

# **APPETIZERS**

# SMALL PLATES

**GIZDODO** 

₩7,000

Fried plantains and chicken gizzard sautéed in pepper sauce

**CHICKEN WINGS** 

₩7,000

2-3 pcs of marinated fried spicy chicken wings coated in seasoned sauce

**ASUN** 

₩9,000

Goat meat Asun with sautéed bell peppers and onions

PEPPERED TURKEY

₩9.000

2-3 pcs of marinated fried spicy turkey coated in seasoned sauce

PEPPERED SNAILS

₩10.000

Sizable snails served with sautéed bell peppers and onions

PEPPERED GIZZARDS

₩7.000

Lightly fried gizzards served with sautéed bell peppers and onions

## SALADS

**GARDEN SALAD** 

₩5.000

Lettuce, Cucumber, Tomato & Sweet corn with Cheese & Cream Dressing

**VEGETABLE SALAD** 

₩6,000

Lettuce, Cucumber, Tomato, Sweet Green Beans, Red Kidney Beans, Boiled Eggs, Irish Potatoes & Carrots with Cheese & Cream Dressing **GREEK SALAD** 

₩6.000

Lettuce, Onions, Penta Cheese, Red & Green Bell Peppers with Cheese & Cream Dressing

## **SOUPS**

CHICKEN PEPPERSOUP ₩10,000

Fragrant and spicy Nigerian soup with marinated chicken garnished with local spices

**GOAT MEAT PEPPERSOUP** ₩9,000

Spicy Nigerian soup with goat meat garnished with local spices

**ASSORTED PEPPERSOUP** ₩10,000

Fragrant, spicy Nigerian soup with offals (assorted internal organs) garnished with local spices

CREAM OF CHICKEN

₩12,000

SOUP

Grilled cut of chicken breast, Irish potato, carrot, sweet corn, onion & cream, served with bread

FISH PEPPERSOUP

₩10,000

Spicy fish of the day soup garnished with local herbs served with yams or sweet potatoes



# ENTRÉE

# SEAFOOD

#### **SEAFOOD OKRO**

₩25,000

Fresh Okro with shrimp, croaker fish, calamari, crab, and prawns with Swallow of your choice

#### **SEAFOOD PASTA**

₩25.000

Jollof pasta with calamari, crabs, shrimps, prawns and fish

### SEAFOOD FRIED RICE ₩25,000

Fried rice with calamari, crab, shrimp, prawns and fish

### GRILLED BARRACUDA ₩40,000

Whole Barracuda fish accompanied with fries of choice, onion rings and our house salad

### SEAFOOD JOLLOF RICE ₩25,000

Jollof rice with calamari, crab, shrimp, prawns and fish

#### FISH & CHIPS

₩29,500

King-sized Grilled or fried fish with fries of choice

#### FRIED RICE & FISH

₩21,000

Fried rice served with a whole fish

#### **JOLLOF RICE & FISH**

₩20.000

Jollof rice served with a whole fish

### **MEAT-BASED**

#### **BEEF SHAWARMA**

₩9,000

Shredded beef, sausages and vegetables mixed in juicy, creamy sauce wrapped in pita bread with a side of fries

#### **NKWOBI**

₩13,000

Cut of Cow Foot mixed with local spicy traditional & oil palm

#### **ISI EWU**

₩13.000

Traditional Eastern dish made with goat Head with local spicy seasoning

## POULTRY-BASED

### **CHICKEN SHAWARMA**

₩9,000

Shredded chicken, sausages & vegetables mixed in juicy, creamy sauce wrapped in pita bread with a side of fries

#### **CHICKEN & CHIPS**

₩13,000

Marinated fried or grilled chicken with seasoned sauce with fries of choice

### **TURKEY & CHIPS**

₩14.000

Fried turkey accompanied with fries of choice







# ENTRÉE

## PASTA

### **CHICKEN OR BEEF JOLLOF PASTA**

₩15.000

₩17,000 **CHICKEN ALFREDO** PENNE

Spaghetti cooked in vibrant, spiced tomato

sauce served with a choice of chicken or beef

Tender penne pasta in rich Alfredo sauce, served with mushrooms, succulent grilled chicken, and finished with a sprinkle of parmesan cheese.

