



FOOD MENU

To support equitable wages and benefits for our entire hospitality team, a 20% service charge is added to all guest checks at Lagos District Restaurant & Lounge.

This service charge helps compensate both our front-of-house and back-of-house staff who work together to create your dining experience.

Please note that this service charge is not a gratuity. Any additional tip you choose to leave is voluntary and will go directly to your service staff.

We thank you for your support and for being part of the Lagos District experience.

Starters



OBALENDE SUYA BITES (PEANUT) \$18

Succulent cuts of meat coated in traditional suya spice, flame-grilled to perfection and finished with a smoky, nutty heat. Served bite-size with a classic suya garnish for that authentic street-to-lounge experience.

OSHODI SUYA TACOS (PEANUT) \$28

Flame-grilled strips of tender meat coated in bold, traditional suya spice, wrapped in warm soft tacos and layered with crisp fresh toppings. Finished with a smoky, nutty heat and a touch of creamy sauce for balance, delivering an irresistible fusion of authentic street flavor and elevated dining experience.

APAPA ASUN BITES \$20

Tender, smoky goat meat tossed in a fiery pepper blend and sautéed with onions and fresh peppers. Bold, spicy, and irresistibly juicy, served in bite-sized portions for easy sharing and maximum flavor.

OSHODI STREET FEAST BASKET \$22

A bold selection of Lagos street favorites, elevated for the table. This hearty basket features crispy fried yam, golden ripe plantains, fluffy puff-puff, and juicy seasoned wings perfectly balanced between indulgence and flavor. A true taste of the streets, refined for sharing.

AGEGE PEPPERED TURKEY \$20

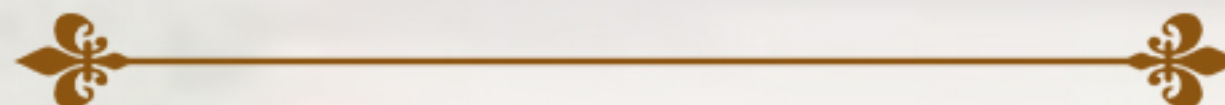
Juicy turkey pieces sautéed in a bold, spicy pepper sauce with onions and fresh peppers, delivering a rich, smoky heat in every bite. Perfectly balanced between fire and flavor, this dish brings classic street-style intensity to an elevated presentation.

IKORODU CHICKEN WINGS \$18

Juicy, crispy wings tossed in your choice of Barbecue, Sweet Chilli, or Original seasoning. Perfectly cooked for a bold bite whether you crave smoky, sweet heat, or classic flavor.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



LEKKI CONSERVATION CENTRE

Lekki Conservation Centre is a peaceful nature reserve located on the Lekki Peninsula in Lagos. It is one of the most popular tourist attractions in the city, known for its rich natural environment and relaxing atmosphere.

Main Course



LEKKI SEAFOOD JOLLOF WRAP \$25

Smoky jollof rice folded into a soft wrap with a generous mix of seasoned seafood, fresh vegetables, and a light drizzle of house sauce. Bold West African flavor wrapped for a modern, satisfying bite.

AJAH SEAFOOD FRIED RICE WRAP \$27

Fragrant Nigerian-style coconut rice filled with tender seafood, crisp vegetables, and subtle spices, wrapped and lightly grilled for a balanced blend of comfort and freshness in every bite.

ISOLO ASSORTED MEAT PEPPER SOUP \$27

A bold, aromatic Nigerian broth infused with traditional spices and fresh herbs, slow-simmered to deliver deep heat and comfort in every spoonful.
Pairs well with Or Naan Bread.

BADAGRY CATFISH OR TILAPIA PEPPER SOUP \$32

Fresh catfish or tilapia simmered in a deeply aromatic pepper soup broth infused with traditional spices and fresh herbs. Light, fiery, and comforting, this classic Nigerian favorite delivers bold heat and clean flavor in every spoonful.

EPE AFANG SOUP \$35

A rich, earthy delicacy made with fresh afang leaves, waterleaf, palm oil, and assorted proteins, deeply rooted in Southern Nigerian cuisine. Pairs well with: pounded yam

IKORODU EGUSI SOUP \$32

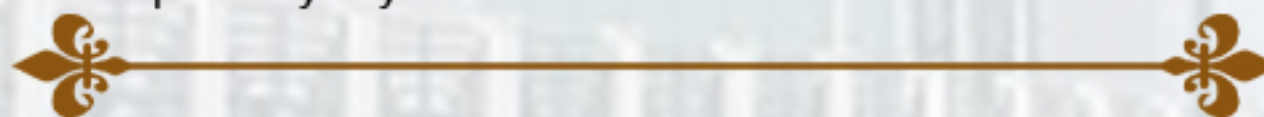
A hearty melon-seed soup cooked to perfection with palm oil, vegetables, and assorted meats, delivering a nutty, savory depth.
Pairs well with: Pounded Yam

OGBA BITTERLEAF SOUP \$32

A traditional Eastern Nigerian soup made with tender Bitterleaf leaves and cocoyam paste, known for its rich texture and comforting flavor. Pairs well with: Pounded Yam



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CIVIC CENTRE TOWERS

Civic Centre Towers is a modern commercial and event complex located in the heart of Victoria Island, Lagos. It is one of the city's most recognizable waterfront landmarks, known for its sleek architecture and premium facilities.

