



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 (125g) 180.00

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

Soul Wings 215.00

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 230.00

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

Tapas Platter 260.00

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

Coastal Prawn Poppers 195.00

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

Greek Salad 180.00

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

Chicken Salad 170.00

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

Ghanaian Salad 195.00

A traditional celebratory salad consisting of a green salad base with boiled eggs, corned beef, baked beans, flaked tuna and finished with a mayonnaise dressing

Light Meals

Bi Calamari & Jollof Rice (250g) 275.00

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

Salmon Poke Bowl 325.00

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 265.00

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 215.00

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


Classics on Toasted, White or Brown Bread

Ham, Cheese & Tomato 145.00

Toasted 3 Cheese 145.00

Chicken Mayonnaise 195.00

Tuna Mayonnaise 195.00

Bacon, Egg and Cheese  195.00

Burgers

Served with your choice of yam crisps or potato fries.

Fiesta Beef Burger 225.00

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 205.00

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

Arnaldo's Piri Piri Chicken 235.00

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

Pork Cutlets 400.00

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 260.00

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

Seafood

Classic Fish & Chips 250.00

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

Grilled Perfection Prawns (8) 635.00

Grilled prawns, coated in a garlic and lemon butter sauce. Served on a bed of Jollof rice. (4) 365.00

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 220.00

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 265.00

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 120.00

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

Pizza

Neapolitan Style Pizza's

Margherita 150.00

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 240.00

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

Regina 195.00

Ham, mushroom & mozzarella cheese atop a Napolitana pizza base

Tropical 195.00

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

Nampa Pizza 220.00

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

Sides

55.00

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

Desserts

Nutella and Banana Waffle 110.00

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

Baked New York Cheesecake 100.00

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 95.00

An assortment of seasonal fruits presented on a platter.

Neapolitan Ice Cream 95.00

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	45.00
• Café Latte	45.00
• Espresso	40.00
• Double Espresso	70.00
• Hot Chocolate	35.00
• Milo	35.00
• Local Tea	35.00
• Herbal Teas	35.00
• Chai Tea	35.00
• Rooibos Tea	35.00
• Assorted Flavoured Tea	35.00
• Tea with Lemon / Ginger	50.00
• Filter Coffee	40.00
• Macchiato	40.00
• Bailey's Coffee	70.00
• Irish Coffee	70.00

Espresso Bar

Caffe Mocha 55.00

Single espresso, steamed milk & Ghanaian hot chocolate.

Hazelnut Latte 55.00

Single espresso, steamed milk & hazelnut syrup

Vanilla Latte 55.00

Single espresso, steamed milk & vanilla syrup

Caramel Latte 55.00

Single espresso, steamed milk & caramel syrup

Iced Caffe Latte 55.00

Single espresso, cold milk, ice

Milk Alternatives

• Almond Milk	15.00
• Oat Milk	15.00
• Soy Milk	15.00

Soft Drinks

Coca Cola / Can	25.00 / 35.00
Coke Zero	25.00
Fanta Orange Can	35.00
Sprite	25.00
Soda Water / Can	25.00 / 35.00
Tonic Water / Can	25.00 / 35.00
Ginger Ale	45.00
Malta Guinness	35.00
Alvaro	35.00
Sparkling Water S/S	50.00
Sparkling Water M/S	60.00
Sparkling Water L/S	70.00
Still Water Small	18.00
Still Water Large	30.00
Voltic Premium	30.00
Red Bull	70.00
Fruit Juice	35.00

