



Fa nia wo pɛ

A refined celebration of Ghanaian elegance and culinary artistry.

Welcome to an authentic dining experience where flavour meets rhythm. At The Gold Coast, we curate a contemporary interpretation of West African cuisine elevated through premium local ingredients, time-honoured recipes and globally inspired techniques.

Set in the heart of Accra, our restaurant is a tribute to heritage, flavor and impeccable hospitality. Every dish tells a story. Every moment is crafted to indulge.

Savor the essence of The Gold Coast.

SMALL CHOPS

JERK PORK 120

deep fried ripe plantain dices
tossed in traditional
ghanaian spices

CHEF SPECIAL CHICKEN 120

deep fried ripe plantain dices
tossed in traditional
ghanaian spices

KELEWELE 70

deep fried ripe plantain dices
tossed in traditional
ghanaian spices

VE

FISH SUYA BITES [NEW] 140

delicately grilled cubes of
succulent fish, marinated in our
signature suya spice blend,
flame-grilled to perfection

F | N

NYAMA CHOMA 120

tender strips of goat, slow-
cooked and tossed in our rich
pepper mix. served on a
skewer bursting with spice

SPICY CALAMARI 140

tender strips of calamari, lightly
battered in our spicy seasoning
and fried to golden perfection

SPRING ROLLS 85

deep fried vegetable spring
rolls served with coconut oil
shito or sweet chilli sauce

V | G

HOUSE SPECIALS

LOADED YAM FRIES [NEW] 120

hand-cut, lightly crisped golden
yamarita pieces infused with local
spices and topped with bell peppers
and signature house sauce. served
with a side of egg sauce

GC LOADED RICE 180

a sizzling pot of assorted rice packed
with chicken, beef, shrimp & plantain
- infused with a rich, smoky flavour
and crowned with a perfectly fried
egg

WAAKYE (FISH | BEEF) 95

rice cooked with black-eyed beans served
with beef/fish and wele stew with boiled
egg, talia (spaghetti), gari and coconut oil
shito on a fresh waakye leaf

EXTRAS

PLANTAIN OR KELEWELE	20
WELE	5
BEEF	40
FISH	40
EGG	5
COCONUT SHITTO	10
SALAD	20
AVOCADO	10
COLESLAW	20

ALLERGENS AND DIETARY REQUIREMENTS

F - FISH | N - NUTS | SH - SHELLFISH | E - EGGS | G - GLUTEN | D - DAIRY | VEGAN - VE | VEGETARIAN - V

WE ARE PLEASED TO ACCOMMODATE GUESTS WITH FOOD ALLERGIES, INTOLERANCES, OR SPECIAL DIETARY REQUIREMENTS. KINDLY INFORM OUR MANAGEMENT TEAM, AND THEY WILL BE HAPPY TO ASSIST YOU IN PROVIDING TAILORED ALTERNATIVES.

NB: 20% ENTERTAINMENT CHARGE APPLIES ON TOTAL BILL DURING PERFORMANCE /EVENT NIGHTS


EFIE NI EFIE

ALL SERVED WITH A CHOICE OF SIDE

SOUPS

NKATSEKWAN **180**
groundnut soup, protein (chicken/
beef/ goat)
N

ABEKWAN **185**
palmnut soup, protein (beef/dry
fish)
N

EBUNU EBUNU  **195**
fresh spinach soup, protein (dry fish/
snail)
F

LIGHT SOUP  **175**
delicious and spicy tomato light soup

CHICKEN **175**
GOAT **175**
TILAPIA **195**

EXTRAS

SNAILS	90	APONKYI	50
ADWEN DRY FISH	70	TOLOBEEF	50
CHICKEN	50	NANEI	35
KOTODWE	45	SHAKI, MII NII	30

STEWES

OKRO STEW **195**
okro stew with choice of chicken,
goat meat, kotodwe, wele, snail,
crab, tuna and salmon fish
F

KONTONMIRE **175**
spinach cooked in a delicious chilli
tomato stew with palm oil with a
choice of smoked fish/ meat
F

RED RED **150**
black eyed beans cooked in a
delicious chilli tomato sauce with
palm oil with fish

BEEF STEW **180**
deep fried beef cubes slowly
cooked in a delicious chilli &
tomato sauce with herbs

SUNDAY BUFFET

ADULTS **500**
KIDS **300**

an all you can eat buffet, with Sunday specials & a British
Roast! Accompanied with live acoustics each and every
Sunday.

