

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

60

L.A BREEZE

Vodka, vanilla, Passionfruit & pineapple

65

WHISKY-ROLL

Whiskey, elderflower liqueur, absinthe & sweet vermouth

65

PALOMITA 2.0

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

55

WAISTMAN

Gin, triple sec, coconut syrup, lime & ginger

70

NIGHT FIRE

Whiskey, malibu, hibiscus syrup, pineapple juice & lime juice

70

(IN)SIDE(THE)CAR

Martell vs Cognac, bacardi gold, triple sec, cinnamon syrup, lemon juice & orange juice

60

CAPTAIN JULEP

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

65

SPICY SIP

Jack Daniels, pineapple juice, simple syrup, ginger juice & lime juice

60

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

1,780

MOET & CHANDON BRUT

2,360

MOET NECTAR IMPERIAL

2,600

MOET IMPERIAL ROSE

3,200

VEUVE DU VERNEY ICE ROSE

CLS 50 BTL 265

VEUVE CLIQUOT YELLOW LABEL

2,650

VEUVE CLIQUOT ROSE

3,200

WINES

WHITE WINE

GIACONDI TERRE SICILIANE IGP
MARIUS VERMENTINO
BELLERUCHE COTES-DU-RHONE WHITE
POUILLY FUME LES CHAUMIENNES 2013
PETIT CHABLIS BLANC MICHELET 2016

CLS 50 BTL 210
CLS 65 BTL 290
CLS 93 BTL 433
CLS 650 BTL 650
CLS 680 BTL 680

ROSE WINE

MARIUS IGP ROSE D'OCE
WHISPERING ANGEL CAVES D'ESCLANS C.D.P

CLS 48 BTL 200
CLS 520 BTL 520

RED WINE

IL SARONE
BELLERUCHE COTES-DU-RHONE
DOMINO DEL SOTO RIBERA DEL D.
SOPRASASSO AMARONE DELLA V.

CLS 50 BTL 210
CLS 95 BTL 470
CLS 600 BTL 600
CLS 1,000 BTL 1,000

BEERS

STELLA ARTOIS 26
BUDWEISER 25
HEINEKEN 35
CLUB 15
GUINNESS 20

COCA COLA 20
SPRITE 20
GINGER ALE 15
SODA WATER 15
TONIC WATER 15
FRESH IMPORTED ORANGE JUICE 47
FRESH PINEAPPLE JUICE 20

SOFT DRINKS

COCKTAIL JUICE 30
GINGER PINEAPPLE 25
MB SOBOLO 20
RED BULL 40
APPLE JUICE 25
CRANBERRY JUICE 27
GINGER BEER 18

WATER

75CL 33CL
SPARKLING WATER 25 15
BRASA BEL-AQUA
STILL WATER 25 15
BRASA BEL-AQUA
75CL 25CL
SPARKLING WATER 50 36
SAN PELLEGRINO
STILL WATER 50 36
ACQUA PANNA

All prices are in GH¢ & excluding 22% 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 🍷	80
BBQ 🍷	80
GREEN CHILLI 🌶️🌶️	70
RED HOT CHILLI 🌶️🌶️🌶️	70

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

85

SMOKED PRIME STEAK BALLS

Slow smoked & grilled to perfection.

Served with our roasted tomato sauce

CHILLI PRAWNS

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

SALT & PEPPER FISH BAIT

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

DEEP FRIED CALAMARI

Deep fried squid with chilli & garlic served with tatar sauce

CASSAVA CROQUETTES

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

CHICKEN CROQUETTES

Deep fried cassava with garlic, chicken & onion.

Served with red hot chilli sauce

PLANTAIN SUPREME

Coleslaw, tomato salsa, smoky chipotle mayo & toasted coconut

CAULIFLOWER TEMPURA

Deep fried cauliflower coated in tempura flour. Served with chipotle mayo

SKEWERS

CHICKEN

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

55

SALADS

CARROT & BACON SALAD

Steamed carrot, mixed lettuce, grilled bacon, goat cheese & roasted corn.

