



*Food Allergy Disclaimer: The Grub Lane Restaurant kitchen is NOT allergy-free. Please be advised that food on the menu may contain any of the 14 allergens; celery, gluten, shellfish, fish, eggs, lupin, milk, mustard, nuts, peanuts, sesame, nuts, sulphurdioxide and sulphites. At the Grub Lane Restaurant, we recognize the severity of food allergies and we recommend that you inform a waiter/waitress of your food allergies while placing an order. We reserve the rights to decline orders for customers with serious food allergies as we will not assume liability for adverse reactions to our products.*

## Early bird Grubs

### BREAKFAST MENU

#### THE ENGLISH BREAKFAST N15,500

2 sunny side up eggs or plain omelettes, 3 slices of toast, spicy or plain baked beans, sautéed mushrooms, grilled tomatoes, 2 hash browns, 2 Cumberland sausages, 2 streaks of back bacon, butter

#### THE AMERICAN BREAKFAST 1 N13,500

(N23,000 with blueberry pancakes)

4 pancakes, 3 scrambled eggs, 2 sausages, 2 streaks of bacon, hash browns

#### THE AMERICAN BREAKFAST 2 N19,500

2 slices of cinnamon French toast topped with caramelized banana, 3 scrambled eggs, 2 sausages and 2 hash browns

#### PAIN PERDU TOAST AND BERRY SAUCE N10,000

4 slices of baguettes marinated in creamy custard mix and toasted, sprinkled with powdered sugar and served with berry sauce

#### NIGERIAN BREAKFAST 1 N9500

Slices of boiled yam served with Nigerian style egg sauce

#### NIGERIAN BREAKFAST 2 N8,000

Fried ripe plantains served with spicy omelettes and Nigerian style tomato sauce

## Sandwiches, Toasties And Wraps

#### BREAKFAST BURRITO N15,500

Tortilla wraps Filled with sausage, eggs, cheese and fresh avocado salsa

#### CHICKEN PESTO SANDWICH SERVED WITH A MIXED SIDE SALAD AND FRIES N18,500

Tender chicken topped with melty mozzarella cheese, juicy tomatoes, and fresh basil pesto with baguette bread

#### THE BEAN PANINI N5,000

Soft Slices of the Lagos Agege bread filled with Nigerian black-eyed pea fritters ( akara) and toasted

#### AVOCADO SANDWICH N12,000

Slices of whole wheat bread filled with avocado, cheese, tomatoes and rocket

#### THE GRUB CLUB SERVED WITH SIDE MIXED SALAD AND FRIES N15,500

Toasted layers of white bread filled with smoked ham, cheese, lettuce, bacon, tomatoes

#### THE GRUB CREPE WRAP N13,000

Savoury omelette and turkey ham slices tucked in classic crepes

#### TUNA MAYO TOASTIE N10,000

Slices of bread filled with tuna, mayo and melted cheese

#### THE ALL-IN-ONE BREAKFAST BUN N19,500

Made with the grub buns and layers of Sunny side up egg, bacon, breakfast sausage patty, cheese, tomato and hash brown

## Tea And Coffee Accompaniments

#### CROISSANT

N3,000

#### CINNAMON ROLLS

N3,000

#### BLUEBERRY MUFFINS

N3,000

#### PAIN AU CHOCOLAT

N3,500

#### NIGERIAN BUNS

N1,200

#### CHOCOLATE MUFFINS

N2,500

#### SCONES

N2,000

#### CHOCOLATE CHIP COOKIES

N2,000

#### OAT BANANA MUFFINS

N2,500



Vegan



Vegetarian



Spicy



Gluten Free



Organic



Halal



Nut Free



Lactose Free

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## Appetizers

### LEMONY SHRIMP N12,000 BRUSCHETTA

2 slices of grilled bread topped with sautéed shrimp and rocket leaves

### CHICKEN WINGS N15,750

12 chicken wings with spicy, buffalo and barbeque flavours

### TACOS N11,500

A set of two hand sized crispy tortillas stuffed with seasoned beef Mince, cheese and lettuce

