



*Mangonia*  
RESTAURANT

# Welcome to *Mansonia* RESTAURANT at Fiesta Royale Hotel!

Greetings from our dedicated team!  
As you step into Mansonia Restaurant,  
you embark on a culinary journey that honors Ghana's  
rich traditions while embracing flavors from across the African continent and  
beyond.

*For Lodging Hotel Guests:*

Please note that our regular menu service will be available  
*until 22:00* for both Room service and Restaurant Dining.

For a delectable dining experience beyond this time,  
we invite you to explore our Bread Basket and Dessert selection,  
through our dedicated Room Service Department.  
For easy indication, please look for this symbol on the menu.



Savor the flavors anytime, day or night,  
as we cater to your culinary desires around the clock.

#### **Important Notice for Guests with Food Allergies:**

Our menu may contain or come into contact with common allergens, including dairy, eggs, wheat, soy, nuts, peanuts, fish, shellfish. Please inform our staff of any allergies, and our trained team will assist you in selecting suitable options and taking extra precautions to ensure your safety and satisfaction.



Thank you for choosing Fiesta Royale Hotel



ALL PRICES ARE IN GH\$  
ALL PRICES INCLUSIVE OF TAXES AND LEVIES  
ROOM SERVICE ATTRACTS A TRAY CHARGE OF GH¢30.00

Dial 416 for room service



# Starters & Tapas

## Crispy Calamari Remoulade 165.00

Crispy calamari, paired with a frothy remoulade sauce and a touch of chimichurri

## Soul Wings 190.00

Flash-fried chicken wings coated with our *Soulful Spicy Shito* & cayenne sauce served with a side of ranch dip, cucumber and carrot sticks

## Salad Fiesta 155.00

Medley of avocado, quinoa, tomato, cucumber, feta cheese, grilled wagashi & pineapple, crispy onions, pickled peppers and crispy brioche croutons. (Avocado is seasonal)

## Chili Beef Fillet Kofta Kebabs 205.00

Moroccan beef fillet koftas infused with a hint of green chili, served with hummus, zesty lime, and tangy pickled onions

## Tapas Platter 245.00

Yam balls, jollof croquettes, wagashi cheese, hummus, and flatbread

## Shito Marinated Wagashi & Prawn Kebabs 175.00

Ghanaian shito marinated wagashi & prawn kebabs, served with a pineapple & labneh sauce, roasted peanuts and a sweet green chili lime sauce

## Coastal Prawn Poppers 195.00

Crispy battered prawn and fish nuggets served on zesty hummus, pickled peppers and beetroot crisps

## Greek Salad 165.00

Crispy lettuce, red onion, tomato, cucumber, olives, feta cheese, served with a Greek salad dressing

## Chicken Salad 165.00

Crispy Lettuce, Onions, Teriyaki Grilled Chicken Strips, Tomato, Sun-dried Tomato, Feta Cheese, Carrots, and croutons served with a Ranch Dressing.

# Light Meals

## Bi Calamari & Jollof Rice 225.00

Salt and pepper calamari served on zesty hummus, fried capers, chickpeas, and pickled peppers. Served with jollof rice

## Salmon Poke Bowl 295.00

A flavor fusion of salmon, egg noodles, a poached egg, kimchi & cucumber, served in a fragrant soy and ginger broth  
\*\* Chili optional

## Homemade Beef Lasagna 250.00

Slow-cooked beef ragu layered between sheets of lasagna, cream cheese, parmesan, and cheddar cheese

## Chicken & Mushroom Pie 195.00

Tenderly slow-cooked chicken & mushrooms encased in flaky pastry, served with creamy mashed potato, mushy peas and a chicken velouté

## Moroccan Lamb Pie 245.00

Rich slow-cooked Moroccan tagine lamb encased in a flaky pastry. Accompanied by a lamb & apricot curry sauce, mint-infused quinoa with couscous, and a coconut salsa

## Bread Basket

Served with your choice of yam crisps or potato fries.



## Fiesta Club Sandwich 185.00

3 Layers of toasted sandwich - Layered with Crispy Bacon, Boiled Eggs, Chicken Mayo, Sliced Tomato, Cheese and Coleslaw


## American BLT 185.00

Classic American BLT sandwich ~ Crispy bacon, lettuce, tomato, mustard & cream cheese served on a toasted brioche

## Mzansi Dagwood 205.00

A South African flavor-packed journey of ham, beef patty, egg, cheddar cheese, fried onion, sliced tomatoes, and chakalaka, served on crispy brioche bread

## Classics 170.00

on toasted, white or brown bread  
Ham, Cheese & Tomato  
Toasted 3 Cheese  
Chicken Mayonnaise   
Tuna Mayonnaise  
Bacon, Egg and Cheese

# Burgers

Served with your choice of yam crisps or potato fries.

