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)

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.

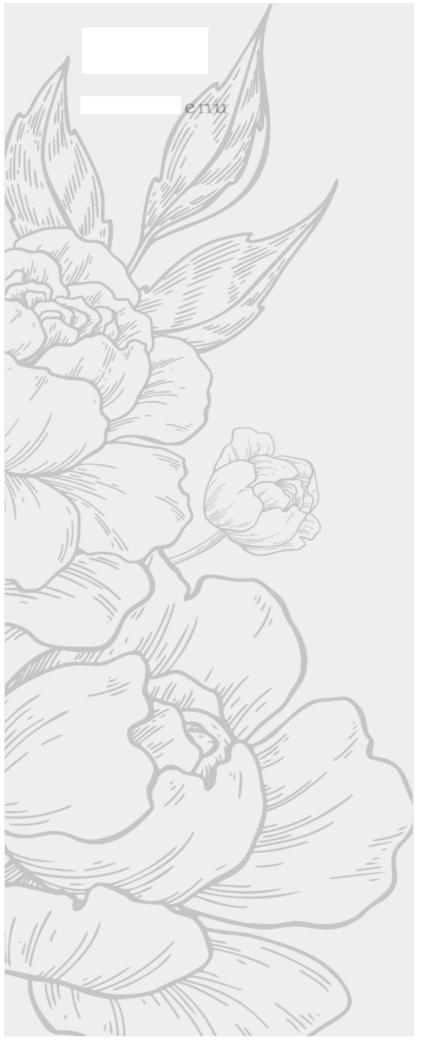
Grilled Salmon Served with yam porridge and asparagus or white rice with Eforiro

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.



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 ways3 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

