



## Tapas Menu

**kelewele** (Ghanaian food made of fried plantains coated with onion, ginger, cloves, chile powder and peanuts) **£2.95**

**Fried plantains £1.95**

**Grilled Sweet Yam, stewed Tilapia and spicy shito £5**

**Roasted stewed plantain with Roasted pepper Tilapia £7.95**

**Red Red** (a Ghanaian dish composed of black-eyed peas popularly known as beans, cooked in palm oil served with plantains. Can be served with white rice or grilled agege bread or plantains. Palm oil is locally sourced and traditionally made in Nigeria) **£4.95**

**Jellof rice** (Jollof rice or just jellof, also called Benachin, is a one-pot rice dish popular in many West African countries. Can be enjoyed with plantain) **£4.95**

**Suya Chicken wings or Beef** (Suya is a spicy meat skewer/chicken which is a popular food item in West Africa. It is traditionally prepared by the Hausa people of northern Cameroon, Nigeria, Niger, Ghana, and some parts of Sudan. Can be enjoyed with plantain and Jellof rice) **£7.95**

***Tomato Yam porridge*** (cooked with onions, ground crayfish, pepper, stock cubes, palm oil and the smoked fish). **£5**

***Egusi Soup*** (a soup thickened with ground melon seeds and contains leafy and other vegetables. It is one of the most popular soups prepared by most tribes in Nigeria beef, stockfish and shellfish) **£6**

### **Drinks**

***Water*** **£1**

***SuperMalt*** **£1.20**

***Guzzu Chapman*** **£2** (non-alcoholic punch)

***Guzzu ZUBO*** **£2** (non-alcoholic punch)

### **Dessert Menu**

***Apple and Nut Crumble with Custard*** **£3.95**

***Sweet and Moist Plantain Sponge served hot with Chocolate ganache and Vanilla Ice cream*** **£3.95**