

STARTERS

- Assorted Goat Meat Peppersoup V** ₦12
Tender assorted goat meat Cooked in Peppersoup Spices and Scent leaf
- Isiewu** 30
Full goat head slow cooked in a native palm oil base sauce garnished with utazi leaves and onions
- Peppered Snail** ₦25
Crunchy giant Snails cooked in pepper sauce and mixed pepper
- Moimoi** 4
Slow cooked peeled beans blended with peppers and crayfish
- Catfish Peppersoup** ₦15
Catfish cooked in peppersoup spice and scent leaf crayfish.

- Nkwobi** 12
Boneless cowfoot cooked in a palm oil base sauce with pepper and ugba
- Spicy kponmo** 12
Crunchy cow skin cooked in Spicy sauce with mixed pepper
- Spicy Chopped Beef** 12
Diced tender beef cut in Spicy Sauce with mixed pepper
- Spicy turkey** 12
Smoked turkey in spicy sauce. Garnished with mixed pepper.
- Gizzard & Plantain** 12
Sweet and spicy flavour. Crispy chicken gizzard and diced plantain cooked in pepper sauce.
- Chicken Wings** 10
Grilled marinated full wings in sweet and spicy sauce

- # GRILLS
- Beef Suya** 12
Charcoal grilled succulent beef cuts Served with onions, and tomatoes & yaji
- Lamb Suya** 12
Charcoal grilled lamb cut Served with onions, tomatos and yaji
- Chicken Suya** 12
Charcoal grilled boneless chicken. Served with onions, tomatoes and yaji
- Asun** ₦12
Wood grilled spicy goat meat.

- Grilled Croaker** 25
Grilled marinated whole fish served with mix pepper and a side of fried plantain or yam
- Grilled Tilapia** 25
Grilled marinated whole fish served with mix pepper and a side of fried plantain or yam

Playing Our Part



We're **planting trees** with Treeapp!

- We hope to reduce paper usage by 80% within our operations by 2025
- Quality and ethically sourced ingredients.
- Support local businesses and economy
- Be the best at what we do



SUSTAINABLE RESTAURANT ASSOCIATION

Assessment stage thesra.org

RICE MEALS

Served with plantain and your choice of protein
Assorted meat/ Asun(6)/ Beef / Chicken / Fresh Fish (3)/ Goat Meat/ Turkey (3)

Jollof Rice V 17
Smoky tasty basmati rice slow cooked in our signature pepper base

Fried Rice V 17
Stir fry green rice with crispy vegetables

White Rice V 17
Lightly salted Long grain rice

White Rice with Ayamase 17
White Rice served with assorted meat cooked in a Spicy green pepper sauce

White Rice with Designer Stew 17
White Rice served with beef cooked in a spicy pepper sauce

BEANS MEAL

Served with plantain and your choice of protein
Assorted meat/ Beef / Chicken / Fresh Fish(3)/ Goat Meat/Smoked fish(3)/ Turkey (3)

Plain Beans V 17
Honey Sweet Beans slow cooked for extra juiciness served with pepper sauce

Porridge Beans 17
African Sweet beans cooked in a palm oil base with pepper, onions and crayfish

Ewa Aganyin V 17
Mashed sweet beans served with our signature aganyin sauce made from blended dried pepper and chilli seeds.

YAM MEALS

Served with your choice of protein
Assorted meat/ Beef / Chicken / Fresh Fish(3)/ Goat Meat/Smoked fish (3) /Turkey (3)

Yam Porridge V 20
Yam chunks cooked in a pepper palm oil base with vegetable, pepper and crayfish.

Yam Peppersoup 20
Yam chunks in a spicy aromatic broth and scent leaf with assorted goat meat

Yam & Fried Egg V 20
Boiled yam served with saucy fried egg

Boiled Yam & Vegetable sauce V 20
Bolloed yam served with vegetable sauce (spinach)

SEAFOOD SPECIAL

Served with your choice of:
Amala/Eba/Oat Meal/Pounded yam/Semolina

Fisherman Soup 25
Half shelled mussels, Squid rings, snails, king prawns, fresh fish cooked in Blended cocoa-yam base with small cut lady finger.

Seafood Okra 25
Mussels, squid rings, snails, king prawns and fresh fish cooked in small and big cut lady finger.

