

BRASA

Our Story

Working The vision for BRASA is to seek out exciting flavours from our home...

Vibrant West Africa, the home of flavour & spice.

Our mission is to provide an unforgettable dining experience to all our guests.

*Our signature feasts feature straight-from-the-fire skewers,
prime cut steaks & a bounty of creative salads, sides & desserts.*

*From the moment you walk in, BRASA strives to create a sensory experience; from our innovative cocktails
to our modern designed & dynamic architecture.*

We are more than just a meal... BRASA is a vibe.

The heart of BRASA, is the open fire, on which your food will be cooked to perfection.

*Most of us associate the open fire with family & friends – the backyard barbecue or camp-side fire,
conversations, good food enjoyed while in good company.*

*We are a place to dine among family & friends with food that reminds us of where we come from,
whilst boldly taking you to new places.*

Straight out of the diversity & vibrancy of New York City,

*we warmly welcome our new executive chef Christopher Lewis – an absolute delight in culinary knowledge &
a master in his lane. Our flame-loving chef is taking a grill-centric approach to cooking,
elevating humankind's oldest & simplest culinary technique, into its tastiest.*

The BRASA menu rotates with the seasons of our fresh produce, carefully sourced from all around the world.

The BRASA family looks forward to serving you...

BRASA COCKTAILS



Welcome to BRASA Bar - each of our drinks presents a distinctive flavour that conveys a sense of recognition. An unique menu inspired by West Africa's rich spices, with distinct taste perceptions that bring memories to life.

AFRODISIAC

Bacardi Gold rum, homemade pineapple & lemongrass juice, homemade falernum, lime juice & plum aromatic bitters

55

FLOWER POT

Homemade Prekese liquor, Aperol, lime juice, homemade vanilla syrup & orange juice

55

L.A BREEZE

Vodka, vanilla, Passionfruit & pineapple

55

GREEN DAWN

Plymouth gin, basil, fresh lime juice, lime, chilly & Lavender sherbert & lavender smoke

50

BUTTERFLY EFFECT

Beefeater gin infused butterfly tea, peach liquor, simple syrup, lemon juice, egg white.

50

PALOMITA 2.0

Jose cuervo Especial silver infused Mango & rosemary, orange liquor, orgeat syrup, lemon juice, pineapple juice & grenadine.

50

WHISKY-ROLL

Whiskey, elderflower liqueur, absinthe & sweet vermouth

60

CAPTAIN JULEP

Wild Turkey infused dry coconut, crème de cassis, pineapple clear syrup, MINT, lime juice & ginger beer

55

(IN)SIDE(THE)CAR

Martell vs Cognac, bacardi carta negra, apricot brandy, cinnamon syrup, lemon juice & orange juice.

60

NON ALCOHOLIC

A SOBOLO TALE

MB Sobolo, vanilla syrup, lemon juice, mint & sprite

35

THE EDEN APPLE

Apple juice, lemon juice, cinnamon syrup & cranberry juice

35

PINA & BASIL

Pineapple, basil & orgeat

35

CHAMPAGNE & SPARKLING

PROSECCO

GLS 40 BTL 240

MUMM DEMI-SEC

600

MOET & CHANDON BRUT

1,000

MOET NECTAR IMPERIAL

1,100

MOET IMPERIAL ROSE

1,350

VEUVE DU VERNEY ICE ROSE

45 190

VEUVE CLIQUOT YELLOW LABEL

1,500

VEUVE CLIQUOT ROSE

1,300

WINES

WHITE WINE

GIACONDI TERRE SICILIANE IGP

GLS 40 BTL 165

MARIUS VERMENTINO

40 165

BELLERUCHE COTES-DU-RHONE WHITE

75 310

POUILLY FUME LES CHAUMIENNES 2013

450

PETIT CHABLIS BLANC MICHELET 2016

470

ROSE WINE

MARIUS IGP ROSE D'OCE

40 180

WHISPERING ANGEL CAVES D'ESCLANS C.D.P

480

RED WINE

IL SARONE

35 150

BELLERUCHE COTES-DU-RHONE

78 330

DOMINO DEL SOTO RIBERA DEL D.

400

SOPRASASSO AMARONE DELLA V.

