

IKÖKÖ

RESTAURANT & BAR

Breakfast

IKÖKÖ Specials

IKÖKÖ Breakfast

Your choice of eggs served with mini thyme and cheese manakish, avocado, spicy whipped feta and fruit salad.
24,000

English Breakfast

Your choice of eggs served with turkey or pork bacon, chicken sausage, baked beans, sautéed mushrooms, avocado, and hash browns.
22,000

Breakfast Tart

Buttery puff pastry filled with mushrooms and cheese, topped with a sunny side up egg.
Served with a side salad.
23,500

Cheese Platter

Selection of brie, emmental, mozzarella, goat cheese and parmesan. Served with turkey ham, spicy salami, dried apricots, cranberries, walnuts, blueberry and an artisan bread selection.
36,000

The Sourdoughs

Smoked Salmon Sourdough

Open-faced sourdough, layered with cream cheese, avocado, fresh spinach, smoked salmon and a herby sauce.
28,000

Mashed Avo Sourdough

Open-faced sourdough topped mashed avocado and pumpkin seeds.
Option to add poached eggs 6,000
Served with a side salad.
19,500

Turkey and Cheese Sourdough

Toasted sourdough with turkey ham, arugula, emmental cheese and a herby mayo sauce.
Served with a side salad.
23,000

The Croissants

Plain croissant

6,500

Nutella Croissant

13,500

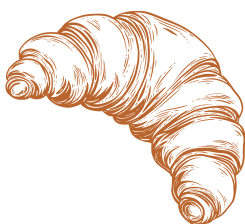
Cheese Croissant

13,500

Scrambled Egg Croissant

13,500

Add smoked salmon 7,000



The Eggs

Spanish Omelette

Fluffy eggs with tomatoes, green onions, bell peppers, mushrooms, and fresh parsley.
Served with a side salad.
19,500

Seafood Omelette

Eggs folded with prawns, calamari and cheese.
Served with a side salad.
27,000

Cheesy Omelette

Three-cheese omelette with feta, mozzarella and cheddar.
Served with a side salad.
23,000

The Sweets

Pancakes

Soft fluffy pancakes served with nutella, fresh fruits and maple syrup.
15,000

Waffles

Golden waffles, served with fresh fruits, maple syrup and our special mascarpone cream.
15,000

French Toast

Brioche French toast served with homemade caramel sauce and our special mascarpone cream.
19,000

The Bowls

Sunrise Bowl

Creamy plain greek yogurt, topped with fruity granola and mixed fresh fruits.
22,000

Açaí Bowl

Açaí blend topped with fruity granola, mixed fresh fruits, and chia seed pudding.
16,000

Mango Bowl

Mango and coconut blend topped with mixed fresh fruits, chia seed pudding, dark chocolate chips.
17,000

Protein Power Bowl

Whey protein, greek yogurt, psyllium husk, mixed fresh fruits, dark chocolate chips, chia seeds, pumpkin seeds, peanut butter.
25,000

Avocado Matcha Bowl

Blended avocado with matcha, almond milk, honey and hazelnut, topped with chia seed pudding, mixed fruits, hazelnuts and chocolate.
19,000



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DAILY *Dish*

●● Monday Tuesday Wednesday

Beef Cordon Bleu

Breaded beef fillet, stuffed with mixed cheese, fried till golden crisp.
Served with french fries.

28.000 N

Seafood Pizza

Tomato sauce, prawns, calamari, bell peppers, onions and cheese.
Served with your choice of french fries or a side of green salad.

27.000 N

Snail Stew

Snails and calamari simmered in a rich spicy tomato sauce.
Served with white rice.

30.000 N

●● Thursday

Lamb Shank

Slow cooked lamb shank served with fried rice and jus de veau sauce.

35.000 N

●● Friday

Fish and Chips

Crispy fish served with a tangy tartar sauce and a side of french fries.

