RED WINE

#### IL SARONE

35 150

#### BELLERUCHE COTES-DU-RHONE

65 275

#### MARIUS SYRAH GRENACHE

40 170

#### DOMINO DEL SOTO RIBERA DEL D.

400

#### SOPRASASSO AMARONE DELLA V.

650

## BEERS

### STELLA ARTOIS

25

### BUDWEISER

25

### HEINEKEN

25

### CLUB

15

### GUINNESS

15

## SOFT DRINKS

### COCA COLA

15

### SPRITE

15

### GINGER ALE

15

### SODA WATER

15

### TONIC WATER

15

### FRESH ORANGE JUICE

18

### FRESH PINEAPPLE JUICE

15

### MB SOBOLO

8

## WATER

### SPARKLING WATER

BRASA BEL-AQUA

75CL 33CL  
25 15

### STILL WATER

BRASA BEL-AQUA

25 15

### SPARKLING WATER

SAN PELLEGRINO

75CL 25CL  
35 25

### STILL WATER

ACQUA PANNA

35 25

All prices are in GH¢ & excluding 19.5% VAT. A 10% service charge for dine in & a 5% service charge for take outs will be added to your final bill

## STARTERS

### GRILLED CHICKEN WINGS 8pcs

Grilled bone-in wings tossed in your choice of sauce

BRASA SAUCE 🍷	55
BBQ 🍷	55
GREEN CHILLI 🌶️🌶️	50
RED HOT CHILLI 🌶️🌶️🌶️	50

### CHICKEN WINGS PLATTER

Get a platter with all our delicious flavours.

You will get 2psc of each

BRASA sauce, BBQ, Red hot chilli & Green chilli

60

### CASSAVA CROQUETTES

35

Deep fried cassava with garlic & onion.  
Served with red hot chilli sauce

### SMOKED PRIME STEAK BALLS

45

Slow smoked & grilled to perfection.  
Served with our roasted tomato sauce

### PLANTAIN SUPREME

35

Coleslaw, tomato salsa, smoky chipotle mayo & toasted coconut

### CHILLI PRAWNS

65

Pan fried prawns served with our special chilli tomato sauce & grilled garlic bread

### SALT & PEPPER FISH BAIT

45

Deep fried Fish bait in smoked salt & pepper served with Brasa's special chilli & lemon mayo

### DEEP FRIED CALAMARI

45

Deep fried squid with chilli & garlic served with tatar sauce

### SKEWERS

#### BEEF

Tender pieces of beef marinated in garlic & chilli with smoked salt & pepper

50

#### CHICKEN

Chicken Marinated in a tangy blend of curry, ginger, garlic & lemon juice

40

## SALADS

### PUMPKIN & QUINOA SALAD

55

Green apple, Spiced sun flower & Pumpkin seeds & Citrus honey vinaigrette

### SUPER FOOD SALAD

55

A fresh mix of goat cheese, lettuce, sweet corn, carrot, red onion, avocado, sweet potatoes, served with our dressing

### BEETROOT & GOAT CHEESE SALAD

45

Cucumber, Rocket leaves, Red onion & Balsamic vinaigrette

### CAESAR SALAD

30

Lettuce mix, Parmesan cheese, Homemade croutons & Caesar dressing.

Add to your Salad

CHICKEN	25
STEAK	35
SHRIMP	45

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## FROM THE GRILL

### 1/2 ROASTED PINEAPPLE & CHILLI CHICKEN

Marinated in garlic, ginger, red chilli, lemon juice, red onion, pineapple & roasted to perfection. Half the size same great taste

85

### 1/2 BRASA CHICKEN

Marinated in garlic, ginger & chilli & grilled to perfection. Half the size same great taste

65

### WHOLE ROASTED PINEAPPLE & CHILLI CHICKEN

Marinated in garlic, ginger, red chilli, lemon juice, red onion, pineapple & roasted to perfection

