



enigmä
sky lounge

MENU

DRINKS MENU

CHAMPAGNE/BUBBLES

	GLASS	BOTTLE
VEUVE CLICQUOT RICH		3,300
VEUVE CLICQUOT YELLOW LABEL		3,000
MOET IMPERIAL BRUT		2,800
MOET NECTAR IMPERIAL		3,000
MOET NECTAR IMPERIAL ROSE		3,300
MIONETTO ROSE	170	1000
FANTINEL BRUT	160	900

WHITE WINE

LA PETITE PERRIER SAUVIGNON BLANC 2022	150	800
ROCK AND ROLL CHENIN BLANC	150	800
OCCHIONE BIBBONA		1,200

RED WINE

SHOW DOWN CABERNET SAUVIGNON	150	800
SERETI MERLOT	150	800
PROPE VELENOSI	180	1,000

SWEET WINE/ROSE

LINDEMANS ROSE	150	800
MOSKETTO – RED/WHITE	150	800

COGNAC

	SHOT	BOTTLE
LOUIS XIII		100,000
HENNESSY VS	120	2,800
HENNESSY VSOP	150	3,000
HENNESSY XO		6,000
REMY MARTIN VSOP	130	3,000
REMY MARTIN 1738	150	3,000
REMY MARTIN XO		8,000
MARTELL BLUE SWIFT	150	3,000

WHISKY

	SHOT	BOTTLE
MACALLAN 18YRS	600	12,000
MACALLAN 15YRS	280	6,000
MACALLAN 12YRS	160	3,500
GLENFFIDICH 18YRS	220	4,800
GLENFFIDICH 15YRS	170	3,900
GLENFFIDICH 12YRS	120	2,800
GLENMORANGIE ORIGINAL	100	2,300
DALMORE 12YRS	120	2,800
JW BLUE LABEL	250	5,500
JW BLACK LABEL	95	1,800
JW GOLD LABEL	110	2,100
MONKEY SHOULDER	100	2,500
GENTLEMAN JACK	100	2,200
JACK DANIELS	90	1,900
WILD TURKEY	80	1,600
JAMESON ORIGINAL	80	1,600
JAMESON BLACK BARREL	90	1,800

VODKA

	SHOT	BOTTLE
SKYY VODKA	65	1,250
BELVEDERE	110	2,600
GREY GOOSE ORIGINAL	110	2,600
GREY GOOSE VANILLA	110	2,600

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	SHOT	BOTTLE
BULLDOG	90	1,800
GORDONS	80	1,700
HENDRICKS	100	2,000
TANQUERAY	100	1,800
BOMBAY SAPPHIRE	100	2,000

RUM

	SHOT	BOTTLE
BACARDI WHITE	80	
BUMBU ORIGINAL	100	1,700
CAPTAIN MORGAN SPICE	90	1,600
CAPTAIN MORGAN BLACK	90	1,700

	SHOT	BOTTLE
TEQUILA		
CLASE AZUL REPOSADO		10,000
DON JULIO 1942		10,000
DON JULIO ROSADO		10,000
CASAMIGOS REPOSADO	150	4,200
CASAMIGOS BLANCO	120	3,900
DON JULIO REPOSADO	150	4,200
DON JULIO BLANCO	120	3,900
VOLCAN BLANCO	100	2,300
1800 REPOSADO	110	2,400
1800 ANEJO	120	2,500
1800 Blanco	110	2,400
CAZCABEL COCONUT	90	1,900
LA TEQUILITA	80	1000
APERTIFS	SHOT	BOTTLE
JAGERMEISTER	80	1,500
CAMPARI	80	1,500
KHALUA	80	1,500
APEROL	80	1,500
MALIBU	70	1,400
BAILEYS	90	1,800
DISARONNO	90	1,800
MARTINI BIANCO	70	
MARTINI ROSSO	70	
MARTINI EXTRA DRY	70	
FIREBALL	50	
RICARD	80	
WATER		BOTTLE
ROSA (1LTR)		90
BELAQUA STILL LARGE/ SMALL		70/40
BELAQUA SPARKLING LARGE		90
TONIC WATER		40
SODA WATER		40

MINERALS/JUICES

	GLASS	CAN/BOX
APPLE	50	170
RED GRAPES	50	170
PINEAPPLE	50	170
ORANGE	50	170
CRANBERRY	50	170
COCA-COLA		40
SPRITE		40
RED BULL		85
CANADA DRY		60
FRESH JUICES (Pineapple, Orange, Pineapple Mint/Ginger)	60	

