

Starters

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.

SEAFOOD COCONUT 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.

SUYA BITES.....\$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.

SUYA TACOS.....\$28.99

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.

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.....\$22

A bold selection of Lagos street favorites, elevated for the table. This hearty basket features crispy 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.

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.

GRILLED 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.

LEKKI CONSERVATION CENTRE

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

Main Menu

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 Dinner Rolls Or Naan Bread.

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.

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: Fufu or Garri.

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 Or Garri

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 Or Garri.

COCONUT RICE.....\$28

A colorful Nigerian-style fried rice tossed with vegetables, liver, and fragrant spices for a smoky, satisfying finish.

Pairs well with: Grilled chicken /Peppered Beef / Peppered Turkey with Plantain & Coleslaw.

JOLLOF RICE.....\$26 WITH SUYA.....\$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.

SEAFOOD OKRO SOUP.....\$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 Or Garri.

APAPA

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Main Menu

ORIGINAL OKRO 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 Or Garri.

ASUN INDOMIE.....\$28 (PEANUT)

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: plantain, egg or scrambled egg, Extra asun on the side

SUYA INDOMIE.....\$26 (PEANUT)

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: plantain, egg or scrambled egg, Extra asun on the side

ASUN TROPICANA.....\$32

Smoky, spicy asun (peppered goat meat) 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.

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.

GRILLED FISH WITH PLANTAINS & YAM.....\$32

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

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

NIKE ART GALLERY

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Sides

GRILLED PLANTAIN.....\$10

BAKED SWEET YAM.....\$10

JOLLOF RICE.....\$10

POUNDED YAM.....\$10

WHITE RICE.....\$10

VEGETABLE MEDLEY.....\$12

PEPPER SAUCE.....\$4

FREEDOM PARK

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Catering Menu

- TRAY OF COCONUT RICE.....\$272**
- TRAY OF SUYA BEEF.....\$350**
- TRAY OF SUYA CHICKEN.....\$350**
- TRAY OF EGUSI SOUP.....\$300**
- TRAY OF AFANG SOUP.....\$320**
- TRAY OF BITTERLEAF SOUP.....\$300**

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