










<sup>\*</sup>enigma<sup>\*\*</sup>  
sky lounge

# MENU

# DRINKS MENU

## CHAMPAGNE/BUBBLES

	GLASS	BOTTLE
VEUVE CLIQUOT RICH 		3,300
VEUVE CLIQUOT 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

## GIN

	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

## TEQUILA

	SHOT	BOTTLE
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
HEINEKEN	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

Rum, Strawberry Puree, Mint leaves, Lime wedges, Soda

200

### SUNDOWN

Gin, Lychee syrup, cucumber juice, lemon juice, sugar syrup

180

### THE NIGHT CAP

Gin, campari, sweet vermouth, dash of vanilla

180

### PORNSTAR MARTINI

Vodka, passion fruit puree, vanilla syrup, sparkling wine

180

### STRAWBERRY DAIQUIRI

Rum, strawberry puree, lime juice, sugar syrup

180

### MARGARITA

Tequilla, tripple sec, lime juice

180

### WHISKEY SOUR

Bourbon, sugar syrup, lemon juice, (Egg white optional)

180

### OLD FASHIONED

Bourbon, angostura bitters, cane sugar

180

### MANHATTAN

Whisky, sweet vermouth, angostura bitters

180

### ESPRESSO MARTINI

Vodka, single espresso, coffee liquere

180

### LONG ISLAND

Vodka, rum, tequila, gin, triple sec, coke

220

## 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** **GHC 190**  
Delicately battered fish fillets, golden and crisp, served with a zesty lemon aioli—light, fresh, and irresistible.

**ENIGMA WINGS (BBQ OR SPICY)** **GHC 150**  
Succulent chicken wings glazed in your choice of smoky house barbecue or fiery signature hot sauce. Finger-licking, flavor-packed indulgence.

**VEGETABLE SPRING ROLLS** **GHC 60**  
Crunchy wrappers encase a colorful medley of spiced seasonal vegetables—served with a sweet chili dip for a satisfying bite.

**BEEF SPRING ROLLS** **GHC 80**  
Crispy on the outside, juicy on the inside—stuffed with aromatic minced beef and fresh herbs. Served piping hot.

**SPICY MEATBALLS** **GHC 120**  
Juicy, tender meatballs glazed in a sticky, spicy-sweet chili sauce. Bold, addictive, and bursting with flavor.

**JOLLOF ARANCINI** **GHC 80**  
An Afro-Italian twist—crispy Jollof rice croquettes served atop a vibrant house-made green chili sauce. A crowd-pleasing favorite.

**CRISPY CALAMARI** **GHC 140**  
Lightly battered and flash fried to golden perfection, served with a citrus aioli.

**PRAWN TEMPURA** **GHC 180**  
Golden prawns soaked in light batter, served with Thai sweet chilli.

**PORK BITES** **GHC 160**  
Premium and locally sourced pork belly bites. Spicy and full of flavour.

## 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.

**SEAFOOD SCAMPI LINGUINE** **GHC 380**  
Mussels and shrimp tossed with garlic, lemon, and white wine—served over linguine. Tomato base or penne available upon request.

**GRILLED LAMB CHOPS** **GHC 380**  
Chargrilled lamb chops marinated in herbed Yassa and finished with traditional suya seasoning. Tender, smoky, unforgettable.

**BBQ PORK CHOPS** **GHC 320**  
Thick-cut pork, flame-grilled and lacquered in our house barbecue sauce—a balance of sweet, smoky, and savory.

**GRILLED RIBEYE STEAK** **GHC 380**  
Flame-grilled steak marinated with fresh aromatics and herbs, grilled to perfection—moist and tender, served with a classic black peppercorn sauce.

**QUARTERED ROASTED CHICKEN** **GHC 220**  
Marinated in herbs and slow-roasted until juicy, then finished with a rich pan jus. A timeless classic.

**GRILLED JUMBO PRAWNS** **GHC 420**  
Citrus-garlic marinated prawns, char-grilled and served with a vibrant green of sauce—herbaceous, spicy, and fresh.

**PAN SEARED SALMON** **GHC 300**  
Crispy yet tender Norwegian seared salmon.

## 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  
Chicken  
Beef  
Prawns

GHC 20

GHC 50

GHC 60

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

