



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 E G Mu Su		C E Mu Su	
Two Jumbo Prawns with Cassavas arto der 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

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

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

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

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

C E Mu N Su 🍴

160

35

38

38

FROM THE EARTH

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans

C Ve

34

Wild Mushroom Suya

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

G N Su Ve 🍴

34

SIDES

Jollof Rice F 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 Ve

3.5

Red Shito Cr F 🍴

3.5

Roasted Corn Ve

7

Fried Plantain Ve

10

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