## Fiesta Beef Burger 195.00

100% pure beef burger, cheddar cheese, caramelized onions, chopped lettuce, tomato, tomato chutney, crispy onion rings, and mustard mayonnaise.

## Fiesta Chicken Burger 175.00

Grilled green chili-marinated chicken & pineapple, cheddar cheese, crumbed wagashi, kimchi mayonnaise, chopped lettuce, tomato, and crispy onion rings

## Buttermilk Chicken Burger 175.00

Southern-fried buttermilk chicken, coleslaw, pickles, sweet mayonnaise & jalapeno chutney. Topped with chopped lettuce, tomato, and crispy onion rings

# Main Course

## Coconut Chicken 195.00

Chicken tenders coated with coconut flakes, basil & chili cream cheese sauce, served on a creamy bed of mashed potato.

## Mauritian Pork Ribs 360.00

Fall-off-the-bone pork ribs, delicately crumbed and glazed in a sticky rum sauce. Served with an island salsa and a side of your choice.

## Arnaldo's Piri Piri Chicken 230.00

Authentic flavors of Mozambique - Grilled half Piri Piri chicken, marinated & grilled to perfection. Served with our renowned Piri Piri sauce and a side of your choice

## Lamb Chops (300g) 600.00

Chimichurri-marinated grilled lamb chops. Served on a blend of Ancient Grains, mint salsa, crispy onion rings & tzatziki, with a touch of green chili

## Pork Cutlets 365.00

Tender grilled pork cutlets marinated in mango curry sauce. Served with Ancient Grains, yam balls & drizzled with chimichurri

## Special Fried Rice 250.00

Vegetable fried rice with shrimp, chicken & beef

## Sweet & Sour Pork 250.00

Classic Asian sweet & sour pork, served alongside sticky rice and our signature sweet & sour sauce

# Seafood

## Classic Fish & Chips 220.00

Timeless favorite - Crispy fried linefish, homemade fries, mushy peas and a delectable tartare sauce.

## Grilled Perfection Prawns (8) 565.00

Grilled prawns, coated in a garlic and lemon butter sauce. Served on a bed of Jollof rice. Chili Optional\*\*

## Seafood Platter 655.00

Medley of line fish, calamari, and prawns. Served alongside jollof rice, shito, green chili sauce, lemon & garlic butter sauce and a vibrant Fiesta salad.

## Local Favorites

## Beef Okro Stew 195.00

Embrace the flavors of Ghana with our Beef Okro Stew. A blend of tomatoes, red palm oil, onions, spices, and finely chopped okra. Served with traditional banku

## Banku & Tilapia 230.00

Immerse yourself in tradition with our classic banku & whole baked tilapia fish. Served with shito & green chili, capturing the essence of Ghanaian flavors

## Red Red 🌿 115.00

Experience the richness of our traditional spicy bean stew paired with perfectly fried plantain

# Pizza

Neapolitan Style Pizza's

## Margherita 135.00

A timeless classic featuring fresh tomatoes, rich Italian Napolitana sauce, fragrant basil, garlic, and creamy mozzarella cheese

## Chicken al Forno 185.00

Combination of roast chicken, green peppers, feta, & mozzarella atop a Napolitana pizza base

## Pepperoni 195.00

Spicy Italian sausage, garlic, chili, mozzarella cheese atop a Napolitana pizza base

## Regina 185.00

Ham, mushroom & mozzarella cheese atop a Napolitana pizza base

## Tropical 175.00

Bacon, banana, pineapple & mozzarella cheese atop a Napolitana pizza base

## Nampa Pizza 215.00

Beef, chicken, tuna & sausage with garlic, chili, onion with mozzarella cheese atop a Napolitana pizza base

# Sides

45.00

Fries  
Jollof Rice  
Side Salad  
Yam Balls  
Yam Chips  
Plain Rice  
Banku  
Mashed Potatoes  
Flatbread x 2  
Roasted Vegetables

# Desserts

## Nutella and Banana Waffle 95.00

Crispy, homemade waffle, topped with Nutella, fresh banana slices, toasted peanuts, drizzled with chocolate sauce & vanilla ice cream

## Baked New York Cheesecake 95.00

Decadent baked cheesecake drizzled with a luscious fruit compote & whipped cream

## Red Velvet Cake 95.00

Perfectly baked red velvet cake & cream cheese frosting drizzled with a Mississippi berry sauce & whipped cream

## Sliced Fruit Platter 90.00

An assortment of seasonal fruits presented on a platter.

