



# MENU LIST











5750 Buford Hwy NE Atlanta,  
GA 30340 United States

**ORDER NOW**

**4707753260**

## A. MAIN DISH

<b>Jollof rice combo &amp; fish</b> (Parboiled rice cooked in tomato sauce)	<b>\$21.50</b>	
<b>Jollof rice combo &amp; chicken</b>	<b>\$21.50</b>	
<b>Jollof rice combo &amp; grilled turkey</b>	<b>\$21.50</b>	
<b>Jollof rice combo &amp; beef</b>	<b>\$23</b>	
<b>Jollof combo &amp; goat</b>	<b>\$25.50</b>	
<b>Jollof combo &amp; assorted meats</b>	<b>\$24.99</b>	
<b>Fried rice combo &amp; fish</b> (choose side plantain or coleslaw)	<b>\$22.50</b>	
<b>Fried rice combo &amp; chicken</b> (choose side plantain or coleslaw)	<b>\$22.50</b>	
<b>Fried rice combo &amp; beef</b> (choose side plantain or coleslaw)	<b>\$22.50</b>	
<b>Fried rice combo &amp; turkey</b> (choose side plantain or coleslaw)	<b>\$22.50</b>	
<b>Fried rice combo &amp; goat meat</b> (choose side plantain or coleslaw)	<b>\$26.50</b>	
<b>Fried rice combo &amp; assorted meat</b> (choose side plantain or coleslaw)	<b>\$25.99</b>	

<b>Assorted Jollof</b> (Grilled goat, fish, crayfish & shrimp cooked with parboiled rice comes with a side of plantain)	<b>\$30</b>	
<b>Abula (weekends only)</b> (Beans stew, jute leaf, assorted stew served with yam flower).	<b>\$25</b>	
<b>Yam Porridge</b> (Yam boiled in pepper sauce and served with spicy sauce and fish comes with a side of plantain)	<b>\$20</b>	
<b>White rice &amp; local sauce (Ayamase)</b> (Green pepper cooked with assorted meats and fried with palm oil)	<b>\$30</b>	
<b>Beans &amp; Sauce</b> (Boiled beans served with fish & plantain)	<b>\$18</b>	
(boiled beans served with fish, plantain & pomo)	<b>\$20</b>	
<b>Assorted spaghetti</b> (Spaghetti stir fry in tomato sauce served with turkey & shrimps comes with a side of plantains)	<b>\$25</b>	

## B. SOUPS

<b>Bitter leaf soup (Ofe Onugbu)</b> (Fresh bitter leaf, cooked with boiled blended cocoyam, and palm oil, served with assorted meats)	<b>\$30</b>	
<b>Seafood okra</b> (Fresh hand cuts okra, shrimps, king crab, fish, crayfish and peppers)	<b>\$35</b>	
<b>Efo riro</b> (Frozen spinach cooked with red bell peppers, scotch bonnet, onions, shrimps, crayfish in palm oil and served with assorted meat)	<b>\$25</b>	
<b>Egusi</b> (melon seeds cooked with peppers and palm oil served with fish and assorted meats)	<b>\$25</b>	

## SWALLOW OPTIONS

WHEAT  
GARRI  
POUNDO

## C. SPECIALS

**Large Sea Food Island** (Will feed 7 people) **\$500**

**Medium Sea Food Island** (Will feed 4 people) **\$350**

(King Crab / Corns / Shrimps / Whole Fish / lobster/crawfish / boiled egg/served with your choice of rice, baked potatoes and veggies)

Served with any soft drink of your choice.



**Cheese Suya Fries**

(swizz cheese melt/suya/fries)

**\$25**



**Boiled plantain**

Smoke Mackerel Fish / Veggies / Boiled Plantain

**\$20**



**Smoked plantain**

Grilled Plantains & Ugba Sauce

**\$20**



**Pineshrimmaritta/Pineshrimp Breeze**

(grilled shrimp marinated in fresh squeezed pineapple juice overnight and served with baked potatoes and veggies)

**\$45**



**Singapore Noodles Plate.**

(Stir fry Rice noodles with vegetable serve with white rice and chicken sauce)

**\$38**



**Lamp chops**

(well marinated and cooked lamp chops served with bake potatoes and veggies)

**\$50**



## D. PEPPER SOUP

**SIDES (Agidi / Boiled yam)**  
**SPICE LEVEL (Hot/Mild)**

**Turkey Pepper Soup**

(Small cuts turkey wings cooked with peppers seasoned with stomach affairs spice)

**\$20**



**Assorted Pepper Soup**

(Assorted beef intestine and goat meat cooked with peppers seasoned with stomach affairs spice)

**\$30**



**Catfish Pepper Soup**

(Cut catfish cooked with pepper and seasoned with stomach affairs spice)

**\$25**



## E. SPICME ME UP

**Sides**

**Plantain /coleslaw**

**ASUN**

Goat meat slightly grilled with habanero peppers and red bell peppers garnished with sliced sweet onions.

**\$25**



**NKWOB**

Steamed beef cow feet garnished with peppers and stomach affairs sauce.

**\$18**



**SPICY PEPPERED POMO**

Beef cow skin garnished with peppers and sweet onions.

