

## STARTERS

<b>Pumpkin Soup</b>	<b>85</b>
<i>Pumpkin &amp; Coconut Milk</i>	
<b>Fondant Plantain (v)</b>	<b>110</b>
<i>Fried Plantain Bites, Bell-peppers, Cucumber, Avocado, Purple Cabbage &amp; Crispy Onions</i>	
<b>Stuffed Aubergine (v)</b>	<b>75</b>
<i>Eggplant, Mixed Vegetable Roulade, Beetroot, Parmesan Crust (optional)</i>	
<b>Fish Ceviche</b>	<b>95</b>
<i>White Fish, Cocoyam Chips, Cherry Tomatoes, Onion, Avocado, Herbs &amp; Dressing</i>	
<b>Caesar Salad</b>	
<i>Grilled Chicken strips, Lettuce, Parmesan &amp; The Mix Dressing</i>	<b>105</b>
<b>Citrus Salad (v)</b>	
<i>Assorted Lettuce, Orange &amp; Lemon, Mango, Radish, Tomatoes, Olives &amp; Passion Fruit Dressing</i>	<b>85</b>
<b>Grilled Vegetables Salad (v)</b>	<b>85</b>
<i>Mixed Grilled Vegetables, Baby Leaves &amp; Olives</i>	
<b>Prawn &amp; Avocado Salad</b>	<b>190</b>
<i>Grilled Prawns, Avocado, Mango, Mixed Bell-Peppers, Mushrooms &amp; Baby Leaves</i>	
<b>Grilled Lobster</b>	<b>160</b>
<i>With Tomato &amp; Grapefruit Salsa</i>	

## SANDWICHES & BITES

<b>Avocado</b>	<b>90</b>
<i>Whole seed bread, Avocado, Confit Tomato, Fried Egg</i>	
<b>Roast Beef</b>	<b>110</b>
<i>Charcoal Bread, Horse Radish, Sliced Beef, Caramelized Onions</i>	
<b>Panko Fried Chicken</b>	<b>110</b>
<i>Deep-fried boneless chicken, Coconut &amp; Panko Coating</i>	
<b>Crispy Squid</b>	<b>115</b>
<i>Golden Fried Squid, Sliced Peppers &amp; Tartar Sauce</i>	
<b>Yakitori</b>	<b>115</b>
<i>Japanese Style Chicken, Leeks &amp; Teriyaki Sauce (3 skewers)</i>	
<b>Fish Cake</b>	<b>105</b>
<i>Crispy Fried Fish Cake, Cucumber, Baby Leaves, Black Sesame Seeds, Beetroot &amp; Greek Yoghurt</i>	
<b>Pesto Brioche (v)</b>	<b>90</b>
<i>Basil Pesto, Tomatoes &amp; Mozzarella</i>	
<b>Meatballs</b>	<b>90</b>
<i>Pan-fried Beef Meatballs &amp; Smoky Mayonnaise</i>	
<b>Sushi Sandwich</b>	<b>110</b>
<i>Salmon, Avocado, Teriyaki Sauce &amp; Spicy Mayonnaise</i>	
<b>Chicken Wings</b>	<b>85</b>
<i>With Hot &amp; Spicy sauce OR Barbecue Sauce</i>	
<b>Burger</b>	<b>150</b>
<i>Home-made buns, Tenderloin Beef, Tomato, Lettuce &amp; Ranch Sauce</i>	
<b>SAUCES &amp; DIPS:</b>	<b>15</b>
<i>Sweet Chili Dip / Peppercorn Sauce /Tartar Sauce/ Mustard Sauce /Smokey Mayo Dip / Red Wine Jus/ Teriyaki Sauce</i>	

## MAINS

### FISH & SEAFOOD

<b>Fillet Salmon</b>	<b>260</b>
<i>Pan Seared, Teriyaki Sauce &amp; Sauteed Bell Peppers &amp; Mushrooms, Sesame Seeds</i>	
<i>Or</i>	
<i>Pan Seared, Spinach Hummus, Pistachio, Avocado &amp; Tomato Sauce</i>	
<b>Red Snapper</b>	<b>205</b>
<i>Seared, Sauteed Vegetables, Spicy Tomato Sauce &amp; Almonds</i>	
<b>Cassava Fish</b>	<b>210</b>
<i>Grilled in Lemon Butter Sauce, Seasonal Sweet Potatoes &amp; Plantain Mash</i>	
<b>Red Red Grouper</b>	<b>150</b>
<i>Grilled, Fried Plantain &amp; Black-Eyed Beans Stew</i>	
<b>Grouper Fillet</b>	<b>220</b>
<i>Grilled with Garlic Butter Sauce, Cauliflower &amp; Pumpkin Puree, Prawns Crackers</i>	
<b>Lobster Skewers</b>	<b>250</b>
<i>Locally spiced Lobster (5 Skewers)</i>	
<b>Pink Gari &amp; Squid</b>	<b>120</b>
<i>Sautéed Squid in Garlic Butter, Cherry Tomatoes &amp; Spring Onions</i>	
<b>Gari Fotor with Lobster</b>	<b>135</b>
<i>Tomato Stew &amp; Vegetables</i>	

