PREKESE

EST.2024

NNUANE NE ANONNE E (BRUNCH MENU)



A TABLE FOR THE AFTERNOON

OPENING LINES

• Tropical Yogurt Parfait

(Aburi mix fruit, vanilla yogurt, granola, mint, honey syrup)

Avocado Toast

(Crispy Italian ciabatta bread, smashed avocado, limone chili oil, soft herbs and scrambled eggs)

Tacos

(Spicy rosé mayo, sweet and sour veggies, crispy taco shell, micro greens.: optional beef, chicken, prawns)

THE STORY TELLING

• Steaks & Eggs Lover

(Chargrilled ribeye, sunny side eggs, crispy roasted potatoes, prekese baked beans)

• Fish & Chips

(Coated grouper filet, crispy deep fried potatoes served with beposo fish sauce)





A TABLE FOR THE AFTERNOON

Chicken & Waffles

(Soft and crunchy waffles, herbs cream cheese, spiced chicken wings)

SWEET & CUDDLES

Bofrot & Cream

(Ghanaian classic bofrot with vanilla and lime pastry cream)

• Dark and Iced Chocolate Fondant

(Molten-centered served with vanilla gelato and homemade biscuits)

Aburi fruit tart

(buttery shortcrust with lime cream and peak-season fruit)





EST.2024