



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 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 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 OR 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



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

a delicious and spicy tomato light
soup, Protein (fish/goat/chicken)

GOAT 175

TILAPIA 195

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

EXTRAS

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

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

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 FULL 375**
wine marinated guinea fowl
halves tossed with local spices
N

CHEF'S SPECIAL **180**
char-grilled chicken tossed in our
signature green pepper sauce

WOOD SMOKE GRILLS

CHICKEN **FULL HALF**
a wholesome bowl of fluffy
quinoa simmvfcfcvcfgdo
VE

DUCK **FULL HALF**
lettuce, tomato, cucumber,
baked beans, tuna &
F

GRILLED TURKEY WINGS **270**
with a side of either grilled
veg or grilled potatoes
F

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

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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

JOLLOF QUINOA SALAD 120
a wholesome bowl of fluffy quinoa simmered in our signature jollof sauce, finished with sweet plantain and avocado
VE

MIXED GHANAIA 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

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

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DESSERTS



RICE PUDDING

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

N | D
100



VERY POPULAR

MATCHA CRÈME BRÛLÉE

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

D
180



APPLE CRUMBLE

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 fe hand-selected seasonal fruits, presented under aromatic smoke for a theatrical experience.

VE
350

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