STARTERS

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KING PRAWNS	9.50	E.CHOKE BRAMN2	9.50
Tender king prawns bathed in a delightful blend of chili garlic butter and zesty lemon sauce, served with toasted Tuscan bread.		Breaded prawns marinated with lemon, spice, smoked paprika. Served with a side of sweet chilli.	
BREAD & OLIVES	8.50	5444	13.25
An irresistible platter of mixed olives and artisanal bread, soaking up the goodness of olive oil - perfect for sharing.		Slow-grilled goat meat, meticulously prepared for a taste that's both bold and tender.	
ΤΟΜΑΤΟ BRUSCHΣΤΓΑ ^{Γν]}	6.50	ΜΣΑΤ ΡΣΡΡΣΚ ΔΟΠΡ	12
Cherry tomatoes, fresh basil, and oregano dance together on toasted bread, creating a symphony of flavours.		Experience the warmth of spicy assorted meat pepper soup, a comforting and flavourful bowl.	
CALAMARI	8,50	CHTCKEN MTNB2	7
Crispy deep-fried squid, accompanied by a confit garlic mayo that adds a burst of flavour to every bite.		Grilled to perfection.	
ARANCINI CHORIZO	7.70	NKMOBT _{ccombool}	15
Indulge in risotto balls filled with gooey mozzarella and savoury chorizo, served with a side of sweet chili mayo.		Savour the crunch of cow foot in a spicy sauce that's sure to ignite your senses.	
PAN-SEARED SCALLOPS	12	121 2WU[60AF3H8AD]	20
Delicate pan-seared scallops drenched in lemon and garlic butter, served with cauliflower purée for a heavenly experience.		Delight in the unique flavours of goat's head in a spicy sauce.)))
SOUPS			$\left(\left \right \right)$
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20U21 _[H01]	15	POUNDED YAM	//5/
A traditional one-pot soup that weaves together blended melon seeds, assorted meat, dry fish, and spinach in palm		A classic Nigerian dish, is a smooth and stretchy dough made from bailed yams.	
oil. OKRA ^[H0]]	15	SEMOLINA	5//
A delightful blend of okra and spinach, cooked with assorted meat, prawns, and dry fish in palm oil.		A popular meal made into swallows that are eaten with traditional soups in West Africa. Best served with stews and)//
VEGETABLE SOUP	15	vegetable soups. ÈBÀ (GARRI)	\ <u>\</u>
A medley of spinach, water leaf, pumpkin leaf, assorted meat, dry fish, and iru (locust beans) in palm oil.		A staple Nigerian food made with garri (Cassava flakes) and boiling water. Pairs greatl with okora soup.	////(

ASSORTED STEW

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

EAGLE'S FAVOURITE 111.0.1

15

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

GRILL 111.0.1	
SIRLOIN STEAK Tender and tasty cut from the rear of the loin, served with	20
cherry tomatoes and watercress. RIBEVE STEAK A tender cut with plenty of marbling, served with cherry tomatoes and watercress.	21.50
FILLET STEAK Moist, lean, and tender, cut from the tenderloin, served with cherry tomatoes and watercress.	25
CAMB CHOPS Grilled lamb chops served with a colourful mix of peppers.	19
STEAK & LOBSTER Ribeye steak and fresh garlic lobster topped with garlic butter for an exquisite dining experience.	50 r
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PASTA III · O · III · O · O	
CHICKSNRIGATONNI Rigatoni pasta served with tender chicken and mixed vegetables in a creamy sauce.	15
RIGATONI ARRABIATA ^[V] Rigatoni with garlic tomate sauce, basil and chili flakes for a spicy kick.	12.50
PASTA SPECIAL LOBSTERLINGUINS Linguine cooked with looster in a rich tomato sauce, topped with cherry tomatoes and basil.	27
FISH 111.0.111.0	
WHOLE GRILLED TILAPIA Enhanced with a blend of aromatic spices, accompanied by a side of delectable plantain.	30
SEABASS FILLET Chargrilled broccoli complements our succulent seabass fillet, topped with salsa Verde.	21

fillet, topped with salsa Verde

15.25

SALMON Cajun spiced salmon with a zest of lemon. Served with

marinated roasted sweet potato wedges.

CHICKEN 111.0.111.0.111.0.111.0.111.0.111.0.111.0.111.0.111

CHICKEN BREAST 15.50

Pan-fried chicken breast in a creamy sauce.

BURGERS

BUTTERFLY BURGER Grilled butterfly chicken. Marinated with suya spice & lemon zest. Accompanied by a bed of lettuce & tomato. Served with regular fries	15
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T5ND5R ST5M BROCCOLI	5

Fresh broccoli with a kick of chili and garlie

JOLLOF RICE	5.50
Spicy rice made with tomatoes, peppers, aromatic herbs, and spices.	
HOUSE SALAD	4.50
A refreshing mix of leafy greens, tomatoes, cucumber, and red onion.	
COLESLAW	3.50
A medley of shredded cabbage, crunchy carrots, and delicate red cabbage, all tossed in a creamy dressing.	
FRIED PLANTAIN	5
Delightfully golden and caramelized to perfection.	
ROAST POTATOES	5
Golden-brown roasted potatoes for a comforting side.	

LAMB CHOPS , CHICKEN WINGS , PRAWNS Plantain or Jollof Rice

[Z PSOPLS] 30

[4 PEOPLE] 50

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DESSERTS

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ZLICKA LOEEEE DADDING

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.

ISI EWU^[GOATSHEAD] ZO

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.

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

NKWOB1 CCOWFOOTI 15

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

5474

13.50

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

FRIED PLANTAIN

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4

Delightfully golden and caramelized to perfection.

MEAT PEPPER SOUP 12

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

E'CHOKE PRAWNS

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

R E G U L A R O R S W E E T P O T A T O F R I E S Crinkle-cut and crispy, our files are a delightful side.

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