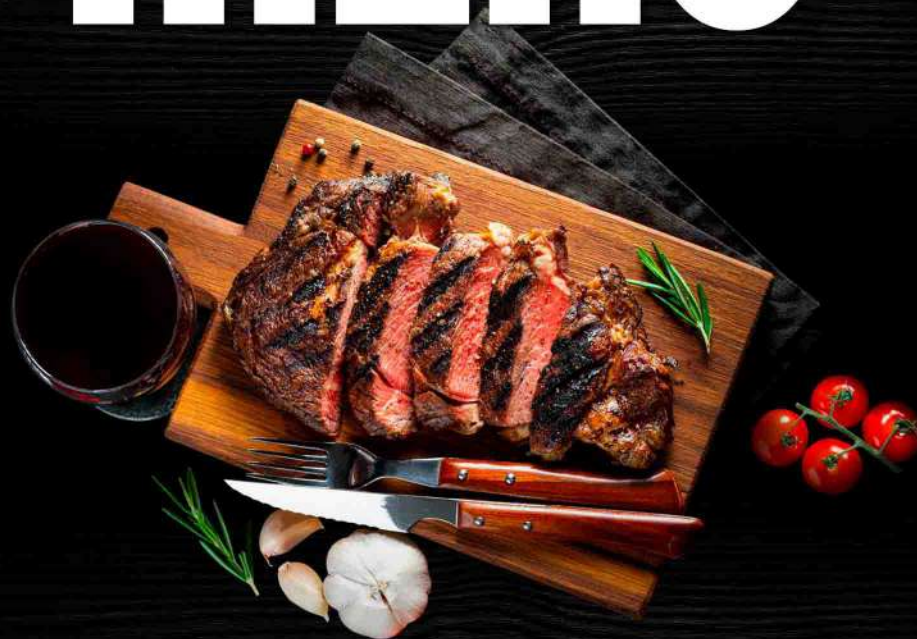




# MENU



FOR RESERVATIONS PLEASE CALL:  
**08168804885, 08153876137**

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# BREAKFAST MENU

## FULL ENGLISH BREAKFAST **N14500**

Toast, omelette, Chicken Sausages, Bacon, Baked Beans, Grill Tomato & Onion, Mushrooms served with butter/jam & Juice.  
**Choice of: Tea or sachet coffee**

## AMERICAN BREAKFAST **N9200**

Waffles, Scramble Egg, Chicken Sausages topped with banana & nuts served with syrup  
**Choice of: Tea or sachet coffee**

## CONTINENTAL BREAKFAST **N9200**

French toast with Chicken sausages, Eggs & grilled Tomato Served with Syrup Or salted caramel and dustings of Icing sugar.  
**Choice of: Tea or sachet coffee**

## CAFECHOCOLAT SPECIAL BREAKFAST **N9200**

American pancakes with grilled chicken sausages, Eggs & syrup topped with fruits & nut  
**Choice of: Tea or sachet coffee**

## AFRICAN BREAKFAST **N8600**

Choice of Yam, potatoes (fried or boiled) with herbs served with a choice of egg sauce,  
**Choice of: Tea or Juice**  
**or chicken sauce. N9600**

## YAMARITA AND EGG SAUCE **N9000**

Egg in Bell Pepper Sauce, yam coated in egg,  
**with chicken sauce. N10600**

## AKARA COMBO **N8600**

Akara, pap or custard, bread Served with milk and sugar

## CRISPY CHICKEN AND WAFFLE **N10200**

Fried chicken with waffles, syrup topped with icing sugar dustings,coconut chips served with tea or coffee



## FAMILY BREAKFAST PLATTER **N39000**

Spanish omelette, sunny side up, boiled egg, beef/chicken sausage, waffles, baked beans, cupcake, toast bread, apple, mushrooms, butter/cheese & juice

## RED VELVET WAFFLES **N10000**

Waffles, Scrambled Eggs, Chicken Sausages topped with fruit, nuts and syrubb  
**Choice of: Tea or Coffee**



# STARTER

**PEPPERED SNAIL (2 PCS)**

**N15000**

**BEEF SAMOSA (3 PCS)**

**N5400**

**GOAT MEAT PEPPER SOUP**

**N7500**

**FISH PEPPER SOUP**

**N8400**

(All pepper soup are served with bread rolls)

