### BAO AND SIP FRIDAYS

# AVAI LABLE ALL DAY FRIDAY

BAO OPTIONS

Choose any four

CHILLI GOAT

**FISH KATSU** 

HONEY MUSTARD CHICKEN

**SUYA BEEF** 

**PULLED PORK** 

**SWEET TOFU** 

**PULLED BBQ BEEF** 

KOREAN STYLE VEGETABLE

DRINK OPTIONS

Choose any four

COCKTAILS

**GOLDEN GOOSE** 

**PINKY SUNSET** 

**SPICED LOVE** 

**BERRY BOSS** 

**SUNSET BREEZE** 

**VERMONTH VELVET** 

MOCKTATIS

**APPLE COOLER** 

NOJITO CLASSIC

**MOJITO SUNRISE** 

**CHAPMAN** 



**FOOD MENU** 

### SOUPS CRAB SOUP 13000

Lightly spicy crab soup served with garlic bread

### **FISH SOUP** 13000

Atlantic fish cooked in its own juice, white wine served with garlic bread

### **BEETROOT SOUP**

10000

A heart smoothie ginger beetroot, made with creamy coconut milk, side with croutons

### **SALADS**

#### **GREEK SEAFOOD SALAD**

24500

Fresh salad mixes with tomatoes, cucumber, olives, peppers, oregano & feta cheese, a mix of fish, prawns & squid with a Greek salad dressing

### **CRAB CAKES WI TH SALAD**

23000

Crab cakes served with a mix of lettuce, tomatoes and pickles

### **APPETIZERS**

### SEAFOOD CROQUETTE 21000

Deep fried chopped lobster, prawn mix, served on a bed of lettuce & vinaigrette dressing

### THAI SPICED CALAMARI 17000

Our inspired twist on the Busaba Ethai calamari

#### HONEY BUTTER CHICKEN

15500

Tender and moist pieces of Chicken breast tossed in a sweet honey sauce

### PRAWN BRUSCHETTA 18500

Thinly chopped prawns with mayonnaise, served on crunchy homemade garlic bread

#### **DEEP FRIED CRAB**

25500

Seasoned crab, deep-fried and served with a spicy ginger dipping sauce

# SWEET POTATO CHICKEN CROQUETTE 17000

Mashed sweet potatoes with chunky chicken, covered in breadcrumbs

### **PASTA**

### **PENNE AYO** 25500

Penne pasta with shrimps & chicken in a creamy sauce, served with mushrooms and greens

#### LINGUI NE LUCA

34000

Linguine pasta with lobster, olive oil, spices and parsley

### SPAGHETTI AI FRUTTI MARE 35000

Spaghetti, squid & prawns in a choice of tomato, olive oil or pink sauce

### CHILLI CRAB SPAGHETTI 28500

Spaghetti with crabmeat, chili, white wine, lemon juice & olive oil served alongside a whole crab garnished with parmesan cheese.

#### **PASTA**

# STEAK & PRAWN LINGUINE 39500

Surf and turf pasta with prawns and fire grilled beef fillet tossed in red sauce

### **BASIL PESTO TAGLI ATELLE** 26500

Tagliatelle pasta with pesto, a classic Italian sauce made with basil, nuts, oil, garlic and Parmesan cheese

### TAGLI ATELLE CARBONARA 30000

Typical Italian pasta dish from Rome, made with eggs, parmesan cheese, bacon and black pepper

### **VEGETARIAN PASTA**

21000

Penne pasta served with fresh mix vegetables in white creamy sauce

### **MAINS**

#### **SEAFOOD**

#### **SEAFOOD POT PIE**

42000

Poached whitefish and Salmon in milk with a smokey salmon fish, onions, garlic and prawns in a simple roux covered with creamy mashed potatoes

# CHARGRILLED PRAWN, PEPPER PUREE AND PINEAPPLE SALSA

35000

Juicy grilled prawns with homemade hot sauce, pineapple, tomatoes, cucumber, onions served with your choice of sides

# **SOLE MEUNIÈRE** 29500

Crispy sole fish fillet drizzled with brown butter and infused lemon, parsley and capers.

