



ACCRA'S FAVOURITE BEACH CLUB DESTINATION

Indulge in flavors transported from the Mediterranean to the shores of the Accra. By using the most luscious and sensibly sourced ingredients around, Pink Flamingo truly offers a taste of summer.

THE BEGINNING

*"Savor the taste of paradise,
one bite at a time"*

TEX-MEX TACOS



Cajun Mussels

Parboiled Mussels, Cajun Signature, Lime & Parsley With Chilli Infused Oil Garnished With, Chili Flakes & Raddish Slices.

240

Ragú Arancini

Stuffed Rice With Seafood, Parmigiano Reggiano, Ragú Creamy Mornay Sauce, Garnished With Ciboulette & Parmesan Sprinkles.

240

Miko – Style Octopus

Sauteed Octopus With Garlic, Fresh Herb De Provence Garnished With Raddish, Cherry Tomato & Fresh Pomegranate.

210

Seafood Tapas

Seafood Medley, Habanero, Mild Napolitana Sauce, Mint, Ciboulette, Yam Cubes Served With Toasted Bread.

260

Calamari Fritti

Deep Fried Crunchy Calamari, Mango Tartar Teryaki Mayo, Lemon, Mixed Herbs.

210

Del Sol Dip

Creamy Shrimp, Spinach & Chitto Parmigiano Reggiano Gorgonzola, Brie Cheese, Served With Toasted Bread.

220

*"Fresh catches, sun-kissed flavors,
and endless ocean views."*

ORCHESTRA



Orchestra

Spicy Hummus, Flavourful Minced Meat, Aromatic Herbs Oriental Toasted Pita, Rosemary & Cherry Tomato.

260

Flamingo Shrimps

Crispy Tempura Shrimps, Poppy Seeds, Teryaki Mayo Sweet Chili Garnished With Orange & Rosemary.

195

The Hen

BBQ/ Spicy Or Buffalo Wings Served With Honey Mustard & Ranch Sauce With Cucumber Sticks .

210

Tex-Mex Tacos

Marinated Chicken, Signature Sauce, Lettuce, Pico Degallo Served With Guacamole & Cilantro Lime.

195

Escargot

Sauteed Snail, Spicy tomato sauce, Pepper Medley mix, Yam, Topped with micro herbs.