**CRUMBED PRAWNS**

**N15000**

Prawns marinated with herbs, deepfried and served with choice of sauce

**SHRIMP AVOCADO SHUSHI**

**N11400**

shrimps, avocado, Shushi nori served with teriyaki sauce

**BEEF/CHICKEN TACOS**

**N9600**

grilled flour tortillas filled with choice of beef or chicken in a bed of lettuce, tomatoes, onions, cheese served soft/hard shell

**ASIAN CHICKEN WINGS**

**N9000**

fried chicken wings deep in Asian sauce

**CREAM OF CHICKEN SOUP**

**N10500**

Chicken fillet in heavy cream served with dinner rolls

**PEPPERED GOATMEAT/BEEF**

**N7500**

**FISH STICKS**

**N8400**

battered boneless herbed fish sticks





# SANDWICH

## GRILLED CHICKEN SANDWICH

**N8800**

Toast, grilled chicken fillet, house sauce and veggies

## CLUB SANDWICH

**N11200**

Toast, grilled chicken fillet, house sauce, sunny side up served with fries and coleslaw

### EXTRAS:

- Waffles (3) topped with fruits & nut served with syrup - **N6600**
- American pancakes (3) topped with fruit & nut served with syrup - **N6600**





# SALADS

## CHICKEN CAESAR SALAD

**N9500**

crisp lettuce, herb, croutons, with fresh parmesan cheese, hand tossed and served with house made Caesar salad dressing



## NIÇOISE SALAD

**N10000**

Iceberg lettuce, grilled chicken, sweet corn, potato, olives, tomato, cucumber pickles, egg with a shred of parmesan cheese

## CROSSOVER CHICKEN SALAD

**N9500**

Grilled chicken fillet, tomatoes, sweet corn, carrot, boiled egg, cucumber & crisp lettuce served with huz special salad sauce



## COBB SALAD

**N10500**

Cobb salad features crisp mixed greens topped with tender grilled chicken breast, crispy bacon, avocado slices, boiled eggs, tomatoes and cheese crumbles. Drizzled with your choice of dressing

## STEAK SALAD

**N10500**

Juicy, tender slices of steak, rest atop a bed of fresh crisp lettuce, accented with tomatoes, cucumber rings, avocado, drizzled with our house-made balsamic vinaigrette.

# PASTA/NOODLES

## PASTA AL POMODORO

**N12200**

Classic Italian pastadish featuring spaghetti tossed in a fresh vibrant tomato sauce, basil, chicken fillet and a hint of garlic. Finished with a drizzle of extra virgin olive oil and a sprinkle of freshly grated parmesan cheese

## HOUSE STIR FRY ASIAN NOODLES

**N13400**

Traditional Chinese dish made with stir fry veggies, egg noodles, Beef, chicken, topped with sunny side up

## PASTA ALFREDO

**N15000**

Creamy pasta with lemon zest, herbs and protein of choice (beef or chicken). **with shrimps - N 18500**

## PASTA MEATBALLS

**N11500**

spaghetti in meatball sauce, either spicy or regular served with garlic bread

## CROSSOVER LINGUINE PASTA

**N18700**

calamari, gizzard, shrimps, grilled chicken fillet served with garlic toast bread

## BLOODY MARY LINGUINE

**N17400**

linguine pasta tossed in a zesty tomato sauce infused with the bold flavours of wine, Worcestershire sauce, celery, topped with succulent chicken fillet and garnished with shredded cheese

## SINGAPORE NOODLES

**N12200**

rice sticks cooked with spicy shredded marrow, chicken fillet, mushrooms, green pepper, carrots with drizzling of sesame oil

## PRAWNS PASTA

**N18200**

locally grown spaghetti tossed in classic Jamaican style sauce, prawns served with crusty bread

## STIR FRY PASTA

**N11500**

spaghetti tossed in BBQ sauce, mushrooms, fresh herbs, Sautee seasonal vegies, chicken fillet

## SEAFOOD PASTA

**N21000**

shrimps, calamari, prawns slowly cooked with barilla pasta tossed in heavy cream with shred of parmesan cheese served with garlic bread

PRICES DO NOT INCLUDE 5% SERVICE CHARGE AND 7.5% VAT THUS WILL BE ADDED TO THE BILL



# CHICKEN

## BBQ CHICKEN

**N15000**

Tender marinated chicken, grilled to perfection and tossed with our signature barbecue sauce. Served with basmati fried rice or jollof/coconut rice and a side salad or fried plantain

## SHREDDED CHICKEN SAUCE

**N16400**

Shredded chicken fillet simmered to perfection in blend of spices, herbs, and aromatic ingredients. Infused with garlic, onion, and a hint of seasonal veggies served with snow rice or mashed potatoes.