Seafood Eforiro 25
Mussels, Squid rings, Snails, king prawns and fresh fish Cooked in vegetable and pepper sauce

SOUP MEALS

Served with your choice of swallow and protein:
Amala/Eba/Oat Meal/Pounded yam/Semolina
Assorted meat/ Beef / Chicken / Fresh Fish(3) / Goat Meat/Smoked fish (3) /Turkey (3)

Egusi 17
Slow cooked, grounded melon seed with pumkin leaves

Eforiro V 17
Spinach cooked in a pepper base sauce with locust beans and dried Prawns.

Ewedu V 17
Draw soupy texture Vegetable cooked with locust beans and Perfect with our signature buka Stew and any swallow

Ogbono 17
Smoothly blended bush mango seeds cooked in a palm oil base with pumpkin leaves

Plain Okra V 17
Chopped lady fingers served with buka stew

Groundnut Soup V 17
Smoothly blended peanut slow cooked with vegetables

Edikankong 19
Blanched vegetables (waterleaf and pumpkin Leaf) cooked in a palm oil base with chunks of mangala fish.

Afang 19
Blanched Vegetables (waterleaf and Okazi leaf) cooked in palm oil base with chunks of mangala fish.

Banga V 19
Palm Kernel extracts cooked with Beletete leaves

Bitterleaf 19
Bitterleaf Vegetable cooked with blended cocoa-yam and ogiri

Abula 19
Blended beans sauce (gbegiri) and Ewedu with buka stew traditionally served with Amala tó félé

Mixed okra 19
Chopped lady fingers with vegetables and uziza seeds

Oha 19
Oha leaves cooked with blended cocoa-yam and uziza seeds

STREET FOOD

NOODLES PEPPERSOUP V 12
Noodles cooked in our aromatic broth with herbs and spices and mixed peppers

Spaghetti V 15
Stir fry Spaghetti served with mixed pepper

PLANTAIN PORRIDGE V 15
Diced plantain slow cooked in a palm oil base pepper and crayfish garnish with pumpkin leaves

BOLI AND FISH WITH GROUNDNUT V 20
Served with vegetable sauce
Roasted plantain with smoked mackerel fish

PLATTER

Starter Platter 35
Fried plantain, Spring rolls, Samosa, stick meat chicken wings

Suya Platter 40
Chicken Suya, Beef Suya, Lamb Suya with fried plantain Yam

Seafood Platter 60
Lobster, Corn, Egg, Boiled plantain, Prawns, Mussels

Vegetarian Platter 40
Fried yam, fried plantain/Boli, Beans, vegetable sauce Jollof rice / fried rice.

SIDES

SOUP ONLY
EFORIRO / EGUSI / OGBONO/ GROUNDNUT SOUP 9
EWEDU WITH STEW /OKRA WITH STEW/ 10
EDIKANKONG/ AFANG / BANGA/OHA / BITTER LOAF 11

SOUP WITH PROTEIN / FRESH FISH 3

EFORIRO/ EGUSI/OGBONO GROUNDNUT SOUT 14
EWEDU WITH STEN / OKRA WITH STEW/ABULA 14
EDIKANKONG/AFANG/BANGA/OHA BITTERLEAF 15

RICE ONLY
WHITERICE (7), **JOLLOF RICE** (9), **FRIED RICE** (10)

BEANS ONLY
PLAIN BEANS (7) **EWA AGANYIN** (9) **PORRIAGE BEANS**(10)

SAUCE AND MEAT
ASSORTED MEAT, CHICKEN BEEF, GOAT MEAT
STEWED MEAT (12), **SPICY SAUCE** (10), **MILD SAUCE** (10), **POT SAUCE** (4) **AYAMASE SAUCE** (12) **DESIGNER STEW** (12)

EXTRAS
FRIED YAM V (8), **FRIED PLANTAIN V** (3)
EXTRA SWALLOW V (4), **BOLI V** (10) **POTATO FRIES V** (7), **SWEET POTATO FRIES V** (7) **CHICKEN** (7) **1 PIECE OF MEAT** (4) (GOAT, SHAKI, COWLEG, BEEF)

SALAD V (7), **YAM PORRIDGE V** (12)

PSST...
We don't list everything on the menu so please let us know if you're allergic, intolerant or sensitive to anything, or concerned about cross-contamination. All dishes may contain traces of nuts.
V = Vegetarian Option Available
N = Contains Nuts
🔥 = Spicy



