

# FOOD MENU

## SMALL CHOPS



- 6 Garden Rocket Salad**  
Simple side salad featuring peppery rocket leaves, crisp cucumber slices, thinly sliced onion, and juicy cherry tomatoes  
Add - Chicken **2.5** | Add - Prawns **3.5**
- 8 Our Mac & Cheese**  
Creamy mac and cheese with a rich Béchamel sauce and melted cheese  
Add - King Prawns **3.5**
- 9 Hot & Smoky BBQ Wings**  
Succulent wings coated in a rich BBQ sauce with a spicy twist
- 10 Vegetable Spring Rolls**  
Crispy fried golden rolls filled with a vibrant mixed vegetables, perfect for a light and tasty appetizer
- 16 Asun**  
Slow roasted tender Goat meat served in a spicy sauce, cut into bite sized pieces
- 16 Tropical Grilled Tiger Prawns**  
Succulent tiger prawns halved and grilled, served with a tropical pepper sauce
- 15 Fire Shell Pepper Scallops**  
Tender scallops presented in a flame shell, infused with rich butter, garlic, and African spice blend.
- 10 Charcoal-Grilled Suya Corn Ribs**  
Sweet corn ribs grilled over charcoal and dusted in bold suya seasoning. Smoky, spicy, and irresistibly crunchy.
- 14 Chichinga Fish Skewers**  
Tender cod fish chunks marinated in bold Ghanaian spices, skewered with vibrant peppers, and grilled to smoky perfection a spicy, flavorful twist on the classic Chichinga street favorite.
- 14 Spicy Beef Spring Rolls**  
Crispy golden spring rolls stuffed with tender, spicy pulled beef. Paired with our signature sweet and tangy dipping sauce.

## SEAFOOD DISHES



- 75 Royal Lobster Feast**  
A whole lobster smothered in bold, creamy sauce, blending fiery African chili with savory, buttery notes served with a choice of a side
- 20 Ocean Fire Seafood Pepper Soup**  
A rich, spicy broth brimming with mussels, tilapia fillet, calamari, and king prawns for a bold, flavorful seafood experience.
- 24 Seafood Spaghetti**  
Spaghetti loaded with mussels, calamari and king prawns in a rich spicy butter garlic seafood sauce
- 65 King Size Seafood Bag**  
Sauteed Lobster Tail, Snow Crab, Squid, Prawns, Shrimps, Mussels, Corn, Mixed Pepper, Potatoes and Boiled Egg served with a choice of a side  
(Please select your flavor - Special hot pepper sauce or our cream garlic butter sauce)
- 30 Charcoal-Grilled Monika Whole Croaker Fish**  
Juicy croaker fish grilled over charcoal served with a choice of a side and spicy Monika sauce.
- 32 Hot Sizzling Monika Whole Tilapia**  
Charcoal-grilled whole tilapia served sizzling hot with your choice of side, Ghanaian Shito, and fiery hot pepper salsa for a bold, flavourful finish.
- 37 Charcoal-Grilled River King Catfish**  
Charcoal-Grilled whole catfish, marinated in bold African spices. served with pepper sauce and choice of a side
- 50 Giant Tiger Prawns & Mussel Platter**  
Eight giant tiger prawns and mussels served with your choice of garlic butter pepper sauce

## RICE & STEW DISHES



- 18 Seasonal stir-fry vegetables**  
Fresh seasonal vegetables stir-fried to perfection served over steamed white rice.
- 22 Tomato Stew & Rice Delight**  
Choose between succulent chicken or beef in a spicy tomato stew, paired with Jollof or White Rice, and a side of Fried Plantain

- 28 MOTHER's Home Cooked Smoked Oxtail**  
Rich, slow-smoked oxtail in a hearty sauce, served over fragrant jollof rice with sweet plantain and fresh salad a soulful West African special, made with love.
- 26 Grilled Pepper Tiger Prawns with Jollof**  
Giant tiger prawns grilled to perfection in the chef's spicy house sauce, served alongside fluffy, flavor-packed jollof rice.
- 24 Efo Riro Stew & Steamed Rice**  
A mixture of chopped spinach cooked with a shrimp and fish red pepper stew served with a choice of Beef or Chicken with a side of fried plantain
- 19 King Prawn & Squid Fried Rice - Chef's Signature**  
Stir fried rice with a medley of King Prawns and Squid (Contains Egg)

- Add - Crispy Fried Beef **3**  
**24 Banga Tiger Prawn & Steamed Rice**

Tiger Prawns cooked in a rich palm nut sauce, served with steamed rice and Fried Plantain (Contain Nuts).

