

THE BUTCHERS SHOP DINNER MENU

Welcome to The Butcher's Shop!

By popular demand The Gambia's only true lunch and delicatessen venue is now opened for dinner! Our contemporary menu brings together tastes from all over the world and consists of the best fresh produce The Gambia has to offer. In addition, all vegetables and fresh herbs come from our gardens. All dishes are prepared according to the highest standards of hygiene and with the Greatest Care and Love for Food. This passion has taken us further to produce our very own TV Show- "Driss's Kitchen"
Enjoy your Dinner, and hope to see you again
Driss Bensouda

STARTERS

Smoked Creek Oysters with Chilli, Ginger and Rice Wine Vinaigrette	D165
Creek Oyster in Julbrew Batter Fritters served with a Home-made Tartar Dip	D155
Ceviche of Captain Fish on Crispy Lettuce	D195
Carpaccio of Organic Gambian Beef, Olive oil, Parmesan and Rocket	D195
Duck and Roasted Peanut Spring Rolls with a Home-made Sweet and Sour Dip	D185
Spicy Chicken Strips served with a Mint and Coriander Yoghurt Sauce on a bed of lettuce	D175
Brie in Jacket served with our Home-made Mango or Pear and Date Chutney on a Bed of lettuce	D180

SOUP

Roasted Tomato Soup made with The Butchers Home Grown Tomatoes- "Sweet to the core"	D145
Lentil, Yoghurt and Lemon Soup	D145
French Onion Soup "The way I remember it"	D155
Smokey Roasted Cazpacho	D145
Herrira- a Moroccan Lamb Lentil and Chickpea Soup	D165
Chicken and Matzo Ball Soup	D155
Clam Chowder, "Banjul Half-Die" Style	D165

SALADS

Grilled Tomato and Sweet Pepper Salad in Driss's Favourite Dressing "I highly recommend this one"	D175
Tomato and Mozzarella Salad in Olive Oil, "Sarroh" Salt and Black Pepper	D195
Grilled Calamari, Flageolet and Tomato Salad	D180
Thai Beef, Red Onion and Cucumber Salad	D195
Pear, Rocket and Blue Cheese Salad	D195
Roast Aubergine Stack- "A Tower of Good Health"	D155
The Butchers's Green Leaf Salad- "Simply Natural"	D145

MAIN COURSES

BEEF

Medallions of Fillet Steak with Parmesan, Rocket and Balsamic Vinegar.	D385
Tournedos in a generous White Port and Gorgonzola Cream Sauce.	D395
Mega T-bone Steak with Your Choice of Sauce. Ask your waiter	D425

BEEF CNTD

The Butcher's Special Pepper Fillet Steak with "our own" Pepper Sauce	D390
Slowed- Baked Osso Buco stewed in its own Marrow, Mama's style, moist and wholesome	D355
Steak and Guinness Pie- with Mash,Gravy, or a Sumptuous Salad.	D325
Veal Picata, the Old- Fashioned Way. Remember...???	D425

LAMB

Five- Hour Braised Lamb with French Garden Herbs.	D395
Lamb Shanks with Tomato and Rosemary, gently simmered until moist and tender	D425

PORK

Roast Pork with Caramelised Apples and Prunes	D375
Pork Chops in a "DUST" of Fennel,Bay Leaves and Sea Salt with a Cider Cream Sauce	D395

CHICKEN

Sarjo's Chicken Parcel stuffed with Ham, Cheese and Parsley in Wafer- Thin Crsipy Breadcrumbs.	D350
Moroccan Chicken Tagine with Carrots Stewed Potatoes and Preserved Lime.	D335
Chicken Curry Jambalaya with Fresh Fruit, Roasted Cashew and Jasmin Rice- "Sweet & Sour"	D325
Grilled Fillet of Chicken marinated in Lime and Garlic	D325
Chicken simmered with Chorizo and Cannellini Beans- very Mediterranean.	D325

DUCK

Italian- Style Confit of Duck.	D375
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FISH

