

# Wednesday Menu

## — APPETIZERS —

### Meat Pie \$5.50

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

### Chicken pie \$5.50

A flavorful yet savory flaky pastry with fillings of delicately shredded chicken, potatoes and carrots.

### Spring Rolls (3) \$5.50

A crunchy, savoury, spicy and delicious fresh vegetable filled treat.

Beef, chicken and vegetable options available.

### Sausage Roll \$5.50

Soft and golden pastry dough with perfectly seasoned sausage filling.

### Fried Croaker Fish (2) \$8.50

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

### Fish Roll \$5.50

### 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

### Scotch Egg \$5.50

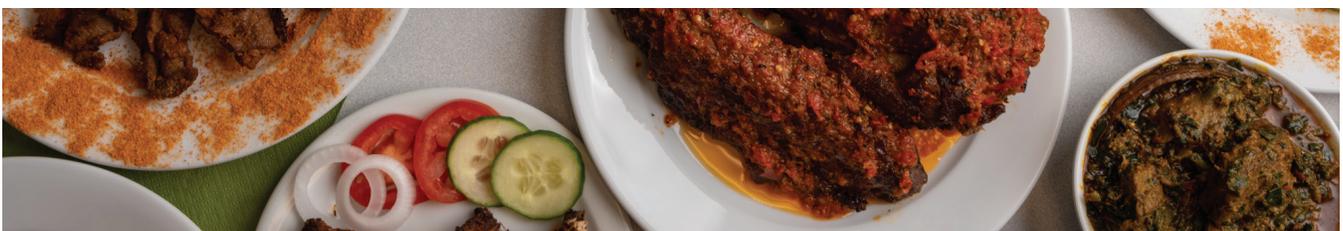
Boiled eggs in a seasoned, light sausage meat coating. Deep fried and golden brown.

### Finger Food Combo \$18.50

A combination of some of the crowd favourites—Meat pie, Spring Rolls, Mini Sausage Rolls, Fried Fish, & Puff Puff.

### Nigerian Salad \$8.50

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



## Wednesday Menu

### —CREATE YOUR COMBO—

#### **Peppered Fried Chicken \$5.50**

Fried chicken in a fiery, spicy red sauce.

#### **Peppered Beef \$10.50**

Grilled beef in a fiery, spicy red sauce.

#### **Peppered BBQ Chicken \$5.50**

Barbecue chicken in a fiery, spicy red sauce.

#### **Moi Moi \$7.50**

Steamed ground bean pudding cakes.

#### **Peppered Turkey Wing \$5.50**

A local delicacy. Deep fried and crispy turkey wing flats in a vibrant rich pepper sauce.

#### **Epiti \$5.50**

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

#### **Peppered Gizzard \$10.50**

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

#### **Peppered Kpomo \$8.50**

Cow skin. Prepared in a pepper sauce.

#### **Jollof Rice \$8.50**

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

#### **Fried Rice \$8.50**

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

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

Delicious vegetable stir fried rice with a plant based seasoning.

#### **Coconut Rice \$14.50**

Fresh coconut milk, infused with spices and cooked with rice.

#### **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.



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### —MAIN DISHES—

#### **Bole & Fish \$20.50**

Nigerian street food. A roasted plantain and yam dish served with fresh whole bone-in mackerel in a spicy scotch bonnet sauce.

#### **Ise Ewu \$25.50**

Goats head prepared using rich Nigerian spices and herbs.

#### **Nkowbi \$25.50**

Cow foot in a savoury palm oil paste mixed with Nigerian spices.

#### **Abacha \$19.50**

A tasty African salad. With dried and shredded cassava and fresh fish.

#### **Whole Grilled Peppered Croaker Fish \$35.50**

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

#### **Asun \$25.50**

Peppered goat meat. Sautéed in a delicious, finger licking spicy habanero and bell pepper sauce.



## Wednesday Menu

### —SOUP DISHES—

#### **Efo Riro Soup \$15.50**

A spicy stirred spinach vegetable soup with several layers of fresh flavour.

Served with your choice of protein.

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

#### **Pounded \$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.

### —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.

