

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.

Main Course

LEKKI SEAFOOD JOLLOF WRAP \$35

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.

ISOLO ASSORTED MEAT PEPPER SOUP \$40

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 \$55

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 \$40

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

IKORODU EGUSI SOUP \$38

A hearty melon-seed soup cooked to perfection with palm oil, vegetables, and assorted meats, delivering a nutty, savory depth. Served with pounded yam

OGBA BITTERLEAF SOUP \$40

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

IKOTUN ORIGINAL OKRA SOUP (ASSORTED MEAT) \$38

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. Served with pounded yam

EGBEDA SEAFOOD OKRA SOUP (SEA FOOD ALLERGY) \$45

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

MARYLAND SUYA INDOMIE (PEANUT ALLERGY) \$35

ON FRIED EGG +\$10 \ ON BOILED EGG +\$5

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

OKOTA ASUN INDOMIE \$40

ON FRIED EGG +\$10 \ ON BOILED EGG +\$5

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.

KETU ASUN TROPICANA \$40

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.

MILE 2 BOLE AND MACKEREL FISH \$45

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 ALLERGY) \$40

ON ASUN +\$5 \ ON TURKEY +\$10

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 TILAPIA GRILLED FISH

SERVED WITH FRIED PLANTAIN AND FRIES \$45

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 fried Plantain and Fries

ISI EWU \$55

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

NKWABI \$50

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

Starters

OBALENDE SUYA BITES (PEANUTS ALLERGY) \$20

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 ALLERGY) \$25

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.

LAGOS STREET FEAST BASKET \$20

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 \$30

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 \$20

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

PUFF-PUFF \$10 (4 PIECES)

Soft, fluffy deep-fried dough balls with a light golden crust and a sweet taste.

Sides

POTATO FRIES \$10

WHITE RICE \$15

GRILLED PLANTAIN \$15

YAM FRITTERS \$15

JOLLOF RICE \$15

POUNDED YAM \$15

Catering Menu

BIG TRAY OF JOLOF RICE \$350

BIG TRAY OF FRIED RICE \$400

BIG TRAY OF SUYA BEEF \$450

BIG TRAY OF SUYA CHICKEN \$450

BIG TRAY OF EGUSI SOUP \$400

BIG TRAY OF AFANG SOUP \$450

BIG TRAY OF BITTERLEAF SOUP \$450

BIG TRAY OF SEAFOOD OKRA SOUP \$450

BIG TRAY OF ORIGINAL OKRA SOUP \$400

GOAT STEW TRAY \$450

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

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.