ENRICHED NOSTALGIC OASIS

ENO

Timeless Tradition

&

Contemporary Taste

FOOD

MENU

starters

Volta River Ceviche

Fresh Tilapia Cured in Lime and Passion fruit Juice, Micro Greens, Avocado, Mousse, Hibiscus Pearls.

Bright, tropical, and elegantly acidic.
(only on weekends)

GHS 190

Tomato Soup & Garlic Cheese Delight

Creamy tomato soup with herbs, served with a crusty baguette brushed with garlic olive oil and topped with melted cheese.

GHS 150

Smoked Snail Ravioli

Ravioli Filled with Forest Snail, Garlic Butter, Parsley Oil Served with Palm Wine Cream Reduction.

Earth meets elegance in smoke and silk.

GHS 200

Fried Plantain Tartare

Charred Plantain Cubes, Citrus Zest, Truffle Oil, Shallot and Egg.

A playful reinterpretation of Ghana's favorite fruit — sweet, smoky, and aromatic.

GHS 160

Tropical Garden

Mango Carpaccio, Grilled Prawns Avocado Gel,
Coconut Snow, Balsamic Pearls.

An edible painting of Ghana's coastal freshness.

GHS 195

salad

Garden Salad

classic lettuce, cherry tomatoes, onion and carrot in
ENO sauce.

GHS 150

Eno Schnitzel Salad

Coated chicken breast, lettuce, onion, pickles,
ENO sauce and micro greens..

GHS 230

main

Tagliata Ribeye & Atadwe

Pan-toasted rib-eye served with sweet-savory atadwe
(tiger-nut) cream and roasted sweet potatoes.

Rich, nutty, and soulful

GHS 400

Duck & Date Symphony

Confit duck thigh and pan-seared breast finished in cocoa-date glaze, served with gari pilaf, beet purée, and baby carrots.

A poetic harmony of North and West African flavors.

GHS 400

Pulp Fiction

BBQ octopus with broccoli and confit cherry tomato, plated over pumpkin emulsion.

A sea symphony of smoke and tenderness.

GHS 280

Tema Sea Soup

An elegant bisque of mixed fish with confit tomato and a hint of ginger, served with roasted garlic bread.

From Ghana's coast — the ocean in a bowl.

GHS 420

Coconut Poached Grouper

Grouper fillet poached in coconut milk and lemongrass aroma, paired with jollof risotto and lobster roll.

Lush, aromatic, and indulgently Ghanaian

GHS 390

Pasta alle Vongole

Pasta alle Vongole Pasta tossed with fresh clams, garlic, olive oil, and white wine. Light, savory, and naturally briny with a clean seafood flavor.

GHS 300

pizza

Margherita Pizza (Classic)

Made with tomato sauce, fresh mozzarella, and basil. Light, fresh, and flavorful with a perfect balance of creamy cheese and tangy tomatoes.

GHS 160

Veggies Margherita Pizza

Topped with mozzarella, basil, onions, bell peppers, mushrooms, and tomatoes, Fresh, colorful, and mildly sweet with a crisp veggie bite.

GHS 180

Seafood Pizza

Prepared with mozzarella, shrimp, calamari, and garlic herbs. Savory, slightly briny, and creamy with a rich seafood aroma.

GHS 250

Americano Pizza

Loaded with mozzarella, tomato sauce, beef, onions, and bell peppers. Hearty, meaty, and flavorful with a satisfying, bold taste

GHS 230

sides

Black Rice
Lightly smoked and finished
with a drop of palm-nut oil.

GHS 60

Peak-Season Sautéed Vegetables

GHS 80

Butter Rice

GHS 80

Couscous
Lemon-infused with roasted
cashew and mint.

GHS 100

Fried Rice

GHS 80

Service Note:
Guests may select two complimentary sides with any main course.

dessert

Oasis

Coconut Mousse with Molten Pineapple Core Covered with Chocolate. Served on Almond Sand and Passion Fruit Essence.

GHS 200

Ghana Gold

Dark chocolate Brownie Sea Salt Caramel and Mozart Caramel Shot.

GHS 150

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