## starter



## CHICKEN WINGS (BBQ/SUYA)

7.95

FLAME GRILLED BBQ OR SUYA MARINATED CHICKEN WINGS.

## LEMON & PEPPER CALAMARI

7 . 5 O

7.5O

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

ROAST AUBERGINE & CHICKPEAS SALAD

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

TTERFLY KING PRAWNS 7.00

SERVED WITH SWEET CHILLI SAUCE.

NEW & IMPROVED

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

& THYME LAMB CUTLETS

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

41 SIDE FREE

15.95

CHICKEN LEG MARINATED FOR 24H AND FLAME GRILLED SERVED WITH SIDE OF CHOICE.

GRILLED GIANT KING PR

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

CHICKEN

15.95

BUTTERMILK CHICKEN & BELGIAN WAFFLE.

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)

FRIES(SWEET POTATO/NORMAL)

JOLLOF RICE

5.75

20

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

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

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 MARI-NATED IN A FIERY PEPPER SAUCE, A TRUE DELIGHT FOR THE ADVEN-TUROUS PALATE.

4.75 CLASSIC CRISPY FRIES, GOLDEN AND SALTED TO PERFECTION.

CLASSIC CRISPY FRIES, GOLDEN AND SALTED TO PERFECTION.

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.