



Monday Menu

— APPETIZERS —

Meat Pie \$5.50

A flavourful yet savoury flaky pastry with fillings of delicately ground beef, potatoes and carrots.

Puff Puffs \$5.50

Deep fried beignets. Delicious small dough balls.

- Caramel Topping \$0.50
- Chocolate Topping \$0.50
- Strawberry Topping \$0.50
- Franyz Pepper Sauce \$0.50

Moi Moi \$5.50

Steamed ground bean pudding cakes with shredded mackerel fish and slices of boiled egg infused.

Epiti \$5.50

Steamed ground plantain pudding cakes with shredded mackerel fish and slices of boiled egg infused.

Fried Croaker Fish (2) \$8.50

Crisp deep-fried fish (bone-in) and served with fresh pepper sauce.

Assorted Meat Pepper Soup \$13.50

Spicy nutmeg based soup broth with assorted meat.

Yam & Plantain Assorted Meat Pepper Soup \$16.50

Steamed and boiled white yam served with spicy nutmeg based soup broth with assorted meat.

Nigerian Salad \$8.50

A tasty, hearty and colourful party of freshly prepared ingredients. Mixed in with salad cream dressing.

Peppered Turkey Wing \$7.50

Crisp deep-fried Turkey wing prepared in a pepper sauce.

Monday Menu

—SOUP DISHES—

Afang Soup \$18.50

A delicious mellow vegetable soup consisting of thinly sliced okazi and water leaves in a rich palm oil base.

Pick 1 or 2 side options.

Egusi Soup \$15.50

Earthy and thick, protein rich, nutty soup made out of ground melon seeds and spinach.

Pick 1 or 2 side options.

Soup Side Options

Poundo \$4.50

Thick porridge made from yam flour.

Fufu \$4.50

Mashed flour meal made from cassava.

Eba \$4.50

Processed and thick cassava grits.

Pounded Yam \$6.50

Fresh yam. Boiled and cooked and pounded into a smooth paste.

Amala \$4.50

Thick brown porridge made from yam flour.

—DRINKS—

Franyz Zobo aka Sorel \$5.50

Hibiscus iced tea with hints of citrus, pineapple, orange, cranberry, and ginger.

Mango Juice \$3.50

Canned mango juice.

Guava Juice \$3.50

Canned guava juice.

Pineapple \$3.50

Canned pineapple juice.

Vita Malt \$3.50

Non-alcoholic malt beverage.

Monday Menu

—RICE DISHES—

Jollof Rice \$14.50

A world famous dish featuring long grained parboiled rice in a tomato based sauce with scotch bonnets, bell peppers and other fresh ingredients.

Pick 1 or 2 Protein options.

Steamed White Rice \$5.50

Parboiled long grain rice.

Veggie Fried Rice (Vegan) \$14.50

Delicious vegetable stir fried rice with a plant based seasoning.

· With Peppered Tofu \$6.50

Fried Rice \$14.50

A flavourful combination of long grain rice cooked in fragrant thyme based yellow stock sauce seasoned with curry powder and vegetable mix.

Pick 1 or 2 Protein options.

Jolloff & Fried Rice \$14.50

For a taste of the best of both worlds.

Pick 1 or 2 Protein options.

Steamed Rice with Chicken Sauce \$18.50

Parboiled long grain rice with curry base shredded chicken and vegetables.

Side Protein Options

BBQ Chicken \$5.50

Barbecue chicken in a fiery, spicy red sauce.

Peppered Chicken \$5.50

Fried chicken in a fiery, spicy red sauce.

Peppered Beef \$6.50

Grilled beef in a fiery, spicy red sauce.

Fried Croaker Fish \$7.50

Crisp whole fish fry. Stir fried and served with fresh pepper sauce.

—STEWES—

Assorted Meat Stew \$15.50

Beef, cow foot, shaki, cooked and seasoned perfectly in a tasty fried tomato sauce with fresh peppers. Assorted meats range from beef, cow foot, pomo, shaki, liver, chicken and goat meat.

Pick 1 or 2 options:

- Steamed White Rice \$5.50
- Parboiled long grain rice.

Ayamase Stew \$15.50

A scrumptious sauce made of fresh peppers, onion, palm oil, and other tantalising seasonings.

Pick 1 or 2 options:

- Ofada Rice \$5.50
- Parboiled organic long grain rice.

Monday Menu

—SIDE DISHES—

Peppered Beef \$12.50 (R), \$16.50 (L)

Deep fried beef mixed in spicy pepper sauce with freshly sliced peppers and onions.

Peppered Gizzard \$12.50 (R), \$15.50 (L)

Nigerian style party gizzard. Infused with a spicy pepper sauce.

Gizdodo \$13.50 (R), \$16.50 (L)

A Mouthwatering delicacy. Nigerian style party gizzard mixed with fried plantains then infused with a spicy pepper sauce.

Peppered Pomo \$12.50

Cow skin. Prepared in a pepper sauce.

Fried Plantain \$5.50

Caramel and deep fried. Hand cut pieces of plantain.

Stew Chicken \$5.50

Hearty, rich and aromatic. A blend of bell peppers, tomatoes, onions and spices.

Beef Suya \$20.50

Barbecue and thinly sliced beef marinated in a special spicy, smoky peanut spice.

Peppered Snail (3) \$16.50

Escargots covered in a delicious peppery sauce.

Peppered Tofu (Vegan) \$12.50

Tofu covered in a flavorful peppery sauce.

Nigerian Salad \$8.50

A tasty, hearty and colorful party of freshly prepared ingredients. Mixed in with salad cream dressing.

Beans Porridge \$8.50

A savoury dish with brown beans and Onions. Cooked in palm oil.

Whole Grilled Peppered Croaker Fish \$30.50

Whole fish (bone-in) hot and spicy, grilled to perfection and served with a choice of fried plantain and yam.