

STARTERS

Tempura Prawns

Lightly coated Fried Tiger Prawns paired with a unique Peanut Sauce.

Beef Suya or chicken suya

The famous Nigerian grilled beef or chicken served with suya spice and mixed vegetables.

Smoked turkey suya

Served with suya spice and mixed vegetables.

Apa Adiye

Secret Tall spiced Chicken wings paired with a sweet atta rodo (hot dip)

Gizdodo

Gizzard with plantain cooked and served with traffic light peppers light

Goat Meat Pepper soup

Cooked with fresh Nigerian spice.

Assorted meat pepper soup

Grilled Chicken

Served with fresh salad

MAINS

Braised spiced Lamb Shank or Lamb chops

Served with Eforiro sauce paired with white rice or choice of swallow.

Steak and lobster tail

Served with choice of sides.

Grilled Seabass

Served with plantain or yamarita and pepper sauce.

Grilled Salmon

Served with yam porridge and asparagus or white rice with Eforiro

Grilled Fish

Grilled Tilapia served with fried yamarita or Plantain and pepper sauce.

Ayamase

Served with white rice and grilled tiger prawns.

Abula

Amala served with Gbegiri (Bean sauce), with Ewedu & a rich tomato assorted meat sauce.



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SOUP OPTION

Platter for Two

Seafood boil

Lobster tail, prawns, crab, mussel, squid, potato and corn in spicy sauce.

Meat feast

Assorted meat, smoked turkey, lamb chops, grilled chicken and suya.

Sharing platter

Chicken wraps, beef wrap, fried yam, smoked turkey and chicken wings.

DESSERT

Sorbet with mini-Puff Puff

Lightly sugar dusted mini puff puff balls served with a refreshing sorbet.

The Puffle

Puff puff waffle served with Ice cream and fresh strawberries.

Chocolate Cake

Served with a warm spicy chocolate ganache.

3 Pies 3 ways

3 mini short cut pastry. Fish, Meat and chicken pie.

SIDES

Lobster tail

Jollof rice

Fried Rice

White Rice

Fried Plantain

Fried Yam

Potato Fries

Salad Bowl