### PHILLY CHEESE STEAK LOADED FRIES N10,000

Fries topped with juicy shredded beef Steak, bell peppers and melted cheese

### PRAWN ALLA BUSARA N15,000

Large prawns cooked in rich tomato sauce served with crusty bread

### TOSTONES AND MAYO-GARLIC DIP N5,500

4 slices of twice-fried green plantains with a savory mayo dip

### FEAST FOR ALL N110,000

20 chicken wings (4 spicy, 4 barbeque, 4 buffalo, 4 crispy), 10 beef samosas, 10 vegetable spring rolls, 5 beef suya sticks, 5 garlic and butter prawns, 5 tostones, yam chips, sweet potato fries served with dips (for approximately 5 adults)

## Soups

All soups are served with warm yeast rolls and butter

### GOAT MEAT PEPPER SOUP N12,500

Succulent boneless pieces of goat meat with classic Nigerian herbs and spices

### FISH PEPPER SOUP N10,500

Chunks of boneless croaker with classic Nigerian herbs and spices

### SEAFOOD CHOWDER N15,000

A variety of seafood in rich creamy soup

### SWEET CORN SOUP N8,000

This chinese style soup is made with sweet corn kernels, veggies and pepper

### CARROT AND CORIANDER SOUP N8,000

Healthy and flavor packed soup made from sweet and savoury carrots and coriander leaves

### TOMATO AND BASIL SOUP N8,000

This delicious soup is made with fresh tomatoes and basil leaves

## Salads

All soups are served with warm yeast rolls and butter

### CAESAR SALAD N15,000 *with grilled chicken* N19,000

Made with iceberg lettuce, croutons, parmesan cheese and Caesar dressing

### PANZANELLA N12,000

Made with marinated bread, tomatoes, vinegar and cucumbers

### CREAMY PASTA SALAD N13,500

Made with penne pasta, cherry tomatoes, bell peppers, peas, cucumbers, carrots, red onions and creamy dressing

### SALAD NICOISE N19,500

Made with potatoes, lettuce, green beans, boiled eggs, black olives, tomatoes and tuna

### MIXED SALAD N7,500

Made with lettuce, tomatoes, red onions and cucumber

### FRUIT SALAD N10,750

Made with fresh chunks of pineapple, grapes, watermelon, kiwi, Clementines and marinated in fresh orange juice

 Vegan

 Vegetarian

 Spicy

 Gluten Free

 Organic

 Halal

 Nut Free

 Lactose Free

## Mains

### PASTA

All pasta dishes are served with a side mixed salad and garlic bread

**PENNE ARRABBIATA** **N18,500**  
*with prawns* *N25,000*

Made with penne pasta tossed in a rich tomato sauce made from tomatoes, red chili peppers, basil and garlic

**LINGUINE ALFREDO** **N13,500**  
*with chicken* *N20,500*  
*with shrimp* *N23,500*

This dish is made with linguine pasta tossed in a rich creamy cheese sauce

**BEEF LASAGNA** **N18,000**

Slow cooked beef mince bolognaise layered with cheese sauce and lasagna sheets

**SPAGHETTI BOLOGNAISE** **N14,500**

Spaghetti served with Italian ragu sauce made with minced beef and tomato

### RICE

**PAN FRIED CHICKEN BREAST, GREMOLATA CRUMB AND RISOTTO ALLA MILANESE** **N30,000**

Creamy saffron risotto topped with savoury and crunchy gremolata crumb

**SWEET AND SOUR CHICKEN SERVED WITH BASMATI RICE** **N22,000**

Hong Kong style dish made with crispy chicken pieces coated in sweet and sour sauce, bell peppers and topped with sesame seeds

**SHREDDED BEEF IN OYSTER SAUCE SERVED WITH BASMATI RICE** **N22,000**

Asian inspired sauce made with tender juicy beef steak and pak Choy in oyster sauce

**JAMBALAYA RICE AND CAJUN BUTTERED CORN ON THE COB** **N18,000**

A Creoles' favourite, this dish is a burst of flavours made with bell peppers and packed with chicken, smoked pork sausages and shrimp

