



LUNCH MENU

STARTERS

Goat meat broth with bruschetta Bread

Pepper soup made with spicy goat meat infused with fresh indigenous herbs and spice served with baguette (French bread) topped with garlic butter

Or

Plantain croquette with beef

A nice comfort snack made from ripened plantain served with seasoned spicy beef and our signature Zolene dip

Or

Akara waffle with gizzard

Blended beans mixed with pepper and onion served with gizzard

MAIN COURSE

Rainbow rice

Our signature stir fried rice dish with a medley of vegetable, carrot and fresh herbs served with shrimps and vegetables

Or

Seafood okro

A delicious okro soup served with shrimps, bits of fish and other seafood goodness. Comes with either oatmeal, or freshly pounded yam

Or

Farmers pottage

A flavourful and saucy pottage of yam and ripe plantain bits cooked in palm oil and served with Pan fried barracuda/ Red snapper fish

Or

Pork spare ribs

A rack of sweet and savoury ribs, served with your choice of sweet potato mash and gravy or green salad or fries

Or

A colourful blend of cooked chicken strips on a bed of lettuce, tomatoes, carrots, cucumber and sweet corn

DESSERT

Banana cake with ice cream

A moist, decadent slice of cake served with vanilla ice cream and zobo syrup

Or

Fruit Salad

A combination of seasonal fruits served with a sweet syrup

Or

Brownie

Moist chocolate delight served with vanilla ice cream with your choice of strawberry or zobo Syrup

Or

Carrot cake

A moist, decadent slice of cake served with nuts and cream