

DINNER - LAGOS

Served from 5pm - 9pm



STARTERS

SUYA RIBEYE SKEWER | 6.5

Skewered ribeye beef marinated with suya spice and served with a cabbage, tomato & cucumber salad

SWEET N' SPICY HONEY WINGS | 7.5

Deep fried chicken wings with a spicy honey glaze and served with a hot honey mayo

ASUN BEEF | 7

hot & spicy diced beef with sauteed vegetables

GIZZDODO | 7

Diced gizzard sauteed with spices and fried plantain

MAINS

BEANS N' PLANTAIN | 13.5

Sauteed brown beans & onions with a mild savoury sauce and a side of fried plantains

JOLLOF RICE & CHICKEN | 14.5

Spiced tomato Nigerian rice with onions and traditionally spiced chicken

FRIED SHRIMP N' RICE | 15

Fried curried rice with spiced prawns, diced peppers, onions, peas and sweetcorn

MOI MOI | 14.5

Fried mackerel with a traditional Nigerian brown beans pudding with a boiled egg centre

DESSERT

TAPIOCA PUDDING | 6.5

Tapioca & coconut pudding

PUFF PUFF | 6.5

Sweet doughnut balls with a honey glaze

PLANTAIN MOSA | 6.5

Deep fried plantain bon bons

COCONUT CANDY | 5.5

Toasted desecated coconut & sugar balls

SHARING

Sharing Board | 17

3 cheeses, 3 cured meats, bread, and olives