



Delish Starters

Goat meat pepper soup (Assorted) ————— \$15

ASSORTED GOAT MEAT COOKED TO PERFECTION IN AFRICAN HERBS, PEPPERS AND SPICES.

Cat fish pepper soup ————— \$15

FRESH CATFISH COOKED IN AFRICAN HERBS, PEPPERS AND SPICES.

Phina's Grilled Tilapia ————— \$26

GARNISHED WITH SAUTEED TOMATOES, PEPPERS, ONIONS HERBS AND SPICES. COMBO = + PLANTAIN OR YAM

↳ SOLO - \$26 | COMBO - \$28 | LARGE - \$30 | COMBO - \$35

Whole Grilled Cat Fish ————— \$30

GARNISHED WITH SAUTEED TOMATOES, PEPPERS, ONIONS HERBS AND SPICES. COMBO = + PLANTAIN OR YAM - \$35

↳ LARGE - \$35 | COMBO WITH COLESLAW - \$40

Peppered Snails **ask kitchen** ————— \$35

GARNISHED WITH SAUTEED TOMATOES, PEPPERS, ONIONS HERBS AND SPICES.

Fried Yam & Plantain ————— \$25

FRIED AFRICAN YAM & PLANTAIN SERVED WITH NIGERIAN STEW WITH YOUR CHOICE OF FISH, CHICKEN OR TURKEY.

Moi Moi (steamed bean cake) ————— \$8

STEAMED PASTE OF FRESHLY HAND PEELED BEANS WITH A BLEND OF PEPPERS, ONIONS AND SPICES

Chicken Wings ————— \$12

A COUNT OF 12 JUICY CHICKEN SERVED WITH SUYA SPICES.

Beef Suya ————— \$15

SPICY GRILLED BEEFS SLICES

Gizzard Suya **ask kitchen** ————— \$15

Puff Puff Pastry (12 balls) ————— \$10

Spring Rolls (6 balls) **ask kitchen** ————— \$13

Gizdodo **ask kitchen** ————— \$15



Delish Dining

FOOD MENU



Delish Rice Dishes

Jollof Rice _____ **\$25**

LONG GRAIN PARBOILED RICE, COOKED IN TOMATO SAUCE AND SPICED WITH FRIED PLANTAIN OR COLESLAW & YOUR CHOICE OF BEEF, CHICKEN, TURKEY OR FISH.

Fried Rice _____ **\$25**

RICE COOKED WITH ASSORTMENT OF VEGGIES, GIZZARD & SHRIMP, SERVED WITH PLANTAIN OR COLESLAW AND YOUR CHOICE OF BEEF, CHICKEN, TURKEY OR FISH.

Steamed White Rice & Stew _____ **\$24**

PARBOILED WHITE RICE SERVED WITH TOMATO STEW SAUCE SERVED WITH FRIED PLANTAIN OR COLESLAW & YOUR CHOICE OF BEEF, CHICKEN, TURKEY OR FISH.

White Rice & Ofada Stew _____ **\$25**

SPICY PALM OIL SAUCE WITH ASSORTMENT OF MEAT SERVED ON WHITE RICE & FRIED PLANTAIN.



Sides and Extras

Fried Beef (2 pieces) **ask kitchen** _____ **\$7**

Side Chicken _____ **\$8**

Side Turkey _____ **\$10**

Side Fish _____ **\$8**

Fried Goat Meat **ask kitchen** _____ **\$10**

Side Plantain _____ **\$10**

Fried Yam _____ **\$10**

Jollof Rice _____ **\$10**

Steamed White Rice _____ **\$8**

Fried Rice _____ **\$10**

Swallow (Eba, Pounded Yam or Semolina) _____ **\$5**



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FOOD MENU



Specialties

Isi Ewu **preorder** \$75

SPECIAL DELICACY OF GOAT MEAT COOKED WITH PALM OIL, HERBS, SPICES AND GARNISHED WITH ONIONS AND HERBS.

Agidi/Eko OR Agidi Jollof **preorder** \$15

CORN FLOUR

Asun \$20

PEPPERED GOAT MEAT SERVED WITH CARROTS & CUCUMBERS.

