

ENSH

Menu

ENISH

DESCRIPTIONS

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. This 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 BITTER 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.



NKWOBİ

Cooked cow foot mixed in delicious spices palm oil paste.

15



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GARNISHED SNAIL DELICACY	28
Exotic snail elegantly sautéed in peppered sauce.	
CHICKEN WINGS	14
(Mild, Hot or Very Hot)	
GARNISHED FRIED FISH	15
MOIMOI	10
A bean flour mix of peppers, onions, eggs & mackerel fish.	
SPICY POMO	15
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

RICE EXPERIENCE

SERVED WITH FRIED PLANTAIN

ROYAL JOLLOF FRIED OR WHITE RICE	
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
WITH FRESHFISH & MEAT	36

SPICY GRILLED GOAT MEAT	
WITH JOLLOF RICE & PLANTAIN	23

WHITE RICE & AYAMASE SPECIAL	22
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	32
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 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

WITH FRESHFISH & MEAT 36



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

WITH FRESHFISH & MEAT 37



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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	37
WITH FRESHFISH & MEAT	37



YAM PORRIDGE ELEGANCE

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
WITH FRESHFISH & MEAT	37

VEGETARIAN SPECIALS

JOLLOF RICE WITH BEANS AND 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



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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



BEEF SUYA	17
Diced beef with a mixture of hot spices, garnished off with tomatoes and onions.	

LAMB SUYA	17
Diced lamb with a mixture of hot spices, garnished off with tomatoes and onions.	

ASUN	19
Grilled goat meat with lots of pepper.	

SUYA PLATTER	45
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	25
FRIED FISH OR GOAT MEAT OR TURKEY	26
(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



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 12**

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



**PLAIN OKRA | OGBONO | EWEDU SOUP |
ABULA | EGUSI | EFORIRO AND MEAT 19
WITH FRESHFISH 27 (+ MEAT 32)
WITH STOCKFISH 27 (+ MEAT 32)**

**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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