28.000 N

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The Drinks

WATER 2.000 | 3.000

PERRIER 5.500

SOFT DRINKS 3.500

ENERGY DRINKS 7.000

ICED TEA 5.000

CHAPMAN 10.000

BEER 5.000



The Lemonades

MINTED LEMONADE 10.000

BASIL LEMONADE 10.000

PASSION LEMONADE 10.000

LAVENDER LEMONADE 10.000

STRAWBERRY GINGER LEMONADE 10.000

The Milkshakes

LOTUS SHAKE 13.000

OREO SHAKE 13.000

CARAMEL SHAKE 13.000

NUTELLA SHAKE 13.000

STRAWBERRY SHAKE 13.000

The Juices

ORANGE 10.000

MANGO 10.000

PINEAPPLE 10.000

WATERMELON 10.000

COCONUT GOLD 12.000
pineapple, coconut, ginger, honey & turmeric

MATCHA MAMBO 14.000
pineapple, matcha, ginger & cinnamon

GARDEN GLOW 13.000
apple, kale, ginger, parsley, lemon, pineapple juice & cucumber

The Coffees & Teas

ESPRESSO 4.500

DOPPIO 6.000

AMERICANO 6.500

CAFÉ LATTE 8.500

CAPPUCCINO 7.000

MACHIATTO 7.000

CORTADO 7.000

FLAT WHITE 6.500

AFFOGATO 7.000

MOCHA 6.500

HOT CHOCOLATE 8.000

MATCHA LATTE 8.500

IRISH COFFEE 10.000

TEA SELECTION 6.000

INFUSIONS 7.000

CHAI LATTE 7.000



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The Signatures

PASSIONISTA 16.000
vodka, orange, lemon, vanilla syrup & passion fruit
THE ANISE WHISPER 16.000
arak, vodka, grapefruit, ginger syrup & lime

FLORAL POT 16.000
gin, violet liquor, rosemary syrup, lemon & rose water

SPICE & SOL 16.000
reposado tequila, aperol, strawberry, jalapeño, simple syrup, passion purée & lime

SUN KISSED 16.000
vodka, peach liquor, sweet and sour & watermelon

THE FABULOUS 16.000
gin, sweet and sour, strawberry & basil

The Twisted Int

İKÖKÖ SANGRIA 16.000
brandy, red wine, orange, pineapple, lime, cinnamon syrup & angostura

ORIENTAL MARGARITA 16.000
tequila, orange liquor, lime, lime cordial & pineapple purée

RED CARPET 16.000
vodka, rosemary syrup, lime, pomegranate

CINNAMON COLADA 16.000
gold rum, cinnamon syrup, coconut syrup, coconut milk & pineapple

HAZY MOJITO 16.000
rum, lime, simple syrup, mint leaves & red currant

SPICED OLD FASHIONED 16.000
bourbon whisky, cinnamon syrup, angostura bitter & orange angostura

The Classics

OLD FASHIONED 16.000
whiskey, bitters, cinnamon syrup & orange twist

NEGRONI 16.000
gin, campari, sweet vermouth & orange angostura

DRY MARTINI 16.000
gin, dry vermouth, lemon twist

DIRTY MARTINI 16.000
gin or vodka, vermouth, olive brine

BLOODY MARY 16.000
vodka, tomato juice, lemon & bloody mix

COSMOPOLITAN 16.000
vodka, triple sec, cranberry juice & lemon

STRAWBERRY DAIQUIRI 16.000
rum, lime, fresh strawberries & simple syrup

ESPRESSO MARTINI 16.000
vodka, kahlua, coffee & maple syrup

GIN BASIL SMASH 16.000
gin, fresh basil, lemon juice & simple syrup

MOSCOW MULE 16.000
vodka, ginger syrup, lime juice, orange angostura & soda

LONDON MULE 16.000
gin, ginger beer, lime, orange angostura & soda

MARGARITA 16.000
tequila, cointreau, fresh lemon & lime

MOJITOS 16.000
rum, sugar syrup, mint, lime & soda

WHISKEY SOUR 16.000
bourbon whiskey, sweet and sour orange angostura

APEROL SPRITZ 16.000
aperol, prosecco, soda & orange twist

The Mocktails

GO MANGO 13.500
banana, pineapple juice, mango puree & blossom water

STARWBANA 13.500
pineapple, coconut syrup, grenadine, banana & strawberry

BERRY FIZZ 13.500
banana, raspberry, strawberry, blueberry syrup & soya milk

CITRUS KISS 13.500
basil strawberry, sugar syrup, grapefruit juice, lemon & tonic