### MEAT

<b>Grilled Sausages</b>	<b>135</b>
<i>Grilled Pork Sausages with Mustard Sauce &amp; Potato Salad</i>	
<b>Lamb Shank</b>	<b>290</b>
<i>Brown Sauce &amp; Red Kidney Beans Mash</i>	
<b>Lamb Rack</b>	<b>250g - 350</b>
<i>Marinated &amp; Grilled with Local Spices</i>	
<b>Beef Fillet</b> 300g (45min + temp. to be specified)	<b>300g - 350</b>
<i>Pan Seared, Peppercorn Sauce (Alt. options available), French Beans &amp; Carrots</i>	
<b>Tomahawk Steak</b> Serves 2 (45min + temp. to be specified)	<b>850</b>
<i>Grilled with Vegetables &amp; Potato Wedges</i>	
<b>Ribeye</b> (45min + temp. to be specified)	<b>310</b>
<i>Grilled Beef &amp; Chimichurri Sauce, Green peppers &amp; Sauteed Sweet Potatoes</i>	
<b>Chicken Pasture</b>	<b>185</b>
<i>Stuffed Chicken, Sauteed Mushrooms &amp; Onions, Turmeric Sweet Potato Puree, Sweet &amp; Spicy Mustard Sauce</i>	
<b>Chicken Yassa</b>	<b>150</b>
<i>Oven Grilled Chicken thigh, Mustard-Caramelized Onions, Carrots, Olives &amp; Dried Raisins, Served with Couscous OR Rice</i>	

### PASTA

<b>The Mix Home-Made Ravioli (v)</b>	<b>115</b>
<i>Mushroom &amp; Charcoal Squash Ravioli, Pesto with Almonds OR Tomato Sauce</i>	
<b>Cannelloni (v)</b>	<b>150</b>
<i>Mushroom, Garlic, Spinach &amp; Cheese, Creamy tomato Sauce, Parmesan</i>	
<b>Seafood Spaghetti</b>	<b>250</b>
<i>Sauteed Squid &amp; Lobster, Olive Oil, White Wine, Cherry Tomatoes, Spring Onions &amp; Bell Peppers</i>	
<b>Prawn Pasta</b>	<b>280</b>
<i>Pasta, Spinach-Mushroom or Tomato Pescatore &amp; Prawns</i>	
<b>Beef Roulade</b>	<b>175</b>
<i>Penne, Tomato Sauce &amp; Herbs</i>	
<b>Sliced Chicken Tagliatelle</b>	<b>180</b>
<i>Creamy Mushroom &amp; Cheese Sauce with Herbs</i>	

