



# 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.

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## —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.

### Jollof & 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.

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## —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.