

HOTEL BARMOI

Food Menu

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Breakfast

ENGLISH BREAKFAST — Le 550
Bacon, Sauages, Mushroom, Baked beans, Fried Eggs and Toast

ALL DAY BREAKFAST — Le 400
3 Eggs-Either Scrambled/Omelette/Fried/Poached, Sauages, Baked beans, Mushroom, Chips and Toast

AFRICAN OMELETTE — Le 150
3 Eggs, Onions, Tomatoes, Scallion, Sweet peppers and Chilli

VEGETABLE OMELETTE — Le 125
3 Eggs, with Brunoise of Assorted Vegetable

CHEESE OMELETTE — Le 125
3 Eggs, Cheese and Onions

SCRAMBLED EGGS — Le 115
3 Eggs Scrambled to your choice of Doneness

POACHED EGGS — Le 115
3 Eggs Poached to your choice of Doneness

FRIED EGGS — Le 115
3 Eggs Fried to your choice of Doneness

Appetizers

BEEF SAMOSA 3PCS — Le 280
Triangular Phyllo Filled With a Tasty Prime Meat

CHICKEN SAMOSA 3PCS — Le 250
Triangular Phyllo Filled With Minced Supreme Chicken and Aromatic Vegs Plus Spices

VEGETABLE SAMOSA — Le 225
Triangular Phyllo Filled With Crispy Vegetable Filling

SPICY CHICKEN WINGS — Le 250
Oven Broiled Chicken Wings Naped in Tomato and Hesbs Salasa

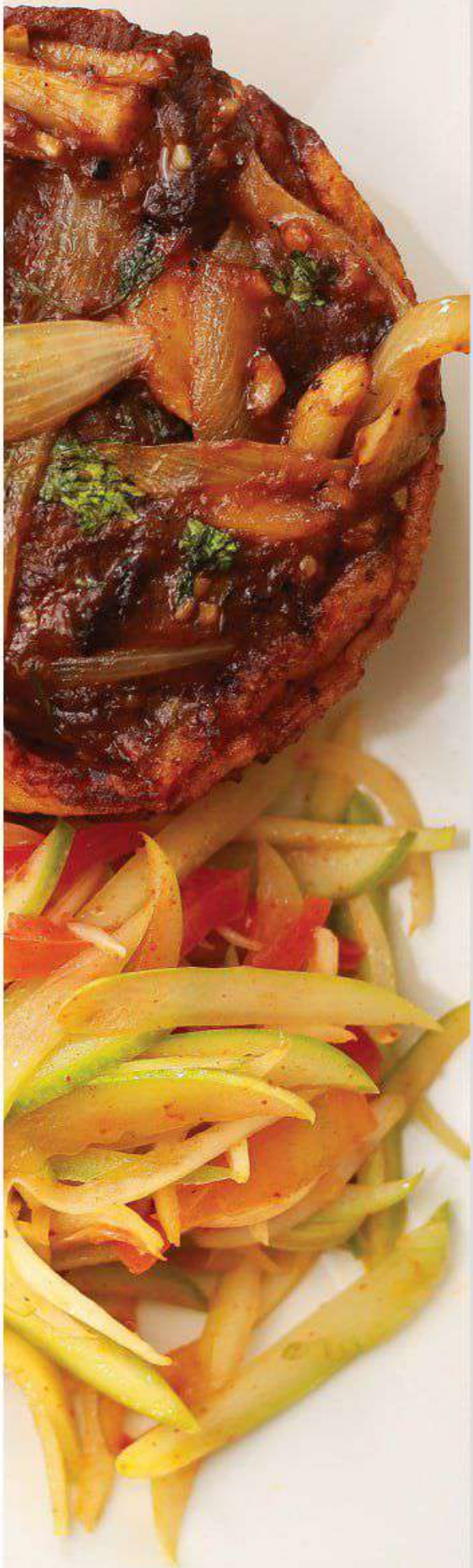
PUFFED CABBAGE ROLLS — Le 225
Fried Cabbage Rolls in Butter, Stuffed with Sweet and Savoury Vegetables, A Touch of Sesame Seeds, Laced with Soy Jam Glaze

VEGETABLES SPRING ROLLS — Le 200
Soy Seasoned Crispy Vegetable Rolled in a Phyllo Warp