**\$20**



**GRILLED TURKEY WINGS**

Turkey wings grilled with stomach affairs spice.

**\$38**



**ROTISSERIE FISH**

Fresh catfish grilled with peppers, onions, and veggies.

**\$50**



**GRILLED CROCKER FISH**

Crocker fish grilled and garnished with peppers, onions, and veggies.

**\$40**



**SPICY SNAILS**

Snails well seasoned and garnished with peppers, onions and veggies

**\$70**



**SHRIMP NOODLES**

comes with coleslaw & boiled egg

**\$22**



**BEEF NOODLES**

comes with coleslaw & boiled egg

**\$20**



**CHICKEN NOODLES**

comes with coleslaw & boiled egg







**\$18**





WE CATER FOR ALL KIND OF EVENTS & ALSO AVAILABLE TO TRAVEL

## SIDES

<b>COLESLAW</b>	<b>\$3.50</b>	
<b>SALAD</b>	<b>\$8</b>	
<b>FRIED YAM</b>	<b>\$12</b>	
<b>SMOKED PLANTAIN (BOLI)</b>	<b>\$5</b>	
<b>FRENCH FRIES</b>	<b>\$5</b>	
<b>MOI MOI</b>	<b>\$5</b>	

## STARTERS

<b>CHICKEN SHAWARMA</b>	<b>\$18</b>	
<b>BEEF SHAWARMA</b>	<b>\$20</b>	
<b>COMBO SHAWARMA</b>	<b>\$22</b>	
<b>SHRIMP SHAWARMA</b>	<b>\$25</b>	
<b>CHICKEN SUYA</b>	<b>\$18</b>	
<b>BEEF SUYA</b>	<b>\$20</b>	

<b>MOSA DA MIYAN TAUSHE</b>	<b>\$15</b>	
<b>GIZZDODO</b>	<b>\$15</b>	
<b>MEAT PIES</b>	<b>\$5</b>	
<b>SPRING ROLLS</b>	<b>\$8</b>	
<b>SAMOSA</b>	<b>\$10</b>	
<b>PUFF PUFFS</b>	<b>\$7</b>	
<b>COCONUT SHRIMPS</b>	<b>\$10</b>	

## DRINKS

<b>AMSTEL MALT</b>	<b>\$3.50</b>	
<b>MALTA GUINNESS</b>	<b>\$3.50</b>	
<b>KUNNU</b>	<b>\$6</b>	
<b>ZOBO</b>	<b>\$5</b>	
<b>GINGER</b>	<b>\$5</b>	
<b>PALM WINE</b>	<b>\$10</b>	

**FANTA**

**\$3**



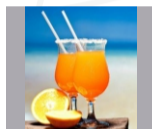
**COKE**

**\$3**



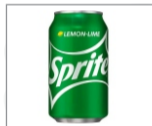
**EXOTIC**

**\$10**



**SPRITE**

**\$3**



**WATER**

**\$2.50**



**RED BULL**

**\$5.50**



**28 BLACK**

**\$5.50**



**COCKTAILS**

**BAHAMARITA**

**\$8**



**ULTIMATE PINEAPPLE**

**\$9.50**



**PINA COLADA**

**\$8**



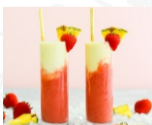
**MELON FREEZE**

**\$12**



**ULTIMATE PINACOLADA**

**\$12**



**ADD ONS**

**WHEAT**

**\$5**



**GARRI**

**\$3**



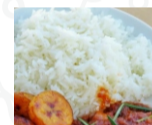
**POUDO**

**\$3**



**WHITE RICE**

**\$5**



**JOLLOF RICE**

**\$8**



**FRIED RICE**

**\$10**



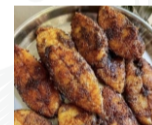
**GOAT**

**\$5**



**FISH**

**\$4.99**



**BEEF**

**\$4.99**



**CHICKEN**

**\$3.99**



**TURKEY**

**\$6.99**



**BEANS**

**\$8**



# CATERING LIST

NAME OF FOOD	PAN	5 LITERS
Ayamase	\$350	\$180
Ofada	\$300	\$150
Efo riro	\$280	\$140
Egusi	\$300	\$150
Sea food okra	\$400	\$190
Jollof rice	\$120	\$ 60
Vegetable fried	\$150	\$75
Sea food fried rice	\$350	\$175
Moi moi (20 pcs and above)	\$5 each	\$5
Moi moi elewe 20 pcs and above)	\$7.50	
Goat meat pepper soup	\$500	\$250
Cat fish pepper soup	\$400	\$200
Assorted meats	\$300	\$150
Stewed fried beef	\$300	\$150
Peppered fried chicken	\$220	\$110
Peppered fried fish	\$200	\$100
Peppered fried turkey	\$220	\$110
Grilled turkey	\$250	\$125
Asun	\$400	½ \$200    ¼ box \$100
Nkwobi	\$360	½ \$180    ¼ \$90
Peppered pomo	\$400	½ \$200    ¼ \$100
Puff puffs	\$100	½ \$50
Plantain	\$150	½ \$75
Gizzard	\$200	½ \$100

## SMALL CHOPS PLATTERS

Assorted box platter	\$100
Small platter	\$100
Medium platter	\$150
Large platter	\$250