BEERS/ALCOPOPS/CIDERS

	BOTTLE
CLUB MINI	50
GUINNESS MINI	50
HEINKEN	60
SAVANNAH DRY	50
SMIRNOFF ICE BLACK	70
SMIRNOFF ICE PINEAPPLE	70

SHISHA

BLUEBERRY	300
ENIGMA SPECIAL	350
LADY KILLER	350
LOVE 66	350
MAGIC LOVE	300
MINT	300
SKY LOUNGE SPECIAL	350
TWO APPLE WITH MINT	300

CIGAR

OLIVER SERIES V	900
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HOT BEVERAGE

AMERICCANO	50
CAPUCCINO	55
COFFEE LATE	55
DOUBLE ESPRESSO	50
SINGLE ESPRESSO	30
TEA	50

COCKTAILS

THE ENIGMA SPECIAL	170
Rum, Strawberry Puree, Mint leaves, Lime wedges, Soda	
SUNDOWN	160
Gin, Lychee syrup, cucumber juice, lemon juice, sugar syrup	
THE NIGHT CAP	160
Gin, campari, sweet vermouth, dash of vanilla	
PORNSTAR MARTINI	170
Vodka, passion fruit puree, vanilla syrup, sparkling wine	
STRAWBERRY DAIQUIRI	160
Rum, strawberry puree, lime juice, sugar syrup	
MARGARITA	160
Tequila, triple sec, lime juice	
WHISKEY SOUR	160
Bourbon, sugar syrup, lemon juice, (Egg white optional)	
OLD FASHIONED	160
Bourbon, angostura bitters, cane sugar	
MANHATTAN	160
Whisky, sweet vermouth, angostura bitters	
ESPRESSO MARTINI	170
Vodka, single espresso, coffee liqueur	
LONG ISLAND	210
Vodka, rum, tequila, gin, triple sec, coke	

MOCKTAILS

SUNRISE	130
THE ENIGMA SPECIAL	130
VIRGIN MOJITO	130



FOOD MENU

SMALL BITES

PERFECT FOR SHARING, GRAZING, OR STARTING YOUR ENIGMA EXPERIENCE WITH A FLAVOR-FORWARD FLAIR

TEMPURA FISH BITES

Delicately battered fish fillets, golden and crisp, served with a zesty lemon aioli—light, fresh, and irresistible.

GHC 190

ENIGMA WINGS (BBQ OR SPICY)

Succulent chicken wings glazed in your choice of smoky house barbecue or fiery signature hot sauce. Finger-licking, flavor-packed indulgence.

GHC 150

VEGETABLE SPRING ROLLS

Crunchy wrappers encase a colorful medley of spiced seasonal vegetables—served with a sweet chili dip for a satisfying bite.

GHC 60

BEEF SPRING ROLLS

Crispy on the outside, juicy on the inside—stuffed with aromatic minced beef and fresh herbs. Served piping hot.

GHC 80

SPICY MEATBALLS

Juicy, tender meatballs glazed in a sticky, spicy-sweet chili sauce. Bold, addictive, and bursting with flavor.

GHC 120

JOLLOF ARANCINI

An Afro-Italian twist—crispy Jollof rice croquettes served atop a vibrant house-made green chili sauce. A crowd-pleasing favorite.

GHC 80

CRISPY CALAMARI

Lightly battered and flash fried to golden perfection, served with a citrus aioli.

GHC 140

PRawn TEMPURA

Golden prawns soaked in light batter, served with Thai sweet chili.

GHC 180

PORK BITES

Premium and locally sourced pork belly bites. Spicy and full of flavor.

GHC 160

CENTERPIECE

SIGNATURE ENTRÉES DESIGNED TO SATISFY, SURPRISE, AND IMPRESS.

PAN-SEARED CASSAVA OR GROUper FISH IN COCONUT CURRY SAUCE

GHC 280

Locally sourced cassava fish fillet seared until golden, nestled in a fragrant coconut curry reduction. Creamy, rich, and deeply comforting.

GHC 350

SEAFOOD SCAMPI LINGUINE

Mussels and shrimp tossed with garlic, lemon, and white wine—served over linguine. Tomato base or penne available upon request.

