



## BRUNCH ENTREES

### YAMARITA AND EGG SAUCE \$26.99

Eggs fried with Pepper Sauce with fried yam slices.

### EWA AGOYIN (served with soft white bread) \$20.99

Black eye peas topped with spicy red oil sauce.

### CHICKEN & WAFFLES \$27.99

Crispy fried chicken, fluffy waffles, honey butter, maple

### OXTAIL & GRITS \$37.99

Tender creamy oxtail served on grits.

### LAMB CHOPS & EGGS \$58.99

4 lollipops lamb chops seared in herbs butter & eggs (Scrambled, Over easy, Over medium, Over hard)

### AKARA BURGER \$18.99

Purée blackeye peas fried with corn beef on soft white bread.

### FRIED PLANTAIN & EGGS \$25.99

Golden fried plantain, 3 loaded eggs your way. (sautéed peppers, corned beef, bacon & sausage)

### OMELET (served with pancakes, waffles or toast) Add Meats (Corned beef \$3, Sausage \$5, Bacon \$5) \$25.99

Tomatoes, spinach, sautéed peppers, onions, mushrooms, cheddar cheese.

### MESHAYI ABOKI NOODLES \$29.99

Stir fried noodles with sautéed peppers & onions, topped with spicy diced beef sauce & fried eggs.

## SIDES (\$8)

TOAST

PLANTAIN

BEEF SAUSAGE

BACON

MIXED FRUITS