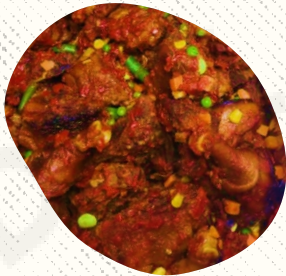
Abacha (African Salad) \$25

GRATED CASSAVA TOSSED IN PALM OIL, UGBA, ONIONS AND AFRICAN HERBS SERVED WITH MACKEREL FISH & KPOMO, CUCUMBER & SPINACH.

Nkwobi \$26

A MOUTH WATERING DELICACY COOKED WITH COW FOOT MIXED IN SPICY PALM OIL PASTE.

COMBO + YAM - \$30



Naija Classics

*For every Naija soup meal, you get to choose from Pounded Yam, Eba or Semo

Nsala Soup **ask kitchen** \$26

Egusi Soup **daily** \$26

Ofe Onugbo (Bitter leaf Soup) **daily** \$26

Oha Soup **ask kitchen** \$26

Ogbono Soup **ask kitchen** \$26

Okro Soup **ask kitchen** \$26

Banga Soup **ask kitchen** \$26

Efo Riro **ask kitchen** \$26

Afang Soup **ask kitchen** \$26



Delish Dining

FOOD MENU



Weekly Specials

Beans Porridge ask kitchen \$25

BEANS COOKED WITH TOMATO SAUCE, GROUND CRAYFISH & MACKEREL
SERVED WITH PLANTAIN & YOUR CHOICE OF BEEF, CHICKEN, TURKEY OR FISH.

Yam Porridge preorder \$25

AFRICAN YAM COOKED WITH TOMATO SAUCE, GROUND CRAYFISH & ASSORTED
MEAT SERVED WITH YOUR CHOICE OF BEEF, CHICKEN, TURKEY OR FISH.

Ukwa (African Breadfruit) preorder \$35

AN IGBO DELICACY RICH IN PROTEIN, COOKED WITH STOCK FISH, PALM OIL & CRAYFISH

Amala , Ewedu & Gbegiri ask kitchen \$35

A YORUBA DELICACY, MADE WITH YAM/PLANTAIN FLOUR, SERVED WITH ASSORTED
TOMATO STEW AND JUST LEAF/BEANS PUREE.

Wines and Beverages



19 Crime Red Wine (750ml, 13.5%) \$45

Longshot Red Wine (750ml, 14%) \$45

Bodacious Red/White (250ml) \$40

Prosecco Sparkling Fruity Wine \$40

Manage Trios (750ml, 13.5%) \$40

Martini Sparkling Wine \$40

Black Cellars Red Wine (750ml) \$45

Mogen David Sweet Red Wine (250ml) \$35

By the glass - \$15

Italia Roscato Sweet Red (250ml, 7%) \$45

By the glass - \$15

Apothic Red Wine (750ml, 13.5%) \$45

By the glass - \$15



Delish Dining

FOOD MENU



Cocktails and Mocktails

Summerset Margarita _____ \$12
TEQUILA, COINTREAU, LIME JUICE

Berry-lish Punch _____ \$12
RED WINE, BERRY JUICE, FRESH FRUIT & SPRITE

Safari Sunshine _____ \$12
WHITE WINE, PINEAPPLE JUICE, MANGO JUICE & SPRITE

Phinchin Paradise _____ \$12
VODKA, CRANBERRY JUICE, PEACH & SCHNAPPS

Babes on the Beach _____ \$12
VODKA, CRANBERRY JUICE, PEACH & SCHNAPPS



Beers

Heineken _____ \$8
Smirnoff Ice _____ \$8
Budweiser _____ \$7
Stella Artois _____ \$8
Corona Extra _____ \$8
Guinness _____ \$12
Black Ice _____ \$8
Odogwu Bitters _____ \$17
Odogwu Hammer _____ \$12
Odogwu Malay _____ \$12



Spirits

| | shot | bottle |
|-------------------------------|------|--------|
| Hennessey _____ | \$10 | \$180 |
| Grey Goose Vodka _____ | \$7 | \$100 |
| Jack Daniels _____ | \$8 | \$120 |
| Remy Martins _____ | \$10 | \$150 |

Non Alcoholic

Malt _____ \$5
Sunripe Juice _____ \$5
Bottled Water _____ \$2
Naija Palm Juice _____ \$16
Pop _____ \$2
Naija Fanta L _____ \$10