Options available: Beef / Chicken

## SUYA & MEAT DISHES



- 16 Charcoal-Grilled Beef Suya**  
Savory tozo beef marinated in suya spices, grilled on coals and served with onions and tomatoes (Contain Nuts)
- 25 Charcoal Flame Chicken Suya**  
Marinated chicken in a traditional suya spices grilled to perfection for a smoky and spicy flavourful experience (Contain Nuts)  
Full Chicken : **24** | Half Chicken : **16**
- 50 Ultimate Suya Mixed Grill Meat Platter.**  
An indulgent assortment of chicken, lamb, beef suya, & giant suya prawns, each infused with Suya spices and grilled for a flavorful experience (contains nut)
- 40 Charcoal Grilled Lamb Chops**  
Perfectly charcoal grilled lamb chops glazed with a vibrant, spicy sauce inspired by West African flavours, served with any choice of one side
- 25 Guinea Fowl Suya**  
Tender guinea fowl grilled to perfection with rich Suya spices, served with sliced onions and cherry tomatoes for a fresh & spicy contrast, served with any choice of one side (Contains Nuts)
- 32 Charcoal Ribeye Suya Steak Flame**  
Juicy ribeye steak, marinated in authentic suya spices and flame-grilled over charcoal (contain nuts). Served with a spicy dipping sauce and your choice of side.

## SHARING OPTION



- 87 Taste of Monika's sharing Feast (Set Menu for 2)**  
Experience the perfect dining journey for two with our taste of Monika's sharing Feast, crafted to delight and satisfy. Begin with a trio of flavorful starters—juicy grilled tiger prawns, tender chicken skewers, and crispy spring rolls. For the main course, choose between a whole grilled croaker fish, whole tilapia fish, or our signature whole chicken suya (contains nuts), each served with seafood fried rice and a choice of side. Finish on a sweet note with 2 cheese cake desserts, making this shared feast truly unforgettable.





## SIDES

Fried Plantain	6
Fried yam	6
Attieke	6
Chips	5
Nigerian Jollof Rice	7
Seasonal stir fried vegetables	6
Steamed White Rice	5
Homemade Coleslaw	6.5



## DESSERTS

Banana cake	7.95
Sticky toffee pudding	7.95
Waffle and ice ceam	7.95



## PREVIEW DRINK MENU

### Cocktails



- 13** **Pina colada**  
(White Rum, pineapple, Cream and coconut )
- Rum chapman**  
(Orange,lemon, lime soda, grenadine and Wray and nephew white rum)
- Mojito**  
(Lime, mint, sugar and white rum)
- Frozen Strawberry daquiri**  
(Strawberry, Lime and White Rum)
- Frozen Coconut daquiri**  
(Coconut, lime, white rum and Cream)
- Margarita**  
(Tequila, lime and tripple sec)
- P Star Martini**  
(Passion fruit, vanilla, vodka)
- 15** **Dangerous kalakuta**  
(Hennessy, Tequila, Vodka, Disaronno and White Rum served with a flaming passion fruit)
- 7.5** **Virgin Mocktail**  
Ask our server for the selection of non-alcoholic mocktail options

### Juice

- 5** **Tropical Vitality**  
Mango Apple Orange Passion fruit
- Berry Boost**  
Strawberry Apple Banana Black Currant
- UpBeet**  
Beetroot Apple Lemon Ginger
- Fresh Zing**  
Apple Ginger
- Green Magic**  
Apple Celery Orange Spinach Lemon Ginger

### Beer / Draft



Nigerian Guinness	7.50
Star beer	7.50
Trophy beer	7.50
Meantime draught	5.50
Orijin beer	7.50
Palmwine	6.50
Strawberry and lime cider	5.50
Heineken beer	6.50
Camden Pale Ale Draft Beer	5.85
Camden Hells Draft Beer	5.85
Red Stripe Draft Beer	5.85
Corona Draft Beer	5.85

### Soft Drinks



	Bottle	Glass
Original chapman	5.50	
Coke	4	
Coke zero	4	
Nigerian Fanta	5.50	
Sprite	4	
Apple juice jug	7.50	3
Orange juice jug	7.50	3
Pineapple juice jug	7.50	3
Malta Guinness	4.50	
Still water	6	
Sparkling water	6	
Carrot and apple juice	4	

### Spirits



	Bottle	Shot
JW Blue Label	300	20
Glenfidditch (15yrs)	120	12
Bombay Sapphire	70	6
Jack Daniels	70	6
Hennessy	90	8
Remy Martin	90	8

### Wine

	Bottle	Glass
Prosecco bottle	25	
White wine bottle	30	8
Red wine bottle	30	8
Rose bottle	30	8
Veuve Clicquot	110	
Laurent Perrier	130	



**"Before Ordering please ask any member of staff regarding food allergies or allergens advice and our policies"**

Preview Menu: Please note that our menu is currently in development. We are experimenting with various dishes and ingredients to perfect our offerings. The items listed here are subject to change as we refine our selections for the final launch. We appreciate your understanding and welcome your feedback during this exciting process.

