

STARTERS



KING PRAWNS

9.50

Tender king prawns bathed in a delightful blend of chili garlic butter and zesty lemon sauce, served with toasted Tuscan bread.

BREAD & OLIVES

8.50

An irresistible platter of mixed olives and artisanal bread, soaking up the goodness of olive oil – perfect for sharing.

TOMATO BRUSCHETTA ^[V]

6.50

Cherry tomatoes, fresh basil, and oregano dance together on toasted bread, creating a symphony of flavours.

CALAMARI

8.50

Crispy deep-fried squid, accompanied by a confit garlic mayo that adds a burst of flavour to every bite.

ARANCINI CHORIZO

7.70

Indulge in risotto balls filled with gooey mozzarella and savoury chorizo, served with a side of sweet chili mayo.

PAN-SEARED SCALLOPS

12

Delicate pan-seared scallops drenched in lemon and garlic butter, served with cauliflower purée for a heavenly experience.

SOUPS



ΣΓΟΥΣΤ ^[HOT]

15

A traditional one-pot soup that weaves together blended melon seeds, assorted meat, dry fish, and spinach in palm oil.

OKRA ^[HOT]

15

A delightful blend of okra and spinach, cooked with assorted meat, prawns, and dry fish in palm oil.

VEGETABLE SOUP

15

A medley of spinach, water leaf, pumpkin leaf, assorted meat, dry fish, and iru (locust beans) in palm oil.

ASSORTED STEW

15

Assorted meats cooked in a spicy tomato sauce, served with fluffy white rice.

Σ'CHOKE PRAWNS

9.50

Breaded prawns marinated with lemon, spice, smoked paprika. Served with a side of sweet chilli.

SUYA

13.25

Slow-grilled goat meat, meticulously prepared for a taste that's both bold and tender.

MEAT PEPPER SOUP

12

Experience the warmth of spicy assorted meat pepper soup, a comforting and flavourful bowl.

CHICKEN WINGS

7

Grilled to perfection.

NKWOB ^[COW FOOT]

15

Savour the crunch of cow foot in a spicy sauce that's sure to ignite your senses.

†S† ΣW ^[GOAT'S HEAD]

20

Delight in the unique flavours of goat's head in a spicy sauce.

POUNDED YAM

5

A classic Nigerian dish, is a smooth and stretchy dough made from boiled yams.

SEMOLINA

5

A popular meal made into swallows that are eaten with traditional soups in West Africa. Best served with stews and vegetable soups.

ΣΒÀ (GARRI)

5

A staple Nigerian food made with garri (Cassava flakes) and boiling water. Pairs great! with okora soup.

EAGLE'S FAVOURITE



LAMB SHANK

Indulge in our meticulously slow-cooked lamb shank, infused with aromatic rosemary, tender carrots, and savory onions.

Accompanied by a rich lamb gravy, a culinary masterpiece that promises to tantalize your taste buds.

23.50

DESSERTS

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STICKY TOFFEE PUDDING

Moist sponge cake made with finely chopped dates, covered in a toffee sauce, served with vanilla ice cream.

8.50

CHEESECAKE

Creamy indulgence meets heavenly delight in our baked strawberry cheesecake.

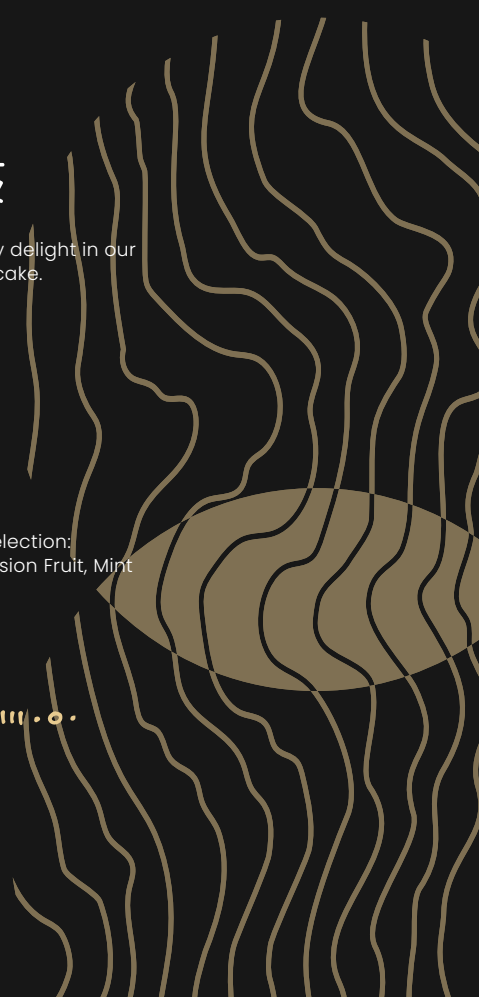
8.70

ICE CREAM

Choose from our delightful selection: Vanilla, Chocolate, Honeycomb, Passion Fruit, Mint Chocolate, or Sorbet.

6.00

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LATE NIGHT MENU

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LAMB CHOPS 19

Grilled lamb chops served with a colourful mix of peppers.

ἸΣΙ ΣΩΨ [GOAT'S HEAD] 20

Delight in the unique flavours of goat's head in a spicy sauce.

KING PRAWNS 9.50

Tender king prawns bathed in a delightful blend of chilli garlic butter and zesty lemon sauce, served with toasted Tuscan bread.

ΝΚΨΟΒἸ [COW FOOT] 15

Savour the crunch of cow foot in a spicy sauce that's sure to ignite your senses.

ΣΨΥΔ 13.50

Slow-grilled goat meat, meticulously prepared for a taste that's both bold and tender.

FRIED PLANTAIN 5

Delightfully golden and caramelized to perfection.

ΜΕΑΤ ΠΕΠΠΕΡ ΣΟΥΠ 12

Experience the warmth of spicy assorted meat pepper soup, a comforting and flavourful bowl.

REGULAR OR SWEET POTATO FRIES 4

Crinkle-cut and crispy, our fries are a delightful side.

Ξ'ΧΟΚΕ ΠΡΑΨΝΣ 9.50

Breaded prawns marinated with lemon, spice, smoked paprika. Served with a side of sweet chilli.

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