**NIGERIAN SMOKY JOLLOF RICE SERVED WITH FRIED PLANTAINS AND ¼ SPICY CHICKEN** **N9,000**

Aromatic and Smokey long grain rice cooked slowly in a delicious tomato and chili sauce

**HAKE KEDEGEREE WITH YOGURT DRIZZLE** **N25,000**

Traditional English dish made with curried rice, flaked fish, spinach, peas and boiled egg

### ...MORE

**SUNDAY ROAST** **N14,000**

Made with roasted potatoes, roasted chicken breast, gravy and steamed vegetables

**CHILLI CORNE CARNE, CORN BREAD AND SPICED BUTTER** **N29,000**

Spicy beef stew with kidney beans, tomatoes and dark chocolate

**TERIYAKI SALMON (250G) WITH MANGO, CORN AND LIME SALSA COCONUT RICE.** **N43,000**

Made with pan seared salmon and mango salsa

**MASHED POTATOES, CHARRED SWEET CORN, GRAVY, SIRLOIN STEAK (250G) AND CHIMICHURI SAUCE** **N40,000**

Juicy beefy steak drizzled with chimichurri sauce and served with creamy mashed potatoes

**SPICY LAMB CHOPS, FLATBREADS, MOUTABAL AND PICKLED RED ONIONS** **N33,000**

Juicy lamb chops paired with the classic Mediterranean dip made with aubergines, tahini paste and Greek yogurt

**BATTERED FISH AND CHIPS SERVED WITH COLESLAW AND TARTAR SAUCE** **N18,500**

Made with battered grouper fillet and served with crispy fries



Vegan



Vegetarian



Spicy



Gluten Free



Organic



Halal



Nut Free



Lactose Free

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## The Young Grubber

### KIDS MENU

All kids menu will come with a fruit kebab or carrot sticks

**MINI PANCAKES, SCRAMBLED EGGS AND SAUSAGES** N15,500

**CHICKEN MAC AND CHEESE** N11,500

**FISH FINGERS AND FRIES** N10,000

**SPAGHETTI AND MEATBALLS** N9,000

**HOT DOGS AND FRIES** N7,500

**CHICKEN NUGGETS AND FRIES** N7,500

## Burgers

**THE GRUB BURGER SERVED WITH FRIES** N19,500

Made with Grub made buns, Grub made beef patty, cheese, tomato, onions, lettuce, pickles, coleslaw and burger sauce

**CRISPY CHICKEN BURGER SERVED WITH FRIES** N15,000

Made with grub buns, crispy chicken breast, lettuce and tomatoes

**BATTERED FISH BURGER AND FRIES** N18,500

Made with grub buns, crispy battered fish, tartar sauce, pickled onions and lettuce

## The Fit Grubber

### WEIGHTWATCHERS MENU

**THE WHOLESOME BREAKFAST** N13,500

Porridge oats served with low fat milk, 2 scrambled eggs, fruit salad and date syrup or honey

Approximately 450 calories

**OAT PANCAKES OR OAT WAFFLES** N10,000

4 fluffy pancakes or waffles made from oat powder and served with low fat yoghurt, date syrup or honey and topped with apple slices

Approximately 710 calories

**YOGHURT PARFAIT** N12,000

Sweetened or unsweetened Greek yoghurt with fresh berries, kiwi and apples topped with granola packed with seeds and nuts

Approximately 519 calories

**SMOOTHIE BOWL** N10,000

A blend of frozen bananas and strawberries served with granola packed with seeds and nuts

Approximately 264 calories

**THE BEAN PANINI** N7,000

A healthy take on Nigerian black-eyed peas fritters (Akara), the bean dough is fried with little or no fat and pressed in between slices of whole wheat bread

Approximately 445 calories

**GRILLED PLANTAINS AND SPICY OMELETTES SERVED WITH TOMATO SAUCE** N9,500

Grilled ripe plantains served with spicy omelettes and a Nigerian style tomato sauce

Approximately 650 calories

**SWEET POTATOES AND OMELETTES SERVED WITH NIGERIAN STYLE TOMATO SAUCE** N8,000

Slices of boiled sweet potatoes served with spicy omelettes and Nigerian style tomato sauce