OBRONI ROAST PLATTER **1,650**
SUITABLE FOR 2-4 PERSONS

indulge in our fully loaded roast platter with a mix of smoked
duck, turkey, Nyama Choma (goat) & chicken. Accompanied
with: steamed veg, roast potatoes, onion & sage stuffing,
yorkshire puddings, fried plantain, traditional Bisto gravy &
classic mint sauce.

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GRILLS

SERVED WITH A CHOICE OF SIDE

JERK PORK 180

char-grilled pork marinated in a caribbean-style spice

CHICKEN WINGS 160

juicy char-grilled wings
HONEY-GLAZED | BBQ | SPICY

AKONFEM HALF 190

wine marinated guinea fowl halves tossed with local spices

N

CHEF'S SPECIAL 180

char-grilled chicken tossed in our signature green pepper sauce

SUYA (KEBAB)

PLEASE NOTE: SUYA SEASONING CONTAINS TRACES OF PEANUTS

BEEF 25

char-grilled beef fillet seasoned with delicious local spices on a skewer

CHCKEN 25

char-grilled chicken seasoned with delicious local spices on a skewer

GOAT 25

char-grilled mutton fillet chunks with delicious local spices on a skewer

GIZZARD 25

char-grilled gizzards seasoned with delicious local spices on a skewer

SAUSAGE 25

char-grilled sausage seasoned with delicious local spices on a skewer

WOOD SMOKE GRILLS

CHICKEN FULL HALF

moist and juicy chicken with applewood smoke flavor

220 130

DUCK [NEW] FULL HALF

moist and juicy duck with applewood smoke flavor

580 290

GRILLED TURKEY WINGS 270

moist and juicy turkey with applewood smoke flavor

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SHARING PLATTERS

SUITABLE FOR 3 - 4 PERSONS

BUTCHER'S PLATTER 950
suya beef, suya goat, chicken gizzards, chicken wings and chef's special served with two sides and a salad

SEAFOOD PLATTER 1,150 
grilled jewelry of the sea mixed of squid, lobster, prawns and fish served with two sides and a salad
 F | SH

SALADS

GRILLED CHICKEN SALAD 120
juicy herb-marinated grilled chicken served on a bed of mixed greens, cherry tomatoes, cucumbers and carrots
 VE

MIXED GHANAIAN SALAD 100
lettuce, tomato, cucumber, baked beans, tuna & boiled egg
 F

SEAFOOD

TILAPIA D'ABIDJAN 250
char-grilled tilapia marinated with Ivorian seasonings, garnished with vegetables
 F

GRILLED ATLANTIC FISH 195
a whole atlantic fish grilled to perfection and stuffed with a fragrant mix of spinach, parsley, chopped onion and butter. finished with a zesty red salsa
 F

FISH FILLET 200
fresh pangasius seasoned with garlic & herbs and pan seared to a crispy golden perfection
 F

KING PRAWNS 250
perfectly seared and cloaked in a velvety garlic butter sauce, finished with a hint of fresh herbs.
 F



KID'S CORNER

CHCKEN PESEWAS 85
crispy, golden, chicken nuggets served with a dipping sauce

FISHY FISHY 80
crispy, breaded strips of fish served with a dipping sauce

F

ALL SERVED WITH
A CHOICE OF SIDE



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SIDES

PLAIN RICE	VE	30
JOLLOF RICE	VE	50
WAAKYE	VE	50
VEGETABLE RICE	VE	65
ATSEKE	VE	50
YAM FRIES	VE	50
POTATO FRIES	VE	60
PLANTAIN/ALOKO	VE	45
YAM BALLS	VE	70
FRIED RICE	VE	90

EBA	20
BANKU	20
KOKONTE	25
FUFU *	35
BOILED YAM *	35
OMO TUO *	25
TUO ZAAFI *	25

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DESSERTS



TIGERNUT RICE PUDDING

creamy dessert made from tiger nuts, rice, sugar & spice

N | D

100



MATCHA CRÈME BRÛLÉE



creamy matcha-infused custard topped with a layer of caramelized sugar

D

180



APPLE CRUMBLE **[NEW]**

slow-baked apples infused with warming spices, crowned with a golden oat crumble and served with warm home-made custard.

D

150



SHARING FRUIT PLATTER

SUITABLE FOR 3 - 4 PERSONS

a dramatic fruit platter hand-selected seasonal fruits, presented under aromatic smoke for a theatrical experience.

VE

350

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