

Fixed Price Menu

₦3,500

Choice of Òkèlè

A1

Àmàlà Iṣu

Prepared with Èlùbò Iṣu (Yam)

A2

Àmàlà Láfún

Prepared with Èlùbò Ègè (Cassava)

A3

Àmàlà Ògèdè

Prepared with Èlùbò Ògèdè (Plantain)

Choice of Soup (Òbè)

B1

Gbègìrì ati Ewédú

Slightly cooked Corchorus leafs (Ewédú) served alongside stewed black-eyed beans (Gbègìrì) garnished with choices from an eclectic assortment of Cow meat and innards or Goat meat chunks in thick peppery gravy.

B2

Ilá Àsèpo

A hodgepodge of Abelmoschus Esculentus, known in many countries as Okra; cooked in a melange of tomatoes, scotch bonnets (ata rodo), fermented locust beans (irú), palm oil, seasoning — swirling in a cacophony of sea creatures (Fish chunks, Prawns, Shrimps, Crayfish, Calamari) to mention a few.

B3

Òbè Àpòn

The ground seeds of Irvingia Gabonensis known as 'Oro' in Yorubaland and 'Ogbono/Ugiri' in Igboland, are used as a thickener in the preparation of this sumptuous draw-soup that contains chili pepper, bitter-leaf, stock-fish, tomatoes, onions, fermented locust beans (irú), cray-fish, dried shrimps and aromatic spices. It is usually served with a choice of an assortment of Cow meat cuts and innards, Chicken quarters, Fish cutlets or Goat meat chunks.

B4

Èfọ Riro

Celosia Argentea (şokò yòkòtò), and Amaranthus Hybridus (èfọ tètè) leafs are commonly used to prepare this vegetable soup. The ingredients in efo riro vary greatly, and include a riotous mix of any of the following - scotch bonnets (ata rodo), red bell pepper (tàtàsé), locust beans (irú), onions (àlùbòsà), palm oil, bits of cow tripe, cow hide, stock fish (panla), dry fish, seasoning salt and herbs.

B5

Èfọ Èlégúsí

The protein rich, dried and ground seeds of Cucumeropsis Mannii (Egusi), are used both as the main ingredient, and the thickener of this vegetable soup which arguably, is the most popular soup in West African cuisine! There is considerable variation, however commonly used ingredients include: Vernonia Amygdalina (bitter leaf) or Cucurbita Moschata (pumpkin leaf), scotch bonnets (ata rodo), red bell pepper (tàtàsé), onions (àlùbòsà), locust beans (irú), palm oil, bits of cow tripe, cow hide, stock fish (panla), dry fish, seasoning salt and herbs.



Choice of Meat (Land / Sea)

- C1** Beef Chunks
- C2** Chicken Quarter
- C3** Assorted Beef Innards
- C4** Crosswise Cuts of Fish
- C5** Stock Fish
- C6** Goat Meat Chunks
- C7** Escargot
- C8** Cow Leg
- C9** Cow Tail

Alternative (Òkèlè)

- A4** Pounded Yam (Iyán)
- A5** Prepared Roasted Cassava Flour (Èbà)
- A6** Prepared Semovita (Semo)

KÍNISÓÒ (SÓ SUÓ) SPECIAL ₦5,000

Choice of Òkèlè served with three different soups,
and two meat options.

LAND / SEA MEAT EXTRAS ₦1,500

