

BAR NIBBLES

CRUNCHY PRAWN STI	CVC

Crispy prawn fingers seasoned with ginger, garlic, and a hint of lemon, marinated in egg wash, coated with panko crumbs, and paired with suya-spiced wedges.

23,200.00

CALAMARI BITES

Coated crispy fried calamari served with lemon and sweet chill with potato wedges

20,500.00

CRUNCHY SMOKED BEEF TACO OR BAO BUN

Stir-fried minced beef fillet cooked Bolognese-style with a hint of garlic and oregano, served on a trio of tacos and topped with bell peppers and melted cheese.

COFFEE WINGS

Crispy fried chicken wings tossed in ata rodo and glazed onions, served with a rich coffee-infused sauce alongside your choice of potato balls or jollof balls.

14,500.00

AVOCADO TOAST

Crushed Avocado, topped with oregano, fresh tomatoes, and balsamic-marinated beans.

SOUP

GOAT MEAT

Mountain top goat pepper soup with bread roll & butter

8,500.00

MINESTRONIE

Italian minestronie soup with bruschetta

10,200.00

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FRESH VEGETABLES & FRUITY SALAD

GREEK SALAD (CHEFS SPECIAL)

A platter of fresh, crisp rocket leaves topped with grilled pepper slices, marinated olives, and feta cheese, finished with a drizzle of olive oil and balsamic reduction, served alongside fresh bread.

PRAWN COCKTAIL

CLASSIC BEEF CARPACCIO

Thin slices of cured beef paired with fresh rocket, parmesan shavings, crispy fried capers, and garlic lavash 23,900.00

CHICKEN PEPPER SALAD

Black pepper-spiced chicken strips served with fresh lettuce, tomatoes, onions, cucumber, spaghetti, mushrooms, and avocado, all drizzled with honey mustard dressing.

LOCAL PAPAYA SALAD

A vibrant mix of lettuce, paw-paw, tomatoes, watermelon, pineapple, and feta cheese, topped with a zesty lime ranch dressing.

MOUTHWATERING SNACKS

HOME-MADE BEEF SAMOSA (4PCS)

12,300.00

VEGETABLE SAMOSA (4PCS) № 12,100.00

BEEF SPRING ROLL (4PCS) № 12,300.00

CHICKEN SPRING ROLL (4PCS)

BURGERS AND SANDWICHES

THE LEGEND BLACK BURGER

A coated beef patty topped with gherkins, crispy onions, cheddar cheese, lettuce, and a fried egg. 21,700.00

TURKISH KOFTA WRAP

Lamb, peppers, onions, and tomatoes, drizzled with garlic sauce, all wrapped in a soft tortilla.



13,500.00

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CROISSANTS SANDWICH Grass-fed beef patty served in a buttery croissant with cheddar cheese, sautéed mushrooms, caramelized onions, gherkins, and smoked paprika aioli.	N	25,000.00
THE GIANT BURGER A signature beef burger with a minced meat patty, crispy pork bacon, lettuce, beef, tomatoes, onions, gherkins, mustard mayonnaise, and cheddar cheese, all nestled in a sesame bun.	N	26,000.00
SPICED HALLOUMI WRAP Homemade grilled halloumi cheese wrapped in tortilla bread with fresh lettuce, served with or without cream. PASTA DISHES	N	17,200.00
ALIO ALIO PRAWNS PASTA Toasted pasta in a savory cave Mexican sauce, featuring a 2-in-1 seafood blend, garnished with succulent prawns and infused with white wine flavor.	N	35,200.00
FILLET TURKEY OR CHICKEN CARBONARA Sautéed bacon and tender turkey fillet in a rich carbonara sauce, made with egg yolk and parmesan cheese for a creamy finish. FLATBREAD & THIN CRUST PIZZAS	N	36,100.00
CAPRESE MARGHERITA PIZZA A classic pizza topped with tomato basil sauce, fresh mozzarella cheese, juicy plum tomatoes, and a drizzle of olive oil.	N	30,000.00
MIXED SEAFOOD PIZZA Topped with shrimps, calamari, octopus, fresh basil, diced peppers, tomato basil sauce, and melted mozzarella cheese.e	N	35,000.00
DODO & CHICKEN PIZZA A delightful blend of dodo (fried plantains), grilled chicken, diced peppers, fresh basil, tomato basil sauce, and melted mozzarella cheese	N	30,000.00
SUYA CHICKEN PIZZA Topped with flavourful grilled suya chicken, diced peppers, fresh basil, tomato basil sauce, and melted mozzarella cheese	N	30,000.00
MAINS		
COFFEE AND HONEY CHICKEN 700g of roasted chicken served on a bed of fresh vegetables, accompanied by a rich coffee-infused sauce and your choice of side.	N	32,200.00
CHIMICKURRY CHICKEN THIGHS 400G Oven-roasted bone-in chicken thighs, seasoned to perfection and mixed with a flavorful base of fresh parsley, red pepper, and an olive oil blend for the chicken sauce.	N	32,200.00
LAMB CHOP 300G Imported lamb chops, expertly grilled to perfection and served on a bed of fresh vegetables, accompanied by your choice of side and sauce.	N	45,000.00
SALMON OR PRAWNS 250G (NILE PERCH) Choose between specially marinated northern grilled fish cooked with red wine, mushrooms, onions, and carrots, or perfectly grilled salmon served on a bed of fresh vegetables. Accompanied by your choice of side.	N	54,400.00
DESSERT		
Éclair Morca with Double Cream & Chocolate Pastry	N	8,200.00
Glass panna cotta (kiwi flavour & orange)	N	8,200.00
Tiramisu	N	10,200.00
Trio of cholcolate	N	9,800.00
Cheese cake	N	10,300.00
Chocolate fudge	N	9,800.00
Ice cream	N	8,500.00



Fruit









5,300.00