Served with balsamic vinaigrette

PUMPKIN & QUINOA SALAD

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

SUPER FOOD SALAD

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

BEETROOT & GOAT CHEESE SALAD

Cucumber, Rocket leaves, Red onion & Balsamic vinaigrette

CAESAR SALAD

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

Add to your Salad

CHICKEN 35

SHRIMP 75

All prices are in GH¢ & excluding 22% VAT. A 10% service charge for dine in & a 5% service charge for take outs will be added to your final bill

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

130

1/2 BRASA CHICKEN

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

110

WHOLE ROASTED PINEAPPLE & CHILLI CHICKEN

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

245

WHOLE BRASA GRILLED CHICKEN

Marinated in garlic, ginger & chilli & grilled to perfection

215

JACK DANIELS GLAZED BBQ PORK RIBS 450g

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

240

GRILLED GROUPE 250g

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

170

THE WHOLE GRILLED GROUPE FISH 850g

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

485

GRILLED LOBSTER

Grilled & marinated in garlic, chilli & coriander butter

225

CHEF BRIGHT SPECIAL

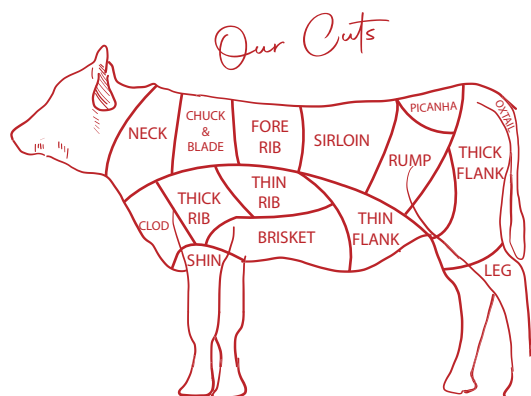
Pan fried prawns served with our special red chilli, parsley, garlic, lemon, onion sauce

330

VEGETABLES PARRILLADA

Selection of fresh vegetables. Grilled to perfection

80



TENDERLOIN 200g

The most tender cut of beef, lean yet succulent & melt in your mouth flavor

400

PIRANHA 250g / 500g

Grilled top cut beef, this tender & delectable rump cap is sliced

400/780

WHOLE PIRANHA 1kg

Grilled top cut beef, this tender & delectable rump cap is sliced

1500

RIBEYE 300g / 1kg

Rich, juicy & full-flavored with generous marbling throughout

430/1550

GRILLED LAMB CUTLETS 300g

Marinated & grilled prime cutlets

330

Add your Toppings

PEPPERCORN AU POIVRE 25

GARLIC & SAGE BUTTER 20

RED WINE & SHALLOT BUTTER 17

SMOKED CHILLI BUTTER 25

FROM THE CHEF

CHILLI PRAWN LINGUINE

Pan fried prawns with butter, garlic, dried chilli, white wine & olive oil served with parsley, lemon zest & parmesan.

330

BRASA BURGER

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

100

SIDES & RICES

MASH POTATOES	75	FRENCH FRIES	45
CRISPY POTATOES	70	PARMESAN FRIES	50
COLESLAW	30	JOLLOF RICE	40
SPICED CARROTS	35	PLAIN RICE	30
MIXED SALAD	50	<div>Choose between</div> <div>EGG</div> <div>BEEF</div> <div>SHRIMP</div> <div>VEG</div>	60
SAUTÉ VEGETABLES	55		80
FRIED PLANTAIN	30		110
			50

SAUCES

SMOKY CHIPOTLE MAYO

Smoked spices, mayonnaise & homemade hot sauce

20

BRASA SAUCE

Soya, Chilli garlic paste & Rice vinegar

20

JD BARBEQUE

24 Ingredients slow cooked for 2 hours

22

GREEN CHILLI SAUCE

Hot green chili, red onion, garlic & ginger

15

RED HOT CHILLI

Red chilli, garlic, ginger & lemon

12



DESSERTS

MINI DEVILS CAKE Serves 2 people 110
 Devil's cake filled with chocolate Swiss meringue & decorated with pecan pralines

ORANGE DELIGHT 60
 This is a wonderful, light offering dessert that even the person who declares they are "full" after the main meal can still partake. You will be so impressed with these gorgeous orbs of orange delight!

STRAWBERRY JELLY & VANILLA CHEESECAKE 65
 Served with berry compote

STICKY TOFFEE 75
 Cake made with fresh dates, served with custard & caramel sauce

CHOCOLATE BROWNIE 45
 A decadent dessert treat with rich chocolate melted into butter & baked to perfection. Served with vanilla ice cream

PROFITEROLE 56
 A filled French pastry ball with a filling of sweet whipped cream, topped with decadent chocolate 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

