

Nigerian Menu List

RICE DISHES

Jollof Rice

Fried Rice

(With Liver or Chicken or gizzard)

Combination Fried Rice

(With Liver, Chicken and gizzard)

Seafood Fried Rice

(With Shrimp, Crabmeat and / scallops)

Coconut Rice

ETHNIC FOODS

Designer Stew / Mama Put / Aya mashe

Efo Riro

(Vegetable Sauce with mixed meat)

Efo Egusi

(Vegetable Sauce with mixed meat and melon seed)

Goat Meat Pepper Soup

Ewa Agonyin

(Black-eyed peas w/ Shito stew)

Ewa Adalu

(Black-eyed peas & Corn cooked in sauce)

Asaro / Yam Porridge

Ikokore

Ila Asepo / Okra Soup

Ogbona / Apon

Starch Options: *Pounded Yam, Eba, Amala, Lafun, Oatmeal*

MEATS

Fresh Fish Stew
Stewed Fried Fish (No Head)
Stewed Fried Fish (Head-on)

Stewed Hen/Chicken
Plain Fried Hen/Chicken

Stewed Beef
Plain Fried Beef

Stewed Asst. Meat (To include different cow parts)

Stewed Goat Meat
Plain Fried Goat meat

OTHER SPECIALITY

Vegetable Medley

Baked Tilapia Fillet
(Cajun, Spicy, Plain or Suya)

Dirty Rice
(Cajun Style Rice Cooked with ground beef)

Jerk Chicken
(Chicken marinated in Jamaican Jerk spices)

Curry Goat
Curry Chicken

Plain Coconut Rice (To be served with Curry dishes)

Fish Platter (Whole Salmon or Barracuda)

SIDE DISHES

Fried Plantain

Designer Plantain

(Fried Plantains smothered in gizzard sauce)

Moin-Moin / Bean Pudding

Nigerian Style Salad

Sautéed Spinach