Driss's Special Grilled Captain Fish Fillet, marinated in Olive Oil, Lime and Local Salt served on a Bed of Grilled Tomatoes with Cumin, Paprika and Fresh Coriander	D325
Whole Grilled Choff Fish served with Rice.	D335
Fillet of Captain Fish in Coconut Curry Sauce with Rice	D295
Steamed Captain Fish wrapped in Banana Leaves with Ginger, Coriander and Chill.	D325
Rare Grilled Tuna with Wasabi Butter Sauce.	D325

SHRIMPS

Olie's Specail Tiger Prawns marinated in Medi-Asian Spices, Fresh Coriander, Garlic, Oliver oil, Sesame Oil, Soya Sauce and Ginger, grilled with Sautee Potatoes.	D395
Moroccan Shrimp Tagine with Garlic and Madame Jeanette Pepper	D375

PASTA

Tagliatelle with White Wine, Saffron and Seafood.	D325
Linguini with our Home-made Panchetta, Oliver Oil, Sesame Oil, Chilli, Clams and White Wine.	D295
Spaghetti with Red Onions, Sun-Dried Tomatoes, Fresh Basil and Balsamic Vinegar.	D295
Shrimp Ravioli Wonton in a Light Butter Sauce with sautéed onions diced tomatoes and a hint of Chilli	D325

**ALL Main Courses Are Served With A Choice of Mashed or
Chipped Potatoes Unless Stated Otherwise
Fifteen Percent Sales Tax Not Included**

DESSERTS

Poached Pear Bardolino	D195
Baked Apple with Almonds, Orange & Chocolate in Flakey Pastry	D195
Rum & Raisin Bread Pudding	D175
Ginger Pudding	D175
Sticky Toffee Date Pudding	D185
Chocolate Malt Self-Saucing Pudding	D185
Chocolate Walnut Brownie with Home-made Vanilla Ice Cream	D195
Mixed Petits Fours	D195
Deep Fried Ice Cream	D195
Ile Flottante	D180
Panacotta with Vanilla Stewed Seasonal Fruit	D195
Honey Biscuit Basket served with Hot Cherries and Hand-whipped Cream	D195
Black Rice Pudding with Bananas and Amarula Cream Liqueur	D195
Orange Campari Jelly	D165
Grilled Fruits with Grilled Honey & Marsala Sabayon	D185
Seasonal Fruit Salad	D165
Home-made Italian Ice Cream: Chocolate, Vanilla, Strawberry	D165
Cakes: Chocolate, Apple/Cinnamon, Banana, Carrot/Pineapple and Cheese Cake, etc	D140

We sincerely hope you have enjoyed your meal,
and we look for to welcome you again.

“BON DIGESTION”

Fifteen Percent Sales Tax Not Included

Breakfast

English Breakfast	D185
Bacon, Sausage Egg & Tomato	
Farmhouse Omelette	D175
Pancake With Home Made Syrup	D115
French Toast	D115
Crepes Filled With Chocolate	D175

Sandwiches & Snacks

Baguette Cheese, Salami Or Ham & Salad, Mayo & Mustard	D95
Pate Sandwich	D95
Merguez Special Spicy Sausage	D95
Steak & Onion Sandwich	D95
Chicken Sandwich	D95
Fish Sandwich	D95
Shrimp Sandwich	D135
Pork Sandwich	D95
Hamburger	D95
Liver & Onion	D125
Special Toasted Sandwich	D155
Bacon, Lettuce & Tomato	D125
Portion Of Quiche	D75
Cornish Pastie	D75
Quiche & Salad	D155
Cornish Pastie & Salad	D155
Sandwich & Salad	D175

Lunches

Spaghetti Oliver Oil & Garlic Sauce	D195
Spaghetti Carbonara	D195
Spaghetti Tomato & Basil Sauce	D185
Spaghetti Fresh Mushroom Sauce	D195
Spaghetti Bolognese	D195
Spanish Omelette & Salad	D185
Steak, Chips & Salad (<i>Entrecote</i>)	D195
Pepper Steak (<i>Filet</i>)	D295
Fresh Liver & Salad Or Mash	D255
Beefburger, Chips & Salad	D195
Pork Chops, Chips & Salad	D245
Grilled Lamb, Chips & Salad	D295
Grilled Chicken, Chips & Salad	D195
Grilled Fish, Chips & Salad	D195
Spicy Sausages, Chips & Salad	D195
Mixed Salad	D150
Sizzling Shrimps, Garlic & Olive Oil	D295
Grilled Chicken Salad	D195
Grilled Fish Salad	D195
Tuna Salad	D245
Ask For The Special Of The Day	D245

