



## 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, jumbo prawns, 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		
Two Jumbo Prawns with Cassavas artoder Haroutunian		25			
Citrus, chilli, tomato, and pepper-marinated prawns, served with North African-inspired cassavas					
Cr ⚡					

## FROM THE SEA

### MADE TO BE SHARED

Mixed Seafood Grill Suya Sharing Platter for Two		160	Seabass Fillets Egusi		42
Fresh native lobster, whole seabream, jumbo prawns, octopus, served with house salad and cassava with red shito			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 D F Mo N Sh Su ⚡			C Cr F So		
Whole Seabass Marinated Poisson la Braise		45	Fish Pepper Soup		22
Ivorian inspired sea bass filled with baby spinach and kale, delicately marinated and finished with red shito, herby mango salsa			Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and fish of the day		
Cr F ⚡			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

#### Bone-in Tomahawk Steak for Two

Jerk marinated served with cassava chips, creamed callaloo and red shito

C Cr D F Su ⚡

#### 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 ⚡

180

48

42

42

### MADE TO BE SHARED

#### Mixed Grill Suya Sharing Platter for Two

160

Ribeye of beef suya, chicken 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

#### Duo of Chicken Suya

38

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

C E Mu N 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

### Wild Mushroom Suya

34

Sautéed wild mushrooms, roasted carrots and courgettes, black bean hummus, served with vegetable demi-glace

G N Su 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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