IKOTUN ORIGINAL OKRA SOUP (ASSORTED MEAT) \$30

A classic Nigerian okro soup slow-cooked with fresh okro, palm oil, authentic spices, and a rich selection of assorted meats, delivering a flavorful, silky texture with deep traditional taste. Comforting, hearty, and perfectly balanced.

Pairs well with: Pounded Yam

OKOTA ASUN INDOMIE \$28

Spicy Indomie noodles tossed with tender, smoky asun (peppered goat meat), fresh peppers, onions, and aromatic spices bold, fiery, and deeply satisfying with every bite.

Best served with: Fried plantain, Fried egg or boiled egg,

MARYLAND SUYA INDOMIE \$26 (PEANUT)

Spicy Indomie noodles tossed with tender suya-spiced meat, fresh peppers, onions, and traditional suya seasoning for a smoky, nutty heat. Bold, satisfying, and packed with street-style flavor elevated for the table.

Best served with: Fried plantain, Fried egg or Boiled Egg

KETU ASUN TROPICANA \$32

Smoky, spicy asun (peppered goat meat) layered in jollof or fried rice, served in a fresh pineapple cradle, blending bold heat with a subtle tropical sweetness. Garnished with peppers and onions, this dish delivers a vibrant street-style flavor, elevated with a refined, island-inspired presentation.

EGBEDA SEAFOOD OKRA SOUP (SEA FOOD ALLERGY) \$32

A rich, flavorful okro soup loaded with fresh seafood and traditional spices, offering a perfect balance of taste and texture.

Pairs well with: Pounded Yam



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NIKE ART GALLERY

Nike Art Gallery is one of the largest and most renowned art galleries in West Africa. Located in Lekki, Lagos, it is a major cultural hub that showcases Nigeria's rich artistic heritage.

MILE 2 BOLE & GRILLED FISH WITH SIGNATURE SAUCE \$38

Fire-roasted bole (ripe plantain) paired with perfectly grilled fish, finished with a rich, smoky Signature pepper sauce served on the side. Accompanied by freshly sliced vegetables for balance, crunch, and freshness an authentic street classic elevated for the table.

ALIMOSHO JOLLOF RICE WITH SUYA (PEANUT) \$30

Smoky, slow-cooked jollof rice simmered in a rich tomato-pepper base, delivering the classic West African flavor everyone loves.

Pairs well with: Grilled chicken /Peppered Beef / Peppered Turkey with Plantain & Veggie Salad,
Served with Plantain and Coleslaw

OJOTA GRILLED FISH WITH PLANTAINS & FRIES \$32

Perfectly grilled whole fish, seasoned with a rich blend of spices and finished over open flame for a smoky, juicy bite. Served with golden fried plantains and crispy fries, creating a satisfying balance of heat, sweetness, and crunch.

Served with: Signature Pepper sauce (on the side) & Fresh vegetable garnish.

ISI EWU \$45

Soft goat head in a flavorful, spicy palm oil sauce with a smoky traditional taste.
Pairs well with: Palm wine / Beer

NKWABI \$40

Spicy, tender cow foot in a rich palm oil sauce with bold local flavors.
Pairs well with: Palm wine / Cold drinks



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FREEDOM PARK

Freedom Park is a historic and cultural landmark located in the heart of Lagos Island. It was originally built as a colonial prison during British rule but has since been transformed into a vibrant public space for arts, culture, and recreation

Sides



POTATO FRIES	\$6
WHITE RICE	\$10
GRILLED PLANTAIN	\$10
YAM FRITTERS	\$10
JOLLOF RICE	\$10
POUNDED YAM	\$10
MASSA	\$10
WHITE YAM	\$10
AKARA (Black eyes peas fritters)	\$10
VEGETABLE MEDLEY (MIX GREENS, ARAGULA, CHERRY TOMATOES)	\$10

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THE NEW AFRIKA SHRINE

New Afrika Shrine is a vibrant cultural and music venue located in Ikeja, Lagos. It is a modern recreation of the original Afrika Shrine, founded by legendary musician Fela Kuti.

Catering Menu



BIG TRAY OF JOLOF RICE	\$200
BIG TRAY OF FRIED RICE	\$272
BIG TRAY OF SUYA BEEF	\$450
BIG TRAY OF SUYA CHICKEN	\$350
BIG TRAY OF EGUSI SOUP	\$300
BIG TRAY OF AFANG SOUP	\$400
BIG TRAY OF BITTERLEAF SOUP	\$350
BIG TRAY OF SEAFOOD OKRA	\$450
BIG TRAY OF ORIGINAL OKRA	\$450



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AGEGE ROUNDABOUT

Agege Roundabout is a major transportation and commercial hub located in Agege, Lagos. It serves as a key intersection that connects different parts of the city, making it a busy and strategic point for daily movement.