## Neapolitan Ice Cream 75.00

Indulge in the trifecta of our favorite ice cream flavors ~ vanilla, chocolate, and strawberry ~ drizzled with chocolate sauce and a biscuit crumble

# Milk & Fruit Shakes

## Classic Milkshakes 55.00

Delight in our timeless vanilla ice cream base, expertly blended with your preferred flavor:

- Vanilla, Chocolate, Strawberry, Banana, Lime, Bubblegum, Coffee, Milo

## Fruit Shakes 55.00

Enjoy the refreshing fusion of vanilla ice cream blended with your selected fruit juice:

- Orange or Tropical or Pineapple

# Hot Beverages

• Cappuccino	45.00
• Americano	40.00
• Café Latte	40.00
• Espresso	35.00
• Double Espresso	60.00
• Hot Chocolate	30.00
• Milo	30.00
• Local Tea	30.00
• Herbal Teas	30.00
• Chai Tea	35.00
• Rooibos Tea	35.00
• Assorted Flavoured Tea	30.00
• Tea with Lemon / Ginger	45.00
• Filter Coffee	35.00
• Macchiato	40.00
• Bailey's Coffee	60.00
• Irish Coffee	60.00

# Espresso Bar

## Caffe Mocha 50.00

Single espresso, steamed milk & Ghanaian hot chocolate.

## Hazelnut Latte 50.00

Single espresso, steamed milk & hazelnut syrup

## Vanilla Latte 50.00

Single espresso, steamed milk & vanilla syrup

## Caramel Latte 50.00

Single espresso, steamed milk & caramel syrup

## Iced Caffe Latte 50.00

Single espresso, cold milk, ice

# Milk Alternatives

• Almond Milk	8.00
• Oat Milk	8.00
• Soy Milk	8.00

# Soft Drinks

Coca Cola / Can	20.00 / 30.00
Coke Zero	20.00
Bitter Lemon	20.00
Fanta Orange Can	30.00
Sprite	20.00
Soda Water / Can	20.00 / 30.00
Tonic Water / Can	20.00 / 30.00
Ginger Ale	40.00
Malta Guinness	30.00
Alvaro	30.00
Sparkling Water S/S	45.00
Sparkling Water M/S	55.00
Sparkling Water L/S	65.00
Still Water Small	15.00
Still Water Large	25.00
Voltic Premium	25.00
Red Bull	65.00
Fruit Juice	30.00
Apple / Orange / Mango / Tropical Cranberry / Pineapple	

