

# STARTERS

## Assorted Goat Meat Peppersoup V ₦15

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 ₦30

Crunchy giant Snails cooked in pepper sauce and mixed pepper

## Moimoi 5

Slow cooked peeled beans blended with peppers and Crayfish

## Chicken Wings 12

Grilled marinated full wings in sweet and spicy sauce

# RICE MEALS

Served with plantain and your choice of protein

Assorted meat/ Asun(10)/ Beef / Chicken / Fresh Fish (5)/ Goat Meat/ Turkey (3) / Fried Fish (3)

## Jollof Rice V 20

Smoky tasty basmati rice slow cooked in our signature pepper base

## Fried Rice V 20

Stir fry green rice with crispy vegetables

## White Rice V 20

Lightly salted Long grain rice

## White Rice with Ayamase 20

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

## White Rice with Designer Stew 20

White Rice served with beef cooked in a spicy 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(5) / Fried Fish (3) Goat Meat /Turkey (3)

## Egusi 20

Slow cooked, grounded melon seed with vegetables

## Eforiro V 20

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

## Ewedu V 20

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

# PLATTER

## Starter Platter 40

Fried plantain, Spring rolls, Samosa, Spicy Turkey & Chicken Wings

## Suya Platter 50

Chicken Suya, Beef Suya, Lamb Suya with fried plantain or Yam

## Seafood Platter 80

Lobster, Corn, Egg, Boiled plantain, Prawns, Mussels

## Vegetarian Platter 50

Fried yam, fried plantain/Boli, Beans, vegetable sauce, Jollof rice or fried rice.

## Catfish Peppersoup ₦20

Catfish cooked in peppersoup spice and scent leaf crayfish.

## Nkwobi 15

Boneless cowfoot cooked in a palm oil base sauce with pepper and ugba

## Spicy Chopped Beef 14

Diced tender beef cut in Spicy Sauce with mixed pepper

## Spicy turkey 15

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.

# BEANS MEAL

Served with plantain and your choice of protein

Assorted meat/ Beef / Chicken / Fresh Fish(5)/ Goat Meat / Fried Fish(3) / Turkey (3)

## Plain Beans V 20

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

## Porridge Beans 20

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

## Ewa Aganyin V 20

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

## Ogbono 20

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

## Plain Okra V 20

Chopped lady fingers served with buka stew

## Groundnut Soup V 20

Smoothly blended peanut slow cooked with vegetables

## Edikankong 22

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

## Afang 22

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

# SIDES

## SOUP ONLY

EFORIRO | EGUSI | OGBONO | GROUNDNUT SOUP 12

EWEDU WITH STEW | OKRA WITH STEW 12

EDIKANKONG | AFANG | BANGA | OHA | BITTER LEAF 12

SOUP WITH PROTEIN / FRESH FISH 5

EFORIRO | EGUSI | OGBONO | GROUNDNUT SOUP 16

EWEDU WITH STEW | OKRA WITH STEW | ABULA 16

EDIKANKONG | AFANG | BANGA | OHA | BITTERLEAF 16

## RICE ONLY

WHITERICE (9), JOLLOF RICE (10), FRIED RICE (12)

# GRILLS

## Beef Suya 15

Charcoal grilled succulent beef cuts Served with onions, and tomatoes & yaji

## Lamb Suya 15

Charcoal grilled lamb cut Served with onions, tomatos and yaji

## Chicken Suya 15

Charcoal grilled boneless chicken. Served with onions, tomatoes and yaji

## Asun ₦15

Wood grilled spicy goat meat.

# YAM MEALS

Served with your choice of protein

Assorted meat / Beef / Chicken / Fresh Fish(5) / Fried Fish(3) Goat Meat / Turkey (3)

## Yam Porridge V 25

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

## Yam Peppersoup 25

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

## Yam & Fried Egg V 25

Boiled yam served with saucy fried egg

## Boiled Yam & Vegetable sauce V 25

Bolled yam served with vegetable sauce (spinach)

## Banga V 22

Palm Kernel extracts cooked with Beletete leaves

## Bitterleaf 22

Bitterleaf Vegetable cooked with blended cocoa-yam and ogiri

## Abula 22

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

## Mixed Okra 22

Chopped lady fingers with vegetables and uziza seeds

## Oha 22

Oha leaves cooked with blended cocoa-yam and uziza seeds

## Okra Ogbono 22

A refined blend of silky ogbono with okra.

## BEANS ONLY

PLAIN BEANS | EWA AGANYIN | PORRIAGE BEANS(12)

## SAUCE AND MEAT

Assorted Meat, Chicken, Beef, Goat Meat

STEWED MEAT | SPICY SAUCE | MILD SAUCE

POT SAUCE | AYAMASE SAUCE | DESIGNER STEW (14)

## EXTRAS

FRIED YAM V (10), FRIED PLANTAIN V (8)

EXTRA SWALLOW V (5), BOLI V (10) POTATO FRIES V (8),

SWEET POTATO FRIES V (7) CHICKEN (10)

1 PIECE OF MEAT (5) (GOAT, SHAKI, COWLEG, BEEF)

SALAD V (10), YAM PORRIDGE V (15)

## Grilled Croaker 30

Grilled marinated whole fish served with mix pepper and a side of fried plantain or yam

## Grilled Tilapia 30

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 2027
- Quality and ethically sourced ingredients.
- Support local businesses and economy
- Be the best at what we do

Assessment stage thesra.org

# SEAFOOD SPECIAL

Served with your choice of:

Amala/Eba/Oat Meal/Pounded yam/Semolina

## Fisherman Soup 30

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

## Seafood Okra 30

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

## Seafood Eforiro 30

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

## Ofe Nsala 30

Velvety white soup simmered with Catfish and aromatic native spices

# STREET FOOD

## Noodles Peppersoup V 20

Noodles cooked in our aromatic broth with herbs and spices and mixed peppers

## Spaghetti V 20

Stir fry Spaghetti served with mixed pepper

## Plantain Porridge V 20

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

## Boli & Fish with Groundnut V 20

Served with vegetable sauce Roasted plantain with smoked mackerel fish

## 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



# DEMI'S