



## SNACKS

Black Eyed Bean Hummus and Plantain Crisps Se Ve

9

Plantain Crisps Ve

7

## STARTERS

### MADE TO BE SHARED

#### Sharing Platter for Four

Jerk wings, Deep fried crispy squid, suya spiced mayo, Lamb Croquettes and callaloo spring rolls

C Cr D E F G Mu Se Su

100

#### Callaloo Spring Roll with Citrus Soya

15

Callaloo leaves sauteed with scotch bonnet and sweet peppers G Su Ve ⚡

#### Lamb Croquettes

Slow braised and pulled shoulder of lamb coated in panko breadcrumbs, harissa mayo

C D E G Mu Su

22

#### Jerk Chicken Wings

18

Marinated in our signature jerk sauce with jerk mayo

C E Mu Su

## FROM THE SEA

### MADE TO BE SHARED

#### Whole Seabass Marinated Poisson la Braise

Ivorian inspired sea bass filled with baby spinach and kale, delicately marinated and finished with red shito, herby mango salsa

Cr F ⚡

45

#### Seabass Fillets Egusi

42

Citrus herb green scotch bonnet marinated fillet on a bed of our signature egusi, mackerel, wild herbs, baby spinach and paired with fufu or pounded yam

C Cr F So

#### Fish Pepper Soup

22

Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and fish of the day

Cr F G ⚡

### Allergens and dietary requirements:

Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts Peanuts Sesame Shellfish Soy Sulphites Vegan Vegetarian

We gladly accommodate guests with food allergies, intolerances and dietary requirements e.g vegetarian, vegan, pregnancy and more.

Simply let us know and we will be happy to assist you in selecting alternative dishes for these guests.

A 15% Service Charge that is shared with all the team is added to your bill, discretionary for groups of up to 8 guests.



## FROM THE LAND

### MADE TO BE SHARED

#### Ribeye of Beef Suya

Marinated in our authentic suya spice mix, served with fresh cucumber, cherry tomato and red onion salad

C E Mu N Su ⚡

#### Lamb Egusi

Marinated rump of lamb on our signature egusi, served with pounded yam or fufu

C Cr F Su

#### Lamb Suya

Marinated in our authentic suya spice mix, served with fresh cucumber, cherry tomato and red onion salad

C E Mu N Su ⚡

48

### MADE TO BE SHARED

#### Mixed Grill Suya Sharing Platter for Two

160

Ribeye of beef suya, tagine spiced lamb cutlets, charred jerked poussin and lamb suya.

Served with fresh cucumber, cherry tomato and red onion salad, and cassava chips

C Cr D E Mu N Su ⚡

42

#### Brown Stew Chicken

35

Tender chicken pieces simmered in a rich, savoury brown gravy with bell peppers, onions, and Caribbean spices.

Served with fragrant rice

C G So Su

42

#### Sweet Heat Glazed Chicken

38

Flame-grilled spatchcock chicken glazed with our sweet heat sauce a perfect balance of fiery chilli and sweet notes

C E Mu N Su ⚡

## FROM THE EARTH

### Ghanaian Classic Red Red Stew with Whole Plantain

34

Finished with black-eyed beans

C Ve

## SIDES

### Jollof Rice

C Cr Sh Su

9

### Seasonal House Salad

Su Ve

9

### Fragrant White Rice

Ve

7

### Green Shito

3.5

### Cassava Chips with Red Shito

Cr F ⚡

9

### Red Shito

Cr F ⚡

3.5

### Mac and Cheese

E D G Mu

10

### Roasted Corn

Ve

7

### Fried Plantain

Ve

10

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