

STARTERS

Pumpkin Soup (v)

Pumpkin & Coconut Milk

Fondant Plantain (v)

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

Stuffed Zucchini(vg)

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

Fish Ceviche

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

Cesar Salad

Grilled Chicken Strips, Lettuce, Parmesan & Mix Dressing

Citrus Salad (vg)

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

Grilled Vegetable Salad (v)

Mix grilled vegetables, Baby Leaves & Olives

Prawn & Avocado Salad

Grilled prawns, Avocado, Mango, Mixed Bell-peppers, Mushroom

Grilled Lobster

Tomato & Grape fruit Salsa

Mushroom Soup

Mushrooms, Sweet Potato, Black Pepper

Niçoise Salad

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

Lentil Soup

Potato, Carrot, Olive oil, Cumin, Turmeric, Pitas Bread

MAINS

FISH & SEAFOOD

Salmon Fillet

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

Pan Seared, Spinach Hummus, Tomato Sauce

Red Snapper

Seared, Sautéed Vegetables, Spicy Tomato Sauce & Almonds

Cassava Fish

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

Red Red Grouper

Grilled, Fried Plantain & Black-Eyed Beans Stew

Grouper Fillet

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

Sole Fish

Butter, Cream/Mustard Sauce

Lobster Skewers

Locally spiced Lobster (5 Skewers)

Pink Gari & Squid

Sautéed Squid in Garlic Butter, Cherry Tomatoes & Spring Onions

Gari Fotor with Lobster

Tomato Stew & Vegetables

Black Rice with Octopus

Zucchini, Red Onion, Red & Green Bell Peppers

Charcoal grilled Lobster

Tomatoes, Grilled Pumpkin, Onions, Chimichurri Dressing

Kindly note that a discretionary service charge of 10% will be added to your final bill.
All prices are inclusive of applicable taxes

PASTAS

The Mix Home-Made Ravioli (v)

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

Cannelloni (v)

Mushroom, Garlic, Spinach & Cheese, Creamy Tomato Sauce, Parmesan

Seafood Spaghetti

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

Prawn Pasta

Pasta, Spinach-Mushroom or Tomato Pescatore & Prawns

Beef Roulade

Penne, Tomato Sauce & Herbs

Sliced Chicken Tagliatelle

Creamy Mushroom & Cheese 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

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

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

Fonio Jollof (v)

The Mix Vegetable Stew

Ribeye (45min + temp. to be specified)

Grilled Beef & Chimichurri Sauce, Sautéed Sweet Potatoes

Beef Steak with Palava Sauce

Kontomire, Agushie, Tomato, Cajun Pepper, Plantain Chips

Chicken Yassa – Couscous/Rice

Oven Grilled Chicken thigh, Mustard-Caramelized Onions, Olives & Dried Raisins

Chicken Pasture

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

Roasted Grilled Chicken with Truffle chips

Green beans, Cherry Tomatoes,

Charcoal Grilled Chicken with Mixed coconut rice & salad

Baby leaves, Green chili, Coconut rice

Chicken Curry Sauce with Plain rice

Curry spice, Coconut Milk & Vegetables

Cassava Gratin with Spicy Beef Sauce

Okro, Onion, Tomatoes,

SANDWICHES, BITES & BURGERS

Roast Beef

Charcoal Bread, Horse Radish, Sliced Beef, Caramelized Onions

Panko Fried Chicken

Deep-fried boneless chicken, Coconut & Panko Coating

Crispy Squid

Golden Fried Squid, Sliced peppers & Tartar sauce

Yakitori

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

Fish Cake

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

Pesto Brioche (v)

Basil Pesto, Tomatoes & Mozzarella

Meatballs

Pan-fried Beef Meatballs & Smoky Mayonnaise

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

Chicken Sandwich

Sweet Potato, Salad, Cheese, Cucumber, Baby Leaves

Burger

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

SIDES

French Fries

Chichinga Spiced Potato Spirals (V)

Coconut Rice (V)

Turmeric Sweet Potato Puree

Skin on Roast Potatoes (V)

Potato Puree with Herbs

Vermicelli Rice (V)

Grilled Vegetables (V)

The Mix Rice

Couscous

Alloco / Plantain

Fried Yam

Jollof Rice

SAUCES & DIPS

Sweet Chili Dip / Peppercorn Sauce / Tartar Sauce / Mustard Sauce / Smokey Mayo Dip

Red Wine Jus / Teriyaki Sauce

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PLATTERS TO SHARE

SEAFOOD PLATTER

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

Chicken Yakitori

Beef Shakshuka

Grilled Sausages

Sliced Beef with Palava Sauce

Chichinga Spiced Goat

Dips: Smokey Mayo, Teriyaki, Green Chili

VEGETARIAN PLATTER

Carrots

Cucumber

Grilled Plantain

Grilled Courgette

Sauteed Mushrooms

Wagashie Skewers

Grilled Corn

Dips: Beetroot Hummus, Yoghurt & Dill, Green Chili

THE MIX MARINE PLATTER

prawn

Lobster

Octopus

Seaweed

Red Bell Peppers

Cherry Tomatoes

Cucumbers

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

DESSERT MENU

Meringue with White Chocolate & Seasonal Fruits

Sticky Toffee Pudding with Caramel Sauce

Trio of Chocolate Mousse

Crème Brulee with Seasonal Fruit Toppings

Apple Crumble (V)

(with raisins and Cinnamon)

Paris Brest – Vanilla, Chocolate, Caramel, Mix berries & Pistachio
(classic French dessert made of choux pastry & cream)

Fruit Salad

(Mint Infused Seasonal Fruit Bowl)

Cake of the Day

(check with your waiter)

3 scoops of Gelato

Vanilla Ice cream, Pistachio & Cashew ice cream, Lemon Sorbet, Dark Chocolate

Dessert Selection

Selection of 4 house desserts

Orange & Coconut Risso Pudding

Pudding with seasonal fruits

HOT BEVERAGES:

Coffee

Single Espresso

Double Espresso

Single Macchiato

Double Macchiato

Café Latte

Cappuccino

Americano

Hot Chocolate

Teas

Mint Tea

English Breakfast

Earl Grey

Organic Green Tea

Basil

Hibiscus

Lemongrass

Butterfly Pea & Lemongrass