## **PLATTERS TO SHARE (Serves 3)**

### **SEAFOOD Platter**

**680**

*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**

**580**

*Chicken Yakitori*

*Beef Shakshuka*

*Grilled Sausages*

*Sliced Beef with Palava Sauce*

*Chichinga Spiced Goat*

*Dips: Smokey Mayo, Teriyaki, Green Chili*

### **VEGETARIAN Platter**

**480**

*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*

### **SIDES:**

**Chichinga Spiced Potato Spirals (V)**

**45**

**Coconut Rice (V)**

**45**

**Turmeric Sweet Potato Puree**

**50**

**Skin on Roast Potatoes (V)**

**50**

**Potato Puree with Herbs**

**50**

**Vermicelli Rice (V)**

**55**

**Grilled Vegetables (V)**

**50**

**The Mix Rice**

**65**

**Couscous**

**50**

**Alloco / Plantain**

**50**

**Fried Yam**

**50**

## DESSERT

<b>Trio Éclair - Pistachio, Chocolate, Mixed Berries</b>	<b>65</b>
<b>Sticky Toffee Pudding</b>	<b>85</b>
<b>Trio of Chocolate Mousse</b>	<b>65</b>
<b>Cake of the Day</b>	<b>65</b>
<b>Apple Crumble (V)</b>	<b>65</b>
<i>(with raisins and Cinnamon)</i>	
	<b>70</b>
<b>Cheesecake</b>	
<i>(Moringa &amp; Pistachio)</i>	<b>55</b>
<b>Fruit Salad</b>	<b>70</b>
<i>(Mint Infused Seasonal fruit Bowl)</i>	
<b>Crème Brulee</b>	<b>55</b>
<b>3 scoops of Gelato - Vanilla Ice cream, Pistachio &amp; Cashew ice cream, Butterfly Pea &amp; Lemon Grass Sorbet, Dark Chocolate Sorbet</b>	
<b>Dessert Selection – Selection of 4 house desserts</b>	<b>75</b>

## HOT BEVERAGES:

### Coffee:

Single Espresso	<b>12</b>
Double Espresso	<b>15</b>
Single Macchiato	<b>15</b>
Double Macchiato	<b>15</b>
Café Latte	<b>20</b>
Cappuccino	<b>20</b>
Americano	<b>15</b>
Hot Chocolate	<b>25</b>

### Tea Pots:

<b>House Teas</b>	<b>20</b>
English Breakfast	
Earl Grey	
Organic Green Tea	
<b>Okuani</b>	<b>20</b>
Basil	
Hibiscus	
Lemongrass	
Butterfly Pea & Lemongrass	

# WINES LIST

## White: BTL/GLS

Gecko Ridge Chardonnay, South Africa	<b>140/50</b>
Gerard Bertrand Coteaux De Narbonne White, France	<b>200/55</b>
Chateau Des Tourtes Sauvignon Blanc, France	<b>270</b>
Belleruche Cotes du Rhone White, France	<b>320</b>
Fantinel Pinot Grigio, Italy	<b>350</b>
Cloudy Bay Chardonnay, New Zealand	<b>800</b>
Jacob's Creek Chardonnay, Australia	<b>240</b>

## Rose:

Gerard Bertrand Gris Blac Rose, France	<b>240/70</b>
Whispering Angel Caves D'Esclans Cote de Provence Rose, France	<b>460</b>

## Red:

Gerard Bertrand Coteaux de Narbonne Red, France	<b>240/55</b>
La Ciboise Luberon Red, France	<b>260</b>
Chateau des Tourtes Merlot & Cabernet Sauvignon, France	<b>320</b>
Petite Ruche Crozes- Hermitage, France	<b>410</b>
Matua Pinot Noir, New Zealand	<b>410</b>
Terrazas Malbec, Argentina	<b>480</b>
Jacob's Creek Reserve Shiraz, Australia	<b>240</b>

## Champagne & Prosecco:

Fantinel Prosecco Extra Dry, Italy	<b>350</b>
Veuve Clicquot Yellow Label, France	<b>850</b>
Veuve Du Vernay Ice, France	<b>240/60</b>
Veuve Du Vernay Ice Rose, France	<b>240/60</b>

## Dessert Wine:

Long Mountain Rose Sweet	<b>250/60</b>
Long Mountain White Sweet	<b>220/55</b>

# SPIRITS MENU

## **Vodka:**

Absolute Original	25
Grey Goose	35
Ciroc	40
Skyy Vodka	25
Belvedere	40

## **Scotch:**

Chivas Regal 12 YO	30
Chivas Regal Extra Age	35
Chivas 25 YO	70
Johnnie Walker Gold Label	55
Johnnie Walker Black	30
Johnnie Walker Double Black	40
Glenmorangie Original	45
Glenmorangie La Santa	50
Macallan Double Cask 12 YO	50
Cardhu	50
Talisker	45
Singleton	45
Ballantine	35
Glenlivet Founders	45

## **Cognac:**

Martel VSOP	75
Hennessy VSOP	75
Hennessy VS	50
Remy Martin VOSP	40
Dusse	55

## **Liquor:**

Patron XO Café	50
Aphro	35
St Germain	40
Triple Sec	25
Baileys	35
Kahlua	30
Jagermeister	30

## **Rum:**

Bacardi White	25
Captain Morgan Gold	30
Captain Morgan Black	35
Havana Club 3 YO	25
Havana Club 7 YO	30
Ron Zapaca 23 YO	75
Malibu	25
Bacardi Gold	30

