KULTURE KITCHEN MEAL DEALS

SALADS

AFRICAN SALAD [ABACHA]

N3,500

N5,000

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Eaten amo	ngst the easte	ern tribe of Nigeria	. Made with drie	d shredded cass	ava and fermente	d oil bean
seed in a c	reamed palm	oil sauce, paired w	ith deep fried Ti	tus Fish, Ponmo,	, garden eggs and	utazi.

CEASER SALAD

chopped romaine lettuce and garlicky croutons, tossed in a creamy dressing made with eggs, olive oil, lemon, Parmesan, Worcestershire sauce, and anchovies. Served with grilled chicken tenders.

BREAKFAST

BIG ENGLISH BREAKFAST	N6,000
Consist Of Bacon, Fried Egg, Sausage, Mushrooms, Baked Beans, Toast And Grilled Tomatoes; served with Tea Or Coffee.	
NAIJA BREAKFAST Consisting Of Yamarita/Boiled or Fried plantain Served With Rich Naija Egg/fish Sauce, grilled Chicken Sausage; Accompanied By tea, iced tea or Coffee.	N4,000
MOI-MOI & PAP Richly made moimoi loaded with egg and fish shreds, served with Custard/Pap, Evaporated milk, honey and a bowl of fruit salad.	N4,000

STARTER BITES

CHICKEN ESCALOPE Boneless chicken tenders seasoned to perfection, freshly breaded and deep fried to golden brown in 100% cholesterol free vegetable oil. Served with chips, veggies and options of sweet chili sauce or 1000island.	N5,000
GIZDODO Grilled Spicy Turkey Gizzard in sautéed dodo	N4,500
BUFFALO WINGS Crispy chicken wings tossed in a spicy chef's special buffalo sauce. Served with chips and a dip.	
SPICY GOAT MEAT Marinated Tendensed Smoked Goat Meat Stirred In A Special Hot Pepper Sauce served with Yamarita and Pepper Sauce.	N5,000
GOAT MEAT PEPPER SOUP A nutritious Nigerian soup bursting with ethnic flavours from goat meat cooked with a variety of local spices and ingredients.	N4,000
CHICKEN PEPPER SOUP Chicken cuts simmered in a heartwarming broth mixed in with diverse dried spices, fresh herbs and seasoning	N4,000
CATFISH PEPPER SOUP The HOLY GRAIL of all Nigerian Pepper soups made from freshly caught and cleaned Catfish simmered in a flavorful broth, a combination of crayfish, peppers, seasoning, fresh herbs and crushed local spices. Served with boiled yam or steamed rice	N10,000
CROAKER FISH PEPPER SOUP Nigerian Pepper soups made from freshly caught and cleaned Croaker fish simmered in a flavorful broth, a combination of crayfish, peppers, Ehuru, Udah, Ohiokirirohio, fresh herbs and crushed local spices. Served with boiled yam or steamed rice	N10,000

MAIN MEALS	
PARTY PLATE Smokey Jollof rice & fried rice served with any protein of choice, Fried Plantain and Coleslaw	N6,000
ASIAN BEEF AND MUSHROOM SAUCE Called Soegogi-beoseot-deopbap (쇠고기버섯덮밥), or beef and mushrooms stir-fried over rice in Korean. Tender flank steak is cooked with sliced mushrooms in a rich and delicious savory Chinese brown sauce	N6,000
CHICKEN STEW Served with steamed basmati rice, fried plantain and Vegetable sauce	N6,000
OFE AKWU A tasty, nourishing, nutty Nigerian delicacy made by extracting the oil from fresh palm fruits followed by a heavy infusion of native ingredients, meats, fish, fresh herbs and crushed local spices. Served with vegetable sauce.	N6,500
CHICKEN & BEEF CHINESE FRIED RICE Tender strips of grilled sirloin, shredded chicken breast and shrimps stir-fried with veg's in extra virgin olive oil; Tossed into Crisp steamed Basmati and topped with scrambled eggs, crisp basmati rice, sesame oil and soy sauce. Served with fried plantain and protein of choice.	N8,000
CREAMY PRAWN SIZZLER Prawns, shrimps, Croaker fish, Calamari and Snail Sizzled in a spicy sauce with bell peppers, carrot and onion, served with steamed basmati rice or boiled yam and pepper sauce.	N10,500