CHICKEN SPRING ROLLS — Le 225
Seasoned Supreme Chicken Breast and Crispy Vegetable Dashed with Soy Sauce

BARRACUDA BITES — Le 280
Crispy Spicy Barracuda Set on a Chapati Cone

CALAMARI RINGS — Le 250
Tangy Crispy Calamari Rings Served with Onion Rings



Salads

BARMOI HOUSE SALAD — Le 200
Carrots, Cucumber, Locally Grown Tomatoes, Lettuce, Onions, Special House Dressing

BARMOI DELUXE CHICKEN SALAD — Le 350
Chicken Salad a La Barmoi

CHICKPEAS SALAD — Le 280
Chickpeas, Cucumber, Mint, Tomatoes, Red Sweet peper, Garlic, Scallion Masked in a Cilantro Yogurt Dressing

QUINOA SALAD — Le 250
Quinoa, Arugula, Tomatoes, Sweet pepers and Ginger Drizzled with a Coconut Balsamic Dressing

GRILLED VEG & SWEET POTATO SALAD — Le 250
Assortment of Grilled Veggies and Sweet Potatoes Set on Fresh Arugula Laced with a Dash of Tarmarind and Mint Dressing

BARMOI TEX MEX SALAD — Le 300
Garden Peas, Tomatoes, Lettuce, Onions, Ananas, Cucumber, Sweetcorn, Cilantro, Cheddar Chese and Habanero Skirted with homemade Peanun and Mayo Dressing

CHICKEN PASTA SALAD — Le 300
Chicken, Tomatoes, Fussili or Shell Pasta, Arugula, Onions, Egg Masked in a Yogurt and Tomato Dressing

Soups

GAZPACHO ANDALUSIAN — Le 300
Chilled Fresh Tomato Soup, Dashed with a Hint Balsamico with a Topping of Boiled Eggs

CREAM OF MUSHROOM — Le 150
Chopped Mushroom Cooked in White Roux with a Hint of Double Cream

VEGETABLE MINESTRONE — Le 325
A Blend of Vegetables and Pasta Italian Speciality Soup

CREAM OF CHICKEN SOUP — Le 160
A Blend of Thick Creamy Soup with Diced Chicken Toppings

Sandwiches & Burgers

All Sandwiches Served with French Fries

CLUB SANDWICH — Le 320
Four Layers Bread with Sandwich Spread, Onions, Tomatoes, Lettuce, Bacon Fried Eggs and Chicken

CHICKEN SANDWICH — Le 280
Three Layers of Bread With Sandwich Spread, Caramamlised Onions and Grilled Chicken

STEAK SANDWICH — Le 280
Three Layers of Bread With Sandwich Spread, Caramamlised Onions Seared Garlic and Grilled Beef Steak

THE TRIPPLE-B BARMOI BEEF BURGER — Le 325
Juicy Grilled Meat Patty with a Sweet Tangy Burger Spread Layered with Lettuce/Arugula, Onions, Tomatoes and Cheese



Sandwiches & Burgers

All Sandwiches Served with French Fries

THE TRIPLE -B: BARMOI BEEF BURGER — Le 300
A Patty of Legumes and Veggie with a Butter and Peanunt Spread Layered with Lettuce/Arugula, Creamalised Onion and Tomatoes

CHEESY PANINI — Le 250
Layers of Mozzarella and Cheddar Cheese Spinkled with Oregano and White pepers

CHICKEN WARP — Le 300
Saute of Chicken Strips Infused with Vegetable Julliene and Homemade Spread in a Warp

Pasta and Pizzas

SHRIMP PASTA ALLA PESTO — Le 600
Peeled and Deveined Shrimps Tossed in Pesto Sauce and Your Choice of Pasta.

CREME GREEN PEAS CHICKEN PASTA — Le 500
Your Choice of Pasta Tossed in Creme Green Peas Crowned with strips of Chicken Breast.

SPINACH RAVIOLI — Le 450
Parmesan and Spinach Stuffed Homemade Ravioli Pasts Tossed in Mornay Sauce.

PASTA E PISELLI ALLA FUNGI — Le 450
Green Peas and Mushroom Tossed with a Pasta of your choice.

BEEF PASTA ALLA NORMA — Le 550
Sauteed Aubergine and Beef Fillet in Marinara Sauce Served With a Pasta of your Choice.

