



## SMALL PLATE

**Puff puff £8** - GT

**Minced beef pies £9**- GT - D – ET

**Cod pie £10**

Herbs marinated cod pie, shallot and palm butter sauce- GT -D- ET- F

**Corn on the cob £9**

Parmesan cheese (vegan option available) D - V – VG

**Lamb suya £12**

Spiced lamb with palm pickled red onions and fresh cherry tomatoes N- SP

**ISIBANI chicken wings £10**

Marinated in spices - GT

**Pepper Snails £18**

Steamed escargot flavoured with onions and red pepper and chilli - CT

**Fried plantain £9** (suitable for V- VG)

**Fried Yam £9** (suitable for V- VG)



## SALADS

### **Isi Green Salad £9**

Baby spinach, chayotte, french dressing - M

### **Garden Peas Green Green Bowl (D- suitable for V- VG) £9**

### **Greens salad, cherry tomatoes & bissap dressing £9**

### **Duo Fonio taboulé, baobab dressing £11 add lobster £17 - C T**

## STARTER'S

### **Slow cooked pulled oxtail £19**

Lagos Special tea bread, truffle, pink radish, pickled baby onions- D- L -GT

### **Smoked mackerel croquettes £19**

Pickled chili, callaloo chimichurri- GT – F

### **Jerk chicken tacos £18**

Baby gem, pimento Mayo, Escabeche, Callaloo Chimichuri - GT-D, E, SP, CE)

### **Moi Moi £14**

Steamed Moimoi, Chakalaka, Buttermilk Sauce, Quail Eggs, Truffle (CE, E, D)



## MAIN-COURSE

### **Butternut squash & caramelized shallot £17**

Roasted scotch bonnet, sautéed spring onions, plantain gnocchi- (Suitable for V- VG- GT)

### **Dry aged Sirloin £31**

Sweet potatoes fondant & m'bongo jus

### **West African Stew**

*(Our stews are slow cooked with respect to the traditional cooking techniques to showcase the finest stews of the region, they reflect west African customs and habits with the ISIBANI fine twist to make your palate travel or rediscover the finest flavours).*

### **Ayamase a k a Ofada Stew £25**

Green peppers, onions, locust bean, boiled egg, with brown rice. - E

### **Vegetable leaf Soup £25**

Nigerian Palm oil, locust bean and spinach

### **Fetri Dessi, Palm oil foam £25**

The flavoursome togolese okra soup, slow cooked with choice of fish or beef- F-CT

### **Egusi Soup £25**

Blended melon seed, spinach, accompanied with assorted meat- F- CT

### **The fisherman's pepper soup £ 25**

Eggplant and spices stew with Soft-Shell crab, lobster, fish of the day, king prawns. This spicy Ivorian heart-warming pepper soup, truly divine- F- CT



## **GRILL'S**

*Chargrilled corner with the secret spices of the chef*

**Poussin yassa £18 – M**

**Butterfly grilled sea bass, Lemongrass vierge sauce £ 22 – F**

**Angus ribeye steak £ 25**

**Chicken skewers £21 – S**

**Grilled prawns £23 - CT - D**

**Grilled Cauliflower steak £17**

*Curried butter, candied tiger nuts crumbs - D - N*

## **SIDE'S**

**Djollof rice £9**

**Plantain (steamed, fried or roasted)- £8**

**Yam (steamed, fried) - £8**

**Attiéké: cassava couscous £8**

**Sweet potato fries - £8**

**Fufu (Eba, Pounded Yam, Semolina and Oats) - GT**



## DESSERTS

**Sticky toffee**      **£12** (Suitable for VG)

**Cheesecake with honey, hibiscus and blueberry** **£14** - D-GT

**ISIBANI Fruit salad** **£10**

**The baobab dêguai**      **£14**

Millet two ways, yoghurt, white chocolate, baobab powder, fresh seasonal, fruit gel -D  
-GT free- S

**Ice- cream** **£10**

Hibiscus & Blueberry – D

Honey – D

**Sorbet** **£10**

Mango

**Vegan Ice- cream** **£10**

Vanilla

### **“Service From the Heart”**

Feel at home atmosphere, and sumptuous mouth-watering, contemporary African delicacies.

For any Dietary restrictions or Intolerance, please let the manager know upon placing your order.

Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.