



Menu Options *by Chef D*

Starters

Suya Calamari (contains NUTS)

Crispy squid marinated in nutty rich spice blend of peanuts, cayenne, ginger, paprika and dried chilli, served on a bed of watercress, and aioli

Stuffed Plantain Fritters

Chilli plantain fritters filled with either:-

- twice cooked gizzard with plantain and sweet peppers*
- garlic King Prawns with a sweet pepper sauce*
- sweet pepper, mango and avocado salsa*

Yam Croquettes

-yam mashed and breaded into balls and served with a tomato and spinach dip or a 3 cheese dip

Smoky Suya King Prawns (contains NUTS)

Smoky Pan fried butterfly king prawns marinated in nutty rich spice blend of peanuts, cayenne, ginger, paprika and dried chilli served with a fresh tomato and red onion salsa

Smoky Jerk Tiger King Prawns

-our tiger king prawns are marinated in our own spicy jerk marinade filed with an array of fresh herb and spices grilled and served with a sweet mango salsa

Honey Jerk Wings

-juicy free range chicken wings marinated in our own spicy jerk marinade filed with an array of fresh herb and spices grilled and served with a sweet and pepper mango salsa and rum and chilli glaze

Garlic and Lime Seared Scallops

-seared king scallops with garlic ginger and lime with shallot and baby tomato salsa and avocado crème

Surf 'n' Turf Suya (to share 2 ppl min)

- *(Contains **NUTS**)*

- *suya beef, suya king prawns, suya calamari, fried plantain with sweet red pepper dip*

Spicy Carmel

Jollof couscous, with sautéed mushrooms, red onions, kale, tomato stew and fresh herbs (Vegan)

Seafood Pepper Soup

-Peppered, scallops and king prawns and monkfish with a pepper soup broth

Akara

Nigerian bean fritters with a hint of spicy blended and fried to a fluffy ball of goodness

Chilli Plantain Fritters

-Melt in your mouth deep fried plantain goodness

Mains

Coconut King Prawn Curry

With fragrant cinnamon rice and plantain

Rum infused Grilled Salmon

With sautéed potatoes, spinach and sweet pimento peppers

Drunk Duck on an Island

With Jamaican sweet potato puree and sautéed spinach and kale, plantain croquette and red wine jus,

Lamb and Chicken Ayamashe

With rice 'n' peas or plain rice x sweet homemade coleslaw

Sea bass on a spicy beach

Grilled sea bass with jollof bulgur, plantain boats x tomato chutney

Slow Braised Red Wine Oxtail

With coconut infused rice and peas or jollof rice, coleslaw x plantain

Sweet Peppered Lamb

Melt in your mouth lamb shank, tender yet spicy lamb Ugandan potato purée and spicy but sweet pepper sauce with sweet potato crisps

Sea Bass with Deconstructed Egusi

Pan fried herb infused sea bass on a pillow of yam mash and egusi oil infused spinach egusi and melon white wine sauce

Mixed Beans Salsa x Roast Spiced Sweet Potato x Grilled Plantain

(Vegan)

YEP

*Yam, Efo Riro- spicy tomato and spinach medley rich and full bodied even without meat x Plantain *(Vegan)**

Desserts

Mango and Passion fruit Cheesecake

-shortbread biscuit base with a mango and passion fruit filling

Chin Chin Chocolate Cheesecake

Chin Chin Chocolate Cheesecake with raspberry and mango coulis

Liquored Apple and Mango Crumble

Amaretto infused apples and mango baked with a cinnamon biscuit crumble.

Strawberry Chocolate Lychee

White chocolate sponge with lychee ice cream, spiced strawberry gel

Pineapple and Coconut Millefeuille

-a sweet treat where the French and Caribbean meet, light puff pastry with a candied pineapple and coconut infused cream with a pineapple and rum drizzle

Mango and Papaya Sorbet

Frozen pureed mango and papaya

Sweet Plantain Fritters

Deep fried plantain fritters with melted dark chocolate sauce and caramel brittle or berry medley with sugar shards