GRILLED LAMB CHOPS

Char-grilled lamb chops marinated in herbed Yassa and finished with traditional suya seasoning. Tender, smoky, unforgettable.

GHC 350

BBQ PORK CHOPS

Thick-cut pork, flame-grilled and lacquered in our house barbecue sauce—a balance of sweet, smoky, and savory.

GHC 320

GRILLED RIBEYE STEAK

Flame-grilled steak marinated with fresh aromatics and herbs, grilled to perfection—moist and tender, served with a classic black peppercorn sauce.

GHC 350

QUARTERED ROASTED CHICKEN

Marinated in herbs and slow-roasted until juicy, then finished with a rich pan jus. A timeless classic.

GHC 220

GRILLED JUMBO PRAWNS

Citrus-garlic marinated prawns, char-grilled and served with a vibrant green of sauce—herbaceous, spicy, and fresh.

GHC 400

PAN SEARED SALMON

Crispy yet tender Norwegian seared salmon.

GHC 260

SUPPORTING CAST

THOUGHTFULLY CRAFTED SIDES TO COMPLEMENT YOUR CENTERPIECE OR STEAL THE SHOW ON THEIR OWN.

PARMESAN GARLIC FRIES

Golden fries tossed in garlic butter and finished with a generous dusting of grated Parmesan.

GHC 120

KELEWELE

A Ghanaian street food staple—ripe plantains seasoned with ginger, chili, and warm spices, fried until caramelized and spicy-sweet

GHC 90

CLASSIC FRENCH FRIES

Perfectly crispy and salted just right. Simple, satisfying, and universally loved.

GHC 100

SWEET POTATO FINGERS

Crisp-edged sweet potato batons with soft, honeyed centers—served with a hint of sea salt.

GHC 90

YAM FRIES

Thick-cut West African yam chips, fried until golden and served with house pepper sauce for that extra kick.

GHC 100

COLESLAW

Cool, crunchy, and creamy—fresh cabbage and carrot slaw with a tangy house dressing.

GHC 60

EGG FRIED RICE

Wok-tossed jasmine rice with scallions, eggs, and soy—light, fluffy, and flavorful.

GHC 90

HERB RICE

Steamed rice infused with fresh herbs and aromatics—a delicate balance to bolder mains.

GHC 100

SMOKIE JOLLOF RICE

Our signature Jollof, slow-cooked with tomatoes, spices, and that unmistakable smokiness—rich, nostalgic, and deeply satisfying.

GHC 100

SALADS

CAESAR SALAD

Fresh Romaine lettuce, croutons dressed with lemon juice, garlic, olive oil Parmesan

GHC 180

GARDEN FRESH SALAD

Freshly collected Tomato, lettuce, carrot, olives, olive oil and salad dressing

GHC 160

EXTRA TOPPINGS

Quail Eggs

GHC 20

Chicken

GHC 50

Beef

GHC 60

Prawns

GHC 80

DESSERT

Dessert of the day
(Chef's special)

GHC 150

PLATTERS

"A BEAUTIFUL TASTE OF THE ENIGMA"

BITES COMBO

Beef Spring Rolls
Vegetable Spring Rolls
Enigma Wings (BBQ or Spicy)
Spicy Meatballs
Crispy Calamari

Comes with two portions of
Kelewele / Sweet Potato Fries /
Yam Chipsi

PLATTER FOR

5 PEOPLE = GHC 1,300
10 PEOPLE = GHC 2,500
15 PEOPLE = GHC 3,750
20 PEOPLE = GHC 5,100

OCEAN 'N' FIELD

Tempura Fish Bites (Cassava/Grouper/Snapper)
Crispy Calamari
Grilled Jumbo Prawns
x
Grilled Lamb Chops Cuts/ Pork Chops Cuts
Ribeye Steak Chunks
Enigma Wings

** Comes with a side of Jollof and Classic French fries **
(Feeds 6-8 people)
GHC 3,800.00

DINE IN (MAINS)

Grilled Lamb Chops
Grilled Jumbo Prawns
Quartered Roasted Chicken
Pan-Seared Cassava or Grouper
Garden Salad

SIDES:
Kelewele + Smokie Jollof Rice
+ Yam Chips + Egg Rice

PLATTER FOR
5 PEOPLE = GHC 2,600
10 PEOPLE = GHC 5,200
15 PEOPLE = GHC 7,800
20 PEOPLE = GHC 10,400