Approximately 520 Calories

**MIXED VEGETABLE BULGUR SERVED WITH GARLIC AND HERB CHICKEN THIGH AND MIXED SIDE SALAD** N18,500

Tender bulgur tossed with a variety of fresh vegetables and served with tender chicken thighs

Approximately 590 calories

**JOLLOF BULGUR SERVED WITH GRILLED ¼ CHICKEN AND ROASTED PLANTAIN SLICES** N18,500

Bulgur wheat is cooked slowly in a delicious tomato and pepper sauce

Approximately 781 calories

**BAKED PARSLEY POTATOES AND PAN SEARED FISH SERVED WITH A SIDE MIXED SALAD AND TARTAR SAUCE** N45,000

Tender yet crispy potatoes paired with pan seared salmon fillet with low calorie tartar sauce

Approximately 520 calories

**SKINNY ALFREDO SERVED WITH WHOLE WHEAT GARLIC BREAD**

with chicken	N20,500
with shrimp	N25,500

This guilt-free alfredo retains the classic Italian flavours but with half the calories and double the nutrition made with whole wheat pasta, Italian herbs, garlic and parmesan cheese

Approximately 396 calories



Vegan



Vegetarian



Spicy



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## Pizza

### CHEESE AND TOMATO N13,500

Tomato sauce topped with mozzarella cheese

### PEPPERONI N18,000

Tomato sauce, mozzarella and beef pepperoni

### MEAT-FEAST N17,000

Tomato sauce, beef, chicken, mozzarella, fried onions and sausages

### VEG-FEAST N16,000

Mushrooms, onions, green peppers and sweet corn

## Savoury Pastry

### STEAK PIE N2,000

### CHICKEN PIE N2,000

### MUSHROOM PIE N3,500

### BEEF SAUSAGE ROLLS N1,500

## Dessert

### BERRY CRUMBLE AND CUSTARD N8,000

Layers of mixed berry filling, vanilla custard and shortbread crumble

### APPLE CRUMBLE AND CUSTARD N7,500

Layers of apple filling, vanilla custard and shortbread crumble

### CHOCOLATE FUDGE N5,500

Super moist chocolate cake with layers of rich chocolate fudge frosting

### VICTORIA SPONGE N5,000

Fluffy cake with layers of jam and frosting

### WAFFLE AND ICE CREAM N9,000

Waffles topped with choice of ice cream, whipped cream and syrup

### GRUB-SERT N11,500

Sea salt brownie cookies and vanilla ice cream

### CARROT CAKE N7,500

Moist spice cake with carrots, nuts and layers of cream cheese frosting

## Milkshakes

All milkshakes are made with real chocolates and real fruits respectively

### OREO MILKSHAKE N12,000

### KITKAT MILKSHAKE N10,500

### TWIX MILKSHAKE N10,500

### M&M'S MILKSHAKE N10,000

### STRAWBERRY MILKSHAKE N12,000

### FERRERO ROCHER MILKSHAKE N15,000

### BOUNTY MILKSHAKE N10,000

### VANILLA MILKSHAKE N9,000

### MARS MILKSHAKE N10,000

### MARSHMALLOW MILKSHAKE N12,000

### BANANA MILKSHAKE N6,000

### DIARY MILK MILKSHAE N12,000

### SNICKERS MILKSHAKE N8,500

### BOOZY MILKSHAKE N15,000

(BAILEYS AND ICE CREAM)