680

BEERS

STELLA ARTOIS	26
BUDWEISER	25
HEINEKEN	35
CLUB	15
GUINNESS	20

SOFT DRINKS

COCA COLA	18
SPRITE	15
GINGER ALE	15
SODA WATER	15
TONIC WATER	15
FRESH IMPORTED ORANGE JUICE	35
FRESH PINEAPPLE JUICE	15
MB SOBOLO	8
RED BULL	35
APPLE JUICE	15
CRANBERRY JUICE	18
GINGER BEER	18

WATER

SPARKLING WATER BRASA BEL-AQUA	75CL 25	33CL 15
STILL WATER BRASA BEL-AQUA	25	15
SPARKLING WATER SAN PELLEGRINO	75CL 40	25CL 25
STILL WATER ACQUA PANNA	40	25

STARTERS

GRILLED CHICKEN WINGS 8pcs

Grilled bone-in wings tossed in your choice of sauce

BRASA SAUCE 🍷	65
BBQ 🍷	65
GREEN CHILLI 🌶️🌶️	60
RED HOT CHILLI 🌶️🌶️🌶️	60

CHICKEN WINGS PLATTER

Get a platter with all our delicious flavours.
You will get 2psc of each
BRASA sauce, BBQ, Red hot chilli & Green chilli

75

CASSAVA CROQUETTES

Deep fried cassava with garlic & onion.
Served with red hot chilli sauce

35

SMOKED PRIME STEAK BALLS

Slow smoked & grilled to perfection.
Served with our roasted tomato sauce

45

PLANTAIN SUPREME

Coleslaw, tomato salsa, smoky chipotle mayo & toasted coconut

35

CHILLI PRAWNS

Pan fried prawns served with our special chilli tomato sauce & grilled garlic bread

85

SALT & PEPPER FISH BAIT

Deep fried Fish bait in smoked salt & pepper served with Brasa's special chilli & lemon mayo

45

DEEP FRIED CALAMARI

Deep fried squid with chilli & garlic served with tatar sauce

45

SKEWERS

BEEF

Tender pieces of beef marinated in garlic & chilli with smoked salt & pepper

55

CHICKEN

Chicken Marinated in a tangy blend of curry, ginger, garlic & lemon juice

55

SALADS

SUMMER SALAD

Boiled potatoes, lettuce, tomatoes, & black olives. Served with lemon & black pepper vinaigrette

40

CARROT & BACON SALAD

Steamed carrot, mixed lettuce, grilled bacon, goat cheese & roasted corn.
Served with balsamic vinaigrette

60

PUMPKIN & QUINOA SALAD

Green apple, Spiced sun flower & Pumpkin seeds & Citrus honey vinaigrette

55

SUPER FOOD SALAD

A fresh mix of goat cheese, lettuce, sweet corn, carrot, red onion, avocado, sweet potatoes, served with our dressing

70

BEETROOT & GOAT CHEESE SALAD

Cucumber, Rocket leaves, Red onion & Balsamic vinaigrette

55

CAESAR SALAD

Lettuce mix, Parmesan cheese, Homemade croutons & Caesar dressing.

45

Add to your Salad

CHICKEN	30
STEAK	35
SHRIMP	60

All prices are in GH¢ & excluding 19.5% VAT. A 10% service charge for dine in & a 5% service charge for take outs will be added to your final bill

FROM THE GRILL

1/2 ROASTED PINEAPPLE & CHILLI CHICKEN 105

Marinated in garlic, ginger, red chilli, lemon juice, red onion, pineapple & roasted to perfection. Half the size same great taste

1/2 BRASA CHICKEN 80

Marinated in garlic, ginger & chilli & grilled to perfection. Half the size same great taste

WHOLE ROASTED PINEAPPLE & CHILLI CHICKEN 190

Marinated in garlic, ginger, red chilli, lemon juice, red onion, pineapple & roasted to perfection

WHOLE BRASA GRILLED CHICKEN 170

Marinated in garlic, ginger & chilli & grilled to perfection

JACK DANIELS GLAZED BBQ PORK RIBS 450g 185

Smoked to perfection & basted with JD barbeque sauce. Served with French fries

GRILLED GROUPER 250g 130

Marinate 24 hour in white wine with green chilli, white onion, garlic & ginger

THE WHOLE GRILLED GROUPER FISH 850g 380

Marinate 24 hour in white wine with green chilli, white onion, garlic & ginger

GRILLED LOBSTER 190

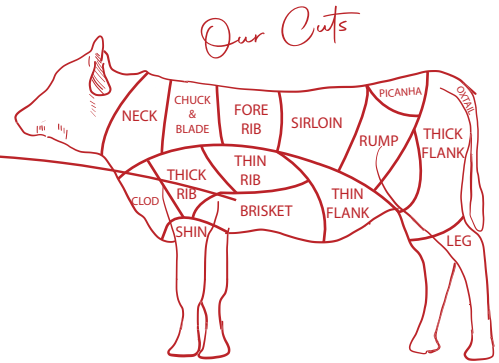
Grilled & marinated in garlic, chilli & coriander butter. Upon availability