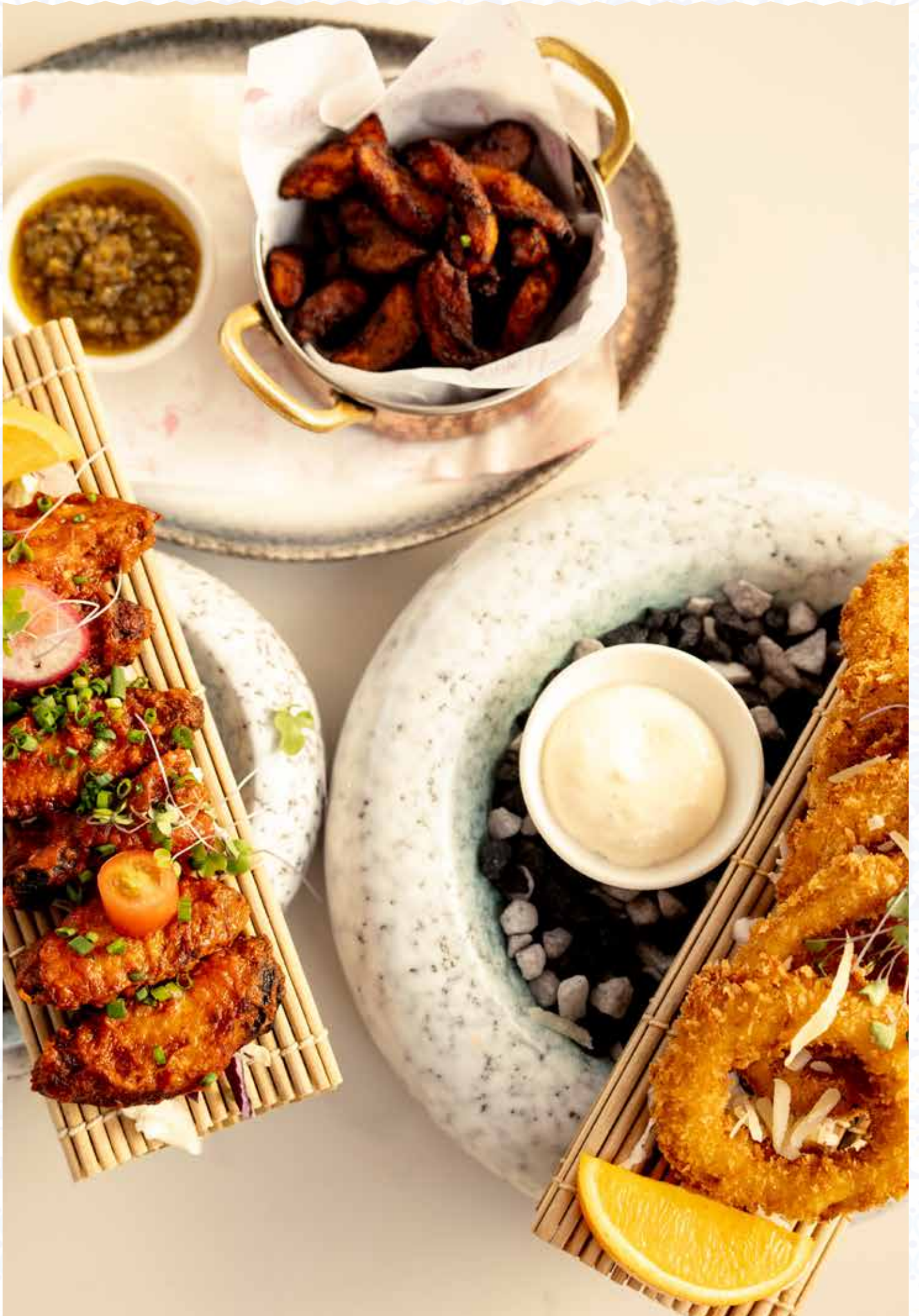
290

Fillo Rolls

Beef Roll served on a bed of creamy spicy Tzatziki sauce served with micro herbs.

160

"Where every meal is a sunset celebration."



WATERMELON & FETA

DAILY FRESH SALAD

Watermelon & Feta 215

Watermelon, Greek Feta, Calabrese Olives, Mint, Basil Walnuts & Poppy Seeds.

Classic Caesar

Pouched Prawns - 295 Grilled Chicken - 290

Iceberg & Romain Lettuce, Egg, Cherry Tomato, Croutons Parmesan Cheese, Black Olives & Caesar Dressing.

Seafood Insalata 290

Arugula Mix, Cherry Tomato, Seafood Medley, Pomegranate Onions, Walnuts, Blueberry, Strawberry, Crispy Bread With Lemon Mustard Dressing.



*"Taste the tropics, feel the breeze,
and let the ocean set you free"*

*"From shore to fork, our menu
is a love letter to the sea."*

FRUTTI DI MARE



MILANO NEIGHBOURHOOD

Frutti Di Mare 270

Chardonnay Wine Sauce With Pesto & Parmigiano Reggiano Seafood, Traditional Pesto Basil, Garnished With Tuille & Cherry Tomato.

Fettuccine al Pollo 260

Creamy Sauce, Grilled Chicken, Pecorino Romano, Garnished With Rosemary, Cherry Tomato.

Penne Al Tartufo Al Forno 270

Gorgonzola Cream, Truffle Oil, Mushroom, Penne Pasta Topped With Cheese In The Oven Garnished With Tuile, Cherry Tomato, Basil.

Linguine al Pesto 245

Linguine Pasta tossed in Creamy Pesto Sauce with Chicken, Pine Nuts, Fresh Mushroom, garnished Basil & Parmesan cheese.

Fettuccine Diavolo 240

Fettuccine pasta, spicy tomato sauce, seafood mix, colourful capsicums garnished with parmesan cheese & spring onion.

*"Salt in the air, sand in your hair,
and flavors that take you there."*

BURGERS FROM THE ROBATA GRILL (200 GRAMS)

The Classic Burger (Angus) 200g S.A. 320

Beef Patty, American Cheese, Lettuce, Pickled Onion, Tomato Pickles, French Fries & Slaw.

M.O.S (Angus) 200g S.A. 340

Beef Patty, Truffle Caramelised Onion, Sauteed Mushrooms Provolone Cheese, Truffle Mayo, Lettuce / Tomato Pickles Served With Wedges & Slaw.

Cajun Blt 200g S.A. 260

Braised Chicken Breast With Cajun, Honey Mustard Sauce, Cheddar Cheese, Bacon, Lettuce, Tomato Served with French Fries & Slaw.

"Where every meal feels like a sunset dinner by the sea."