SPAGHETTI BOLOGNAISE — Le 550
A Tasty Bolognaise Sauce Set on Chessy Spaghetti Pasta.

SPAGHETTI AGLIO OLIO — Le 400
A Blend of Roasted Garlic with Olive Oil and Tomatoes Puree.

CHICKEN PIZZA — Le 395
House made Pizza Crust, Layered with chicken Cuts on an Intense Pizza Sauce Gratinated with chedar Mozza Cheese.

PEPPERONI PIZZA — Le 400
Munchy Crunchy Pizza Crust Topped with Pepperoni Slice on Tangy Pizza Sauce and a Double Cheese Au Gratin.



Pasta and Pizzas

MEAT LOVER PIZZA — Le 400
Oven Gratinated Tasty Spicy Minced Meat Set on a Crunchy House Pizza Crust.

VEGETARIAN PIZZA — Le 390
Assortment of Vegetables, Ananas and Pickles Rested on a Munchy Pizza Crust Laced with a Pizza Sauce Au Gratino.

PRAWNS PIZZA — Le 450
Dices of Frresh Prawns set on a Pizza Crust with White Creamy Pizza Sauce and Gratinated with Cheddar Mozza Cheese.

Main course

CONCOCTED TIGER SHRIMPS — Le 600
Peeled Deveined Shrimps with Saute Chickpeas, Spinach, Mushroom and Tomatoe Concocted in Turmeric Coconut Milk Served with Sweet Potato Masala or calccannon Potatoes or Tex Mex Rice

CHAR-GRILLED SHRIMPS TAIL — Le 550
Dveined Charred Tiger Shrimps Basted with Roasted Garlic Sauce Laced with Scallion Jus Served with Sauteed Testones or Columbine Potatoes or Lime and Cillantro Rice

PAN-SEARED BARRACUDA MEDALLION — Le 450
Besan Seared Barracuda Coated with a Tangy Sweet and Sour Sauce Served with Mushroom Garlic Rice or Calccannon Potatoes or Savoury Coconut Couscous

BARRACUDA FILLET ENPAPILLOTE — Le 500
Spinach and cheese Stuffed Barracuda Fillet Trickled with Sauce Alla Doria Served with Cilantro and lime Rice or Sweet Potato Masala or Columbine Potatoes

CHAR-GRILLED BARRACUDA FILLET — Le 450
Marinated Charcoal Grilled Barracuda Fillet Rested on SauceAlla Doria Lavished with a Dash of Cilantro Jus Served with Savoury Sweet Potatoes or Colubine Potatoes or Tex Mex Rice

OVEN BROILED RED SNAPPER — Le 400
Seared red Snapper Concocted in Sweet Tarmarind and Peanut Sauce Broiled to Desired Doneness Drizzled with Scallion Jus Served with Mushroom and Garlic Rice or Sweet Potatoes Masala Calccannon Potatoes







Main course

COCONUT CHICKEN MOJOS — Le 420

Tenderloin of Chicken Breast Tossed in Pink Coconut Saucbwith Julliene of Svegetables Served with Savoury Sweet Potatoes or Calccannon Potatoes or Mushroom an Garlic Rice

BALSAMIC CHICKEN BREAST — Le 420

Seared chicken Breast Galvanised in Marple Balsamic Sauce Crowned with Caramelised Onions Served with Tex Mex Rice or nSweet Potatoes Nasala or Columbine Potatoes

CHAR-GRILLED WHOLE SNAPPER — Le 400

Charcoal Grilled Whole Snapper Sat on Sweet and Sour Coconut Sauce Served with Cilantro and Lime Rice or Sweet Potato Masala or Sauteed Testones

SAUTEE CHICKEN JOINTS — Le 395

Broiled Pieces of Chicken Leg Sauted with Onions, Sweet Peppers Looped in a light Peanut Sauce Served with Mushroom and Garlic Rice or Sweet Potatoes Masala or Sauteed Testones

SESAME BASTED CHICKEN JOINT — Le 400

Grilled Chicken Leg Galvanised with Sesame Sweet and Sour Sauce Broiled to Doneness Served with Columbine Potatoesor Savoury Couscous or Cilantro and Lime Rice

STIR-FRIED BEEF FILLET AU TESTONES — Le 550

Fried Strips of Beef Fillet Tossed with Sweet Peppers and Caramalised Onions Rested on Testones Served with African Chapati or Savoury Sweet Potatoes or Tex Mex Rice