PASSION BLOOM 13.500
vanilla syrup, passion fruit, orange blossom, lemon & Perrier

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White Wines

VILLA SPARINA GAVI 96.000
dry white

DARLING CELLARS 38.000
sweet white

SANTA RITA RESERVA 49.000
chardonnay

SANTA RITA RESERVA 53.000
sauvignon blanc

GEORGES DUBOEUF 55.000
chardonnay

SPRINGFIELD MISS LUCY 90.000
sauvignon blanc

SANTA RITA 3 MEDALLAS 38.000
sauvignon blanc

IXSIR GRANDE RESERVE 130.000
mixed blend

HENRI BOURGEOIS ARG. 150.000
sancerre blanc

HENRI BOURGEOIS 160.000
pouilly fumé

GEORGES DUBOEUF 215.000
pouilly fuissé

BRUCE JACK 65.000
sauvignon blanc

GLASS 12.000
House wine



Red Wines

SANTA RITA 3 MEDALLAS 38.000
cabernet sauvignon

ERMELINDA VINHO TINTO 38.000
red blend

DARLING CELLARS 42.000
Sweet red

HOBNOB 50.000
merlot

GEORGES DUBOEUF 58.000
côtes du Rhône

CASAL GARCIA 62.000
mixed blend

ERMELINDA VINHO TINTO 75.000
shiraz

ANTINORI NEPRICA 75.000
primitivo rosso

DONA PAULA ESTATE 79.000
malbec

KANONKOP KADETTE 94.000
pinotage

GHOST IN THE MACHINE 165.000
mixed blend

IXSIR 180.000
mixed blend

GLASS 12.000
Housewine

The Rosés

DARLINGCELAR 42.000
sweet

CASAL GARCIA 66.000
mixed blend

IXSIR 145.000
grande reserve rosé

DIEMERSAL 70.000
mixed blend

GLASS 12.000
House wine



The Champagnes

MOËT BRUT IMPERIAL 270.000

MOËT NECTAR IMPERIAL 340.000

MOËT ROSE 360.000

VEUVE BRUT 300.000

VEUVE ROSÉ 345.000

INDEPENDENT BRUT 70.000
prosecco

INDEPENDENT ROSÉ 80.000
prosecco

GLASS 12.000
House prosecco

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1. Pot or jar, traditionally made of clay, used for cooking.

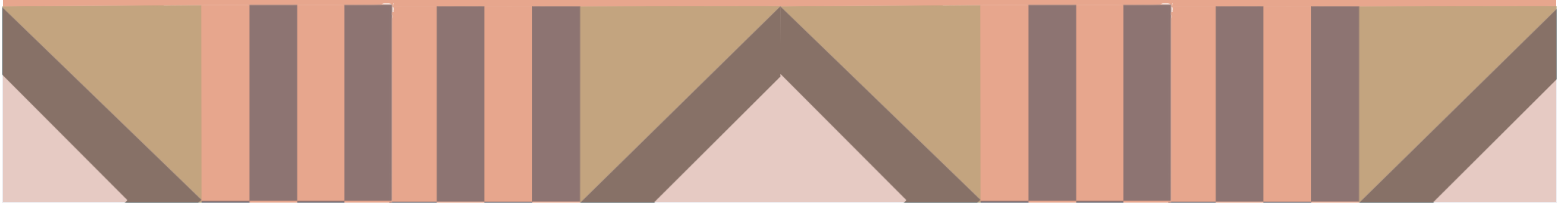
It refers to a traditional earthenware pot used for cooking, especially soups and stews.

