





**Come
Home**

Mains

Ewa Agoyin (VEGAN) GF	30
Slow cooked then pan fried black eyed beans topped with a spicy fried red chilli sauce.	
Nigerian Fried Rice GF	30
Long grain basmati rice cooked with mixed vegetables and mixed seafood with traditional Nigerian ingredients. Served with fried chicken.	
Ila Asepo GF	40
Finely minced okra simmered in a blend of herbs, spices & dried fish bits and served with mixed beef parts (may contain cow leg "bokoto", cow skin "ponmo" and tripes "shaki").	
Chicken Stew GF	30
Marinated chicken pieces cooked in a spicy blended sauce of tomatoes, red capsicum, habaneros and onions with traditional nigerian spices.	
Buka Stew GF	40
Marinated beef parts cooked in a spicy blended sauce of tomatoes, red capsicum, habaneros and onions with traditional nigerian spices. (May contain cow leg "bokoto", cow skin "ponmo" and tripes "shaki").	
Egusi GF	40
Melon seeds simmered in a blend of herbs, spices, green leaves served with mixed beef parts (may contain cow leg "bokoto", cow skin "ponmo" and tripes "shaki").	
Asaro (VEGAN)	30
Hearty and flavourful yam pottage.	
Ayamase GF	40
Special stew cooked in a spicy blended sauce of locust beans, green bullhorn capsicum, habaneros and onions with traditional Nigerian spices. (May contain fish bits, cow leg "Bokoto", cow skin "Ponmo" and tripes "Shaki").	
Jollof Rice (VEGAN) GF	18
World famous rice cooked in a blended sauce of tomatoes, capsicum, onions and habaneros. Rest assured it's Nigerian Jollof not Ghanaian.	
Add Chicken	12

	<p>Goat Stew GF</p> <p>Literally the G.O.A.T (Greatest Of All Time) This was the most popular dish on the Little Lagos menu. Marinated farm to table goat pieces cooked in a spicy blend of tomatoes, capsicum, onions and habaneros.</p>	40
Share (2 ppl)	<p>Egusi, Pounded Yam, Meat Pie</p> <p>Adventurous? Start with the meat pie to warm your belly and then dig into Egusi - one of our traditional stews with the "Fufu". If you need some tips on how to eat this dish, Google search "Egusi Tik Tok".</p>	120
	<p>Ewa Agonyin, Plantains, Moi Moi, Puff Puff (VEGAN)</p> <p>Welcome to Vegan's paradise. The most popular vegan combination since we opened, the Ewa Agonyi x plantain matchup is simply perfect.</p>	120
	<p>Jollof Rice, Goat Stew, Plantain</p> <p>First time here or a regular? It don't really matter. We've combined our top 3 dishes for you to save you the time of browsing. This platter is perfect for sharing and will feed 2 hungry adults.</p>	120
Sides	<p>Fried Plantains GF</p> <p>Sweet, soft and not spicy at all. The kids love this dish also known as "dodo" or "platanos".</p>	15
	<p>Steamed White Rice GF</p> <p>Long grain basmati rice.</p>	10
	<p>Fufu GF</p> <p>Pounded Yam, Garri (Eba) or Amala.</p>	12.50
Soup	<p>Goat Pepper Soup GF</p> <p>It is a spicy, flavorful soup that is made with goat meat, a variety of spices, and of course, peppers. The combination of the tender goat meat with the hot peppers creates a delicious and satisfying meal that is sure to warm you up from the inside out.</p>	33

Snack-ish

Asun GF 33
Goat pieces marinated with local Nigerian spices and diced with onions and chilli.

Suya GF 35
Spicy beef or chicken meat pieces marinated with traditional "Yaji" Nigerian spices and barbecued. **Contains peanuts.**

Gizdodo GF 30
Stir fry combination of plantains and chicken gizzards/giblets mixed in traditional Nigerian spices.

Meat Pie 15
Nigerian meat pies light and slightly flaky, stuffed with well-seasoned minced beef or chicken, potatoes, and carrots. These meat pies are a comfort to the soul and a delight to the palate.

Moi Moi GF 15
Spicy, vegetarian friendly, steamed packets of blended black-eyed beans and traditional Nigerian spices.

Desserts

Puff Puff (VEGAN) 10
Yeast doughnuts but a little bigger and a lot denser.

Chin Chin Sundaes 10
Nigerian fried cookies mixed with ice cream and served with a variety of syrups.



@moh_Striga

SHAYO

Cognac	Martell VSOP	13
	Hennessy	14
Whiskey	Bulleit Rye	12
	Jack Daniels	11
	Chivas Regal	11
	Fireball	12
	Ballantine's Finest	13
	Chivas Regal XV 15 YO	14
	Rum	Bacardi White
Havana Club Brown		11
Mount Gay		11
Malibu		12
Appleton Estate		11
Havana Club Especial		13
Gin	Bombay Sapphire	10
	Malfy Originale	11
	Befeater	10
Tequila	Jose Cuervo Silver	10
	Jose Cuervo Repos	11
	Olmecca Altos Plata	10
	Olmeca Altos Reposado	11
Vodka	Absolut	10
	Ciroc	12
	Grey Goose	12
	Absolut Elyx	12
Shots	Jägerbomb	10
	Blue Kamikaze	11
	Tequila Slammer	11
	Super Eagle	10
	Henny Ting	10
	Alizée Summer	11

Beer	Heineken	10
	Guinness Stout	10
	Gulder (Nigeria)	15
	Guinness FES (Nigeria)	15
	Star Lager (Nigeria)	15
	Tusker (Kenya)	15
	Castle Lager (South Africa)	15
Red Stripe (Jamaica)	15	
Non-alcoholic	Specialty Mocktail	12
	Malt	8
	Coke/Diet/No Sugar	5
	Sprite/Lemonade	5
	Fanta	5
	Sparkling Water	10
Redbull	5	



Mixers available upon request

@moh_Striga

SHAYO

Red Wine	Grayling Pinot Noir	10 / 50
	Greasy Fingers Shiraz	11 / 55
	GW Bin 444 Cabernet Sauvignon	10 / 50
White Wine	Grayling Sauvignon Blanc	10 / 50
	Jacob's Reisling	10 / 50
	Greasy Fingers Chardonnay	11 / 55
	Stoneleigh Pinot Gris	11 / 55
Rosé & Sparkling	Seppelt GE Prosecco	10 / 50
	Innocent Bystander Moscato	10 / 50
	Headline Acts Sparkling	10 / 50
	Luc Belaire	15 / 100
	Mumm Grand Cordon	18 / 150
Cocktails	Viva Naija	20
	Averna, prosecco and soda.	
	Palm-ito	
	Palm wine, rum, lime, scent leaf syrup & mint.	
	Nolly-wood Nights	
	Rum, watermelon, mint, lime and sugarcane.	
	Fela in Versace	
	Tequila, elderflower, lime, chilli, zobo tea syrup and palm wine.	
	Meia Praia	
	Gin, coconut, pineapple, lime, falernum and North African bitters.	
	Starboy	
Vodka, Aperol, peach soju, rooibos, lemon and sparkling wine.		
Chapman		
Gin, Fanta, Sprite, Ribena and Angostura bitters.		
Pinalomo		
Aloma bitters, cognac, pineapple, raspberry, lemon and vanilla.		
Wahala		
Bourbon, Campari, rosé vermouth, North African bitters.		

Bottle service and classic cocktails available upon request



@moh_Striga