

STARTERS

Pumpkin Soup	90
Pumpkin & Coconut Milk	
Fondant Plantain (v)	115
Fried Plantain Bites, Bell-peppers, Cucumber, Avocado, Purple Cabbage & Crispy Onions	
Stuffed Aubergine (v)	80
Eggplant, Mixed Vegetable Roulade, Beetroot, Parmesan Crust (optional)	
Tomato Celery Soup	90
Rosemary, Irish Potato, Butter, Black Pepper	
Fish Ceviche	100
White Fish, Cocoyam Chips, Cherry Tomatoes, Onion, Avocado, Herbs & Dressing	
Caesar Salad	120
Grilled Chicken strips, Lettuce, Parmesan & The Mix Dressing	
Citrus Salad (v)	90
Assorted Lettuce, Orange & Lemon, Mango, Radish, Tomatoes, Olives & Passion Fruit Dressing	
Grilled Vegetables Salad (v)	90
Mixed Grilled Vegetables, Baby Leaves & Olives	
Prawn & Avocado Salad	245
Grilled Prawns, Avocado, Mango, Mixed Bell-Peppers, Mushrooms & Baby Leaves	
Grilled Lobster	205
With Tomato & Grapefruit Salsa	
Grilled Lobster Salad	195
Pawpaw, Tomato, Orange, Ginger, Lettuce, Black Pepper	
Mushroom Soup	90
Mushroom, Sweet Potato, Milk, Black Pepper	
Niçoise Salad	120
Lettuce, Green Beans, Eggs, Black Olives, Tomatoes, Tuna, Potatoes	
Lentil Soup	95
Potato, Carrot, Olive oil, Cumin, Turmeric, Pitas Bread	

PASTA

The Mix Home-Made Ravioli (v)	120
Mushroom & Charcoal Squash Ravioli, Pesto with Almonds	
OR Tomato Sauce	
Cannelloni (v)	155
Mushroom, Garlic, Spinach & Cheese, Creamy tomato Sauce, Parmesan	
Seafood Spaghetti	255
Sautéed Squid & Lobster, Olive Oil, White Wine, Cherry Tomatoes, Spring Onions & Bell Peppers	
Prawn Pasta	355
Pasta, Spinach-Mushroom or Tomato Pescatore & Prawns	
Beef Roulade	185
Penne, Tomato Sauce & Herbs	
Sliced Chicken Tagliatelle	185
Creamy Mushroom & Cheese Sauce with Herbs	

MAINS

FISH & SEAFOODS

Salmon Fillet	295
Pan Seared, Teriyaki Sauce & Sauteed Bell Peppers & Mushrooms, Sesame Seeds Or Pan Seared, Spinach Hummus, Pistachio, Avocado & Tomato Sauce	
Red Snapper	235
Seared, Sauteed Vegetables, Spicy Tomato Sauce & Almonds	
Cassava Fish	220
Grilled in Lemon Butter Sauce, Seasonal Sweet Potatoes & Plantain Mash	
Red Red Grouper	195
Grilled, Fried Plantain & Black-Eyed Beans Stew	
Grouper Fillet	280
Grilled with Garlic Butter Sauce, Cauliflower & Pumpkin Puree, Prawns Crackers	
Lobster Skewers	290
Locally spiced Lobster (5 Skewers)	
Pink Gari & Squid	135
Sautéed Squid in Garlic Butter, Cherry Tomatoes & Spring Onions	
Gari Fotor with Lobster	170
Tomato Stew & Vegetables	
Sole Fish	160
Corn flour, Butter, Cream/Mustard Sauce	
Black Rice with Octopus	180
Zucchini, Red Onion, Red & Green Bell Peppers	

MEAT

Grilled Sausages	160
Grilled Pork Sausages, Mustard Sauce & Potato Salad	
Lamb Shank	415
Brown Sauce with Mash Potatoes	
Lamb Rack	615
Marinated & Grilled with Local Spices	
Beef Fillet (45min + temp. to be specified)	360
Pan Seared, Peppercorn Sauce (Alt. options available), French Beans & Carrots	
Tomahawk Steak (Serves 2) (45min + temp. to be specified)	1100
Grilled with Vegetables & Potato Wedges	
Ribeye (45min + temp. to be specified)	340
Grilled Beef & Chimichurri Sauce, Sautéed Sweet Potatoes	
Chicken Pasture	190
Stuffed Chicken, Sautéed Mushrooms & Onions, Turmeric Sweet Potato Puree, Sweet & Spicy Mustard Sauce	
Chicken Yassa – Couscous/Rice	165
Oven Grilled Chicken thigh, Mustard-Caramelized Onions, Olives & Dried Raisins	
Beef Steak with Palava Sauce	195
Kontomire, Agushi, Tomato, Cajun Pepper, Plantain Chips	
Fonio Jollof (v)	135
Mix of Vegetable Stew	
Chicken Curry Sauce with Plain Rice	180
Curry Spice, Coconut Milk & Vegetables	