### TURKEY JOLLOF PASTA ₩16,000

Spaghetti cooked in vibrant, spiced tomato sauce served with fried turkey

### SPAGHETTI BOLOGNESE ₩17,000

Spaghetti served with fresh minced meat in traditional Italian sauce

### RICE

#### **TURKEY JOLLOF RICE** ₩14,000

Savoury Nigerian jollof rice with spicy turkey

#### ₩14,000 CHICKEN FRIED RICE

Aromatic fried rice served with spicy chicken

### CHICKEN OR BEEF **JOLLOF RICE**

**₩**13,000

Savoury Nigerian jollof rice with spicy chicken or beef

### TURKEY FRIED RICE

₩15,000

Aromatic fried rice served with spicy turkey

#### JAMBALAYA RICE

₩22.000

A savory rice dish fusion of seafood, chicken and sausage jumbled in tasty deep flavours

#### **NATIVE RICE**

₩18,000

A delicious blend of fragrant rice cooked with rich red oil, locust beans, dry fish, and shrimp.

### COCONUT RICE

₩22.000

A rich and flavourful dish cooked in fresh grated coconut milk with a flavourful addition of shrimp and sausage

### **CHINESE**

### SESAME CHICKEN

₩25.000

Crispy sesame chicken served with fresh broccoli, paired with your choice of rice or brown rice

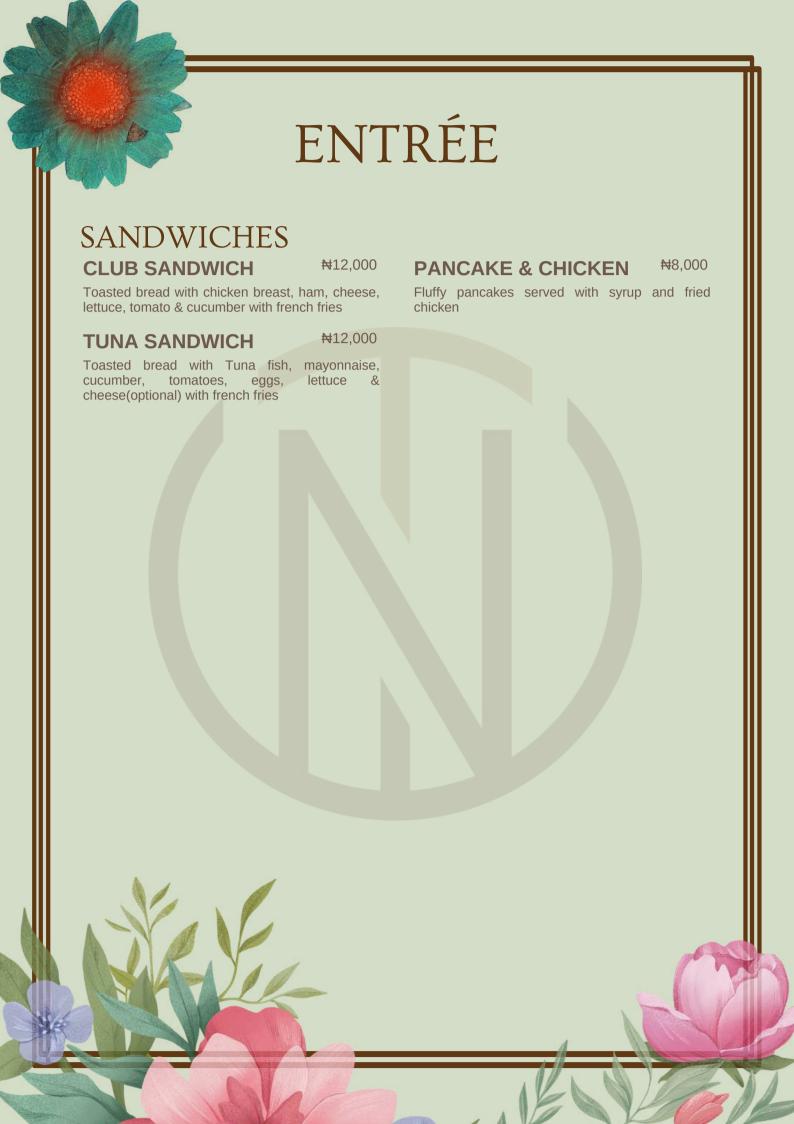
### SINGAPORE NOODLES №21,000

Rice noodles stir-fried with bell peppers, chicken, shrimp, egg, and garlic in a savoury sauce

#### CHINESE RICE

₩22,000

Basmati rice stir-fried with eggs, bell peppers, sausage, liver, green beans, and sweet corn. A flavorful delight!



