AFRO-FUSION SELECTIONS
WITH GHANAIAN INFLUENCE

Aged Rump Kebab with Shito Dressing **R 85**
Aged Rump Glazed with Shito Marinade

Jerk Spiced Chicken **R 95**
Salsa Stuffed Jerk Grilled Chicken with Coriander Pesto

House Smoked Red-Red **R 110**
Slow Cooked Beans, Pan Seared Fish, and Roasted Pepper

Oxtail Stew **R 115**
Slow Braised Habanero Infused Oxtail Pot with Bell Peppers

Grilled Tilapia **R 110**
Ginger Chili Crusted Tilapia with Grilled Lemon and Poached Fennel

Okra Stew **R 115**
Smoked Okra Stew with Poached Eggs and Sautéed Spinach

Beef Stew **R 110**
Slow Braised Habanero Infused with Bell Peppers

ACCOMPANIMENTS / SIDE ORDERS

Fluffed Jollof Rice **R 50**
Ghanaian Spiced Jollof Rice with Roasted Onion and Green Garnish

Yam Crisps or Boiled Yam **R 45**
Fried Crisp Yam Chips or Boiled to Perfection

Banku/Kenkey **R 35**
House Fermented Maize for Creamy Texture

Jasmine Waakye **R 50**
Waakye with Black Eyed Beans and Fluffed Jasmine Rice

Fu Fu **R 45**
Creamy Plantain Flour with Light Starchy Textures

Omo-tuo **R 30**
Slow Cooked Rice Balls

SOUP SELECTION

Soup-Light Soup, Peanut Butter, Palm Nut **R 120**
Light Soup served with Chicken or Smoked Mackerel

Goat Flavored Light Soup **R 140**
Char Goat Soup with Flavors of Tripe and Black Garlic

CONTINENTAL SELECTIONS

STARTERS

Baharat Prawn — **R 70**
Baharat Marinated Prawn with Rose Volute,
Corn Puree and Nori Gel

Kelewele — **R 45**
Fried Plantain with Ginger and a touch of Peri-Peri

Beef Kebab — **R 50**
Aged Rump with Shito Marinade

Yam balls — **R 55**
Boiled Yam, with a touch of Onion, Butter, Salt and Eggs

Peri-Peri Chicken Wings — **R 70**
Grilled Chicken Wings with Peri-Peri sauce

SALADS

Greek Salad — **R 75**
Fresh Mix Lettuce, Cocktail Tomatoes, Cucumber,
Feta and Olives, Carrot, Feta, Avocado and
Olives on top of Mixed Lettuce

Chicken Salad — **R 80**
Chicken Tubes grilled with Sweet Chili Sauce,
Red Onion, Cucumber, ocktail Tomatoes, Mix Peppers,
Feta and Olives on Crispy Lettuce

Asanka Salad — **R 75**
Fresh Rocket, Red Onions, Cucumber,
Cocktail Tomatoes.

ASANKA GRILLS

Our Mains Are Served With Choices of Baked Potato, Vegetables,
Greek Salad, Potato Chips, Potato Wedges, Pap and Steamed Bread.

Sirloin — **R 120**
200g Sirloin Steak well-matured grilled to your
perfection

T-bone — **R 159**
Well Aged 400g T-bone Steak grilled to your perfection
with Butter on top

Fillet — **R 165**
200g Tender Fillet Steak grilled to your perfection.

Lamb Chops — **R 175**
400g Juicy Lamb Chops grilled with Rosemary,
Thyme, Olive Oil, Salt and Pepper

Off the Hook — **R 149**
Chef's selection of the freshest fish.

SALADS

Chicken Pasta — **R 85**
Grilled Chicken Strips cooked in our home-made
Parmesan Sauce,with Baby Carrots and Green Beans.

Bolognese — **R 90**
Mince Bolognese cooked in our home-made Napolitano
Sauce.