

STARTERS

Pumpkin Soup (v) Pumpkin & Coconut Milk	90
Fondant Plantain (v) Fried Plantain Bites, Bell-peppers, Avocado & Crispy Onions	125
Stuffed Zucchini(vg) Eggplant, Mix Vegetables Roulade, Beetroot Sauce, Parmesan Crust (optional)	80
Fish Ceviche White Fish, Cocoyam Chips, Cherry Tomatoes, Onions, Avocado, Herbs & Dressing	115
Cesar Salad Grilled Chicken Strips, Lettuce, Parmesan & Mix Dressing, Croutons	140
Citrus Salad (vg) Orange, Lemon, Mango, Radish, Tomatoes, Olives & Passionfruit Dressing	120
Grilled Vegetable Salad (v) Mix grilled vegetables, Baby Leaves & Olives	110
Prawn & Avocado Salad Grilled prawns, Avocado, Mango, Mixed Bell-peppers, Mushroom	245
Grilled Lobster Tomato & Grape fruit Salsa	205
Mushroom Soup Mushrooms, Sweet Potato, Basil and Celery	90
Niçoise Salad Lettuce, Green Beans, Eggs, Black Olives, Tomatoes, Tuna, Potatoes	145
Lentil Soup Potato, Carrot, Olive oil, Cumin, Turmeric, Pitas Bread	110

MAINS

FISH & SEAFOOD

Salmon Fillet Pan Seared, Teriyaki Sauce & Sautéed Bell Peppers & Mushrooms, Sesame Seeds OR Pan Seared, Spinach Hummus, Tomato Sauce	305
Red Snapper Seared, Sauteed Vegetables, Spicy Tomato Sauce & Almonds	255
Cassava Fish Grilled in Lemon Butter Sauce, Seasonal Sweet Potatoes & Plantain Mash	235
Red Red Grouper Grilled, Fried Plantain & Black-Eyed Beans Stew	195
Grouper Fillet Grilled with Garlic Butter Sauce, Cauliflower & Pumpkin Puree, Prawns Crackers	295
Sole Fish Butter, Cream/Mustard Sauce	160
Lobster Skewers Locally spiced Lobster (5 Skewers) with Mix Gilled Vegetable	325
Pink Gari & Squid Sautéed Squid in Garlic Butter, Cherry Tomatoes & Spring Onions	165
Gari Fotor with Lobster Tomato Stew & Vegetables	180
Black Rice with Octopus Broccoli, Red Onion, Red & Green Bell Peppers, Cream, Chili, Green Beans, and Red Cabbage Caviar	195
Charcoal grilled Lobster Tomatoes, Grilled Pumpkin, Onions, Butter	555

PASTAS

The Mix Home-Made Ravioli (v) Mushroom & Charcoal Squash Ravioli, Pesto with Almonds OR Tomato Sauce	125
Cannelloni (v) Mushroom, Garlic, Spinach & Cheese, Creamy Tomato Sauce, Parmesan	155
Seafood Spaghetti Sautéed Squid & Lobster, Olive Oil, White Wine, Cherry Tomatoes, Spring Onions & Bell Peppers, carrot	265
Prawn Pasta Pasta, Spinach-Mushroom or Tomato Pescatore & Prawns	355
Beef Roulade Penne, Tomato Sauce & Herbs	205
Sliced Chicken Tagliatelle Creamy Mushroom & Cheese Sauce with Herbs	225