# DESSERTS & SIDES

## CAKE

TRIPLE-LAYERED CAKE

₩6,000

₩10,000

A slice of tripled-layered sumptuous & decadent cake

**POPCORN** 

₩1,000

Light, fluffy, and perfectly seasoned for a deliciously crunchy snack

# ICE CREAM

ICE CREAM

₩7,000

Two scoops of Strawberry, Chocolate or Vanilla Ice-cream served with Caramel, Strawberry or Chocolate drizzle & Rainbow Sprinkles

SIDES

FRENCH FRIES

₩5,000

**COMBO FRIES** 

**ICE CREAM & CAKE** 

Vanilla ice-cream

A slice of tripled-layered sumptuous & decadent cake with a choice of Chocolate, Strawberry or

₩7,000

**POTATO WEDGES** 

₩4,000

**JOLLOF RICE** 

₩6,000

YAM FRIES

₩4,000

**FRIED RICE** 

₩7,000

FRIED PLANTAINS

₩4,000



# PIZZA

THE NATIVE PIZZA

₩18,500

Tomato paste, onions, garlic and ginger paste, green peppers, mozzarella, sliced tomatoes, chicken

CHICKEN PIZZA

₩18,500

Chicken, sweet Italian sausage, cremini mushrooms, sliced red bell pepper Tomato sauce, mozzarella

TROPICANA PIZZA

₩18,500

Ham, Sweetcorn, Pineapple & Mozzerella

**MEAT LOVERS** 

₩18,500

Tomato sauce, mozzarella, fresh tomato, minced meat, sausage

PEPPERONI PIZZA

₩18,500

Tomato sauce, mozzarella, pepperoni

**VEGETARIAN PIZZA** 

**₩**18,500

Tomato sauce, mozzarella, fresh tomatoes, mushroom, peppers, onion

**TUNA PIZZA** 

₩18,500

Tomato sauce, Mozzarella, canned tuna, sweetcorn , basil leaves





# WINES & BEERS

## CHAMPAGNE

 Moët & Chandon Brut
 ₩175,000
 Veuve Clicquot
 ₩180,000

 Moët & Chandon Rosé
 ₩200,000
 Andre
 ₩30,000

WHITE & RED

 Nederburg
 ₩25,000
 Asconi Agor
 ₩30,000

 Frontera
 ₩20,000
 Declan
 ₩20,000

 Four Cousins
 ₩20,000
 Glass of House Wine
 ₩5,000

BEERS

Smirnoff Ice

 Heineken
 ₩3,000
 Guinness Stout
 ₩3,000

 Budweiser
 ₩3,000
 Trophy
 ₩2,500

 Desperado
 ₩3,000
 Goldberg
 ₩2,500

₩3,000

## PALM WINE

Palm Afrika Palmwine ₩5,000



# LIQUORS

# COGNAC/BRANDY

Martell VS **№**100,000 **Hennessy VSOP ₩**200,000 **Hennessy VS №**150,000 **Hennessy XO** ₩600,000

**Martell Blue Swift** ₩175,000

# WHISKEY

**Red Label** ₩35,000 **Black Label** ₩70,000 **Jack Daniels** ₩45,000 ₩175,000 Glenfiddich 15 yrs **American Honey** ₩35,000 Glenfiddich 18 yrs ₩250,000

Glenfiddich 21 yrs

₩475,000

₩45,000

## SHOTS

Jameson

Popcorn Shot	₩6,000	Tequila	<del>N</del> 4,000
B52	₩8,000	Bacardi	₩4,000
Monkey Shoulder	₩8,000	Absolut	₩4,500
Jagermeister	₩6,000	Ciroc	₩5,500
Afrinero Shot	₩8,000	Hennessy VS	₩5,000
Jager Bomb	₩8,000	Black Label	₩5,000
Ferrari	₩7,000	Baileys	₩8,000
Monkey 47	₩10,000		



# LIQUORS

# GIN/APERITIF

Campari

Jägermeister



₩35,000

₩40,000



₩30,000

# RUMVODKA

Skyy Vodka



₩25,000

Ciroc

Bombay

**Absolut Vodka** 



₩55,000

₩30,000

# CREMES

**Baileys** 



₩35,000



## **SODAS**

 Coke
 ₦700
 Maltina
 ₦700

 Fanta
 ₦700
 Tonic Water
 ₦1,200

 Teem
 ₦700
 Ginger Ale
 ₦3,000

### WATER

Perrier Sparkling Water ₩2,000

Water ₩700

### MILKSHAKES

Milkshake ₩10,000

Rich, creamy milkshake available in Chocolate, Strawberry, or Caramel flavours with whipped creamed topping