Cakes

Chocolate Cake	D75
Chocolate/Carrot Cake	D75
Cheese Cake	D75
Apple Cake	D75
Carrot Cake	D75
Choice Of Tarts	D75
Choice Of Cakes	D75
Whole Cakes (<i>15 Portions</i>)	D750
Slice Cake With Ice Cream	D150
Deep Fried Ice Cream	D195
Variety Of Ice Cream	D150

Beverages

Cappuccino	D65
Coffee	D45
Espresso	D45
Tea	D35
Tea Pot	D95
Hot Chocolate	D65
Fruit And Herbal Tea Pot (<i>Ask For Our Selection</i>)	D90
Fresh Iced Tea	D45
Frappe (<i>Cold Coffee</i>)	D45
Fresh Lime Juice	D45
Fresh Carrot Juice	D45
Fresh Orange Juice	D45
Freshh Mandarin Juice	D45
Fresh Honey Melon Juice	D45
Fresh Watermelon Juice	D45
Pineapple Juice	D45
Sorrel Flower Juice (<i>Bissap</i>)	D45
Tamarind Juice	D45
Baobab Juice	D45
Dittah Juice	D45
Kaba Juice	D45
Pink Cocktail (<i>Baobab & Bissap</i>)	D45
Mango & Lime Juice	D45
Water Small	D33
Water Large	D55
Soft Drinks	D35
Beer (<i>Julbrew</i>)	D45
Beer (<i>Heineken</i>)	D60
Guinness	D75

* A Variety Of Spirits Available

Catering- Catering For Parties, Lunches, Receptions Or Dinners
- Canapes for various occasions - Board Lunches with cutlery and
Service Dinner To Go

Sales Tax Included

**All Tapas Are at D150
Except where Stated Otherwise
(6 Tapas for D800)**

Miso - a Japanese Soya Bean Broth
with Seaweed & Shitaki Mushrooms

Laksa - a Spicy Malaysian Chicken
Noodle Soup

A Fragrant Thai Beef Soup

Sour & Spicy Prawn Soup

Shrimp Dumplings Served with a Sweet
Chilli Sauce

Vietnamese Prawn Rolls Served with a
Wonderful Dip!

Prawn & Sweet Potatoe Cake

Prawn Toast

Paper Prawns

Squid & Prawn Rissoles

Deep Fried Prawns Cooked In Sweet &
Sour Sauce

Crab Cakes

Hot smoked Oysters with Chilli, Ginger
and Rice Wine vinegrette

Thai Fish Cakes

Japanese Fish in Foil

Thai Chicken And Peanut Cakes - on the
dry side !!

Satay Chicken Skewers with Satay
Sauce.

Stuffed Chicken Wings

Crispy Duck Pancake with Hoisin
Sauce.

Potato Samosa on its Own.

Crispy Asian Noodle Pancake - Simply
Delicious.

Gyoza Served with a Hot Chilli Sauce.

Money Bags Served with a "Money Ink"
Dip!

Dim Sum

Chainese Sausage

Tempura Assortment With Vegetables &
Shrimps

Assortment of Sushis - No Raw Fish
used

Regular - (6 Pieces) -175

Large Portion -(12 Pieces) -350

Teriyaki Beef, Chicken, Fish or Shrimp
Skewers with a Teriyaki Dip.

Deep Fried Pork, Chicken, Fish or
Shrimp Served with a Worcestershire
Based Sauce.

Deep Fried Pork Cooked In Sweet &
Sour Sauce

Sun Burst Pomelo Salad

Green Papaya Salad

Asparagus Salad with Sundried
Tomatoes and Pinenuts in Vinegrette

**Fifteen Percent Sales Tax is only Charged
During Dinner Hours**