CHEF BRIGHT SPECIAL 255

Pan fried prawns served with our special red chilli, parsley, garlic, lemon, onion sauce

SLOW COOKED BRISKET 400g
 Slow cooked Brisket for 5 hours.
 Served with crispy potatoes,
 sauté vegetables & onion gravy sauce

165



SIRLOIN 250g 210

Butter-tender & lean piece of beef with a rim of fat carrying all flavours
 USDA graded choice "the best black angus beef since 1939"
 imported from Aurora Angus Beef, from the Midwest,
 exported by Palmetto for BRASA

TENDERLOIN 230g 255

The most tender cut of beef, lean yet succulent & melt in your mouth flavor.
 USDA graded choice & imported from Aurora Angus Beef,
 from the Midwest, exported by Palmetto for BRASA

PORTER HOUSE 480g / 680g 190/310

The best of both worlds, the porterhouse combines the tender fillet mignon with the meaty flavor of a sirloin.
 Prime USDA Angus beef

COWBOY STEAK 385

Flavourful, rich & juicy steak with a short frenched bone.
 USDA graded choice "the best black angus beef since 1939"
 imported from Aurora Angus Beef, from the Midwest,
 exported by Palmetto for BRASA

SURF & TURF 275

Grilled Ribeye with sauteed tiger prawns

Add your Toppings

PEPPERCORN AU POIVRE	20
GARLIC & SAGE BUTTER	20
RED WINE & SHALLOT BUTTER	17
SMOKED CHILLI BUTTER	20

FROM THE CHEF

BRASA BURGER

Brasa special blend of beef, sirloin & chuck steak,
served with smoky chipotle mayonnaise, lettuce, cheese & tomato

75

SIDES & RICES

MASH POTATOES	50	FRENCH FRIES	30
CRISPY POTATOES	45	PARMESAN FRIES	35
COLESLAW	28	JOLLOF RICE	30
SPICED CARROTS	28	PLAIN RICE	25
MIXED SALAD	20	FRIED RICE	45
SAUTÉ VEGETABLES	45		60
FRIED PLANTAIN	30		85
			35

Choose between

EGG
BEEF
SHRIMP
VEG

SAUCES

SMOKY CHIPOTLE MAYO	17
<i>Smoked spices, mayonnaise & homemade hot sauce</i>	
BRASA SAUCE	15
<i>Soya, Chilli garlic paste & Rice vinegar</i>	
JD BARBEQUE	17
<i>24 Ingredients slow cooked for 2 hours</i>	
GREEN CHILLI SAUCE	15
<i>Hot green chili, red onion, garlic & ginger</i>	
RED HOT CHILLI	10
<i>Red chilli, garlic, ginger & lemon</i>	

 MILD
 MEDIUM
 HOT

DESSERTS

MINI DEVILS CAKE <small>Serves 2 people</small> <i>Devil's cake filled with chocolate Swiss meringue & decorated with pecan pralines</i>	85
STRAWBERRY JELLY & VANILLA CHEESECAKE <i>Served with berry compote</i>	65
STICKY TOFFEE <i>Cake made with fresh dates, served with custard & caramel sauce</i>	65
CHOCOLATE BROWNIE <i>A decadent dessert treat with rich chocolate melted into butter & baked to perfection. Served with vanilla ice cream</i>	40
VANILLA ICE CREAM	<i>1 scoop 25 2 scoops 30 3 scoops 35</i>
CHOCOLATE ICE CREAM	<i>1 scoop 25 2 scoops 35 3 scoops 45</i>
STRAWBERRY SORBET	<i>1 scoop 20 2 scoops 28 3 scoops 35</i>

HOT DRINKS

COFFEE	SING	DBL
ESPRESSO	15	18
AMERICANO	15	20
CAPPUCCINO	18	24
MACCHIATO	14	20
LATTE	20	
MOCHA	22	
HOT CHOCOLATE	18	

Thank you for coming

 
@BRASA.GH