MEATS

Grilled Sausages Grilled Pork Sausages, Mustard Sauce & Potato Salad	175
Lamb Shank Brown Sauce with Mash Potatoes	415
Lamb Rack Marinated & Grilled with Local Spices	615
Beef Fillet (45min + temp.to be specified) Pan Seared, Peppercorn Sauce (Alt. options available), French Beans & Carrots	360
Fonio Jollof (v) The Mix Vegetable Stew, Cassava	135
Ribeye (45min + temp. to be specified) Grilled Beef & Chimichurri Sauce, Sautéed Sweet Potatoes, Green Beans, Carrot, Spinach, Yellow Bell Pepper	360
Beef Steak with Palava Sauce Kontomire, Agushie, Tomato, Cajun Pepper, Plantain Chips	195
Chicken Yassa – Couscous/Rice Oven Grilled Chicken thigh, Mustard-Caramelized Onions, Bell Peppers, Carrot, Olives & Dried Raisins	185
Chicken Pasture Stuffed Chicken, Sautéed Mushrooms & Onions, Turmeric Sweet Potato Puree, Sweet & Spicy Mustard Sauce	205
Roasted Chicken with Truffle chips Green beans, Cherry Tomatoes and onions	225
Charcoal Grilled Chicken with Mix coconut rice & salad Baby leaves, Green chili, Coconut rice	220
Chicken Curry Sauce with Plain rice Curry spice, Coconut Milk & Vegetables	180
Cassava Gratin with Spicy Beef Sauce Okro, Onion, Tomatoes	195

SANDWICHES, BITES & BURGERS

Roast Beef Charcoal Bread, Horse Radish, Sliced Beef, Caramelized Onions	115
Panko Fried Chicken Deep-fried boneless chicken, Coconut & Panko Coating	115
Crispy Squid Golden Fried Squid, Sliced peppers & Tartar sauce	120
Yakitori Japanese Style Chicken, Leeks & Teriyaki Sauce (3 skewers)	120
Fish Cake Crispy Fried Fish Cake, with Tomato Chili Sauce & Sprinkle of Coconut flakes	130

Pesto Brioche (v) Basil Pesto, Tomatoes & Mozzarella	100
Meatballs Pan-fried Beef Meatballs & Smoky Mayonnaise	100
Chicken Wings With Hot & Spicy Sauce OR Barbecue Sauce	110
Sushi Sandwich Salmon, Avocado, Teriyaki Sauce & Spicy Mayonnaise	120
Summer Sandwich Sour-Dough Bread, Avocado, Cherry Tomatoes, Wagashi, Basil Sauce	120
Chicken Sandwich Sweet Potato, Salad, Cheese, Cucumber, Baby Leaves	165
Burger Home-made buns, Tenderloin Beef, Tomato, Lettuce, Ranch Sauce & Fries	175

SIDES

French Fries	60
Chichinga Spiced Potato Spirals (V)	50
Coconut Rice (V)	50
Turmeric Sweet Potato Puree	55
Skin on Roast Potatoes (V)	55
Potato Puree with Herbs	55
Vermicelli Rice (V)	60
Grilled Vegetables (V)	55
The Mix Rice	70
Couscous	55
Alloco / Plantain	55
Fried Yam	55
Jollof Rice	70

SAUCES & DIPS **20**

Sweet Chilli Dip / Peppercorn Sauce / Tartar Sauce / Mustard Sauce / Smokey Mayo
Dip / Red Wine Jus / Teriyaki Sauce

PLATTERS TO SHARE

Please note that all platters come with Seasonal Garden Salad, Roast Potatoes, Yam Chips & Jollof

SEAFOOD PLATTER **1090**

Pan Seared Salmon
Spinach Hummus
Avocado & Tomato Sauce
Lobster skewers Crispy Squid
Assorted Fish Skewers: Grouper, Snapper, Cassava
Dips: Lemon Butter Sauce, Tartar Sauce, Green Chili

MEAT PLATTER **990**

Chicken Yakitori
Beef Shakshuka
Grilled Sausages
Sliced Beef with Palava Sauce
Chichinga Spiced Goat
Eggs
Dips: Smokey Mayo, Teriyaki, Green Chili

VEGETARIAN PLATTER **680**

Carrots Cucumber
Grilled Plantain
Grilled Courgetti
Sautéed Mushrooms
Wagashie Skewers
Grilled Corn
Dips: Beetroot Hummus, Yoghurt & Dill, Green Chili