These pots are valued for their ability to enhance flavor and retain heat.

2. Secretive or private.

Actions or things done discreetly and away from the public eye. It suggests a degree of intimacy or exclusivity.

The word also captures the idea of doing something in a personal manner.



Bites

CHEESY NACHOS 18.500

crispy nachos served with guacamole, salsa & melted cheese

TOMATO BRUSCHETTA 17.000

toasted sourdough bread with a basil garlic sauce & cherry tomatoes

Ö TROPICAL PRAWNS BITES 27.700

prawns, mango & avocado cream in a tortilla cup

BBQ WINGS 18.000

crispy chicken wings tossed in a spicy BBQ sauce

CRISPY SALMON 26.000

breaded salmon fried till golden, topped with spicy mayonnaise and teriyaki

ROLLING DELIGHTS 15.500

crispy vegetable spring rolls served with a sweet chilli sauce

MINI FALAFEL WRAP 16.000

crispy golden falafel, wrapped in tortilla, served with pickles, tomatoes and a tangy tahini sauce

PRAWNS CRISPY RICE 22.000

fried sushi rice, topped with a spicy prawns mix

Ö COXINHAS 16.000

brazilian golden brown croquettes made from chicken & potatoes

Starters

DYNAMITE EXPLOSION 23.000

crispy dynamite prawns tossed in a spicy mayo sauce

Ö IKÖKÖ MUSHROOM DREAM 21.000

sautéed full white mushrooms served in a sea urchin cream sauce

Ö EGGPLANT AUX 4 FROMAGES 28.000

tender baked eggplant with a spicy tomato sauce & a blend of 4 cheeses

SUYA PLATTER 35.000

suya style prawns, white fish, meat & chicken, served with masa

Ö PERUVIAN PRAWNS 39.500

prawns, papaya, avocado, red onion, corn & cucumber, served with a ceviche dressing

GRILLED CALAMARI 28.000

chargrilled baby calamari and sweet potato served with a ponzu dressing, on a bed of greens

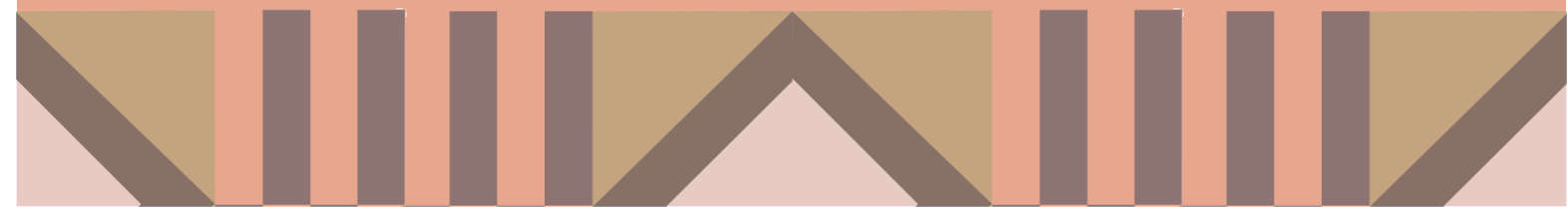
SEAFOOD BASKET 31.000

assorted crispy fried seafood served with a homemade tartar sauce

CREAMY SPINACH DIP 25.000

creamy spinach mushroom dip, topped with cheese and jalapeño, served with a side of crispy nachos

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Salads

Ö IKOKO BEEF BOWL 38.500

house pastrami, white rice with guacamole, pico de gallo, cheddar, red cabbage, crispy tortilla and ranch dressing

CAESAR SALAD 28.000

*classic caesar salad with grilled chicken
Option to add pork bacon 8.000*

BEETROOT QUINOA SALAD 26.000

*quinoa, kale, beetroot, dried fruits, pumpkin seeds, served with asian sesame dressing
Option to add prawns 10.000*