## CHICKEN FRICASSEE

**N16800**

Tender chicken simmered in a creamy white wine sauce with mushrooms, carrots, and aromatic herbs. Served with mashed potatoes or rice.

## CHICKEN HANDI

**N16800**

Tender pieces of chicken slowly cooked in a traditional handi with a luscious blend of yoghurt, tomatoes, and mixture of spices served with basmati rice.

## CHICKEN MARSALA

**N16800**

Chicken breast in Marsala wine and mushroom sauce, served with steamed rice or mashed potatoes

## PREMIUM BRITISH TURKEY

**N26400**

Slowly cooked Turkey, Prawns, Sausage and bell pepper, served with pineapple fried rice/basmati rice/steamed rice

## PEPPERED TURKEY

**N22200**

Succulent Turkey slowly fried to perfection with a golden crispy skin. Infused with aromatic herbs and pepper sauce served with a choice of basmati fried rice or jollof/coconut rice with a side of salad or fried plantain

## WHOLE CHICKEN

**N26400**

24hours marinated whole chicken, grilled to perfection. Served with french fries or yam chips

## GRILLED CHICKEN BREAST

**N17400**

Marinated and grilled, served on a bed of seasonal vegetables with choice of mashed potatoes or rice

## CHICKEN & FRIES

**N11400**

Crunchy or peppered chicken served with french fries

## WINGS & FRIES

**N10800**

Marinated wings with herbs, dipped in barbeque sauce and served with french fries

## SPICY FRIED CHICKEN

**N14400**

Marinated in a special blend of spices, fried to perfection and infused in pepper sauce with veggies. Served with choice of rice and a side salad or plantain





# FISH

## TERIYAKI SALMON

**N30000**

Teriyaki Salmon, featuring a perfectly grilled salmon fillet glazed with our house made teriyaki sauce. Served with steamed jasmine rice and a medley of stir-fried vegetables. This dish offers a delightful balance of sweet and savory

## PAN GRILLED SALMON

**N26400**

Grilled salmon served with choice of mashed potatoes/choice of rice/sauteed and side veggies with jalapeno corn sauce and pepper

## FISH FILLET (GIWAN RUWA)

**N19800**

Pan seared Giwan-ruwa fish on a bed of seasonal veggies. Served with basmati rice/french fries or mashed potatoes

## FISH IN CHILI SAUCE (CROAKER/CAT FISH)

**N16200**

Featuring tender fish cooked to perfection, garnished with fresh herbs, veggies and served with choice of basmati fried rice/jollof or coconut rice and a side salad or plantain.

**WITH SCUMBIA - 12600**

## TILAPIA FISH

**N21600**

Spicy fish served with hand cut fried yam or fried plantain with a side salad

## GRILLED CATFISH

**N18600**

Spicy whole barbeque fish served with hand cut fried potatoes

## GRILLED CROAKER

**N22000**

Spicy whole barbeque fish served with hand cut fried potatoes

# BEEF/STEAK

## BEEF BOURGUIGNON

**N18000**

Beef braised in red wine with mushrooms, onions and bacon, served with mashed potatoes or basmati rice

## BEEF STROGANOFF

**N16500**

Tender strips of beef in a creamy mushroom sauce, served over egg noodles or mashed potatoes

## RIBEYE STEAK

**N32000**

Imported Ribeye, juicy well marbled cut, tossed in garlic butter sauce, served with mashed potatoes, french fries or rice

## SHREDDED BEEF SAUCE

**N17400**

Tender, slow-cooked shredded beef, perfectly seasoned with a blend of spices, herbs and leumes. Served with mashed potatoes or snow rice.

## T-BONE STEAK

**N30000**

300g imported T-Bone Steak pan seared in seasoned herbs served on bed of seasonal vegetables with choice of french fries/rice or mashed potatoes.

## SURF AND TURF

**N23000**

Grilled Fillet beef, prawns, with peppered corn served with choice of mashed potatoes/choice of rice or French fries





# SEAFOOD

## SEAFOOD PASTA

**N21000**

Shrimps, calamari, prawns slowly cooked with barilla pasta tossed in heavy cream with shred of parmesan cheese served with garlic bread.



