

TAGBO FALLS LODGE

MENU

Discover our special menu, with flavors 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 the team, 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

Ghana Filter Coffee	per cup	6 Ghc
	Per pot	16 Ghc

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

Hot Chocolate	Per cup	5 Ghc
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SOFT DRINKS

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

Smoothie or Fresh Juice	Per glass	8 Ghc
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Soft Drinks	Per bottle	5 Ghc
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Water	Per 1.5l bottle	5 Ghc
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HARD DRINKS

Beer (Club, Star, Guinness)	Per 650 ml	8 Ghc
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Wine (red or white)	Per bottle	45 Ghc
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Akpeteshie (local gin)	Per tot	3 Ghc
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Akpeteshie tonic	Per 1.5l bottle	8 Ghc
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Takai (coffee/chocolate liquor)	Per tot	5 Ghc
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GO LOCAL

RED RED – Black eyed beans with tasty tomato sauce and fried plantain (30 Ghs Veg | 35 Ghs with fish or chicken)

FUFU & LIGHT SOUP – Pounded cassava / plantain with spicy light soup (35 Ghs veg | 40 Ghs with fish or chicken)

PALAVA SAUCE – Tasty stew of cocoyam leaf with boiled yam or local brown rice (30 Ghs veg without tofu | 35 Ghs with tofu | 35 Ghs with fish or boiled egg)

JOLLOF RICE - Famous West African Rice dish with grilled chicken or tilapia fish (40 Ghs)

Let us know if you feel for other local dishes like banku or akple, palmtree or groundnut soup, or if you like to chew some goat meat, and we try our best.

FINEST FUSION

COCONUT CURRY SOUP (V) - Healthy, fragrant soup of lentils, pumpkin and coconut. Served with homemade bread (35 Ghs)

BEANS BURGER (V)

Bean burger on homemade bread with fresh tomato salad (35 Ghs)

VEGETARIAN COUSCOUS (V)

Fresh sautéed vegetables with couscous, tomato sauce and tofu (35 Ghs)

COCONUT CURRY (V)

Healthy curry of lentils, pumpkin and coconut. Served with coconut rice and green beans (35 Ghs)

PASTA SOY MINCE BOLOGNESE (V)

Pasta with fresh tomato sauce & soy mince (35 Ghs)

GRILLED! – charcoal grilled chicken or tilapia fish with sauté sweet potatoes and garden salad – (45 Ghs)

PROVENCALE – Mediterranean beef or goat stew served with sauté potatoes, brown rice or couscous. (45 Ghs)

SALADS

Served with a yummy dressing and toast.
(22 Ghs for the garden salad | All other salads 30 Ghs)

- ❖ **Garden Salad** – Lettuce, cucumber, and tomato only
- ❖ **Egg or Tuna salad** – garden salad with egg or tuna.
- ❖ **Pasta Salad** – garden salad with pasta, egg or tuna
- ❖ **Beetroot Salad** - pickled beetroot with couscous or fonio
- ❖ **Lentils Salad** – brown lentils with pumpkin

Add a portion of **yam balls** or crispy **yam chips** (8 Ghs per portion).

DESERTS

Seasonal Fruit Salad - 8 Ghs per portion

Fruit crumble - seasonal fruits with a layer of oat crisps, honey, and cinnamon – 10 Ghs per portion