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PASTAS

SPAGHETTI STIR-FRY Garlicky, loaded with grilled juicy shrimps, scrambled eggs, crisp veggies – stir fried in oyster sauce and extra virgin olive oil; served with protein of choice.	N6,000	
THAI DRUNKEN PASTA Spicy pad kee mao (drunken noodles) gets its name because it's a great weekend hangover cure, with its flavour and colour from the prawns and fresh Asian chillies and vegetables slow cooked with spaghetti al dente for extra carbs! Served with options of Catfish/Croaker Fish or Hake.	N7,500	
VILLAGE PASTA Pasta Slow Cooked In Native Palm Oil Sauce with Iru, Ponmo, dried Fish and Local Shrimps and a deep aroma of nchuawu (scent leaf) Served With Fried Plantain, any protein of choice.	N6,000	
PENNE PESTO Tender Penne cooked in rich italian pesto sauce, served with grilled chicken breast.	N6,000	
FETTUCCINE ALFREDO Classic creamy pasta tossed in a rich Alfredo sauce made with parmesan cheese, whipping cream and seasonings.	N6,000	
SEAFOOD PASTA Fettuccine cooked in rich Oyster Sauce with Prawns, shrimps, Calamari and sautéed veggies. Served with choice protein.	N10,000	

SOUPS

EGUSI SOUP A creamy, nutty delicacy, arguably the most popular soup in Nigeria, made from grounded melon seeds combined with various proteins, red onions, fresh herbs, peppers and local spices. Served with protein of choice and options of Pounded yam, Semo, Wheat or Fufu.	N5,500
EDIKANIKONG SOUP A delicious vegetable soup made from Pumpkin leaves and water leaves stewed in a well-seasoned broth loaded with all kinds of protein goodies. Served with protein of choice and options of Pounded yam, Semo, Wheat or Fufu.	N6,000

N6,500

WHITE SOUP - OFE NSALA Mouth-watering oil-less delicacy bursting with flavours made from cocoyam paste, dissolved in a rich broth containing a variety of fish, assorted meats, and other local spices. Served with options of Pounded yam, Semo, Wheat or Fufu. **UHA SOUP** N6,000 Delicious local cuisine made from the leaves of Oha tree stewed in spicy cocoyam paste and packed with lots of protein goodies ranging from fish, meat, peppers and native spices. Served with protein of choice and options of Pounded yam, Semo, Wheat or Fufu **OFE OWERRI** N6,500 Legendary eastern soup traditionally believed to be eaten only by nobility. This soup is a rich blend of varieties of fish, assorted meats, snail and other native ingredients which make it absolutely Sumptuous! Served with options of Pounded yam, Semo, Wheat or Fufu. OFE ONUGBU [BITTER LEAF SOUP] N6,000 Not at all bitter as the name implies, this is a finger licking native delicacy made with cocoyam, peppers, smoked fish, stalkfish, meat, the main vegetable and local spices. Served with protein of choice and options of Pounded yam, Semo, Wheat or Fufu SEAFOOD OKRO N10,500 An irresistibly flavourful soup made from a delightful blend of every popular seafood out there in a base of grated Okra and mixed-in with Peppers, Seasoning, fresh herbs and other spices. A truly finger linking dish! Served with options of Pounded yam, Semo, Wheat or Fufu. **FISHERMAN SOUP** N10,500 A classic seafood delicacy bursting with flavours from the combination of crab, shrimp, Catfish, croaker fish, Prawn, stock fish mixed with fresh herbs and local dry spices. Served with options of Pounded yam, Semo, Wheat or Fufu. PLATTERS SEAFOOD PLATTER N25,000 Loaded with Fish Escalope, Grilled King Prawns, Vegetable Shrimp Rolls, Crispy Calamari Rings, Club Sandwich, Giant Crabs, Snails & Button Mushrooms threaded onto Skewers Then Grilled To Golden Brown Perfection, Served With Chips and a Variety of Dips; with a Complimentary Bottle of White Wine. **ODOGWU POT** N30,000 One Large pot of Sizzled Assortment of premium Proteins in rich palm oil sauce with Ugba - Gizzard, Prawns, Calamari, Hake Fish, Snail, Giant Crab, Isiewu & Nkwobi with roasted sweet corn, bole and yam sticks with an assortment of sources, served with Erech Tembe (Nkwu Ocha) - Ndewell