## JUICES

**Yoghurt** ₩4,000 **Chivita 100**% ₩4,000

Chivita Active ₩4,000

## ENERGY DRINKS

**Power Horse** ₩4,000 **Red Bull** ₩4,000

Monster ₩4,000



# SIGNATURES

Native Magic Admixture of Tequila, OJ, Raspberry and lime juice	<b>₩</b> 10,000
Forbidden Forest A pleasure of Tequila and passion fruit infused with lime juice and sparkling water	<b>N</b> 10,000
Highlife An infusion of Cherry brandy, Gin, grenadine, lime juice and a dash of Angostura bitters	<b>N</b> 12,000
English Lover A twist of Gin and Triple sec with a lemon juice base with an infusion of Honey and Pineapple juice	<b>N</b> 10,000
African Stallion  A connoisseur's exotic blend of premium palm wine laced with vodka and white rum topped with pineapple juice	₩10,000
<b>Tequila Jazz</b> A compelling twist of tequila and jasmine syrup buzzing with orange juice and lime juice	<b>N</b> 10,000
Monkey Paw An exclusive blend of high end single malt scotch whiskey infused with apple juice and mint leaves for the perfect cocktail. A must experience	<b>№</b> 12,000
Monkey Magic  An elixir of premium fruit juices infused with high grade monkey shoulder whisky and homemade ginger syrup	<b>₩</b> 15,000
The Native The eponymous creation of our secret syrups immersed with high end vodka and mint leaves for a refreshing encounter.	<b>₩</b> 13,000
Makutu A cocktail pleasure of Homemade lemongrass syrup and vodka tells this tale of cocktail pleasure infused with bitters and a medley of juices	₩15,000
Gabe's Secret  Bartenders secret recipe. A rosy and sumptuous summer day refresher harmoniously created with strawberries, vodka et cetera	₩13,000



## SIGNATURES

**Lemongrass Drop** ₩15,000

Expect the unexpected in this incredible fusion of our own curated lemongrass and refined vodka with a pleasure of syrups.

Lemongrass Whiskey Sour ₩15,000

What a fascinating twist to the whiskey sour! Excellent admixture of high grade whiskey infused with our own homemade lemongrass syrup

Afrinero ₩13,000

Connoisseur acclaimed Monkey 47 botanical gin meets a medley of pink grapefruit juice and our secret syrups . Awesome!

**Lemongrass Collins** ₩15,000

A tasty, slightly sweet and bubbly highball injected with our curated lemongrass and a top shelf gin with our secret syrup and lemon juice topped off with soda



GIN		MOJITO	
Ginn Fizz	<b>₩</b> 9,000	Classic	₩10,000
Pink Lady	₩9,000	Passion Fruit	₩10,000
Monkey & Cherries	₩14,000	Strawberry	₩10,000
Bees Bubbles	₩14,000	Lemon Grass	₩10,000
Caracas	₩12,000	Elder Flower	₩10,000
Fairbanks No.1	₩14,000	Royal	₩10,000
Claridge Cocktail	₩12,000	Ginger	₩10,000
Gin Daisy	₩10,000	French	₩10,000
White Lady	<b>₩</b> 10,000	Apple	<b>₩</b> 10,000
Bronx	<b>₩</b> 10,000	Jamies	<b>№</b> 10,000
Paradise	<b>₩</b> 10,000	Vodka	₩10,000
		Pineapple	₩10,000
		Cherry	₩10,000
AMARETTO			
Godfather	<b>₩</b> 11,000	DAIQUIRIS	
Amaretto Sour	₩11,000	Classic	₩10,000
Amaretto Stinger	₩12,000	Mango	<b>₩</b> 10,000
		Passion Fruit	<b>₩</b> 10,000
BRANDY		Strawberry	₩10,000
		Raspberry	₩10,000
Stinger	₩12,000	Daq Attack	₩10,000
Side Car	₩11,000	Banana	<b>₩</b> 10,000
French Connection	₩11,000	Daiquiri Menta	<b>₩</b> 10,000
		Lime	<b>₩</b> 10,000
		Dry	₩10,000