Served with choice side dish

WHOLE GRILLED FISH 42000

Whole grilled Fish served with baked potatoes and seasonal vegetables

### PLATEAU DE FRUITS DE MER

79500

Mussels, crab, prawns, clams and lobsterserved cold on a bed of ice

#### MI XED SEAFOOD PLATTER

92500

Grilled lobster, mussels, calamari, prawn, crab, smothered with garlic herbs

#### SEAFOOD PAELLA

44500

Fabulous mix of prawns, shrimps, fish & mussels cooked slowly in saffron rice

#### FISHERMAN PLATTER

39500

Grilled prawns, croaker & calamari with lemon cream sauce, served with a preferred side of parsley mashed potatoes or herbed rice

#### **BUTTER SOLE FILLET**

28500

Breaded fried fillet sole served with ratatouille & herbed rice

# **788 CHARGRILLED FISH** 29000

Grilled croaker fish served with sautéed potatoes, butter mushrooms, crispy parsley, green peas purée & herbed rice

### LEMON & HONEY GLAZED SNAPPER 29000

Lemon and honey slow-cooked fillet snapper on a bed of steamed vegetables served with your preferred side

### **SWEET & SPI CY GRI LLED SALMON**

47000

Grilled salmon fish sautéed with vegetables and honey chili sauce

### FAMILY FIESTA 97000

Moreish marinated grilled chicken and shredded beef in chili pepper sauce with vegetable rice and Spaghetti Aglio Olio e Pepperoncino

#### **MEAT**

### SUCCULENT COW TAIL

30000

Slow cooked fall off the bone meat served with Penne Pasta

### STICKY PORK

26500

Grilled pork chops in a sweet & spicy garlic & ginger sauce

Served with fried courgettes

# PORK WI TH CAULIFLOWER PURÉE 30000

Grilled pork chops served with cauliflower purée, seasoned with cucumber and carrots

### **BLACK PEPPER BEEF FILLET**

25000

Grilled beef fillet in a creamy, black peppercorn sauce. Served with 788 vegetables rice

#### JAMAI CAN STYLE OXTAI L

34000

A skinless Oxtail in a blended flavour of herbs and spices slowly braised with vegetables, served with your preferred side.

### BEEFROLET 25500

Slices of Beef Fillet seasoned with Rosemary served with a side of hasselback Potatoes

### **JUI CY CHI CKEN** 26500

Marinated grilled chicken breast stuffed with Parmesan cheese, vegetables & honey. Served with French fries or 788 vegetables rice

### **AGNELLO ARROSTO**

32500

Roast lamb with gravy and seasonal vegetables, served with your preferred side

### NANA'S CHICKEN

26500

24-hours marinated tender and juicy half grilled chicken.
Served with roast potatoes and mixed vegetables

**SIDES** 11000

Baked potatoes

Scallop Potatoes

Herbed Rice

Steamed Seasonal Vegetables

French fries

Chicken fingers

Mashed potatoes

788 Vegetable Rice

**EXTRAS** 

EXTRA PRAWNS 20000

BREAD BASKET 8500

#### **DESSERT**

SPONGE FAIRY 7500

**CHURROS** 7500

LEMON TART 7500

**CARROT CAKE & I CE CREAM** 9000

STICKY TOFFEE PUDDING 9000

CHOCOLATE BROWNI E 9000

STRAWBERRY CHEESECAKE 11000

CHERRY MOUSSE CAKE 8500



**DRINKS** 

### WI NES RED

DC Sweet Red	48000
Apostle (House wine)	50000
Dona Ermelinda	45000
Terrazas Malbec	75000
Escudo Rojo	62000
Villa Antinori Toscana	110000
Silk & Spice	60000
Poully Fume	39000
Sand Stone	65000

### WHI TE

DC Sweet White (House Wine)	48000
Dona Ermelinda	45000
Leopard Leap Chardonnay	45000
Fair View Darling Sav. Blanc	45000
Diermersdal Sauvignon Blanc	60000
Escudo Rojo Chardonnay	62000
Villa Antinori Bianco	110000
Cigalus Blanc	165000
Cloudy Bay	110000