THE CLASSIC BURGER



FROM THE OCEAN

FISHERMAN SEAFOOD PAELLA



Fisherman Seafood Paella

Smokey Jollof Rice Topped with Our Exquisite Seafood Garnished with Lemon Cherry Tomatoes & Tuille.

Catch Of The Day

Sous Vide -Fried or Grilled Served with Carrot Pure & Ratatouille.

Blackened Grouper

Marinated Grouper Fillet with Cajun spices served with Sautéed Potato and side Salad garnished with lemon.

"Indulge in the rhythm of the tides and the taste of the coast."

The Shy Salmon 370 Key Lime Grilled Prawns 410

Pan Seared Salmon, Sauteed Vegetables, Truffle Mashed Carrot Puree', Lemon Butter Sauce, Garnished - Lemon & Tuille.

Grilled Prawns, Mashed Carrot Puree', Roasted Pesto Potato, Signature Sauce, Garnished With Lemon & Pickled Onion.

Sunkissed Seafood Skewer 410

Fish, Octopus, Prawns Grilled on a skewer with a signature Spicy Sauce served with special Jollof

Baked Tilapia 350

Baked whole Tilapia topped with spicy signature Sauce served with White Rice & Veggies.

"Fresh catches, bold flavors - straight from the sea to your plate."

CATCH OF THE DAY





FROM THE ROBATA GRILL

"Where every meal feels like a sunset celebration."

Medi-Style Rib Eye 590

Grilled Rib Eye To Perfection, Topped With Maison Butter, Herbs & Feta Cheese, Calabrese Olives, Mashed Potato Signature Brown Sauce.

Flap Steak Fajitas 450

Marinated shredded Beef Steak, Pepper medly mix , with Smokey Jollof, served with Guacamole, Pico de gallo , Tortilla Bread & Jalepaeno.

Cotelette's D'agneau 490

French Lamp Chops, Fresh Salad, Mashed Potato, Red Wine Sauce Garnished With Roasted Tomatoes Crispy Onion.

Fillet Mignon 520

Grilled Angus Steak served with Broccoli, Carrot and your choice of side topped with Red Wine demi glaze sauce.

Casserole 420

Slow Cooked Beef, Broccoli, Potato, Mushroom, Carrot Espagnol Sauce Served With White Rice.

Suya Platter 🌶️ 400

A flavorful medley of Beef, Chicken & Ram Suya

▮ MEDI-STYLE RIB EYE



POULTRY CORNER

Poule' Aux Frites 320

Grilled Chicken, Creamy Mushroom Sauce, French Fries, Broccoli, Carrot, Garnished with Lemon & Tuille.

Crispy Chicken 340

Crispy Chicken Tenders, French Fries, Salad Mix Ketchup, Thousand Island & Slaw

Souvlaki Chicken 310

Greek Style Grilled Chicken / Tangy Tzatziki, Garlic Sauce French Fries / Coleslaw & Ranch Dressing.

The Flamingo 🌶️ 270

Roasted Half Chicken Mixed, Rosemary Lemon & Garlic Sauce, Veggies & Wedges Potato.

Jerk Chicken 240

Smokey Grilled Chicken Thighs with Jerk Jamaican spices served with White Rice, Peas, Plantain & Coleslaw.

▮ THE FLAMINGO



"From shore to fork, our menu is a love letter to the sea."



SUSHI

CRISPY TEMPURA

Uramaki 4pcs

(Spicy & Regular)

Special California	170
Crispy Tempura	190
Red Devil	160
Tropical Mango	160



"Fresh from the ocean, rolled with passion."

Sashimi 3pcs

(Spicy & Regular)

Salmon	130
Shrimp	110

SPECIAL CALIFORNIA



Sushi 2pcs

(Spicy & Regular)

Salmon	130
Shrimp	110

"Fresh fish, skilled hands - a taste of coastal perfection."

SASHIMI



TROPICAL MANGO



RED DEVIL



"Raw & flawless - just like the beach at sunrise."

"Dine with the waves as your soundtrack."

SIDES

White Rice	60
Jollof Rice	70
Yam Chips	70
Kelewele	65
Mashed Potato	70
French Fries	65
Potato Wedges	65
Boutin Fries	120
Messy Wedges	120
Mexican Corn	100

"Where every meal feels like a sunset celebration."

DESSERTS

Pistaschio Tiramisu	140
Pistaschio Panna Cotta	140
Oreo Madness	140
Fruit Platter (Ask your waiter)	350
Ice Cream Per Scoop ^{3scoops}	80

"A little sweetness to match the salty air."

PISTASCHIO TIRAMISU