# VODKA

## WHISKEY

Lance televist	NI40 000	Duoty Noil	N12 000
Long Island	₩10,000	Rusty Nail	<b>₩</b> 12,000
Apple Collins	<b>₩</b> 10,000	Ginger Monkey	<b>₩</b> 12,000
Cosmopolitan	₩9,000	Whiskey Sour	₩11,000
Bloody Mary	₩13,000	Classic Old Fashioned	₩9,000
Blue Lagoon	₩9,000	Mint Julep	₩11,000
Cape Codder	₩9,000	Oldmans Drink	₩14,000
Moscow Mule	₩11,000	New York Stone Sour	₩14,000
Grey Hound	₩10,000	Haystack	₩12,000
Vodka Stinger	₩11,000	Lodge Negroni	₩10,000
Tropical Dream	₩14,000	Tartan Tai	₩10,000
White Russian	₩10,000	Penicillin	₩10,000
Vodka Fizz	₩10,000	Manhattan	<b>₩</b> 11,000
Sex on the Beach	₩12,000	Dry Manhattan	<b>₩</b> 11,000
Screwdriver	₩10,000	Perfect Manhattan	<b>₩</b> 12,000

## CAMPARI

#### **Americano** ₩14,000 ₩11,000 **Colonel Ward** Negroni ₩11,000 With a Smile ₩12,000 **Sparkling Campari** ₩12,000 **Hanky Panky** ₩14,000 **Toronto** ₩12,000 ₩14,000 **Kanar Sazerac** ₩12,000 **Gold Rusher**

FERNET-BRANCA



CHAMPAGNE		MARTINIS	
Kir Royale	<b>₩</b> 12,000	Classic	<b>₩</b> 10,000
Mimosa	<b>₩</b> 12,000	Passion Fruit	<b>₩</b> 10,000
French 75	₩12,000	Perfect	<b>₩</b> 10,000
		Dirty	₩10,000
RUM		Apple	<b>₩</b> 10,000
	N14.0 000	Monkey	<b>₩</b> 10,000
Zombie	<b>₩</b> 12,000	Espresso	<b>₩</b> 10,000
Electric Island	<b>₩</b> 10,000	Lemon Drop	₩10,000
Piña Colada	₩9,000	Chocolate	<b>₩</b> 10,000
Cuba Libre	₩9,000	French	₩10,000
Dark & Stormy	₩11,000	Gin	₩10,000
French Colada	₩14,000	Blue	₩10,000
Flor De Jerez	₩14,000	Spicy	₩10,000
<b>Goombay Smash</b>	₩14,000	Smokey	<b>₩</b> 10,000
Painkiller	₩12,000	Pornstar	<b>₩</b> 15,000
Rum Cooler	₩10,000	Playmate	<b>₩</b> 15,000
Bacardi	₩10,000		
Mai Tai	₩12,000	MARGARITAS	
		Spicy	₩10,000
TEQUILA		Mango	₩10,000
regare, t		Passion Fruit	<b>₩</b> 10,000
Tequila Sunrise	₩9,000	Strawberry	<b>₩</b> 10,000
Paloma	₩9,000	Raspberry	<b>₩</b> 10,000
Tequila Sour	₩11,000	Frozen	₩10,000
Cannonball	<b>₩</b> 12,000	Muerto Bali	₩10,000
		Frozen Coconut	<b>₩</b> 10,000
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Mexcalita

₩10,000



# **MOCKTAILS**

# SIGNATURES

The Native Special ₩8,000

A masterpiece combination of mixed juices with Coconut cream and Blue Curação

Once in the Native ₩8,000

A delectable frozen drink of blueberries blended in ice cream and milk with an infusion of select aromatic syrups

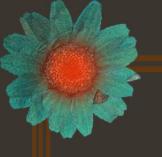
# CLASSICS

**Virgin Mary** 

Chapman	₩7,000	Lemonade	₩7,000
Raspberry Bee's Knees	₩7,000	Fresh Lime Soda	₩7,000
Pineapple Cobbler	₩7,000	Fruit Punch	₩7,000
Virgin Paloma	₩7,000	Watermelon Ginger	₩7,000
Banana Colada	₩7,000	Shirley Temple	<b>₩</b> 7,000
Butter Beer	₩7,000	Mojito Mocktails	₩8,000

₩9,000





Blueberry

# HOOKAH MENU

# CLASSIC FLAVORS

## **PREMIUM FLAVORS**

**₩**19,000

Peach	<del>11</del> 17,000	Double Apple	₩ 19,000
Orange	<del>N</del> 17,000	Lemon & Mint	<b>₩</b> 19,000
Strawberry	₩17,000	Gum & Mint	₩19,000
Mint	₩17,000	Mint & Cream	₩19,000
Watermelon	<b>₩</b> 17,000	Orange & Mint	₩19,000

**₩**17,000

Lady Killer