### **SPARKLING**

Martinellis Wine	38000
(nonalcoholic)	
Martini Asti	70000
Martini Brut	58000
Martini Prosecco	65000
Martini Rose	68000

### **CHAMPAGNE**

Moët & Chandon Brut Imperial	330000
Veuve Clicquot Brut	350000
Moët Rose Nectar Imperial	290000
Veuve Clicquot Rich	350000

### SPIRITS

### **WHI SKEY**

Jameson	95000
Jack Daniel's No 7	48000
Chivas Regal 12	48000
Johnny Walker Black Label	120000
Jameson Black Barrel	138000
Glenfiddich 15 Years	220000
Glenmorangie Lasanta	45000
Glenmorangie Quinta Ruban	50000
Glenmorangie Original	120000
Chivas Regal 18	95000
Glenfiddich 18 Years	350000
Macallan Amber	67000
JW Platinum	80000

### **RUM**

Embargo Anejo	24000
Embargo Anejo	24

### VODKA Absolut Vodka Bli

Absolut Vodka Blue	60000
Belvedere	85000
Cîroc Pineapple	55000
Green Day	35000
Grey Goose	70000

_	_			-	_
C	$\mathbf{r}$		NI	$\Lambda$	r
	u	C.	IV	-	u

Hennessy VS	170000
Remy Martin VSOP	200000
Martell Blueswift	195000
Hennessy VSOP	240000
Hennessy XO	600000
Martell VS	98000

### **LI QUEURS**

Malibu	28000
Baileys	35000

### **APÉRITIFS**

Martini Rosso	25000
Martini Dry	30000
Campari	45000

### GIN

Bombay Sapphire	55000
Gordin Gin	18000

### **TEQUILA**

1 = 0,01 = 7 1	
Camino Gold	48000
Sierra Silver	40000
Casamigos	330000
Jose Cuervo	65000
Camino Silver	48000
Casamigos Gold	350000

### **COCKTAILS**

<b>Felabration</b> Sweet Rum, Coffee liqueur, Irish cream	13500
Pinkabelle Pink Gin, Lemon, Cucumber Syrup	11500
White Russia Vodka, Triple Sec & Irish cream	10000
<b>788 on the sea</b> Southern Comfort and pineapple syrup, fresh mint leaves, brown sugar and lime	10000
Martini Classic	12000
Martini Passion Fruit, Peach, Strawberry Martini Mango	15000 17000
Mojito Classic	12000
Mojito	16000
Pineapple, Strawberry Mojito Mango	20000
Skinny long island iced tea	16000
Daiquiri	16000
Strawberry, Mango, Banana  Daiquiri Mango  Frozen Margarita  Strawberry, Peach, Passion Fruit	17500 18000

Frozen Margarita Mango	21000
Negroni	11000
Red Martini, Campari, Gordon Gin & Angostura Bitters	
Sea wave	15000
Hennessy, strawberry & cranberry juice	
MOCKTAILS	
Chapman Apple Cooler Cranberry cooler Nojito Classic Nojito Mango Shirley Temple Cinderella Virgin Frozen Margarita Virgin Frozen Margarita Mango	7500 11000 11000 14000 17500 11000 8000 14500 17500
WATER	1600
DRINKS	
Coke, Coke Zero, Sprite, Fanta, Bitter Lemon, Soda Water, Fayrouz Tonic Water, Soda Water	2500 3000
Maltina Amstel Malta Ginger Ale	3000 3000 7000

### JUICE [PACK]

Apple, Pineapple, Orange Cranberry GLASS	7500 14000
Orange, Pineapple, Apple Cranberry	3000 6000
FRESH JUI CE BY GLASS	7500
BOTTLED BEER	
Star Radler Trophy Star Heineken Gulder Guinness stout ENERGY DRI NK	3000 3000 3550 3700 3500 3500
Red Bull	7500
HOT BEVERAGES Tea Espresso Americano Latte	4000 5200 5200 5200
Cappuccino Double Espresso	5200 5500