

Menu



#### **EGUSI**

Grounded melon seed steamed with pumpkin leaves and African spices.

#### **EFORIRO**

A rich delectable traditional vegetable soup made with locust beans, palm oil and leafy spinach mixed together with aromatic spices in a special tomato, pepper and onion-based sauce.

### OKRO (PLAIN)

Chopped ladyfingers steamed with African spices and served with pepper and tomato sauce.

#### **OGBONO**

A rich blend of the finest ground ogbono seeds (African wild mango seeds) cooked exquisitely with palm oil, pumpkin leaf, water and traditional spice.

### **EWEDU**

Steamed finely chopped Ewedu leaves (Corchorus olitorius) with African spices served with pepper and tomato sauce.

#### **JOLLOF RICE**

Rice slowly cooked in tomatoes, peppers, herbs and spices.

### FRIED RICE

Rice with mixed vegetables and spices.

### STEAMED RICE & AYAMASE

A blend of peppers, onions and spices with assorted meat chunks.

### YAM PORRIDGE (ASARO)

Fresh cuts of yam slowly cooked in tomatoes, peppers, herbs and spices.

#### BITTER LEAF SOUP

A robust and earthy soup made with tender bitter leaves, cooked in a rich broth of palm oil, peppers, and traditional African spices. us hearty dish offers a slightly bitter yet deeply flavorful experience..

#### **EDIKANG IKONG**

A nutritious and savory vegetable soup made with a blend of pumpkin leaves, waterleaf, and seasoned with African spices and palm oil. A popular Nigerian classic known for its rich and wholesome taste.

#### EGUSI WITH BTTER LEAF

A blend of ground melon seeds and bitter leaves, cooked in a pepper base with palm oil and African spices. this flavorful dish offers a perfect balance of richness and slight bitterness for a satisfying meal.

### **AFANG SOUP**

A deeply flavorful soup featuring a mix of finely chopped Ukazi leaves and waterleaf, cooked with traditional spices and palm oil. A hearty dish perfect for those who crave bold and authentic flavors.

### **OKRO OGBONO SOUP**

A mixture of okra (ladyfingers) and traditional vegetable and grounded seeds (African wild mango seeds).

### MIXED OKRO (ASEPO)

A delightful combination of okra and dried fish, simmered in a rich broth of tomatoes and African spices. this vibrant dish is both flavorful and nutritious, perfect for any occasion.

### **ABULA**

Blended beans sauce with Ewedu.

### **BANGA SOUP**

A rich and aromatic soup made from fresh palm fruit extract, simmered with African spices, seafood, and assorted meats. Known for its thick, creamy texture and vibrant flavor.

### **OHA SOUP**

A traditional delicacy from Eastern Nigeria, made with tender Oha leaves, cocoyam, and a blend of African spices. this smooth and delicious soup offers a mild yet distinct flavour

## SIGNATURE STARTERS

PEPPERED GOAT MEAT MEDLEY 16 Tender goat meat simmered in rich African herbs and fiery pepper sauce.

STEWED ASSORTED MEAT 15 An assortment of meat pieces (cow leg, beef and shaki) in a fried tomato sauce.

**STEWED BEEF** 15 Beef in a fried tomato sauce.

SUYA GIZZARD & CARAMELIZED PLANTAIN **BITES (GIZ DODO)** 15 Savory gizzard paired with golden plantain cubes in our signature spicy glaze.







**NKWOBI** Cooked cow foot mixed in delicious spices palm oil paste.

15

GARNISHED SNAIL DELICACY 28 Exotic snail elegantly sautéed in peppered sauce.

14 **CHICKEN WINGS** (Mild, Hot or Very Hot)

15 **GARNISHED FRIED FISH** 

**MOIMOI** 10 A bean flour mix of peppers, onions, eggs & mackerel fish.

15 **SPICY POMO** Cow skin (Pomo) in a fried tomato based sauce.

TILAPIA PEPPER SOUP 30 Aromatic broth infused with African spices and fresh fish.





YAM & GOAT PEPPER SOUP FUSION 27 Boiled yam cooked with fresh cut assorted goat meat cooked in African herbs, peppers and spices. A great way to start your meal.

