

STARTERS

Lentil Soup

Lentil, Potato, Carrot, Cumin, Turmeric, Pita Bread

Mushroom Soup

Mushrooms, Sweet Potatoes, Focaccia Bread

Pumpkin Soup (v)

Pumpkin, Coconut Milk, Focaccia Bread

Fondant Plantain (v)

Fried Plantain Bites, Bell-peppers, Avocado & Crispy Onions, Red Cabbage

Stuffed Zucchini(vg)

Eggplant, Mix Vegetables Roulade, Beetroot Sauce, Parmesan Crust (optional)

Fish Ceviche

White Fish, Cocoyam Chips, Cherry Tomatoes, Onions, Avocado, Herbs & Dressing

Pairs well with YBY Premium Sparkling Crystal

Salmon Tartar

Salmon, Avocado, Tomatoes, Sushi Rice

Grilled Lobster

Tomato, Orange and Pawpaw Salsa

Crab Salad

Orange, Tangerine, Olives, Chinese Cabbage

Caesar Salad

Grilled Chicken Strips, Lettuce, Parmesan & Mix Dressing, Croutons

Quinoa Salad (v)

Quinoa, Feta, Lettuce, Cherry Tomatoes, Onions, Citrus Dressing

Watermelon Salad with Feta

Sour Onions, Watermelon, Feta, Cucumber, Olives, Mint Herbs

Nicoise Salad

Lettuce, Green Beans, Eggs, Olives, Tomatoes, Tuna, Potatoes

Citrus Salad (vg)

Orange, Lemon, Mango, Radish, Tomatoes, Olives & Citrus Dressing

Grilled Vegetable Salad (v)

Mix grilled vegetables, Baby Leaves & Olives

Prawn & Avocado Salad

Grilled Prawns, Avocado, Mango, Bell-peppers, Mushroom

Pairs well with Pulpo Blanco Albarino or Gazela Vinho Verde

MAINS

VEGAN & VEGETARIAN

Fonio Jollof (v)

The Mix Vegetable Stew, Fonio, Cassava

The Mix Home-Made Ravioli (v)

Mushroom & Charcoal Squash Ravioli, Pesto with Almonds OR Tomato Sauce

Gari Fotor (V)

Gari, Tomato Stew & Vegetables

FISH & SEAFOOD

Teriyaki Salmon Fillet

Pan Seared, Teriyaki Sauce & Sautéed Bell Peppers & Mushrooms, Sesame Seeds.

Spinach Salmon Fillet

Pan Seared, Spinach Hummus, Tomato Sauce

Red Snapper

Seared, Sautéed Vegetables, Bell Pepper Sauce

Cassava Fish

Grilled in Lemon Butter Sauce, Seasonal Sweet Potatoes Mash and Plantain Mash

Grouper Fillet

Grilled with Garlic Butter Sauce, Cauliflower & Pumpkin Puree, Prawn Crackers

Pairs well with Macon Milly Lamartine Sophia Cinier

Red Red Grouper

Grilled, Fried Plantain & Black-Eyed Beans Stew

Charcoal-Grilled Grouper

Vijamen Sauce with Potatoes

Sole Fish

Creamy Mustard Sauce

Pink Gari & Squid

Sautéed Squid in Garlic Butter, Cherry Tomatoes & Spring Onions

Gari Fotor with Lobster

Tomato Stew & Vegetables

Pairs well with Whispering Angel

Lobster Skewers

Locally spiced Lobster (5 Skewers) with Mix Gilled Vegetable

Lobster with Potato Gratin

Potato, Lobster, Bell Pepper, Onions, Garlic, Chili Oil, Cream Butter

Charcoal-Grilled Lobster

Tomatoes, Grilled Pumpkin, Onions, with Jollof

Black Rice with Octopus

Broccoli, Red Onion, Bell Peppers, Cream, Chili, Green Beans, and Red Cabbage Caviar

PASTAS

Cannelloni

Mushroom, Spinach & Cheese, Creamy Tomato Sauce, Parmesan

Seafood Spaghetti

Sautéed Squid & Lobster, Olive Oil, Cherry Tomatoes, Spring Onions & Bell Peppers, Carrot

Pairs well with Sun Goddess Sauvignon Blanc or Pinot Grigio Ramato

Prawn Pasta

Linguine, Spinach-Mushroom or Tomato sauce

Pairs well with Sun Goddess Sauvignon Blanc or Pinot Grigio Ramato

Lobster Truffle Pasta

Truffle Pasta, Vermouth Sauce, Lobster, L&S Duxelles

Penne in Tomato Sauce

Meatballs, Penne Pasta, Tomato Sauce and Parmesan

Sliced Chicken Tagliatelle

Creamy Mushroom Sauce with Herbs

MEATS

Grilled Sausages

Grilled Pork Sausages, Mustard Sauce & Potato Salad

Lamb Shank

Brown Sauce with Mash Potatoes

Lamb Rack

Marinated & Grilled with Local Spices

Pairs well with Matua Pinot Noir or La Fiole du Pape

Beef Fillet (45min + temp. to be specified)

