

Menu

A la carte 2023

SMALL PLATES

Beef Suya £12.00
Spiced Beef with palm pickled red onions and fresh cherry tomatoes N- SP

Puff Puff - £12.00
made of Dough containing flour, sugar, salt,

Minced Beef Pie £9.00
GT - D - ET

Corn on the Cob £9
Parmesan cheese (vegan option available) D - V - VG

ISIBANI Chicken Wings £10
Marinated in spices - GT

Moi Moi £14
Steamed Moimoi, Chakalaka, Buttermilk Sauce, Quail Eggs, Truffle (CE, E, D)

SIDES

Jollof Rice £12
Rice in steamed tomatoes, onions and pepper

Fried Plantain £9

Fried Yam £9

Sweet Potato Fries £9
Fufu (Eba, Pounded Yam, Semolina and Oats) £9
- GT

DESSERTS

Sticky Toffee £14
Vegan Pudding with caramel sauce- Suitable for Vegan

Cheesecake with Honey, Hibiscus and Blueberry £14
D-GT

Plantain Tartatin - £14
Rice pudding, Pearls and Coconut Candid £14

Vegan Ice- Cream £12
Vanilla

MAIN-COURSES

West African Stew
Ayamase aka Ofada Stew £25
Green peppers, onions, locust bean, boiled egg, brown rice. with beef E

EFO Eriro £25
Vegetable stew Locust beans , Spinach and Bell Pepper choice beef / Fish / chicken F-CT- M- C

Attieke: Cassava Couscous £34
With Grilled Crocker Spices Served with Pepper Sauce Garnished With Lettuce

Egusi Soup £25
Blended melon seed, spinach, accompanied with choice of Beef , Chicken and Fish- F- CT - C

Pepper Soup £25
Fish of the day, This spicy Nigerian Heart-warming pepper soup is truly divine- F- CT

Pepper Snails £30
Steamed escargot flavoured with onions and red pepper and chilli - CT

GRILLS

Grilled Seabass: With Lemongrass Vierge Sauce -
Grilled Fish Choice : (Croacker or Tilapia) With Red Pepper Sauce - F -£25

Poussin Yassa £25
Roasted baby chicken with caramalized onion - MT

Angus Ribeye Steak £31
Grilled ribeye with cherry tomato and Chimichuri M

Butternut Squash & Caramelized Shallot £18
Roasted scotch bonnet, sautéed spring onions, plantain gnocchi- (Suitable for V- VG- GT)

Isibani Restaurant