SANDWICHES & BITES

Avocado	100
Whole seed bread, Avocado, Confit Tomato, Fried Egg	
Roast Beef	115
Charcoal Bread, Horse Radish, Sliced Beef, Caramelized Onions	
Panko Fried Chicken	115
Deep-fried boneless chicken, Coconut & Panko Coating	
Crispy Squid	120
Golden Fried Squid, Sliced Peppers & Tartar Sauce	
Yakitori	120
Japanese Style Chicken, Leeks & Teriyaki Sauce (3 skewers)	
Fish Cake	130
Crispy Fried Fish Cake, Cucumber, Baby Leaves, Black Sesame Seeds, Beetroot & Greek Yoghurt	
Pesto Brioche (v)	100
Basil Pesto, Tomatoes & Mozzarella	
Meatballs	100
Pan-fried Beef Meatballs & Smoky Mayonnaise	
Sushi Sandwich	120
Salmon, Avocado, Teriyaki Sauce & Spicy Mayonnaise	
Chicken Wings	90
With Hot & Spicy sauce OR Barbecue Sauce	
Burger	155
Home-made buns, Tenderloin Beef, Tomato, Lettuce & Ranch Sauce	

SIDES

Chichinga Spiced Potato Spirals (V)	50
Coconut Rice (V)	50
Turmeric Sweet Potato Puree	55
Skin on Roast Potatoes (V)	55
Potato Puree with Herbs	55
Vermicelli Rice (V)	60
Grilled Vegetables (V)	55
The Mix Rice	70
Couscous	55
Alloco / Plantain	55
Fried Yam	55

SAUCES & DIPS

Sweet Chili Dip / Peppercorn Sauce /Tartar Sauce/ Mustard Sauce /Smokey Mayo Dip	20
Red Wine Jus/ Teriyaki Sauce	

PLATTERS TO SHARE

SEAFOOD Platter

1090

Pan Seared Salmon, Spinach Hummus, Pistachio, Avocado & Tomato Sauce

Lobster skewers

Crispy Squid

Assorted Fish Skewers :Grouper, Snapper, Cassava

Dips: Lemon Butter Sauce, Tartar Sauce, Green Chili

MEAT Platter

990

Chicken Yakitori

Beef Shakshuka

Grilled Sausages

Sliced Beef with Palava Sauce

Chichinga Spiced Goat

Dips: Smokey Mayo, Teriyaki, Green Chili

VEGETARIAN Platter

680

Carrots

Cucumber

Grilled Plantain

Grilled Courgette

Sauteed Mushrooms

Wagashie Skewers

Grilled Corn

Dips: Beetroot Hummus, Yoghurt & Dill, Green Chili

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

DESSERT

Meringue with White Chocolate & Seasonal Fruits	90
Sticky Toffee Pudding with Caramel Sauce	90
Trio of Chocolate Mousse	85
Crème Brulee with Seasonal Fruit Toppings	85
Apple Crumble (V)	75
(with raisins and Cinnamon)	
Paris Brest – Vanilla, Chocolate, Caramel, Mix berries & Pistachio	90
(classic French dessert made of choux pastry & cream)	
Fruit Salad	70
(Mint Infused Seasonal fruit Bowl)	
Cake of the Day (check with your waiter)	80
3 scoops of Gelato –	80
Vanilla Ice cream, Pistachio & Cashew ice cream, Lemon Sorbet, Dark Chocolate	
Dessert Selection – Selection of 4 house desserts	90

HOT BEVERAGES:

Coffee:

Single Espresso	17
Double Espresso	20
Single Macchiato	20
Double Macchiato	20
Café Latte	25
Cappuccino	25
Americano	20
Hot Chocolate	30

Tea Pots **25**

Mint Tea
English Breakfast
Earl Grey
Organic Green Tea

Okuani **25**

Basil
Hibiscus
Lemongrass
Butterfly Pea & Lemongrass