STRAWBERRY SORBET 1 scoop 25 | 2 scoops 40 | 3 scoops 55

HOT DRINKS

COFFEE	SING	DBL
ESPRESSO	18	30
AMERICANO	18	30
CAPPUCCINO	23	35
MACCHIATO	18	30
LATTE	27	
MOCHA	28	
HOT CHOCOLATE	18	

SPIRITS

VODKA

	25ml	50ml
ABSOLUT BLUE	15	30
ABSOLUT ELYX	30	60
CIROC	27	55
CIROC PINEAPPLE	30	60
GREY GOOSE	20	40
KETEL ONE	20	40
BELVEDERE	50	100
REYKA VODKA	35	70
BELUGA	40	80
HAKU VODKA	35	70

GIN

BEEFEATER	10	20
BOMBAY	15	30
MONKEY 47	50	100
PLYMOUTH	15	30
TANQUERAY 10	30	60
TANQUERAY	15	30
BULLDOG	17	35
INVERROCHE CLASSIC	20	40
INVERROCHE VERDANT	20	40
GIN MARE	30	60
COPPERHEAD GIN	60	120
ELEPHANT GIN	45	90
ROKU	35	70
INVERROCHE AMBER	20	40

RUM

BACARDI CARTA BLANCA	10	20
BACARDI CARTA ORO	10	20
BACARDI CARTA NEGRA	13	26
BACARDI 8	25	50
CAPTAIN MORGAN SPICED	12	25
HAVANA 3	10	20
HAVANA 7	15	30
PITU CACHACA	15	30
OLD J SPICED	25	50
DIPLOMATICO RESERVA ESCLUSIVA	45	90
APPLETON SIGNATURE BLEND	30	60
ZACAPA XO	200	400
TROIS RIVIÈRES	35	70
MALIBU	10	20
BRUGAL	50	100

COGNAC / ARMAGNAC

	25ml	50ml
HENNESSY VS	60	120
HENNESSY VSOP	100	200
HENNESSY XO	230	460
MARTELL VS	30	60
MARTELL VSOP	50	100
MARTELL XO	140	280
CASTAREDE 1984 BAS ARMAGNAC	75	150
PISCO	22	44

TEQUILA

DON JULIO BLANCO	45	90
DON JULIO ANEJO	50	100
DON JULIO 1942	160	320
PATRON SILVER	35	70
COFFEE PATRON XO	20	40
CASAMIGOS REPOSADO	110	220
CASAMIGOS ANEJO	200	400
OLMECA BLANCO	12	25
AVION REPOSADO	40	80
AVION BLANCO	30	60
JOSE CUERVO SILVER	15	30
JOSE CUERVO GOLD	20	40
PADRE ANEJO	140	280
PADRE REPOSADO	104	208
PADRE BLANCO	90	180
MONTE ALBAN MEZCAL	30	60

WHISKY/EY

JACK DANIEL'S	20	40
JAMESON	20	40
JAMESON BLACK BARREL	20	40
WILD TURKEY	25	50
BULLEIT BOURBON	35	70
BULLEIT 10YO	55	110
MACALLAN 12YO	110	220
MACALLAN 15YO	280	560
MACALLAN 18YO	320	640

SPIRITS

JAPANESE WHISKEY

	25ml	50ml
CHITA GRAIN	60	120
HAKUSHU	70	140
HIBIKI HARMONY	75	150
NIKKA DAYS	50	100
TOKI	45	90
YAMAZAKI I2	70	140
MARS MALTAGE COSMO	60	120

LIQUEURS/AFTERDINNER/APERITIF

ANTICA FORMULA	25	50
CAMPARI	10	20
APEROL	10	20
FRANGELICO	15	30
SUZE	10	20
CINZANO ROSSO	10	20
MARTINI ROSSO	10	20
MARTINI DRY	10	20
CREME DE CASSIS	13	26
ABSINTHE	50	100
BAILEYS	15	30

SCOTCH WHISKY/EY

	25ml	50ml
CHIVAS I2YO	40	80
CHIVAS I3YO EXTRA	25	50
CHIVAS I8YO	44	88
CHIVAS XV	35	70
GLENMORANGIE THE ORIGINAL I0YO	60	120
JOHNNIE WALKER BLACK LABEL	20	40
JOHNNIE WALKER GOLD LABEL	40	80
JOHNNY WALKER PLATINUM I8YO	65	130
JOHNNIE WALKER BLUE LABEL	200	400
CARDHU I2YO	40	80
DALMORE CIGAR MALT	45	90
JACK DANIELS HONEY	20	40
GLENFIDDICH I2 YO	60	90
GLENFIDDICH I5 YO	90	140
GLENFIDDICH I8 YO	150	250
GENTLEMAN JACK	25	50
SINGLETON DUFFTOWN I2YO	25	50
SINGLETON I5	50	100

Thank you for coming