SURF & TURF OF BEEF STEAK & SHRIMPS — Le 550

Seared Beef Steak Crowned with Shrimps and Creamy Butter Cajun Sauce Served with Choice of Columbine Potatoes, Mushroom and Garlic Rice, or Sweet Potato Masala

FILLET STEAK AUX CHAMPIGNON CONFIT — Le 550

Pan-Seared Beef Fillet, Set on Champignon Confit and Laced with Wet-Wet Sauce with Choice of French Fries, Sweet Potato Wedges, Fried Rice or Mashed Potatos

SUPREME CHICKEN ENCHILADAS — Le 400

Shreds of Chicken Breast Sprinkled with Pecorino/ Cheddar Cheese Wrapped in Chapati Bread with a Topping of Enchiladas Sauce and a Gratination of Cheddar Cheese Served with Calccannon Potatoes or Tex Mex Rice or Savoury Sweet Potatoes





KIDS MEALS

MINI BURGER WITH FRIES	Le 250
HOT DOG WITH FRIES	Le 250
CHICKEN WINGS WITH FRIES	Le 250
CHEESE TOASTIE WITH FRIES	Le 250
CHICKEN NUGGETS WITH FRIES	Le 250

DESSERTS

APPLE TART	Le 220
CHOCOLATE BROWNIE	Le 220
CHEESECAKE	Le 220
FRUIT PLATE Medley of fruit cuts drizzled with chocolate sauce	Le 200
TRI SCOOP OF ICE CREAM 3 scoops of vanilla, strawberry or chocolate ice cream	Le 200



INDIAN & INDO CHINESE SECTION

Breakfast Items

BREAD PAKODA — Le 180
Crispy gram flour spiced batter fried bread slices with a duo of fresh cilantro and mint, Garlic cream chutney

UPAMA — Le 150
Upma is a dish of thick porridge from dry-roasted semolina

PURI BHAJI — Le 150
Puri is deep-fried rounds of wheat flour, and Bhaji is a spiced potato curried delicacy

ALOO PARATHA WITH CURD — Le 160
A Flatbread made with whole wheat flour, stuffed with boiled, spiced potatoes, served with yogurt

CHHOLA BHATURA — Le 220
Combination of spiced chickpeas and Bhatura, a deep-fried bread made from refined flour

Indian Starters

VEGETABLE PAKODA — Le 180
Crispy gram flour spiced batter fried slices of potatoes, onions, capsicum, etc with a duo of fresh cilantro and mint, garlic cream chutney

PRAWNS KOLIWADA — Le 430
Prawns Koliwada – Fresh prawns marinated with spices, coated with besan, cornflour, and fried until golden and crisp.

FISH KOLIWADA — Le 310
Crispy gram flour spiced batter fried fish with a Duo of fresh cilantro and mint, Garlic cream chutney

TAWA FISH FRY (SNAPPER FISH) — Le 360
This is a delicious fish fry recipe where the Snapper fish is marinated with a spicy paste made with a set of exotic spices

VEGETABLE SPRING ROLL — Le 200
Spring roll is a traditional Chinese savoury snack where a pastry sheet is filled with Spiced spring vegetables, rolled & fried

CHICKEN SPRING ROLLS — Le 240
It's a traditional Chinese savoury snack where a pastry sheet is filled with minced chicken, spiced spring vegetables, rolled & fried

VEG MANCHURIAN — Le 240
Veg Manchurian is a vegetarian Indo-Chinese dish in which shredded vegetables are formed to balls and fried until crispy



Indian Starters

PANEER CHILLI — Le 300
Chilli Paneer is an Indo-Chinese appetizer where crisp batter-fried paneer is tossed in slightly sweet, spicy, hot, and tangy chilli sauce.

CHICKEN CHILLI — Le 250
Indo-Chinese appetizer where chicken is crisp batter-fried and tossed in slightly sweet, spicy, hot, and tangy chilli sauce

CHICKEN LOLLYPOP — Le 300
A chicken lollipop is a popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then battered and fried or baked until crisp

MASALA PAPAD — Le 100
A traditional snack and a version of papadum flatbread that's topped with a mix of tangy and spicy ingredients

Vegetarian Main Course

VEGETABLE MAKHANI — Le 290
Veg Makhani is a vibrant tomato-based sauce with butter, cashew, onion gravy, along with With mixed vegetables, while Veg Korma is a cashewnut-based white sauce.

