



SNACKS

Black Eyed Bean Hummus and Plantain Crisps Se Ve	9	Plantain Crisps Ve	7
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STARTERS

MADE TO BE SHARED			
Sharing Platter for Four	100	Callaloo Spring Roll with Citrus Soya	15
Jerk wings, Deep fried crispy squid, suya spiced mayo, Lamb Croquettes and callaloo spring rolls		Callaloo leaves sauteed with scotch bonnet and sweet peppers	
C Cr D E F G Mu Se Su		G Su Ve 🍴	
Lamb Croquettes	22	Jerk Chicken Wings	18
Slow braised and pulled shoulder of lamb coated in panko breadcrumbs, harissa mayo		Marinated in our signature jerk sauce with jerk mayo	
C D E G Mu Su		C E Mu Su	

FROM THE SEA

MADE TO BE SHARED			
Whole Seabass Marinated Poisson la Braise	45	Seabass Fillets Egusi	42
Ivorian inspired sea bass filled with baby spinach and kale, delicately marinated and finished with red shito, herby mango salsa		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	
Cr F 🍴		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 48
Marinated in our authentic suya spice mix, served with fresh cucumber, cherry tomato and red onion salad
C E Mu N Su 🍴

Lamb Egusi 42
Marinated rump of lamb on our signature egusi, served with pounded yam or fufu
C Cr F Su

Lamb Suya 42
Marinated in our authentic suya spice mix, served with fresh cucumber, cherry tomato and red onion salad
C E Mu N Su 🍴

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 🍴

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

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
Fragrant White Rice Ve 7
Cassava Chips with Red Shito Cr F 🍴 9
Mac and Cheese E D G Mu 10

Seasonal House Salad Su Ve 9
Green Shito 3.5
Red Shito Cr F 🍴 3.5
Roasted Corn Ve 7
Fried Plantain Ve 10

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