THE MIX MARINE PLATTER **1200**

Prawn
Lobster
Octopus
Seaweed
Red Bell Peppers
Cherry Tomatoes
Cucumbers

DESSERT MENU

Meringue with White Chocolate & Seasonal Fruits	100
Sticky Toffee Pudding with Caramel Sauce	100
Oreo Mousse	95
Mango Cheese Cake	100
Crème Brulee with Seasonal Fruit Toppings	95
Apple Crumble and Ice Cream (V) (with raisins and Cinnamon)	85
Paris Brest – Vanilla, Chocolate, Caramel, Mix berries & Pistachio (classic French dessert made of choux pastry & cream)	100
Fruit Salad (Mint Infused Seasonal Fruit Bowl)	85
Cake of the Day (check with your waiter)	95
3 scoops of Gelato Vanilla Ice cream, Pistachio & Cashew ice cream, Lemon Sorbet, Dark Chocolate	95/30
Dessert Selection Selection of 4 house desserts	100

HOT BEVERAGES

COFFEE

Single Espresso	20
Double Espresso	30
Single Macchiato	35
Double Macchiato	40
Café Latte	50
Cappuccino	40
Americano	30
Hot Chocolate	55

TEAS

Mint Tea	25
English Breakfast Earl Grey	25
Organic Green Tea Basil	25
Hibiscus	25
Lemongrass	25
Butterfly Pea	25
Ginger	25

WINES LIST

White: BTL/GLS

Gecko Ridge Chardonnay, South Africa	250/90
Gerard Bertrand Coteaux De Narbonne White, France	275/100
Chateau Des Tourtes Sauvignon Blanc, France	385
Belleruche Cotesdu Rhône White, France	495
Fantinel Pinot Grigio, Italy	520
Cloudy Bay Chardonnay, New Zealand	1,060
Sun Goddess Pinot Grigio	530
Mosketto Sweet White	330

Rose

Gerard Bertrand GrisBlac Rose, France	420/110
Whispering AngelCaves D'Esclans Cote de Provence Rose, France	795
Chateau des Ferrages – Cotes des Provence	640
Mosketto Sweet Rose	330

Red: BTL/GLS

Gerard Bertrand Coteaux de Narbonne Red, France	275/100
La CiboiseLuberon Red, France	400
Chateau des Tourtes Merlot& Cabernet Sauvignon, France	440
Petite Ruche Crozes- Hermitage, France	750
Matua PinotNoir, New Zealand	605
Terrazas Malbec, Argentina	750
Mosketto Sweet Red	330
Lindemans Red Sweet	330
Bellerucl Cotes du Rhone Red, France	605

Champagne &Prosecco

Fantinel Prosecco Extra Dry, Italy	495
Veuve Clicquot Yellow Label, France	2970
Veuve Du Vernay Ice, France	330/80
Veuve Du Vernay Ice Rose, France	385/85
Moët & Chandon Imperial Brut	1,925/480
Moët & Chandon Imperial Rose	2,310/510

SPIRITS**Vodka:**

Absolut Original	55
Absolut Mango	65
Absolut Elyx	65
Grey Goose	65
Cîroc	65
Ciroc Pineapple	75
Skyv Vodka	55
Belvedere	75
Ketel One	65

Gin:

Beefeater	50
Bombay Sapphire	50
Tanqueray	50
Bulldog Gin	50
Inverroche Amber	45
Inverroche Verdant	45
Inverroche Classic	45
Hendricks	120
Monkey 47	120
Copperhead Black	130
Copperhead	130
Tanqueray 10	50
Malfy Originale	50
Malfy Rosa	50
Malfy Con Arancia	50
Malfy Con Lemone	50

Cognac:

Martel VSOP	110
Martel VS	80
Hennessy VSOP	110
Hennessy VS	90
Hennessy XO	130
Remy Martin VOSP	120
Dusse	130

Liquor:**Whiskey:**

Jameson	45
Jack Daniels	55
Wild Turkey	50
Bushmills Black	45
Bushmills Singlemalt 10years	60

Scotch:

Chivas Regal12 YO	60
Chivas RegalExtra Age	80
Chivas 25 YO	190
Chivas XV	70
Chivas 18Y	80
Johnnie WalkerGold Label	70
Johnnie WalkerBlack	50
Johnnie WalkerDouble Black	65
Johnnie Walker Blue	250
Glenmorangie Original	70
Glenmorangie La Santa	75
Macallan Double Cask 12 YO	80
Cardhu	80
Talisker	80
Singleton	70
Jameson Black Barrel	65
Ballantine	60
Glenlivet Founders	65
Wild Turkey Honey	55
The Observatory	55
Macallan 18Y	70