## **Whiskey:**

Jameson	25
Jack Daniels	30
Wild Turkey	25

## **Gin:**

Beefeater	35
Bombay Sapphire	35
Tanqueray	35
Bulldog Gin	35
Inverroche Amber	30
Inverroche Verdant	30
Inverroche Classic	30
Hendricks	50
Monkey 47	50
Copperhead Black	50
Copperhead	55
Tanqueray 10	35

## **Tequila:**

Patron Reposado	45
Patron Silver	40
Don Julio Blanco	45
Don Julio Anejo	45
Jose Cuervo Silver	30
Jose Cuervo Gold	30
Volcan Blanco	55
Volcan Anejo	65

## **Beer:**

Django IPA	35
Mini Club	25
Heineken	45
Guinness	25
Corona	45

## **Vermouth:**

Martini Extra Dry	25
Martini Rosso	25
Campari	30

**Soft Drinks:**

Django Soda: Elderflower, Cucumber, Hibiscus Tonic, Bitter Lemon, Ginger Ale	<b>30</b>
Django Tonic	<b>35</b>
Coca Cola	<b>30</b>
Sprite	<b>30</b>
Redbull	<b>35</b>

**Minerals:**

Django Still 500ml	<b>25</b>
Django Sparkling 500ml	<b>25</b>
San Pellegrino 750ml	<b>50</b>
San Pellegrino 250ml	<b>35</b>
Django Still 1ltr	<b>35</b>

**Juices:**

Orange	<b>35</b>
Pineapple	<b>35</b>
Apple	<b>25</b>
Cranberry	<b>25</b>
Passion & Pineapple	<b>35</b>

**Healthy Juices & Iced Tea:**

<b>Booster</b> <i>Dandelion, Basil, Spinach, Kale, Celery, Apple, Orange &amp; Mint</i>	<b>50</b>
<b>Purple H2O</b> <i>Butterfly Pea &amp; Lemon Grass Tea, Passionfruit, Honey</i>	<b>50</b>
<b>Ice Cold Cup</b> <i>Turmeric Tea, Starfruit, Lemon</i>	<b>50</b>
<b>Hydro- Fresh</b> <i>Orange Juice, Black Tea</i>	<b>50</b>

**Non-Alcoholic Cocktails:**

<b>Fafanto- Symbol of Gentleness</b> <i>Passionfruit, Cranberry, Lemon Grass</i>	<b>50</b>
<b>Sepow- Symbol of Justice</b> <i>Pineapple, Activated Charcoal, Lemon</i>	<b>50</b>
<b>Nyansapo- A Wise Person</b> <i>Bitter Lemon, Rosemary, Cloves, Patchouli</i>	<b>50</b>

## **Cocktails:**

<b>Adwo- Symbol of Peace &amp; Tranquility</b>	<b>65</b>
<i>Beefeater Gin, Passionfruit, Cranberry, Lemongrass</i>	
<b>Bini- The Visionary</b>	<b>75</b>
<i>Wild Turkey, Activated Charcoal, Lemon, Pineapple</i>	
<b>Akoma- Symbol of Endurance &amp; Understanding</b>	<b>75</b>
<i>Martel VSOP, Orange, Lemon, Blue Curacao</i>	
<b>Panama- Recognition of Loyalty</b>	<b>75</b>
<i>Martel VSOP, Peach, Lemon, Pineapple, Orange</i>	
<b>Aya- Symbol of Independence &amp; Endurance</b>	<b>75</b>
<i>Rum Havana 3, Lemon, Mint</i>	
<b>Abe Dua- Symbol of Wealth</b>	<b>75</b>
<i>Tequila Olmeca, Triple Sec, Orange, Lime</i>	
<b>Duafe- Symbol of Beauty</b>	<b>75</b>
<i>Bombay Gin, Pineapple, Hibiscus, Mint</i>	
<b>Dono- Symbol of Praise &amp; Goodwill</b>	<b>75</b>
<i>Skyy Vodka, Gin, Tequila, Rum, Triple Sec, Orange, Cranberry, Passion Fruit</i>	
<b>Bese Saka- Symbol of Abundance</b>	<b>70</b>
<i>Gin, Prosecco, Hibiscus, Lemon, Min</i>	
<b>Brunch PUNCH</b>	<b>65</b>
<i>Tequila, Orange Juice, Lemon Juice, Peach Purée, Butterfly Pea.</i>	
<b>Brunch Volcano</b>	<b>90</b>
<i>Vodka, Orange Juice, Apple Juice, Peach Purée, Passion Fruit juice, Blue Curaçao.</i>	