

Appetizers

Pies *Beef, Chicken or Fish*

Scotch Egg *Hard boiled eggs wrapped in seasoned sausage , fried golden brown*

Gourmet Moi Moi *Steamed ground bean mixed with chopped onions, peppers and tomatoes*

Suya *Broiled beef or chicken rubbed with assorted spices and peanut sauce.(spicy)*

Garnished Peppered Snail *Snail stewed in African spices and garnished with bell peppers, onions and tomatoes. (spicy) served with white rice*

Nkwobi *Cow foot cooked with spicy palm oil paste. (spicy) served with white rice*

Isiewu *Spicy goat head served in a thick spicy sauce, an authentic Eastern Nigeria dish (spicy) served with white rice*

Abacha (African Salad) *Dried shaved cassava combined with seasoning and African spices. Served with a portion of fried Mackerel Fish or Tilapia.*

Ugba *traditional Igbo sliced African oil bean seed which is a popular ingredient in eastern Nigerian cuisine.*

Pepper Soups

Authentic Nigerian soup made from meat stock into flavorful broth and seasoned with African spices. Served with white rice

Assorted *an assortment of beef consisting of shaki, beef and tendon. marinated in a spicy pepper soup broth.*

Chicken *chicken meat marinated in a spicy pepper soup broth.*

Tilapia *Whole Tilapia fish including the bone marinated in a spicy pepper soup broth.*

Catfish *Whole Cat fish including the bone marinated in a spicy pepper soup broth*

Croaker *Whole Croaker fish including the bone marinated in a spicy pepper soup broth*

Goat *goat meat marinated in a spicy pepper soup broth (\$18 for Halal Goat)*

Oxtail *marinated oxtail in a spicy pepper soup broth*

Main Course & Traditional Soups

Traditional Soups: (*Non spicy options for Egusi, Vegetable, Okra, Ewedu and Gbegiri*)

Egusi *Ground melon seeds cooked in a delicious sauce. **Vegetarian option,***

Bitter Leaf *Stew made from bitter leaf vegetables.*

Ogbono *Ground mango seed prepared with rich authentic seasoning.*

Efo Riro *West African style leafy vegetable spiced stew with Iru beans.*

Vegetable *West African style leafy vegetable spiced stew without Eru beans.*

Okra *chopped okra boiled and seasoned. **Vegetarian option***

Banga *A palm nut soup made with beef, dry fish and crayfish.*

Afang *traditional soup made with okazi leaves and assorted meats.*

Ewedu *a Yoruba tribe delicacy made from Jute leaves and other Nigerian ingredients. **Vegetarian option***

Edi Kai kong *Stewed fresh leafy vegetables, dried fish and assorted meats.*

Gbegiri *Yoruba soup made from honey beans.*

Ofe Nsala *an Igbo style white soup made with Uziza, Utazi, Ehuru and other Nigerian ingredients.*

Ofe Ora *a South Eastern Igbo style seasonal soup made with Ora leaves with a mild bitter taste.*

Ofe Awku *an Igbo style soup made with palm nut extract, Ogiri, uwgu leaves and other Nigerian ingredients.*

Omisagwe (Groundnut Soup) *an Edo style sweet and savory soup blended with groundnuts (peanuts), tomatoes and onions, leaf vegetables and other Nigerian seasonings. (\$25 with a choice of meat or fish and swallow or rice)*

Omoebe (Black Soup) *an Edo style soup made from a combination of Bitter Leaf, Scent Leaf and Ugwa d(pumpkin leaf) along with other Nigerian ingredients. (\$25 with a choice of meat or fish and swallow or rice)*

Swallows: Starch, Tuwo, Pounded Yam, Oatmeal, Eba and Amala

Goat *(\$20 for **Halal** Goat)
Served with a choice of 1-2 soup(s) & 1 swallow*

Beef *(\$17 for **Halal** Beef)
Served with a choice of 1-2 soup(s) & 1 swallow*

Chicken *(\$16 for **Halal** Chicken)
Served with a choice of 1-2 soup(s) & 1 swallow*