Pan Seared, Peppercorn Sauce (Alt. options available), French Beans & Carrots

Ribeye (45min + temp. to be specified)

Grilled Beef & Chimichurri Sauce, Sweet Potatoes, Green Beans, Carrot, Spinach, Bell Pepper

Beef Steak with Palava Sauce

Kontomire, Agushie, Tomato, Cajun Pepper, Plantain Chips

Chicken Yassa – Couscous/Rice

Oven Grilled Chicken Thigh, Mustard-Caramelized Onions, Bell Peppers, Carrot, Olives & Dried Raisins

Chicken Pasture

Stuffed Chicken, Sautéed Mushrooms & Onions, Turmeric Sweet Potato Puree, Sweet & Spicy Mustard Sauce

Smoked Chicken with Truffle Mushroom Sauce

Chicken, Mushroom, Cream, Bell pepper, Onions, Black pepper

Roasted Chicken with Truffle Chips

Green Beans, Cherry Tomatoes and Onions

Charcoal Grilled Chicken with Mix Coconut Rice & Salad

Green Chili, and Coconut Rice

Pairs well with L'Odalet Pinot Noir

Chicken Curry Sauce with Plain Rice

Curry spice, Coconut Milk & Vegetables

SANDWICHES, BITES & BURGERS

Roast Beef

Charcoal Bread, Horse Radish, Sliced Beef, Caramelized Onions

Meatballs

Pan-fried Beef Meatballs & Smoky Mayonnaise

Fish Cake

Crispy Fried Fish Cake, with Tomato Chili Sauce & Sprinkle of Coconut flakes

Crispy Squid

Golden Fried Squid, Sliced peppers & Tartar sauce

Pesto Brioche

Basil Pesto, Tomatoes & Mozzarella

Yakitori

Japanese Style Chicken, Leeks & Teriyaki Sauce (3 skewers)

Pairs well with L'Odalet Pinot Noir

Panko Fried Chicken

Deep-fried boneless chicken, Coconut & Panko Coating

Chicken Wings

With Hot & Spicy Sauce OR Barbecue Sauce

Sushi Sandwich

Salmon, Avocado, Teriyaki Sauce & Spicy Mayonnaise

Summer Sandwich

Sour-Dough Bread, Avocado, Cherry Tomatoes, Wagashi, Basil Sauce

Burger

Home-made Buns, Tenderloin Beef, Cheese, Tomato, Lettuce, Ranch Sauce & Fries

SIDES

French Fries

Sweet Potato Fries

Turmeric Sweet Potato Puree

Potato Puree with Herbs

Skin on Roast Potatoes

Coconut Rice

Jollof Rice

The Mix Rice

Grilled Vegetables

Couscous

Alloco / Kelewele

Fried Yam

SAUCES & DIPS

Sweet Chilli Dip / Peppercorn Sauce / Tartar Sauce / Mustard Sauce / Smokey Mayo
Dip / Red Wine Jus / Teriyaki Sauce

PLATTERS TO SHARE

Please note that all platters come with Seasonal Garden Salad, Roast Potatoes, Yam Chips & Jollof

SEAFOOD PLATTER

Pan Seared Salmon

Spinach Hummus

Avocado & Tomato Sauce

Lobster skewers Crispy Squid

Assorted Fish Skewers: Grouper, Snapper, Cassava

Dips: Lemon Butter Sauce, Tartar Sauce, Green Chili

MEAT PLATTER

Chicken Yakitori

Chicken Wings

Grilled Sausages

Sliced Beef with Palava Sauce

Chichinga Spiced Goat

Dips: Smokey Mayo, Teriyaki, Green Chili

THE MIX MARINE PLATTER

Prawn

Lobster

Octopus

Seaweed

DESSERT MENU

Sticky Toffee Pudding with Caramel Sauce

Pairs well with Sandeman Porto 10 Year Old Tawny

Oreo Cheesecake

Apple Cake

(with raisins and Cinnamon)

Fruit Salad

(Mint Infused Seasonal Fruit Bowl)

Cake of the Day

(Check with your waiter)

3 scoops of Gelato

(Check with your waiter)

Crème Brûlée

Topped with Seasonal Fruits