175

### WHOLE BRASA GRILLED CHICKEN

Marinated in garlic, ginger & chilli & grilled to perfection

130

### JACK DANIELS GLAZED BBQ PORK RIBS 450g

Smoked to perfection & basted with JD barbeque sauce. Served with French fries

170

### GRILLED GROUPE 250g

Marinate 24 hour in white wine with green chilli, white onion, garlic & ginger

115

### THE WHOLE GRILLED GROUPE FISH 850g

Marinate 24 hour in white wine with green chilli, white onion, garlic & ginger

365

### GRILLED LOBSTER

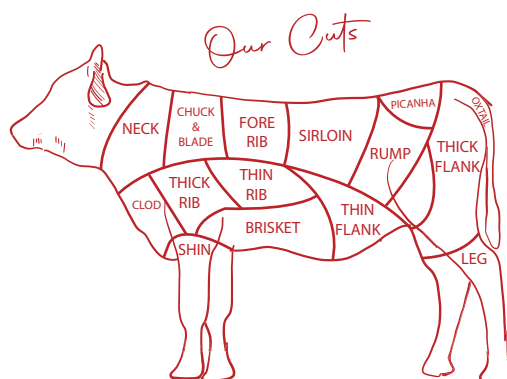
Grilled & marinated in garlic, chilli & coriander butter. Upon availability

170

### CHEF BRIGHT SPECIAL

Pan fried prawns served with our special red chilli, parsley, garlic, lemon, onion sauce

200



### RIBEYE 250g

Rich, juicy & full-flavored with generous marbling throughout

160

### TENDERLOIN 230g

The most tender cut of beef, lean yet succulent & melt in your mouth flavor. USDA graded choice & imported from Aurora Angus Beef, from the Midwest, exported by Palmetto for BRASA

250

### PORTER HOUSE 480g / 680g

The best of both worlds, the porterhouse combines the tender fillet mignon with the meaty flavor of a sirloin. Prime USDA Angus beef

220/305

### WHOLE RIBEYE 750g

Serves 2 - 3 people Rich, juicy & full-flavored with generous marbling throughout

525

### COWBOY STEAK

Flavourful, rich & juicy steak with a short frenched bone. USDA graded choice "the best black angus beef since 1939" imported from Aurora Angus Beef, from the Midwest, exported by Palmetto for BRASA

380

### SURF & TURF

Grilled Ribeye with sauteed tiger prawns

255

Add your Toppings

PEPPERCORN AU POIVRE

17

GARLIC & SAGE BUTTER

17

RED WINE & SHALLOT BUTTER

15

SMOKED CHILLI BUTTER

15

## FROM THE CHEF

### BRASA BURGER

Brasa special blend of beef, sirloin & chuck steak,  
served with smoky chipotle mayonnaise, lettuce, cheese & tomato

75

### STEWED LAMB CUTLETS

Marinated & grilled prime cutlets.  
Served with Brasa tomato stew & potato mash

180

## SIDES & RICES

MASH POTATOES	35
CRISPY POTATOES	30
COLESLAW	25
SPICED CARROTS	25
MIXED SALAD	20
SAUTÉ VEGETABLES	30
FRIED PLANTAIN	15

FRENCH FRIES	25
PARMESAN FRIES	30
JOLLOF RICE	25
PLAIN RICE	20
FRIED RICE	Choose between
	EGG 40
	BEEF 55
	SHRIMP 65
	VEG 30

## SAUCES

### SMOKY CHIPOTLE MAYO

Smoked spices, mayonnaise & homemade hot sauce

15

### BRASA SAUCE

Soya, Chilli garlic paste & Rice vinegar



15

### JD BARBEQUE

24 Ingredients slow cooked for 2 hours



17

### GREEN CHILLI SAUCE

Hot green chili, red onion, garlic & ginger



15

### RED HOT CHILLI

Red chilli, garlic, ginger & lemon



10



## DESSERTS

### DIY DOUGHNUT

65

Delicious homemade doughnuts,  
ready to be filled by you with 3 of our best sauces. (Jam, chocolate & custard)

### MINI DEVILS CAKE

Serves 2 people

60

Devil's cake filled with chocolate Swiss meringue &  
decorated with pecan pralines

### STRAWBERRY JELLY & VANILLA CHEESECAKE

65

Served with berry compote

### STICKY TOFFEE

65

Cake made with fresh dates,  
served with custard & caramel sauce

### VANILLA ICE CREAM

1 scoop 25 | 2 scoops 30 | 3 scoops 35

### CHOCOLATE ICE CREAM

1 scoop 25 | 2 scoops 35 | 3 scoops 45

### LEMON PROSECCO SORBET

1 scoop 28 | 2 scoops 35 | 3 scoops 40

### STRAWBERRY SORBET

1 scoop 20 | 2 scoops 28 | 3 scoops 35

## HOT DRINKS

### COFFEE

SING DBL

#### ESPRESSO

10 14

#### AMERICANO

14 16

#### CAPPUCCINO

16 20

#### MACCHIATO

12 15

#### LATTE

18

#### MOCHA

20

#### HOT CHOCOLATE

18

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*Thank you for coming*

