



starter

CHICKEN WINGS (JERK/SUYA) 7.95

FLAME GRILLED JERK MARINATED CHICKEN WINGS.

LEMON & PEPPER CALAMARI 7.50

CRISPY CALAMARI RINGS SEASONED WITH A TANTALIZING BLEND OF ZESTY LEMON AND BOLD BLACK PEPPER.

ROAST AUBERGINE & CHICKPEAS SALAD 7.50

ROASTED AUBERGINE AND CHICKPEAS TOSSED WITH FRESH GREENS IN A ZESTY DRESSING, TOPPED WITH FETA AND SEEDS FOR A HEARTY, FLAVORFUL SALAD.

BEEF POPCORN BITES 8.50

BEEF POPCORN BITES: CRISPY, BITE-SIZED BEEF PIECES SERVED WITH FRESH TOMATO SALSA AND COOL TZATZIKI SAUCE.

MAIN

BEEF SUYA (TOZO) 17.95

FLAME GRILLED BEEF SUYA TOZO FEATURING SUCCULENT SLICES OF MARINATED BEEF GRILLED TO PERFECTION.

GARLIC & THYME LAMB CUTLETS 23.95

PREMIUM FRENCH CUT LAMB CUTLETS MARINATED IN FRESH THYME, GARLIC AND SMOKED PAPRIKA THEN FLAME GRILLED TO PERFECTION.

JERK CHICKEN 15.95

ISLAND FLAVOURS JERK CHICKEN LEG MARINATED FOR 24H AND FLAME GRILLED SERVED WITH COLESLAW.

GRILLED GIANT KING PRAWN 21.95

JUMBO KING PRAWNS MARINATED IN OUR SECRET SPICE BLEND THEN FLAME GRILLED AND SEVERED WITH A SPICY MANGO SAUCE.

COD FILLET 23.95

PAN-SEARED COD FILLET OVER A BED OF WILTED SPINACH AND NUTTY SPELT, FINISHED WITH A DRIZZLE OF AROMATIC GREEN BASIL OIL.

FILO PIE 14.95

CRISPY FILO PIE PACKED WITH CREAMY SPINACH AND VEGAN GOAT CHEESE, WITH A CLASSIC CHEESE AND EGG VARIANT FOR VEGETARIANS.

sides

JOLLOF RICE 5.75

SPICY JOLLOF RICE, A WEST AFRICAN FAVORITE, SIMMERED IN A RICH TOMATO BASE WITH BOLD SEASONINGS.

PLANTAIN 3.75

CARAMELIZED PLANTAIN, PERFECTLY RIPE AND SWEET, FRIED TO GOLDEN-BROWN PERFECTION FOR A SIMPLE YET IRRESISTIBLE TREAT.

FRIES 4.75

CLASSIC CRISPY FRIES, GOLDEN AND SALTED TO PERFECTION.

GREEN BEANS 3.75

TENDER GREEN BEANS SAUTÉED WITH SESAME AND GINGER, FINISHED WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL FOR A FLAVORFUL, HEALTHY SIDE.

COLESLAW 3.75

CRUNCHY, FRESH COLESLAW MIXED WITH A CREAMY DRESSING,

SHOULD YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE ADVISE YOUR SERVER WHO WILL BE HAPPY TO DISCUSS THEM WITH YOU. PLEASE NOTE THAT WHILST WE MINIMISE THE RISK OF CROSS-CONTAMINATION, WE HANDLE ALLERGENIC INGREDIENTS THROUGHOUT OUR KITCHENS AND CANNOT GUARANTEE ANY ALLERGEN-FREE DISHES. OUR VEGAN DISHES ARE MADE TO VEGAN RECIPES BUT MAY NOT BE SUITABLE FOR GUESTS WITH MILK OR EGG ALLERGIES.(VG) • SUITABLE FOR VEGAN REQUIREMENTS (V) - SUITABLE FOR VEGETARIAN REQUIREMENTS. PLEASE NOTE DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

