

Appetisers

MEAT PEPPER SOUP 	14.9
<i>A fiery, herbal broth simmered with tender cuts of assorted meat. Comforting and spicy, it's known as a warming Nigerian classic.</i>	
GIZDODO	13.9
<i>A vibrant mix of fried plantain and gizzard tossed in rich pepper sauce. Sweet, savoury, and spicy all at once.</i>	
FISH PEPPER SOUP 	25/30
<i>Fresh half or full fish gently cooked in a hot, aromatic broth. Light yet spicy, it's perfect for those who love bold flavours.</i>	
BEEF SUYA	18
<i>Thin strips of beef grilled to perfection and coated in a smoky suya spice mix. Served hot, it's a street-food favourite with a fiery kick.</i>	
CHICKEN SUYA	14
<i>Juicy chicken pieces grilled over open flames and spiced with suya seasoning. Tender, smoky, and irresistibly spicy.</i>	
MEAT PIE	4.4
<i>A golden, flaky pastry filled with savoury minced beef and vegetables. Warm and hearty, it's the perfect snack or light meal.</i>	
CHICKEN PIE	3.4
<i>Buttery pastry filled with spiced, tender chicken and vegetables. Rich, comforting, and full of flavour in every bite.</i>	
PEPPERED PRAWNS	9
<i>Juicy king prawns sautéed in hot pepper sauce with onions and spices. Perfect for seafood lovers.</i>	
PUFF PUFF 	5.4
<i>Light, fluffy dough balls deep-fried until golden brown. Soft and sweet, they're a delicious treat for any occasion.</i>	

Rice Dishes

Our rice dishes are prepared with care, layered with timeless flavours that transport you to the heart of Lagos. Complete your plate with your preferred choice of protein.

JOLLOF RICE 	16.5
<i>A smoky, party-favourite rice dish cooked in a rich tomato and pepper base. Bursting with flavour, it's a must-have at any Nigerian gathering.</i>	
WHITE RICE & STEW	19.5
<i>Steamed to perfection, this plain rice is light and fluffy. White rice dishes served with your choice of Red Ofada Stew, Red Stew or Ayamase Stew.</i>	
FRIED RICE	17.5
<i>Nigerian fried rice stir-fried with crunchy vegetables, prawns and a touch of spice. Colourful, flavourful, and perfect for any occasion.</i>	

NATIVE RICE ★	21.5
<i>A traditional palm oil rice infused with smoky fish, assorted meats and crayfish. It carries a deep, rustic flavour that feels truly homely.</i>	

LAGOS PARTY MIX	18
<i>A crowd-pleasing combination of smoky jollof and flavourful fried rice. It brings the best of both favourites together on one plate.</i>	

ADD YOUR PROTEIN	
Beef +0.5	Turkey & Beef +3
Chicken +0.5	Turkey & Fish +2.5
Beef Suya +3.5	Chicken & Turkey +3
Chicken Suya +2.5	Chicken & Fish +2
Beef +1	Beef & Fish +2.5
Turkey +1	Beef & Chicken +2.5

Soups/Stews

Slow-cooked to perfection, built upon deeply seasoned bases and layered spices that celebrate the essence of Nigerian cuisine. Served with White Rice, Pounded Yam or Eba.

EGUSI SOUP	16.5
<i>A hearty melon seed soup cooked with leafy vegetables (ugu) and a rich mix of seafood. Thick, nutty, and full of depth.</i>	
EFO RIRO SOUP	18
<i>A vibrant spinach stew simmered in a rich tomato and pepper sauce with seafood. Full of flavour and nutrients, it's both wholesome and delicious.</i>	
SEAFOOD OKRA SOUP	28
<i>A silky okra soup loaded with prawns, fish, and assorted seafood. Light yet satisfying, it blends freshness with bold, spicy notes.</i>	
AYAMASE STEW	19.5
<i>A fiery "designer stew" made with green peppers and assorted meats. Spicy, smoky, and full of character.</i>	
RED OFADA STEW	19.5
<i>A bold, spicy red stew made in a traditional fashion with assorted meats, it delivers a rich, unforgettable taste</i>	
OGBONA SOUP	17.5
<i>A unique draw soup prepared from ground ogbono seeds with seafood, cooked to a silky texture. Loved for its earthy flavour.</i>	
ABULA SOUP	20.5
<i>A classic Lagos delicacy combining gbegiri (bean soup) and ewedu (jute leaf soup), topped with a rich ata stew and assorted meats.</i>	

