









Delish Starters

Goat meat pepper soup (Assorted) ASSORTED GOAT MEAT COOKED TO PERFECTION IN AFRICAN HERBS, PEPPERS AND SPICES.	\$18
Cat fish pepper soup FRESH CATFISH COOKED IN AFRICAN HERBS, PEPPERS AND SPICES.	\$15
Phina's Grilled Tilapia GARNISHED WITH SAUTEED TOMATOES, PEPPERS, ONIONS HERBS AND SPICES. COMBO = + PLANTAIN OR YAM SOLO - \$27.50 COMBO - \$30.50 LARGE - \$30 COMBO - \$30.50 LARGE - \$3	
Whole Grilled Cat Fish GARNISHED WITH SAUTEED TOMATOES, PEPPERS, ONIONS WITH COLE HERBS AND SPICES. COMBO = + PLANTAIN OR YAM - \$35 LARGE - \$35 COMBO WITH COLESLAW - \$40	
Peppered Snails (ask kitchen) GARNISHED WITH SAUTEED TOMATOES, PEPPERS, ONIONS HERBS AND SPICES.	\$35
FRIED AFRICAN YAM & PLANTAIN SERVED WITH NIGERIAN STEW WITH YOUR CHOICE OF FISH, CHICKEN OR TURKEY.	- \$28.50
Moi Moi (steamed bean cake) STEAMED PASTE OF FRESHLY HAND PEELED BEANS WITH A BLEND OF PEPPERS, ONIONS AND SPICES	\$8
Chicken Wings (Suya) A COUNT OF 12 JUICY CHICKEN SERVED WITH SUYA SPICES,	\$12
Beef Suya SPICY GRILLED BEEFS SLICES	\$18
Gizzard Suya ask kitchen	\$15
Puff Puff Pastery (12 balls)	\$10
Spring Rolls (6 balls) ask kitchen	
Gizdodo ask kitchen	\$20





Delish Rice Dishes

Jollof Rice \$28.50

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 \$28.50

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 \$26

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 \$28.50

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

Sides and Extras





Fried Beef (2 pieces) ask kitchen	- 9
Side Chicken	- 1
Side Turkey	
Side Fish	\$
Fried Goat Meat ask kitchen	 \$ 1
Side Plantain	
Fried Yam	
Jollof Rice	
Steamed White Rice	\$
Fried Rice	- \$1
Swallow (Eba, Pounded Yam or Semolina)	









Specialties

Isi Ewu preorder	
SPECIAL DELICACY OF GOAT MEAT COOKED WITH PALM OIL, HERBS, SPICAND GARNISHED WITH ONIONS AND HERBS.	DES
Agidi/Eko OR Agidi Jollof preorder ———————————————————————————————————	\$8
AGIDI IN LEAF - \$6 AGIDI IN CONTAINER - \$4	
Asun	\$20
PEPPERED GOAT MEAT SERVED WITH CARROTS & CUCUMBERS.	
Abacha (African Salad)	\$28.50
GRATED CASSAVA TOSSED IN PALM OIL, UGBA, ONIONS AND AFRICAN F SERVED WITH MACKEREL FISH & KPOMO, CUCUMBER & SPINACH.	HERBS
Nkwobi	\$28.50
A MOUTH WATERING DELICACY COOKED WITH COW FOOT MIXED IN SPICY PALM OIL PASTE. COMBO + YAM - \$32	

Naija Classics

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

Nsala Soup ask kitchen	\$28.50
Egusi Soup daily	\$28.50
Ofe Onugbo (Bitter leaf Soup) daily —	\$28.50
Oha Soup ask kitchen	\$28.50
Ogbono Soup ask kitchen	\$28.50
Okro Soup ask kitchen	\$28.50
Banga Soup ask kitchen	\$28.50
Efo Riro ask kitchen	\$28.50
Afang Soup ask kitchen —	\$28.50





Weekly Specials

Beans Porridge ask kitchen \$26.50

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

Yam Porridge preorder \$26.50

AFRICAN YAM COOKED WITH TOMATO SAUCE, GROUNDED 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 \$32

A YORUBA DELICACY, MADE WITH YAM/PLANTAIN FLOUR, SERVED WITH ASSORTED TOMATO STEW AND EWEDU / JUTE LEAF





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) —— By the glass - \$15	\$35
Italia Roscato Sweet Red (250ml, 7%)	\$45
Apothic Red Wine (750ml, 13.5%) By the glass - \$15	- \$45

Delish Dining

FOOD MENU



Cocktails and Mocktails

Summerset Margarita TEQUILA, COINTREAU, LIME JUICE	\$12
Berry-lish Punch RED WINE, BERRY JUICE, FRESH FRUIT & SPRITE	\$12
Safari Sunshine WHITE WINE, PINEAPPLE JUICE, MANGO JUICE & SPRITE	\$12
Phinchin Paradise VODKA, CRANBERRY JUICE, PEACH & SCHNAPPS	\$12
Babes on the Beach	\$12

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