VEGETABLE KADHAI / KOLHAPURI / KORMA — Le 240
Veg Kadai is Mix Vegetables cooked with onion, tomato-based spices

MUSHROOM MUTTER — Le 260
A semi-dry, delicious vegetable dish made with green peas, mushrooms, onions, tomatoes, herbs, and spices

PANEER BUTTER MASALA — Le 310
Is a rich & creamy curry made with in-house made Cottage cheese & spices, onions, tomatoes, cashews, and butter

PANEER HARA MASALA — Le 290
Freshly made Cottage cheese is simmered with local cassava leaves, coriander, mint & delicious spices

PANEER HARA KHADI — Le 300
Kadai paneer is made by cooking paneer and bell peppers with onion, tomato Indian spices known as

PANEER BHURJI — Le 300
Paneer Bhurji is a scrambled and spiced paneer preparation made with onions, tomatoes, herbs, and spices. This recipe is a Punjabi style of making this popular

MUSHROOM MUTTER HARA PYAZ — Le 300
Khumb Hara Pyaaz Button mushrooms and spring onions tomato all Indian spicy come together to make a delightful dish



Vegetarian Main Course

CHANA MASALA — Le 300
Chana masala is a chickpea curry dish, cooked in a tomato-based sauce, originating from the Indian subcontinentIt is a staple dish in India, particularly in North Indian

YELLOW DAL TADKA — Le 240
Mixed Lentils cooked with Indian aromatic spices and herbs

Non -Vegetarian Main Course

BUTTER CHICKEN / KORMA — Le 340
Butter Chicken made with marinated & char-grilled chicken simmered in creamy tomato gravy while Chicken Korma is braised in a rich, creamy sauce made of yogurt, spices, and nuts

CHICKEN KADHAI — Le 320
Spicy, smokey, and packed with flavor, Chicken kadhai is with thick gravy and crunchy roasted onion, capsicum, and herbs

CHICKEN HANDI — Le 340
Handi Chicken dish is a traditional North Indian style curry, slow-cooked in a copper or earthen clay pot with aromatic spices, yogurt, cream, and fragrant herbs.

MUTTON ROGAN JOSH — Le 340
An Indian lamb curry with a heady combination of intense spices in a creamy tomato-onion curry sauce

MUTTON KADHAI — Le 340
Spicy, smokey, and packed with flavor. Goat meat with thick gravy and crunchy roasted onion, capsicum, and herbs

PRAWNS MASALA — Le 420
Shrimp cooked in a spicy and fragrant masala made with onions, tomatoes,indian spices

FISH GOAN CURRY — Le 360
It's an aromatic curry of chunks of fish with a blend of spices, garlic, ginger and onion along with fresh tomatoes & coconut

Rice and Biryanis

VEGETABLE BIRYANI — Le 220
A flavourful rice dish made with basmati rice, mixed vegetables, whole aromatic spices, ginger, garlic, coriander and mint leaves served with veg raita

CHICKEN BIRYANI — Le 260
A traditional biryani consists of fluffy basmati rice layered over tender and succulent pieces of chicken, accompanied with the mesmerizing aromas of spices, herbs & caramelized onions, served with veg raita



Rice and Biryanis

MUTTON BIRYANI — Le 340
Consists of fluffy basmati rice layered over tender and succulent pieces of Goat meat, accompanied with the mesmerizing aromas of spices, herbs & caramelized onions, served with veg raita

PRAWNS BIRYANI — Le 360
Finest quality prawns are marinated in a mixture of our own freshly ground aromatic spices with added yoghurt, ghee, saffron and mint, cooked with basmati rice. Served with veg raita

VEGETABLE PULAO — Le 180
A combination of flavours or flavoured rice cooked with a choice of vegetables, herbs, and spices

JEERA RICE — Le 120
Cumin flavoured rice recipe made with cumin seeds, ghee and basmati rice

STEAMED BASMATI RICE — Le 100

Yogurt & Raitas

PLAIN CURD (YOGURT) — Le 60
Curd is obtained by coagulating milk in a sequential process called curdling

RAITA (VEG / PINEAPPLE) — Le 70
A blend of cucumber, tomatoes, onions for Veg Raita, Chopped pineapple for Pineapple Raita and Boondi which are deep-fried tiny balls made from gram flour with curd & seasoned with spice powders