### SKITTLES MILKSHAKE N10,000

### MALTEESERS MILKSHAKE N12,000

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## Non-alcoholic Beverages

### COFFEE & HOT CHOCOLATE

Vanilla, hazelnut and caramel syrup available at N1000 additional

#### CAFFÉ LATTE N5,000

Two shots of espresso, steamed milk and a little froth

#### ESPRESSO N3,000

Two shots of brewed concentrated coffee

#### HOT CHOCOLATE N5,000

#### CAPPUCCINO N5,000

Creamy coffee with layers of espresso, milk and froth

#### AMERICANO N3,500

Double shot espresso diluted with hot water

#### CAFFÉ MOCHA N5,500

A mix of coffee and rich chocolate powder

#### ICED COFFEE N5,500

A mix of coffee and rich chocolate powder

### TEA

Served With Milk, Honey/sugar/sweetener/date Syrup

#### PURE GREEN TEA N3,500

#### DECAF BLACK TEA N3,000

#### DECAF GREEN TEA N3,500

#### HIBISCUS TEA N3,500

#### BLACK TEA N2,500

#### CAMOMILE TEA N3,500

### JUICES

#### FRESH ORANGE JUICE N7,000

#### GREEN GOODNESS N8,500

Green apple, spinach, ginger, cucumber and parsley

#### WATERMELON AND CUCUMBER JUICE N7,500

#### HIBISCUS JUICE N5,000

Hibiscus leaves infused with cinnamon, bay leaves, ginger, cloves and fruit juice

#### PINEAPPLE JUICE N7,000

### SMOOTHIES

#### STRAWBERRY-BANANA SMOOTHIE N10,000

#### GREEN SMOOTHIE N10,000

A blend of kale, plant based milk, pineapple and banana

#### POWER PROTEIN SMOOTHIE N15,000

This power house smoothie is a blend of unsweetened Greek yoghurt, peanut butter, stevia, cinnamon, bananas, chia seeds and plant based milk

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## MOCKTAILS

### VIRGIN MOJITO N9,000

A mix of mint leaves, lime and sparkling water

### VIRGIN PINA COLADA N9,000

A blend of pineapple juice, coconut milk and lime juice with a mock rum syrup

### APPLE, ELDERFLOWER AND MINT N12,000

A fruity mix of elderflower cordial, apple juice, sparkling water and mint leaves

### CLASSIC SHIRLEY TEMPLE N11,000

A mix of grenadine, lemon-lime soda and ginger ale

### PINEAPPLE AND VANILLA ICED TEA N9,000

A mix of English tea, pineapple juice, vanilla and golden syrup

### STRAWBERRY LEMONADE N11,000

A mix of strawberries, lemon juice and syrup

## SOFT DRINKS

COCA-COLA  
SPRITE  
FANTA  
MALTINA  
SODA WATER

N2500  
N2500  
N2500  
N3000  
N2500

TONIC WATER  
BIG STILL WATER  
SMALL STILL WATER  
A GLASS PACKED ORANGE  
OR APPLE JUICE  
A GLASS OF PACKED CRANBERRY JUICE

N2500  
N4000  
N2000  
N3500 (1 LITRE N7500)  
N5000 (1.5 LITRES N15000)

## Alcoholic Beverages

## COCKTAILS

### MOJITO N10,000

A mix of white rum, lime juice, mint leaves and sparkling water

### SEX ON THE BEACH N11,000

A mix of vodka, orange juice and cranberry juice

### PINA COLADA N11,000

A tropical blend of coconut cream, white rum and pineapple

### STRAWBERRY DARK DAIQUIRI N11,000

A blend of white rum, strawberry and lime juice

### CLASSIC SHANDY N9,000

A mix of lemon juice, sparkling water and beer

## BEERS

STAR N4200  
HEINEKEN N4500  
BUDWEISER N4500  
GUINNESS N4800



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## SWEET SPARKLING WINE

MARTINI ASTI SPUMANTE	N25,000
MARTINI SPARKLING ROSE	N25,000

## CHAMPAGNE (BRUT)

MOET ET CHANDON	N255,000
VEUVE CLIQOT	N355,000

## WHITE WINE

GRUB WINE GLASS (SWEET OR DRY)	N6,500
SANTA CHRISTINA ANTINORI (ITALY: 2020)	N58,000
HAUSSMAN BARON EUGÈNE BORDEAUX BLANC (FRANCE, 2020)	N40,500

## RED WINE

GRUB WINE GLASS (SWEET OR DRY)	N6,500
INDIVIDO MERLOT - CARNBANET SAUVIGNON (FRANCE, 2021)	N52,000
SHIRAZ NEDERBURG (SOUTH AFRICA, 2020)	N50,000