GARNISHED STEAMED TILAPIA FISH WITH **PLANTAIN** 

30

# MAIN MEAL

36

### RICE EXPERIENCE

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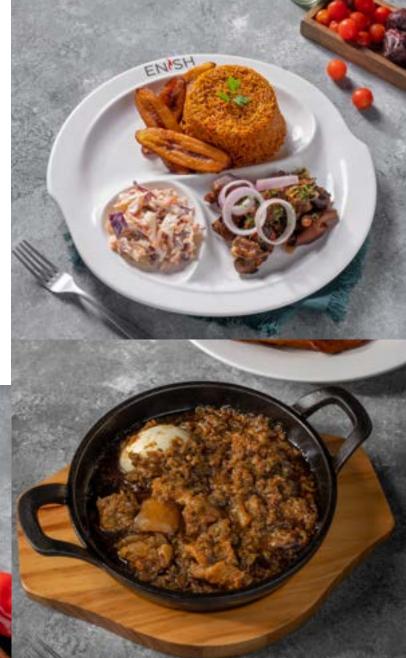
WITH FRESHFISH & MEAT

ROYAL JULLUF   FRIED OR WHITE RI	∪ <b>Ľ</b>
WITH CHICKEN OR ASSORTED MEAT OR BEEF	22
FRIED FISH OR GOAT MEAT OR TURKEY	23
(GOAT MEAT AND FISH CONTAIN BONES)	
WITH STOCKFISH OR FRESH FISH	32
WITH STOCKFISH & MEAT	36

SPICY GRILLED GOAT MEAT WITH JOLLOF RICE & PLANTAIN 23

WHITE RICE & AYAMASE SPECIAL Classic steamed rice served with our spicy green pepper sauce and assorted meat.





### **SEAFOOD SPECIAL**

SEAFOOD CROAKER ELEGANCE 33 Grilled Croaker served with plantain or fried yam, salad and sauce.

**GRILLED TILAPIA DELIGHT** Grilled to perfection and paired with plantain or fried yam.

### SOUP & SWALLOW INDULGENCE

POUNDED YAM | EBA (Garri) | AMALA | SEMOLINA | WHEAT

### EWEDU | OGBONO | PLAIN OKRA | EGUSI | EFORIRO | ABULA

WITH CHICKEN OR ASSORTED MEAT OR BEEF FRIED FISH OR GOAT MEAT OR TURKEY 23 (GOAT MEAT AND FISH CONTAIN BONES)

WITH STOCKFISH OR FRESH FISH 32 WITH STOCKFISH & MEAT 36 WITH FRESHFISH & MEAT







### **GOURMET SOUPS**

POUNDED | YAM | EBA (Garri) | AMALA | SEMOLINA | WHEAT

BITTER LEAF | EDIKAIKONG | AFANG | BANGA | OHA | OKRA OGBONO | MIXED OKRA (ASEPO) | EGUSI WITH BITTER **LEAF** 

WITH CHICKEN OR ASSORTED MEAT OR BEEF	23
FRIED FISH OR GOAT MEAT OR TURKEY	24
(GOAT MEAT AND FISH CONTAIN BONES)	
WITH STOCKFISH OR FRESH FISH	33
WITH STOCKFISH & MEAT	37

37



WITH FRESHFISH & MEAT

### **BEANS & YAM CLASSICS**

### **BEANS & PLANTAIN HARMONY**

WITH CHICKEN OR ASSORTED MEAT OR BEEF	23
FRIED FISH OR GOAT MEAT OR TURKEY	24
(GOAT MEAT AND FISH CONTAIN BONES)	
WITH STOCKFISH OR FRESH FISH	33
WITH STOCKFISH & MEAT	<b>3</b> 7
WITH FRESHFISH & MEAT	<b>3</b> 7



### **VEGETARIAN SPECIALS**

JOLLOF RICE WITH BEANSAND PLANTAIN	22
JOLLOF RICE WITH BEANS	20
FRIED RICE WITH BEAN AND PLANTAIN	22
WHITE RICE WITH BEANS AND PLANTAIN	22
POUNDED YAM, EBA, AMALA, WHEAT	
WITH PLAIN OKRO OR EWEDU WITH STEW	17
BEANS AND PLANTAIN ONLY	20
JOLLOF RICE ONLY	12
FRIED PLANTAIN ONLY	09
FRIED YAM ONLY	10



