

Main Entrees

Enjoy our take on brunch with classic entrees and staple breakfast dishes in Nigeria. Please note, all main entrees are served as described on the menu.

Plantain & Eggs \$15

Sweet, ripe plantains sliced and deep fried served with a side of eggs.

Pepper Soup \$16

Light spicy soup packed with woody, floral flavors with goat meat.

Shrimp & Grits \$16

Freshly peeled shrimp sauteed with onions, served over a creamy bowl of grits.

Goat & Grits \$18

Marinated goat meat cut into pieces served over a creamy bowl of grits.

Fried Yam & Egg \$18

A West African staple of fried yam served with a side of spiced eggs.

Party Jollof Plate \$24

Seasoned African rice simmered in tomato sauce, served with beef or chicken.

Grilled Fish & Plantain \$26

Grilled whole tilapia marinated in stew sauce served with fresh plantains.

Brunch Cocktails

Single Mimosa \$7

Bubbly champagne with your choice of orange juice, cranberry, or pineapple.

Zobomosa \$9

Bubbly champagne mixed Zobo hibiscus tea and ginger.

Watermelon Mojito \$12

Watermelon rum with mojito mix and fresh lime.

Mimosa Carafe \$25

Bubbly champagne with your choice of orange juice, cranberry, or pineapple.

Zobomosa Carafe \$28

Bubbly champagne with freshly made “Zobo, giving flavors of hibiscus and ginger.