

# Sunday 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

### 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.

### Peppered Turkey Wing \$8.50

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

### Moi Moi \$7.50

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

### Nigerian Salad \$8.50

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



# Sunday Menu

## —SOUP DISHES—

### Rivers Fresh Fish Pepper Soup \$12.50

Seasoned tilapia fish soup, simmered in a spicy Nigerian herb based tomato sauce.

### 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.

### Ayamase Stew \$16.50

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.

## Soup Side Options

### Pondu \$5.50

Thick porridge made from yam flour.

### Eba \$5.50

Processed and thick cassava grits.

### Amala \$5.50

Thick brown porridge made from yam flour.

### Fufu \$5.50

Mashed flour meal made from cassava.

### Pounded Yam \$6.50

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



# Sunday Menu

## —RICE DISHES—

### Jolloff & Fried Rice \$15.50

For a taste of the best of both worlds.

Pick 1 or 2 Protein options.

### Fried Rice \$15.50

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 Rice \$15.50

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.

### Veggie Fried Rice (Vegan) \$14.50

Delicious vegetable stir fried rice with a plant based seasoning.

· With Peppered Tofu \$6.50

## Side Protein Options

### BBQ Chicken \$5.50

Barbecue chicken in a fiery, spicy red sauce.

### Peppered Beef \$10.50

Grilled beef in a fiery, spicy red sauce.

### Peppered Chicken \$5.50

Fried chicken in a fiery, spicy red sauce.

### Fried Croaker Fish \$8.50

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

### Beef Suya \$8.50

Thin sliced pieces of beef marinated in a peanut based seasoning and other Nigerian spices.



---

# Sunday Menu

---

## —SIDE DISHES—

### Peppered Beef \$10.50

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

### Peppered Gizzard \$10.50

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

### Gizdodo \$12.50

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

### Fried Plantain \$5.50

Caramel and deep fried. Hand cut pieces of plantain.

### Peppered Kpomo \$8.50

Cow skin. Prepared in a pepper sauce.

### 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.

### Beans Porridge \$8.50

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

## —DRINKS—

### Franyz Zobo aka Sorel \$5.50

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

### Guava Juice \$3.50

Canned guava juice.

### Mango Juice \$3.75

Canned mango juice.

### Pineapple \$3.75

Canned pineapple juice.

### Vita Malt \$3.75

Non-alcoholic malt beverage.

