

TAGBO FALLS LODGE

MENU

Discover our special menu, with flavours of the region and beyond. We offer Tagbo Traditional dishes as well as Tagbo World dishes.

All meals are prepared with care and love by Philo and Enyonam, using (mostly) locally produced products.

We try our best to have all dishes available all the time despite our remote location. In case we do run out of (or lack some) ingredients, we will find a creative solution and serve you a delicious meal.

When the lodge is busy with guests (> 6 people), meals are served in buffet style, but feel free to share preferences with us.

Some meals take quite long to prepare, so please discuss possibilities with Philo if you are in a 'fast-food mood'.

Midunu!

Feel free to make yourself a tea or a coffee or take a drink from the fridge.

Just write your names and your consumptions on the list.



HOT DRINKS

Filter Coffee from Kpalimé	per cup	6 Ghc
	Per pot	15 Ghc

Black or Herbal Tea	Per cup	3 Ghc
	Per pot	5 Ghc

Hot Chocolate	Per cup	5 Ghc
----------------------	---------	-------

SOFT DRINKS

Lemonade or Bissap	Per 500 ml	10 Ghc
	Per 1 liter	15 Ghc

Smoothie or Fresh Juice	Per glass	8 Ghc
--------------------------------	-----------	-------

Soft Drinks	Per bottle	5 Ghc
--------------------	------------	-------

Water	Per 1.5l bottle	4 Ghc
--------------	-----------------	-------

HARD DRINKS

Beer (Club, Star, Guinness)	Per 650 ml	8 Ghc
------------------------------------	------------	-------

Wine (red or white)	Per bottle	40 Ghc
----------------------------	------------	--------

Akpeteshie (local gin)	Per tot	3 Ghc
-------------------------------	---------	-------

Akpeteshie tonic	Per 1.5l bottle	8 Ghc
-------------------------	-----------------	-------

Takai (coffee/chocolate liquor)	Per tot	5 Ghc
--	---------	-------

LUNCH 30 GHC

RED RED (V)

Black eyed beans with tasty tomato sauce and fried plantain

FUFU & LIGHT SOUP WITH CHICKEN OR FISH SOUP

Pounded cassava / plantain with tasty soup

PALAVA SAUCE WITH YAM

Stew of cocoyam leaf, fish or egg with boiled yam

YAM CHIPS WITH EGG SALAD (V)

Crispy yam chips with fresh salad

YAM BALLS WITH TUNA SALAD

Tasty veggie yam balls with fresh salad and tuna

COCONUT CURRY SOUP (V)

Healthy, fragrant soup of lentils, pumpkin and coconut. Served with homemade bread

BEETROOT SALAD (V)

Couscous salad with pickled beetroot

LENTIL SALAD (V)

Lentils with pumpkin & French dressing (without mayonnaise in the dressing)

VEGGIE BURGER (V)

Bean burger on home made bread. Served with yam chips and fresh tomato salad

PASTA SALAD

Pasta with lettuce, cucumber, fresh tomatoes and egg or tuna

DINNER INCL. FRUIT – VEGETARIAN 35 GHC / NON-VEGETARIAN 40GHC

VEGGIE COUSCOUS (V)

Fresh sautéed vegetables with couscous, tomato sauce and tofu

JOLLOF RICE

Famous West African Rice dish with grilled chicken or tilapia fish

COCONUT CURRY SOUP (V)

Healthy, fragrant soup of lentils, pumpkin and coconut. Served with home made bread

VEGETARIAN PASTA BOLOGNESE (V)

Pasta with fresh tomato sauce & soy mince

COCONUT CURRY (V)

Healthy curry of lentils, pumpkin and coconut. Served with coconut rice and green beans

PALAVA SAUCE WITH YAM LOCAL BROWN RICE

Stew of cocoyam leaf, fish and egg with local browns rice or boiled yam.

PALAVA SAUCE WITH YAM LOCAL BROWN RICE (V)

Stew of cocoyam leaf, tofu and local brown rice or boiled yam.

Check the board for our specials!