Apple / Orange / Mango / Tropical
Cranberry / Pineapple

Non-Alcoholic Cocktails

FRUIT PUNCH 70.00

A selection of freshly blended fruits

CHAPMAN 70.00

Sprite, Fanta Orange and Grenadine syrup

VIRGIN COLADA 70.00

Pineapple juice, coconut and cream

ROCK SHANDY 70.00

Sprite, soda water and Angostura Bitters

GINGER LEMON 70.00

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

Non-Alcoholic Cocktails

BORA BORA 70.00

Pineapple, lemon & tropical juice with Monin Grenadine syrup

FIESTA COOLER 70.00

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

KINGFISHER 70.00

Orange, lime & lemon, shaken with Grenadine

WATERMELON & STRAWBERRY COOLER 70.00

Watermelon, strawberry & lemon juice

HOMEMADE LEMONADE 70.00

Lemon juice, cane syrup & soda water

Cocktails

COSMOPOLITAN 95.00

Vodka, triple sec, fresh lemon and cranberry juice

FROZEN MARGARITA 95.00

Tequilla, triple sec and fresh lemon juice

LONG ISLAND ICE TEA 120.00

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

OLD FASHION 95.00

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

TEQUILLA SUNRISE 95.00

Tequilla, fresh orange juice and a drop of grenadine syrup

CLASSIC MOJITO 95.00

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

PINA COLADA 95.00

Pineapple juice, coconut cream, Bacardi and Malibu

ROYALE LADY 95.00

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

ROYALE MOJITO 95.00

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

ESPRESSO MARTINI 90.00

Vodka, Espresso, Coffee Liquor & honey

DAIQUIRI 95.00

Rum with your choice of fruit mango / banana / pineapple

MOSCOW MULE 95.00

Vodka, ginger beer, lemon, Angostura Bitters

DRY MARTINI 95.00

Gin, Dry Vermouth

NEGRONI 95.00

Gin, Sweet Vermouth, Campari

CREAMY MARTINI 95.00

Vodka, Kahlua, Amaretto. Amarula & cream

Wine list

Champagne

Prosecco 600.00

Moet Brut Imperial 2300.00

Moet Nectar 2500.00

White Wines

Giacondi Vino D'italia Chardonnay	320.00
Lindeman's Bin Sauvignon Blanc	310.00
Giacondi Vino D'italia Bianco	350.00
Nederburg Chardonnay	380.00

House White

Long Mountain Chardonnay	250.00
Long Mountain Sweet White	250.00
House Wine by Glass	65.00

Blush Wines

Matues Rose	310.00
Nederburg Rose Foundation	490.00

Red Wines

Gecko Ridge Pinotage	350.00
La Fiole Du Pape	990.00
Giacondi Merlot	350.00
Lindemans' Shiraz	350.00
Giacondi Cabernet Sauvignon	350.00
Gecko Ridge Cabernet Sauvignon	350.00
Maison Castel Cabernet Sauvignon	480.00
Nederburg Carbenet Sauvignon	495.00

House Red

Long Mountain Cab Sauv	250.00
Long Mountain Sweet Red	250.00
House Wine by Glass	65.00

Alcoholic Beverages

Beers & Ciders

Club Draft Large	65.00
Heineken Draft Large	70.00
CLUB Small	40.00
CLUB Large	60.00
STAR Mini	40.00
STAR Large	50.00
TALE Beer Large	60.00

Farmhouse Ale / Hibiscus Ipa / Cyinger Triple / Cocoa Stout

Guinness Stout	50.00
Heineken	60.00
Orijin Large	50.00
Smirnoff Ice	50.00
Savanna	50.00
Hunters Dry / Gold	50.00

Cyhanaian Corner

Origin Bitters	50cl	30.00
Kalahari Bitters	50cl	30.00
Alomo Bitters	50cl	30.00
Carnival Strawberry	50cl	30.00

Spirit Selection

Tequila

Olmecca Silver / Gold	35.00
Patron Cafe	45.00
Patron Reposado	70.00

Vodka

Smirnoff Red / Blue	40.00
Ciroc	50.00
Grey Goose	50.00
Chase Potato/ Marmalade	40.00

Cgin

Gordon	40.00
Beefeater	40.00
Bombay Sapphire	45.00
Tanqueray	55.00

Digestives

Jargermeister	45.00
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Liqueurs

Grand Manier	55.00
Amarula	50.00
Amaretto Disaronno	50.00
Baileys	50.00
Drambuie	55.00
Contreau	55.00
Sambucca White	45.00
Kahlua	45.00

Rum

Barcadi White / Gold	40.00
Spiced Gold	40.00
St. James White / Dark	45.00
Malibu	40.00

Aperitifs

Campari	50cl	50.00
Martini Bianco	50cl	50.00
Martini Rosso	50cl	50.00
Martini Dry	50cl	50.00

Whisky

J&B	45.00
Jameson	45.00
Johnnie Walker Red	45.00
Johnnie Walker Black	70.00
Johnnie Walker Blue	220.00
Jack Daniels	70.00

Single Malt

Glendfiddich 12YRS	80.00
Chivas Regal 12YRS	80.00
Singleton 12YRS	80.00

Brandy & Cognacs

Martell VS / VSOP	60.00 / 80.00
Remy Martin VSOP	80.00
Hennessy VS	60.00
Hennessy VSOP	80.00
Hennessy XO	220.00
Courvoisier VS / VSOP	60.00 / 80.00