ISIEWU	N7,500
NKWOBI	N3,500

BBQ GRILLS

HIT MAN [DOUBLE DECKER] Toasted bun loaded with two juicy, spicy breaded beef/chicken patties with onion rings, grilled plum tomatoes and cheddar in between stacks. WOW!!! Served with Chips & Dip.	N5,500
NAPOLITANA CHICKEN PIZZA Napolitana Chicken pizza laced with Onion, Green Pepper, Ripe Olives, Chicken Sausage, and grated Mozzarella Cheese on Napolitana Sauce; topped with fire-roasted Cherry Tomatoes and Chicken seasoned with Lemon, Rosemary.	N8,000
SHAWARMA TWIST Authentic Pita/Tortilla with an inner cheddar cheese lining, loaded with seasoned slow grilled chicken and beef shreds, 2 Chicken Sausage, Vegs and a splash of our house made 1000island sauce.	N3,500

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GRILLED JUMBO CHICKEN LAP WITH CHIPS ¼ Grilled Jumbo Chicken (Lap) Served With French Fries And 1000island Sauce	N5,000
GRILLED CATFISH Whole Brood stock (Giant Catfish) Seasoned And Grilled To Perfection, Served With Sauteed Potatoes And Seasonal Vegetables.	N10,500
GRILLED CROAKER FISH Whole Catfish Seasoned And Grilled To Perfection, Served With Sauteed Potatoes And Seasonal Vegetables.	N10,500
BEEF SUYA Spicy grilled beef on a kebab stick loaded with sausage and Veg. Served with pepper Sauce.	N 5,000
GRILLED TURKEY WINGS Oven Grilled Spicy turkey wings served with yamarita, fried plantain or French fries and options of sweet chili sauce, ketchup or a 1000island.	N 5,000
GIZDODO Grilled Spicy Turkey Gizzard stir-fried in sautéed dodo and veg	N4,500

NOODLES

N3,500

KULTURE QUICKIE

Tender Noodles Stir-fried in sautéed veggies, chicken sausage and shredded chicken breast, served in a well tossed and wrapped Omlete with fried plantain.

EXTRAS			
SIDES		PROTEIN	N1,000
YAM STICKS	N1,500	PRAWN GOAT MEAT/CHICKEN/TURKEY/ASSORTED	N3,500
FRIED PLANTAIN	N1,500	SNAIL	N2,500
BOILED PLANTAIN	N1,500	½ HAKE FISH	N2,500
BOILED YAM	N1,500	½ CROAKER FISH/CATFISH	N5,000
STEAMED BASMATI RICE	N2,000	ASSORTED	N3,500
FRENCH FRIES	N1,500	EGG	N500
		SAUSAGE	N500

GENTLE REMINDER

- The waiter/waitress taking your food and beverage order has been properly trained to ensure you have the best possible dining experience ever; please be kind to them and share whatever food allergies you might have as well
- Kindly inform on your spice level for pepper i.e. mild, medium or hot
- All foods are prepared in the strictest hygiene standards Your health safety is our paramount concern.
- If you have any reservations about our services, kindly ask to see the floor supervisor, or contact our hotline:...
- Thank you for being a part of us, we greatly appreciate your patronage.