### YAM PORRIDGE ELEGANCE

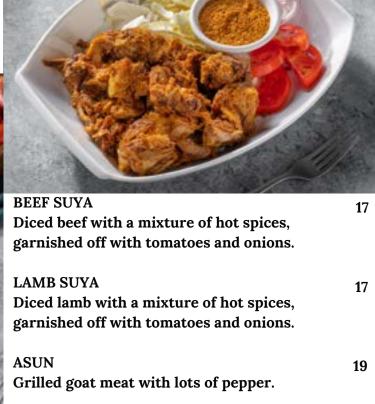
WITH CHICKEN OR ASSORTED MEAT OR B	EEF 23
FRIED FISH OR GOAT MEAT OR TURKEY	24
(GOAT MEAT AND FISH CONTAIN BONES)	
WITH STOCKFISH OR FRESH FISH	33
WITH STOCKFISH & MEAT	37
WITH FRESHFISH & MEAT	37



### FROM THE GRILL

HALF CHICKEN SUYA 16 Diced chicken with a mixture of hot spices, garnished off with tomatoes and onions. WHOLE CHICKEN SUYA 25 HALF BBQ CHICKEN 14 WHOLE BBQ CHICKEN 24





45

SUYA PLATTER

Beef, Chicken & Lamb.

### **CHEF SPECIAL CREATIONS**

POUNDED YAM | EBA (Garri) | AMALA | SEMOLINA | WHEAT

#### **SEAFOOD EFORIRO**

50

Spinach with a luxury blend of crab, prawns, cut tilapia, dry fish & squid rings.

### **SEAFOOD OKRO**

**50** 

Rich okra base with luxury blend of crab, prawns, cut tilapia, dry fish & squid rings.

#### **ISIEWU**

36

(Also known as goat's head soup or spiced goat's head) is a traditional Eastern Nigeria dish that is made with goats head



### VILLAGE RICE ROYALTY

Native Jollof Rice, also known as Iwuk Edesi or Palm Oil rice is a rich Jollof rice style rice dish. It's known as Iwuk Idesi by the Efik people of South eastern Nigeria. Ponmo, Dry fish and Prawn

WITH CHICKEN OR ASSORTED MEAT OR BEEF	<b>25</b>
FRIED FISH OR GOAT MEAT OR TURKEY	<b>26</b>
(GOAT MEAT AND FISH CONTAIN BONES)	
WITH STOCKFISH OR FRESH FISH	34
WITH STOCKFISH & MEAT	39
WITH FRESHFISH & MEAT	39



### LUXURY DESSERTS

**ENISH ICE CREAM EXPLOSION** 14 Ice cream (Vanilla, Strawberry and Chocolate).

### CHOCOLATE FUDGE CAKE

15

Layered chocolate cake with a side of vanilla ice cream.

#### STICKY TOFFEE PUDDING

15

A very moist sponge cake, covered in a toffee sauce and served with vanilla ice cream.



# SIDES AND EXTRA

CHICKEN (ONE)	05
FRIED FISH, TURKEY OR GOAT MEAT	06
ASSORTED MEAT	05
(Beef or Shaki or Cowleg)	
EXTRA STEAMED TILAPIA FISH	20
EXTRA STOCKFISH	20
FRIED PLANTAIN	09
FRIED YAM	10
POTATO CHIPS	08



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WHITE RICE OR FRIED RICE OR	
ROYAL JOLLOF RICE	12
BEANS	12
YAM PORRIDGE	12
AYAMASE	15
EXTRA FISH SAUCE	05
STEW	12
SPICY SAUCE	12

POUNDED YAM | AMALA | EBA | WHEAT | SEMOLINA 07

PLAIN OKRA | OGBONO | EGUSI | EFORIRO | EWEDU SOUP | ABULA

BITTER LEAF| EDIKAIKONG | EGUSI WITH BITTER LEAF | AFANG | OHA | BANGA | OKRO OGBONO | MIXED **OKRO (ASEPO) SOUP** 15

ENISH



BITTER LEAF | EDIKAIKONG | EGUSI WITH BITTER LEAF | AFANG | OHA | BANGA | OKRO OGBONO | MIXED OKRO (ASEPO ) SOUP AND **MEAT OPTION** 20 WITH FRESHFISH 27 ( + MEAT 32) WITH STOCKFISH 30 (+ MEAT 32)

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