SMOKED SALMON SALAD 34.000

smoked salmon on a bed of baby gem lettuce, avocado, black beans, sweet potato, capers and lemon mustard dressing

Ö POKE BOWL 33.000

Japanese marinated rice, raw salmon, cucumber, mango & avocado, served with an asian dressing

Sandwiches & Burgers

STEAK SANDWICH 34.000

Australian grilled meat, mixed cheese, roasted bell peppers, sautéed mushrooms with cream & soy sauce

CLUB SANDWICH 29.000

toasted sliced bread, chicken, emmental cheese, lettuce, tomato, boiled eggs, your choice of pork or turkey ham

SMOKED SALMON SOURDOUGH 28.000

open-face sourdough layered with cream cheese, mashed avocado, fresh spinach, smoked salmon, dill and capers

Ö CHICKEN CAESAR SOURDOUGH 28.000

marinated chicken breast, arugula, caesar sauce, and sundried tomato pesto

DINER BURGER 31.000

Australian beef patty, tomato, iceberg, dill pickles, onion, cheddar cheese & a special homemade sauce

Option to add pork bacon 8.000

BREADED CHICKEN BURGER 28.000

crispy breaded chicken breast, iceberg, jalapeño & tartar sauce

All sandwiches & burgers are served with your choice of french fries or side salad

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Pizzas

MARGHERITA 22.500

tomato sauce, mozzarella cheese & fresh basil

Ö IKÖKÖ SPECIAL 26.000

*half opened margherita, half closed calzone
tomato sauce, egg, mozzarella & fresh basil*

FUNGHI E CIPOLLE 27.000

*tomato sauce, turkey, mushroom, caramelized
onions & mozzarella*

LAMB FLAT BREAD 28.500

*slow-cooked lamb on a spicy mixed vegetable
sauce, topped with onion, and served with a
tangy tahini sauce*

DIAVOLA 28.500

*tomato sauce, mozzarella & your choice of beef
or pork spicy pepperoni*

RUSTICA 27.500

*tomato sauce, goat cheese, speck or turkey ham
& mozzarella*

QUATTRO STAGIONI 27.500

*tomato sauce, mushroom, ham, anchovies, red
bell pepper & mozzarella*

Pastas

PENNE ALL'ARRABBIATA 23.000

al dente penne pasta tossed in a spicy tomato sauce

SPAGHETTI AGLIO E OLIO 22.000

*al dente spaghetti & chili flakes tossed in a rich
garlic olive oil sauce*

SPAGHETTI CARBONARA 32.000

*al dente spaghetti, crispy guanciale bacon, tossed in
a creamy sauce made with eggs & parmesan cheese*

Ö LINGUINE AI FRUTTI DI MARE 39.500

*al dente linguine tossed in a homemade chili
tomato sauce with prawns & calamari*

TAGLIATELLE ALFREDO 28.000

*al dente tagliatelle tossed in a creamy sauce with
chicken, mushrooms & parmesan*

SPAGHETTI BOLOGNESE 30.500

*al dente spaghetti tossed in a homemade
rich slow cooked tomato ragù sauce & parmesan*

Ö SEAFOOD RISOTTO 38.500

*rich creamy risotto cooked al dente, with tomato
sauce, calamari & prawns*

BEEF LASAGNE 28.500

*bolognese sauce & béchamel
between lasagne layers, topped with cheese*

RAVIOLI AI SPINACI 29.500

*house spinach ravioli tossed in a creamy tomato
sauce*

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Mains

Ö İKÖKÖ JOLLOF POT 36.000
spiced rice, vegetables, chicken, prawns & calamari

Ö STEAK AND FRIES 60.000
filet, french fries, served in café de paris sauce

CHICKEN PARMIGIANA 30.000
chicken breast, tomato sauce, mozzarella &
parmesan, served with a side of pasta pomodoro

