



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

BAO

CHILLI GOAT

8500

SUYA BEEF

8500

FISH KATSU

8500

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

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

SWEET POTATO CHICKEN CROQUETTE

17000

Mashed sweet potatoes with chunky chicken,
covered in breadcrumbs

DEEP FRIED CRAB

29500

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

PASTA

PENNE AYO

25500

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

LINGUI NE LUCA

37000

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

33000

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

PASTA

STEAK AND PRAWN LINGUINE

39500

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

TAGLIATELLE 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

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

WHOLE GRILLED FISH

42000

Whole grilled Fish served with baked potatoes and seasonal vegetables

MIXEDSEAFOOD PLATTER

98000

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

29500

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

SWEET & SPICY GRILLED 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 courgette

BLACK PEPPER BEEF FILLET

27500

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

JAMAICAN STYLE OXTAIL

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 CHI CKEN

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

22000

BREAD BASKET

8500

DESSERT

**BIG TREAT CAKE WITH
ICE CREAM
8500**

**CHURROS
7500**

**LEMON TART
7500**

**CARROT CAKE & ICE CREAM
9000**

**STICKY TOFFEE PUDDING
9000**

**CHOCOLATE BROWNIE
9000**

**STRAWBERRY CHEESECAKE
11000**

**CHERRY MOUSSE CAKE
8500**

788

DRINKS

WINES

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
Pouilly Fume	39000
Sand Stone	65000

WHITE

DC Sweet White (House Wine)	48000
Yellow tail Moscato	50000
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 (nonalcoholic)	38000
Martini Asti	70000
Martini Rose	68000

CHAMPAGNE

Moët & Chandon Brut Imperial	330000
Veuve Clicquot Brut	350000
Moët Rose Nectar Imperial	290000
Veuve Clicquot Rich	350000
Laurent-Perrier Brut	280000
Laurent-Perrier Demi Sec	290000

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
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VODKA

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

COGNAC

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

LIQUEURS

Malibu	28000
Baileys	35000

APÉRITIFS

Martini Dry	32000
Campari	45000

GIN

Bombay Sapphire	55000
Gordin Gin	18000

TEQUILA

Camino Gold	55000
Sierra Silver	40000
Casamigos	330000
Jose Cuervo	65000
Camino Silver	55000
Casamigos Gold	350000
Olmecca	42000

COCKTAILS

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

Sunset breeze	
Sunset gin, Shweppes mojito, fresh Lemon	11000
Pinky Sunset	
Sunset gin, Shweppes Mojito, Pineapple Extract	12000
Frozen Margarita Mango	21000
Negroni	11000
Red Martini, Campari, Gordon Gin & Angostura Bitters	
Sea wave	15000
Hennessy, strawberry & cranberry juice	
MOCKTAILS	
Chapman	8500
Apple Cooler	11000
Cranberry cooler	11000
Nojito Classic	14000
Nojito Mango	17500
Shirley Temple	12000
Cinderella	10500
Virgin Frozen Margarita	14500
Virgin Frozen Margarita Mango	17500
WATER	1600
PERRIER SPARKLINGWATER	8500
DRINKS	
Coke, Coke Zero, Sprite, Fanta, Bitter Lemon, Soda Water, Fayrouz Tonic Water, Soda	2500
Water	3000
Maltina	3000
Amstel Malta	3000
Ginger Ale	7000

JUI CE [PACK]

Apple, Pineapple, Orange	7500
Cranberry	14000

GLASS

Orange, Pineapple, Apple	3000
Cranberry	6000

FRESH JUI CE BY GLASS (orange and pineapple)

8000

BOTTLED BEER

Star Radler	3000
Trophy	3000
Star	3550
Heineken	3700
Gulder	3500
Guinness stout	3500

ENERGY DRI NK

Red Bull	7500
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HOT BEVERAGES

Tea	4000
Espresso	5200
Americano	5200
Latte	5200
Cappuccino	5200
Double Espresso	5500