Oxtail
Served with a choice of 1-2 soup(s) & 1 swallow

Catfish *(whole fish bone in, head and tail)
Served with a choice of 1-2 soup(s) & 1 swallow*

Tilapia *(whole fish bone in, head and tail)
Served with a choice of 1-2 soup(s) & 1 swallow*

Mackerel *(whole fish bone in, head and tail)
Served with a choice of 1-2 soup(s) & 1 swallow*

Croaker *(whole fish bone in, head and tail)
Served with a choice of 1-2 soup(s) & 1 swallow*

Assorted Meats *(choice of 3 - cow leg, shaki, pomo & beef)*
Served with a choice of 1-2 soup(s) & 1 swallow

Stock Fish or Dry Fish
Served with a choice of 1-2 soup(s) & 1 swallow

Plates

Jollof Rice *spicy rice dish consisting of fried and stewed tomatoes as its flavor base cooked to a smokey finish. Served with plantain and salad. (Non spicy options)*

Fried Rice *Nigerian curry flavored rice made with vegetables and African spices. Served with plantain and salad (Non spicy options)*

Coconut Rice *Coconut flavored rice made with vegetables and African spices. Served with plantain and salad (Non spicy options)*

Beans & Dodo *Mashed honey beans flavored with Jollof spice. Served with plantain (Non spicy options)*

Ewa Goyin *A Togolese dish adopted by the Nigerian community. Mashed plain honey beans served with a chili spiced sauce and fried plantains*

Indomie Noodles *Spicy stir fried noodles garnished with bell peppers with sausage & eggs (Non spicy options)*

Yam and Eggs *Nigerian yam and fried eggs.*

Designer Stew *Oil based stew made of green peppers and one meat choice. Served with white rice, plantain and salad.*

Ofada Stew *Oil based stew made of red peppers and one meat choice. Served with white rice, plantain and salad.*

Goat *(\$20 for Halal Goat)*

Beef *(\$17 for Halal Beef)*

Chicken *(\$16 for Halal Chicken)*

Oxtail

Assorted Meats *(choice of 3 - cow leg, shaki, pomo & beef)*

Catfish *(whole fish bone in, head and tail)*

Tilapia *(whole fish bone in, head and tail)*

Mackerel *(whole fish bone in, head and tail)*

Croaker *(whole fish bone in, head and tail)*

Stock Fish or Dryfish *(whole fish bone in, head and tail)*

Authentic Cameroonian Seafood

Grilled or Fried seafood, seasoned with Cameroonian spices. Served with choice of rice or fried yam, moi moi, jumbo shrimp and salad. (Non spicy option available)

Whole Catfish.

Whole Tilapia.

Whole Mackerel.

Whole Croaker with Snail

Kids Menu

All Kids Meals Served with 1 meat choice (chicken \$8, beef \$9 or goat \$10) plantain and salad included. (non spicy)

White Rice

Jollof Rice

Fried Rice

Coconut Rice

Beans & Dodo

Sides

Jollof Rice or Ofada *Served with plantain and salad*

Fried Rice or Coconut Rice *Served with plantain and salad*

White Rice *Served with plantain and salad*

Stewed Goat Meat (2)

Stewed Beef (2) or **Chicken** (2)

Stewed Oxtail Meat (2)

Stewed Fish (Tilapia or Mackerel)

Stewed Fish (Catfish or Croaker)

Stewed Beans

Ewa Goyin Beans *Served with sauce*

Fried or Boiled Yam *Served with special sauce*

Designer Stew side

Ofada Stew side

Drinks

Malt Drinks

Schweppes Bitter Lemon

Bottled Coke, Fanta, Sprite, Diet Coke

Ice Tea

Fiji or Smart Water

Bottled Sparkling Water

LaCasera

Minute Maid Drinks – Fruit Punch, Lemonade, Orange & Apple

Bawls Energy Drink

Palm Wine Bottle