

## GARDEN MENU



<b>CHICKEN WINGS (BBQ/SUYA)</b>	<b>7.95</b>
FLAME GRILLED BBQ OR SUYA MARINATED CHICKEN WINGS.	
<b>LEMON &amp; PEPPER CALAMARI</b>	<b>7.50</b>
CRISPY CALAMARI RINGS SEASONED WITH A TANTALIZING BLEND OF ZESTY LEMON AND BOLD BLACK PEPPER.	
<b>BUTTERFLY KING PRAWNS</b>	<b>7.00</b>
SERVED WITH SWEET CHILLI SAUCE.	
<b>BEEF SUYA</b> <small>NEW &amp; IMPROVED</small>	<b>20.00</b>
FLAME GRILLED BEEF SUYA TOZO FEATURING SUCCULENT SLICES OF MARINATED BEEF GRILLED TO PERFECTION.	
<b>ASUN</b>	<b>20.00</b>
SAVOR THE SPICY KICK OF ASUN, TENDERLY SMOKED GOAT MEAT MARINATED IN A FIERY PEPPER SAUCE, A TRUE DELIGHT FOR THE ADVENTUROUS PALATE.	
<b>GARLIC &amp; THYME LAMB CUTLETS</b> <small>+1 SIDE FREE</small>	<b>23.95</b>
PREMIUM FRENCH CUT LAMB CUTLETS MARINATED IN FRESH THYME, GARLIC AND SMOKED PAPRIKA THEN FLAME GRILLED TO PERFECTION.	
<b>CHICKEN (BBQ/SUYA)</b> <small>+1 SIDE FREE</small>	<b>15.95</b>
CHICKEN LEG MARINATED FOR 24H AND FLAME GRILLED SERVED WITH SIDE OF CHOICE.	
<b>GRILLED GIANT KING PRAWN</b> <small>+1 SIDE FREE</small>	<b>21.95</b>
JUMBO KING PRAWNS MARINATED IN OUR SECRET SPICE BLEND THEN FLAME GRILLED AND SEVERED WITH A SPICY MANGO SAUCE.	
<b>CHICKEN &amp; WAFFLE</b>	<b>15.95</b>
BUTTERMILK CHICKEN & BELGIAN WAFFLE.	
<b>JERK CHICKEN</b>	<b>15.95</b>
FLAME GRILLED JERK CHICKEN.	

## Sides

<b>JOLLOF RICE</b>	<b>7.50</b>
SPICY JOLLOF RICE, A WEST AFRICAN FAVORITE, SIMMERED IN A RICH TOMATO BASE WITH BOLD SEASONINGS.	
<b>PLANTAIN</b>	<b>3.75</b>
CARAMELIZED PLANTAIN, PERFECTLY RIPE AND SWEET, FRIED TO GOLDEN-BROWN PERFECTION FOR A SIMPLE YET IRRESISTIBLE TREAT.	
<b>COLESLAW</b>	<b>3.75</b>
CRUNCHY, FRESH COLESLAW MIXED WITH A CREAMY DRESSING,	
<b>FRIES</b> <small>(SWEET POTATOE) <del>OR FRENCH</del> <del>OR ALL DAY</del> WEDS - THURS, 5-8PM FRIDAY - SUNDAY</small>	<b>4.75</b>
CLASSIC CRISPY FRIES, GOLDEN AND SALTED TO PERFECTION.	

## Shisha Menu

<b>CLASSIC COAL SHISHA</b>	<b>45.00</b>
GRAPE, MINT, DOUBLE APPLE, LEMON, ORANGE, WATERMELON, STRAWBERRY, KIWI, PEACH.	
<b>PREMIUM COAL SHISHA</b>	<b>55.00</b>
MANGO TANGO ICE, FROZEN RASBERRY, FROZEN BLUEBERRY, LYCHEE, BLUE MIST, SKITTLES.	

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 A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

# coal shisha

50

## CLASSIC

GRAPE  
MINT  
DOUBLE APPLE  
LEMON  
ORANGE  
WATERMELON  
STRAWBERRY  
KIWI  
PEACH

## PREMIUM

MANGO TANGO ICE  
FROZEN RASBERRY  
FROZEN BLUEBERRY  
LYCHE  
BLUE MIST  
SKITTLES

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 ALLERGIC 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 A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

# drinks

## COCKTAILS

<b>COCUCURE</b>	12
VODKA, RUM, GIN OR TEQUILA WITH BLUE CURACAO GRENADINE & ORANGE JUICE.	
<b>ALLIGATOR</b>	14
RUM, VODKA, BLUE CURACAO, PEACH SCHNAPPS, ORANGE JUICE & LIME.	
<b>HENNESSY CHAPMAN</b>	14
HENNESSY, ANGOSTURA BITTERS. FANTA, SPRITE & GRENADINE.	
<b>PORNSTAR MARTINI</b>	13
PASSION PUREE, VANILLA VODKA, LIME & SUGAR SYRUP. PROSECCO	
<b>TEQUILA SUNRISE</b>	13
TEQUILA, ORANGE & GRENADINE.	

## CLASSICS

<b>OLD FASHION</b>	12
<b>STRAWBERRY DAQUIRI</b>	10
<b>PASSION DAQUIRI</b>	10
<b>LONG ISLAND ICED TEA</b>	11
<b>COSMOPOLITAN</b>	10
<b>MOJITO</b>	10
<b>MARGARITA</b>	11
<b>ZOMBIE</b>	12
<b>BLOODY MARY</b>	11
<b>CAIPIRINHA</b>	11

## BEERS

<b>HEINEKEN PINT</b>	5.50
<b>FOSTERS PINT</b>	5.50
<b>BIRRA MORETTI PINT</b>	5.50
<b>NECKOIL PINT</b>	5.50
<b>KOPPARBERG CIDER</b>	5.50
<b>SAVANNA PREMIUM</b>	5.50
<b>RED STRIPE</b>	5.50
<b>STELLA</b>	5.50
<b>KIWI &amp; LIME CIDER</b>	5.50
<b>PINEAPPLE &amp; RASPBERRY</b>	5.50
<b>STRAWBERRIES &amp; APPLE</b>	5.50

## WINE

<b>ALTORITAS</b>	23.95
<b>PINOT GRIGIO</b>	23.95
<b>WHISPERING HILLS</b>	23.95
<b>WHISPERING ANGELS</b>	45
<b>SAUVIGNON BLANC</b>	23.95
<b>SAUVIGNON RED</b>	23.95

## SOFT DRINKS

<b>COKE</b>	3.50
<b>LEMONADE</b>	3.50
<b>FANTA</b>	3.50
<b>GINGER BEER</b>	3.50
<b>REDBULL</b>	4.00
<b>CHAPMAN</b>	4.50
<b>JUICE</b>	3.50
<b>TABLE WATER</b>	6.00