Indian Tawa Breads

TAWA ROTI — Le 50
It's a simple and essential Indian bread made from whole wheat flour, unleavened and usually cooked on a tawa (griddle)

TAWA PARATHA — Le 50
It's an unleavened Indian flatbread made with whole wheat flour and cooked on tawa with oil

RUMALI ROTI — Le 50
Rumali Roti is a thin, soft flatbread made with refined and wheat flour that can be folded like a handkerchief



Indo Chinese

MANCHOW SOUP (VEG / CHICKEN) — Le 100 / 120
An assortment of vegetables is chopped finely and stir-fried then added to a thick, savoury broth flavoured with soy sauce, vinegar, and spices & chopped chicken soup

SWEET CORN SOUP (VEG /CHICKEN) — Le 100 / 120
Tasty & healthy Indo-style corn soup made with corn veggies, spices, and herbs while chopped chicken & egg drop

VEGETABLE FRIED RICE / SZECHWAN FRIED RICE — Le 180
Prepared by stir-frying cooked rice with vegetables and seasoned with soy sauce, aromatics, and spices & addition of Szechwan sauce for Szechwan fried Rice

EGG FRIED RICE / EGG SZECHWAN FRIED RICE — Le 200
Cooked rice, beaten eggs, spring onions, oil, aromatics & spices cooked on high heat In a wok & addition of Szechwan sauce for Szechwan fried Rice

CHICKEN FRIED RICE / CHICKEN SZECHWAN FRIED RICE — Le 220
Flavourful rice is tossed with juicy chicken, aromatics, savoury sauce, with fluffy eggs, spring onions & addition of Szechuan sauce for Szechuan fried Rice

VEG HAKKA NOODLES / SZECHWAN NOODLES — Le 240
Vegetable Hakka Noodles are Indo-Chinese quick stir-fry noodles prepared with onions, bell peppers, cabbage, carrots, and spring onions with light spices & addition of Szechwan sauce for Szechwan fried Rice

CHICKEN HAKKA NOODLES / CHICK SZECHWAN NOODLES — Le 260
A delectable stir-fried noodles dish featuring tender chicken pieces, along with a colorful assortment of vegetables like bell pepper, spring onions, carrots & addition of Szechwan sauce for Szechwan fried Rice



Cold Drinks

FRESH FRUIT JUICE – SEASONAL — Le 95
Naturally refreshing juice made from seasonal local fruits.

GINGER BEER — Le 30
Traditional homemade ginger drink with a bold, spicy kick.

BISSAP — Le 30
A vibrant West African favorite made from hibiscus petals, rich in vitamin C.

SOFT DRINKS — Le 45
A selection of popular carbonated beverages including Coca-Cola, Fanta, Sprite, and Vimto.

JUICE (PER GLASS) — Le 50
Choice of fresh orange, pineapple, or tropical blend served chilled.

MANGO/ PINEAPPLE LASSI — Le 130
A delicious drink flavored with seasonal fruits like Mango, Pineapple, and cardamom powder and house-made yogurt

LASSI (SWEET) / (SALTED) — Le 130
Sweet lassi is a drink that is made with sweetened yogurt with cardamom Fragrance & salted lassi is a savoury, creamy, rich, and smooth yogurt-based drink

WATER 500ML /1.5L — Le 15 / Le 30

PERRIER / SPARKLING WATER — Le 95

RED BULL ENERGY DRINK — Le 95

Hot Drinks

TEA POT — Le 50
A classic pot of premium blended tea, served hot with milk or lemon, and sugar on the side for your perfect brew.

LOCAL COFFEE POT — Le 60
Freshly brewed Sierra Leonean coffee, rich in aroma and bold in flavor, served hot in a pot with milk and sugar on the side.

GINGER TEA — Le 80
A delicious, warming Indian Ginger Tea made with fresh ginger roots and tea leaves) Add Milk for Le20

MASALA TEA — Le 100
Masala Chai/Tea is an Indian beverage made by brewing black tea with fragrant spices, sugar, and milk

MASALA CHAAS (Butter Milk) — Le 100
Masala Chaas or Spiced buttermilk is a traditional drink made from yogurt, which is subtly spiced

WARM MILK — Le 50
Comforting and soothing, served fresh and unsweetened.



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Barmoi

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