



CHICKEN WINGS (JERK/SUYA)

7.95

FLAME GRILLED JERK MARINATED CHICKEN WINGS.

LEMON & PEPPER CALAMARI

7.5O

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

ROAST AUBERGINE & CHICKPEAS SALAD 7.5

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

KOREAN FRIED CHICKEN

7.00

SAVOR THE CRUNCH WITH OUR KOREAN FRIED CHICKEN, A TANTALIZING FUSION OF SESAME, LEMON BALM LEAF, AND FIERY BANG BANG SAUCE.

MAIN (+1 side) free

25.95

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.

WHOLE GRILLED TILAPIA

28.95

SERVED WITH LEMON THYME SAUCE, MINT, PARSLEY, AND A TOUCH OF PAN-FRIED SPINACH FOR A SYMPHONY OF FLAVORS..

sides

extras (also available late night)

JOLLOF RICE

5.75 SUYA

20

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

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PLANTAIN

3.75 ASUN

20

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

SAVOR THE SPICY KICK OF ASUN, TENDERLY SMOKED GOAT MEAT MARINATED IN A FIERY PEPPER SAUCE, A TRUE DELIGHT FOR THE ADVENTUROUS PALATE.

FRIES

4.75 FRIES

4.75

CLASSIC CRISPY FRIES, GOLDEN AND SALTED TO PERFECTION.

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GREEN BEANS

3.75

TENDER GREEN BEANS SAUTÉED WITH SESAME AND GINGER, FIN-ISHED WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL FOR A FLAVOR-FUL, 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 ADISCRETIONARY SERVICE CHARGE OF 12 .5% WILL BE ADDED TO YOUR BILL.



COCKTAILS

COCKTAILS		BEERS	
COCUCURE VODKA, RUM, GIN OR TE QUILA WITH BLUI CURACAO GRENADINE & ORANGE JUICE.	12	HEINEKEN PINT FOSTERS PINT	5.50 5.50
ALLIGATOR RUM, VODKA, BLUE CURACAO, PEACH SCHNAPPS, ORANGE JUICE & LIME.	I 4	BIRRA MORETTI PINT NECKOIL PINT KOPPARBERG CIDER	5.50 5.50 5.50
HENNESSY CHAPMAN HENNESSY, ANGOSTURA BITTERS. FANTA, SPRITE & GRENADINE.	14	SAVANNA PREMIUM RED STRIPE	5.5O 5.5O
PORNSTAR MARTINI PASSION PUREE, VANILLA VODKA, LIME & SUGAR SYRUP. PROSECCO	13	STELLA KIWI & LIME CIDER PINEAPPLE&RASPBERRY	5.50 5.50 5.50
TEQUILA SUNRISE TEQUILA, ORANGE & GRENADINE.	13	STRAWBERRIES & APPLE	5.50
CLASSICS		WINE	
OLD FASHION	12		3.95
STRAWBERRY DAQUIRI	10	PINOT GRIGIO 2 WHISPERING HILLS 2 WHISPERING ANGELS	3.95 3.95 45
PASSION DAQUIRI	10	SAUVIGNON BLANC 2	3.95
SAUVIGNON RED 23.95 LONG ISLAND ICED TEA II			
COSMOPOLITAN	10	SOFT DRINKS	
MOJITO	10	LEMONADE	3.50 3.50 3.50
MARGARITA	П	GINGER BEER	3.50 4.00
ZOMBIE	12	JUICE	4.50 3.50
BLOODY MARY	П	TABLE WATER	6.00
CAIPIRINHA	П		