Beer:

Django IPA	50
Mini Club	40
Heineken	60
Guinness	40
Corona	60
Star	40

Vermouth:

Patron XO Café	65	Martini Bianco	45
Aphro	60	Martini Extra Dry	45
St Germain	55	Martini Rosso	45
Triple Sec	50	Campari	55
Baileys	65	Martini Bitters	55
Kahlua	50	Cinzano Bianco	35
Jagermeister	55	Cinzano Extra Dry	45
Aperol	45		

Rum

Bacardi White	40
Captain Morgan Gold	50
Captain Morgan Black	55
Havana Club3 YO	50
Havana Club7 YO	55
Ron Zacapa 23 YO	105
Ron Zacapa XO	130
Malibu	45
Bacardi Gold	50
Reign Spice	75
Reign Baobab	75
Cockspur Platinum White	45
Cockspur Original Fine	45

Tequila:

Patron Reposado	80
Patron Silver	70
30-30 Reposado	45
30-30 Blanco	40
Don Julio Blanco	70
Don Julio Anejo	80
Avion Blanco	70
Avion Gold	80
Jose Cuervo Silver	40
Jose Cuervo Gold	50
Volcan Blanco	70
Volcan Anejo	80

DRINKS

Soft Drinks

Soda (Elder Flower, Cucumber, Hibiscus Tonic, Bitter Lemon, Ginger Ale)	40
Coca Cola	40
Sprite	40
Redbull	45

Juices

Orange	50
Pineapple	50
Apple	40
Cranberry	40
Passion & Pineapple	50

Minerals

Still Water 750ml	40
Sparkling Water 750ml	40

San Pellegrino 750ml	65
San Pellegrino 250ml	50

COCKTAILS & MOCKTAILS

Adwo- Symbol of Peace & Tranquility Beefeater Gin, Passionfruit, Cranberry, Lemongrass	100
Bini- The Visionary Wild Turkey, Activated Charcoal, Lemon, Pineapple	100
Adanfo –Friendship Malfy Con Arancia Gin, Lemon Juice, Cucumber Tonic	100
Panama- Recognition of Loyalty Martel VSOP, Peach, Lemon, Pineapple, Orange	100
Aya- Symbol of Independence &Endurance Havana Rum 3 YO, Lemon, Mint	100
Abe Dua - Symbol of Wealth Tequila Olmeca, Triple Sec, Orange, Lime	100
Duafe - Symbol of Beauty Bombay Gin, Pineapple, Hibiscus, Mint	100
Dono - Symbol of Praise & Goodwill Skyy Vodka, Gin, Tequila, Rum, Triple Sec, Orange, Cranberry, Passion Fruit	100
Bese Saka - Symbol of Abundance Gin, Prosecco, Hibiscus, Lemon, Mint	100
The Mix Sunset Hennessy, Lemon Juice, Passion fruit Syrup, Pineapple Juice	100
Anigyeε - Symbol of Happiness Malfy Rosa Gin, Lemon Juice, Star Fruit, Elderflower Tonic	100
The Mix Island Olmeca Tequila, Orange Juice, Blue Curacao, Peach Liquor	100
Hewale – Strength Bacardi Spice Rum, Baobab Powder, Coconut Milk, Pomegranate, Mint	100
Capetown Baileys, Chocolate Liquor, Kahlua	100

Non-Alcoholic Cocktails

Fafanto – (Symbol of Gentleness) Passionfruit, Cranberry, Lemon Grass	70
Sepow – (Symbol of Justice) Pineapple, Activated Charcoal, Lemon	70
Mmere Dane - (Time Changes) Baobab Powder, Coconut Milk, Pomegranate	70
Mix Mint Pine Pineapple Juice, Mint	70

Healthy Juices& Iced Tea

Booster - Dandelion Basil, Spinach, Kale, Celery, Apple, Orange &Mint	65
Purple H20- Butterfly Pea & Lemon Grass Tea	65
Ice Cold Cup - Turmeric Tea, Starfruit Lemon	65
Hydro - Fresh Orange Juice, Black Tea	65