SEABASS 49.500
seabass served with ratatouille, potato noisette &
a meunière sauce

SEAFOOD OKRO 37.000
prawns, calamari, fish, palm oil, yellow and chili
pepper

BEEF STROGANOFF 34.000
beef strips sautéed with mushrooms & onions in a
rich creamy sauce, served with white rice

CROAKER FISH 45.000
baked whole croaker fish, served with a spicy
tomato stew

TRUFFLE CHICKEN THIGH 30.500
chicken leg, served in a creamy truffle sauce, with
a side of sweet potato

Meats

AUSTRALIAN ANGUS RIBEYE MB3 (300GR) 130.000

AUSTRALIAN GRILLED FILET (200GR) 65.000

AUSTRALIAN LAMBCHOPS 73.000

SALMON ON THE GRILL 49.800
grilled salmon served with sautéed vegetables,
mashed potatoes & a beurre blanc sauce

CHAR-GRILLED PRAWNS 46.000
grilled tiger prawns served with a chipotle
hot sauce & a side salad

CHICKEN CURRY 34.000
chicken breast, potato, carrot, broccoli &
chickpeas, served with a side of white rice

CHICKEN ESCALOPE 31.000
breaded chicken breast fried until golden crisp
served with a side of tagliatelle alfredo

OSSO BUCO 35.000
braised beef in a rich tomato herb sauce, served
with a side of fried rice

Sides 9.000

PASTA POMODORO	FRIED PLANTAIN
GREEN SALAD	MASHED POTATOES
FRIED SWEET POTATO	FRENCH FRIES
WHITE STEAMED RICE	SAUTEÉD VEGETABLES

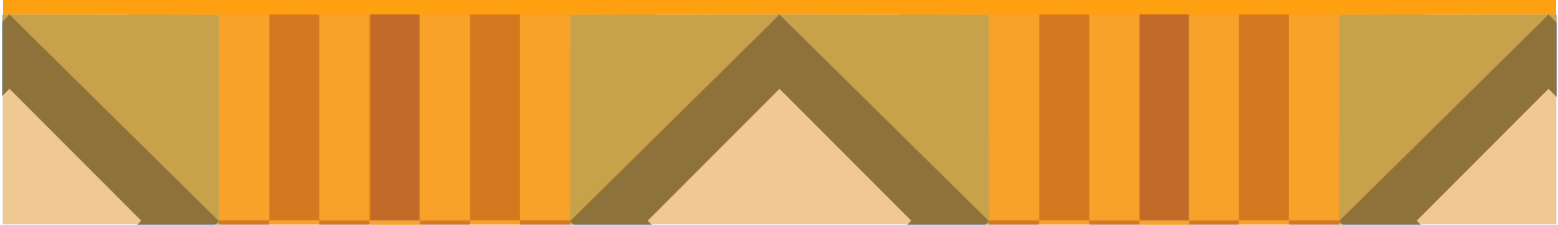
SOUPS

VEGETABLE SOUP	13.000
GOAT MEAT PEPPER SOUP	16.000

KIDS MENU

CHICKEN NUGGETS	16.000
MINI BEEF OR CHICKEN BURGER	16.000

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Desserts

PAIN PERDU 19.000

*marinated brioche bread served with a
homemade caramel sauce & vanilla
ice cream*

CHOCOLATE MOUSSE 16.000

*rich & creamy chocolate mousse topped with
crème chantilly*

Ö ITALIAN TIRAMISU 17.000

*classic tiramisu made with coffee-soaked lady
fingers, creamy mascarpone cheese & topped
with cocoa powder*

BROWNIE 17.000

*warm fudgy brownie, served with
vanilla ice cream and caramel sauce*

NUTELLA CALZONE 19.000

closed pizza, filled with Nutella

BAKED CHEESECAKE 18.000

TROPICAL FRUIT SALAD 12.000

seasonal fresh tropical fruits

ICE CREAM SELECTION 7.000

vanilla, chocolate, strawberry, mango or coconut

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