# Non-Alcoholic Cocktails

## FRUIT PUNCH 60.00

A selection of freshly blended fruits

## CHAPMAN 60.00

Sprite, Fanta Orange and Grenadine syrup

## VIRGIN COLADA 60.00

Pineapple juice, coconut and cream

## ROCK SHANDY 60.00

Sprite, soda water and Angostura Bitters

## GINGER LEMON 60.00

Muddled fresh ginger, lime, mint leaves, soda water, apple and ginger juice

# Non-Alcoholic Cocktails

## **BORA BORA** 60.00

Pineapple, lemon & tropical juice with Monin Grenadine syrup

## **FIESTA COOLER** 60.00

Vanilla ice cream blended with Monin Banana Le Fruit and fresh orange juice

## **KINGFISHER** 60.00

Orange, lime & lemon, shaken with Grenadine

## **WATERMELON & STRAWBERRY COOLER** 60.00

Watermelon, strawberry & lemon juice

## **HOMEMADE LEMONADE** 60.00

Lemon juice, cane syrup & soda water

# Cocktails

## **COSMOPOLITAN** 80.00

Vodka, triple sec, fresh lemon and cranberry juice

## **FROZEN MARGARITA** 80.00

Tequila, triple sec and fresh lemon juice

## **LONG ISLAND ICE TEA** 95.00

Gin, vodka, rum, tequila, triple sec, fresh lemon juice and Coca Cola

## **OLD FASHION** 80.00

Whisky and Angostura Bitters with a dash of fresh orange juice and syrup

## **TEQUILLA SUNRISE** 80.00

Tequila, fresh orange juice and a drop of grenadine syrup

## **CLASSIC MOJITO** 80.00

Rum, sugar cane syrup, mint and lime, topped with soda water

## **PINA COLADA** 80.00

Pineapple juice, coconut cream, Bacardi and Malibu

## **PASSION CAIPIRINHA** 80.00

Cachaca, sugar cane syrup & lemon juice

## **ROYALE LADY** 80.00

Rum with orange, pineapple, cranberry juice with a pinch of cardamom

## **ROYALE MOJITO** 80.00

Dark rum, sugar cane syrup, mint & lime & topped with cranberry juice

## **ESPRESSO MARTINI** 80.00

Vodka, Espresso, Coffee Liquor & honey

## **DAIQUIRI** 80.00

Rum with your choice of fruit mango / banana / pineapple

## **MOSCOW MULE** 80.00

Vodka, ginger beer, lemon, Angostura Bitters

## **MANHATTAN** 80.00

Sweet Vermouth, bourbon, Angostura Bitters

## **DRY MARTINI** 80.00

Gin, Dry Vermouth

## **NEGRONI** 80.00

Gin, Sweet Vermouth, Campari

## **CREAMY MARTINI** 80.00

Vodka, Kahlua, Amaretto. Amarula & cream

# Wine list

## Sparkling Wine and Champagne

**Prosecco Cuvee 1821** 450.00

**Moet Brut Imperial** 1900.00

**Moet Nectar** 2100.00

## White Wines

Gato Negro Chardonnay	230.00
Nederburg Chardonnay	330.00
Darling Sauvignon Blanc	255.00
Darling Chenin Blanc	245.00
Darling Dry White	220.00

## House White

House Wine Bottle	220.00
House Sweet Wine	220.00
House Wine by Glass	60.00

## Blush Wines

Matues Rose	220.00
Nederburg Rose Foundation	460.00

## Red Wines

Gecko Ridge Pinotage	230.00
Darling Dry Red	230.00
Chateauneuf Du Pape	920.00
Gato Negro Merlot	230.00
Darling Six Merlot	380.00
Darling Reserve Shiraz	380.00
Gato Negro Cabernet Sauvignon	230.00
Gecko Ridge Cabernet Sauvignon	230.00
La Capra Cabernet Sauvignon	260.00
Darling Carbenet Sauvignon	380.00
Nederburg Carbenet Sauvignon	460.00

## House Red

House Wine Bottle	220.00
House Sweet Wine	220.00
House Wine by Glass	60.00

## Alcoholic Beverages

### Beers & Ciders

Club Draft Large	55.00
Heineken Draft Large	60.00
CLUB Small	35.00
CLUB Large	50.00
STAR Mini	35.00
STAR Large	45.00
TALE Beer Large	55.00

Farmhouse Ale / Hibiscus Ipa / Ginger Triple  
/ Cocoa Stout

Guinness Stout	40.00
Heineken	50.00
Orijin Large	40.00
Smirnoff Ice	40.00
Savanna	45.00
Hunters Dry / Gold	45.00

### Cyhanaian Corner

Origin Bitters	25.00
Kalahari Bitters	25.00
Alomo Bitters	25.00
Carnival Strawberry	25.00



# Spirit Selection

## Tequila

Olmecca Silver / Gold	30.00
Patron Cafe	40.00
Patron Reposado	60.00

## Vodka

Smirnoff Red / Blue	30.00
Ciroc	45.00
Grey Goose	45.00
Chase Potato/ Marmalade	35.00

## Cgin

Gordon	30.00
Beefeater	30.00
Bombay Sapphire	35.00
Tanqueray	50.00

## Digestives

Jagermeister	40.00
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## Liqueurs

Grand Manier	45.00
Amarula	40.00
Amaretto Disaronno	40.00
Baileys	40.00
Drambuie	45.00
Contreau	45.00
Sambucca White	40.00
Kahlua	40.00

## Rum

Barcadi White / Gold	35.00
Spiced Gold	35.00
St. James White / Dark	40.00
Malibu	35.00

## Aperitifs

Campari	50cl	40.00
Martini Bianco	50cl	40.00
Martini Rosso	50cl	40.00
Martini Dry	50cl	40.00

## Whisky

J&B	40.00
Jameson	40.00
Johnnie Walker Red	40.00
Johnnie Walker Black	60.00
Johnnie Walker Blue	195.00
Jack Daniels	60.00

## Single Malt

Glendfiddich 12YRS	70.00
Chivas Regal 12YRS	70.00
Singleton 12YRS	70.00

## Brandy & Cognacs

Martell VS / VSOP	50.00 / 70.00
Remy Martin VSOP	75.00
Hennessy VS	60.00
Hennessy VSOP	80.00
Hennessy XO	195.00
Courvoisier VS / VSOP	50.00 / 70.00