If you have a food allergy, intolerance, or coeliac disease - please speak to your waiter or manager about the ingredients in your food and drink before you order. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free. Detailed information on the 14 major allergens is available on request.

Spicy dishes =  Vegetarian dishes = 

Side Dishes

FRIED FISH	9
FRIED BEEF	11
FRIED CHICKEN	9
FRIED TURKEY	11
JOLLOF RICE	11
ASSORTED MEAT	11
FRIED RICE	12
WHITE RICE	7.5
MOI MOI LEAF	9.5
FRIED YAM	9
FRIED PLANTAIN	6
POUNDED YAM	5.5
AMALA	5.5
EBA GARRI	5.5
SPICY SAUCE	3
FRENCH FRIES	6
COLESLAW	5
HOUSE SALAD	5
SWEETCORN COB	4
PLAIN BEANS	5
BOILED EGG (X2)	3
SMALL CHOPS PLATTER	14.9

An assortment of Samosas, Spring Rolls, Puff Puff, Chicken or Turkey

Chef Centia's Specials

Chef Centia, proudly from Ikorodu, Lagos, carries the essence of Nigeria into every dish. Rooted in tradition yet crafted with finesse, her food embodies both authenticity and consistency.

NKWOBÌ	15.9
<i>Cow foot delicacy in spiced palm oil & native herbs.</i>	
JOLLOF SPAGHETTI 	13.9
<i>Smoky tomato stir-fry with al dente spaghetti & rich seasoning.</i>	
BEANS & FRIED PLANTAIN 	14.9
<i>Slow-cooked Nigerian beans paired with golden plantain.</i>	
AFANG SOUP	21.5
<i>Nutritious afang & waterleaf blend, cooked with assorted meats & fish.</i>	
ASARO (YAM PORRIDGE) 	17.9
<i>Classic yam porridge simmered in palm oil, peppers & spices.</i>	
FISHERMAN'S SOUP	30.9
<i>Fiery seafood broth, brimming with fresh fish & shellfish.</i>	
OKRA WITH STEW	19.5
<i>Okra served with classic red stew & assorted meat</i>	
BOILED YAM & MACKEREL STEW	13.9
<i>Soft yam slices with peppered mackerel house sauce.</i>	
BOILED YAM & EGG SAUCE 	21.5
<i>Steamed yam with spicy, savoury egg sauce.</i>	
INDOMIE (VEGETABLES) 	12.9
<i>Stir-fried noodles with fresh vegetables, Nigerian style.</i>	
INDOMIE (EGG) 	12.9
<i>Classic Nigerian style Indomie topped with a fried egg twist.</i>	

Drinks

COCA-COLA (NIGERIAN)	3
FANTA (NIGERIAN)	4
SUPERMALT ORIGINAL	2.9
CHÀPS (CHAPMAN/ZOBO)	3
COCA-COLA (330ML)	2.5
DIET COKE (330ML)	2.5
7-UP (330ML)	2.5
STANDARD WATER (500ML)	2
STANDARD WATER (1L)	4
SPARKLING WATER (500ML)	2
VOSS STILL WATER (500ML)	4
MALTA GUINNESS	2.9
PINEAPPLE FAYROUZ	3
MALTINA	2.9
ORANGE JUICE	3
APPLE JUICE	3
APPLETISER	4

Our extensive Alcohol & Dessert menus are available upon request. Please ask a member of staff for more information.

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