## BUTTERFLY PRAWNS (3 PCS)

**N22700**

Grilled OR crumbed prawns marinated in a blend of aromatic herbs, garlic and lemon zest served on a bed of seasonal veggies with choice of french fries/choice of rice or mashed potatoes with Tartar or bbq sauce.

## PRAWNS IN SWEET CHILL SAUCE

**N21000**

Prawns sauteed to perfection and tossed in vibrant, tangy sweet chilli sauce, mushroom and seasonal vegetables and served with snow rice/mashed potatoes



## CHINESE SAUCE

**N16600**

Basmati rice stir-fried with tender chicken, succulent shrimp, and a medley of fresh vegetables including peas, carrots and bell pepper. Enhanced with soy sauce, garlic, ginger and finished with a sprinkles of spring onions

## CROSSOVER SEAFOOD RICE

**N17400**

Sauteed shrimps, calamari or fish in coconut vegetable rice served with plantain

## GARLIC BUTTER PRAWNS

**N21000**

Succulent prawns sauteed in a rich garlic butter sauce, infused with white wine and fresh herbs. Served with a side of pineapple fried rice and steamed veggies.





# LAMB

## LAMB CHOPS

**N32000**

Imported lamb chops tender and succulent, marinated in a blend of fresh herbs and garlic, then grilled to perfection. Served with a side of seasonal vegetables and a choice of basmati fried rice or french fries/mashed potatoes

## LAMB CURRY

**N25000**

Slow cooked with coconut milk, tomatoes and a blend of Indian spices. Served with steamed rice and garnished with fresh celery and a wedge of lime.

## GRILLED RACK OF LAMB

**N35000**

Herb-crusted and roasted to perfection. Served with a side of rosemary-infused roasted potatoes

## LAMB SHANK

**N24000**

Slow-cooked to tender perfection in a robust red wine and celery gravy sauce, infused with garlic, onions and a medley of roots and vegetables. Served atop a creamy mashed potatoes or rice and garnished with fresh herbs.

## SAUCES:

Black peppercorn sauce,  
Barbeque sauce,  
Tartar sauce, or pepper sauce

# OTHERS

## JAMAICAN CURRY GOAT

**N19800**

Goatmeat slowly-cooked in a rich and aromatic curry sauce, made with traditional jamaican spices, bonnet pepper, tomatoes and coconut milk served with steamed white rice and side salad or fried plantain.

## SPICY GOAT/BEEF CHILI

**N15000**

Goatmeat cooked in a robust and spicy chili sauce, infused with a blend of peppers, garlic, onions, and traditional Nigerian spices. Served with choice of rice and a side salad or fried plantain.

## PEPPERED SNAIL

**N22200**

Gourmet delicacy featuring tender snails sauteed to perfection with a fiery blend of pepper, onions and a special mix of African spices. Served with basmati fried rice or jollof/coconut rice with a side salad or plantain





# PLATTERS/SHARING

## OGARANYA PLATTER

**N70000**

Native style goatmeat, snail in red wine pepper sauce, peppered kpomo in scent leaf, grilled jumbo prawns, grilled turkey wings, grilled Tilapia fish served with crispy yam or rice.

## MEAT EXPLORATION

**N26400**

Gizzard kebab, goatmeat, beef, barbeque wings served with yam sticks.

## MIXED GRILLS PLATTER

**N24600**

Beef steak, chicken fillet, prawns, sausage, tomatoe. Served on a bed of seasonal veggies with choice of rice/french fries or mashed potatoes.

## CROSSOVER SPECIAL PLATTER

**N60000**

Prawns, crabs, calamari, shrimps, gizzards, crab, sauteed potatoes, battered grilled sole fish, peppered snail and dirty corn garnished with herbs.

## WINGS PLATTER

**N24600**

Chilli wings, spring rolls, sausages, samosas, french fries and barbeque sauce.

## EXOTIC PLATTER

**N25800**

Samosas, french fries, waffles, spring rolls, chilli wings

## EXOTIC FRUIT PLATTER

**N12600**

Apple, watermelon, banana, grapes, almond nuts, drizzle of yoghurt

## SMALL CHOPS PLATTER

**N28000**

Puff-puff, samosas, spring rolls, beef, and chicken

## CHOPS ON THE GO (MIN. 10 ORDER)

**N4000**

Samosa, puff-puff, spring roll, beef and chicken

## SMALL CHOPS COMBO

**N17400**

Puff-puff, samosas, spring rolls, beef and chicken



## FAMILY BREAKFAST PLATTER

**N39000**

Spanish omelette, sunny side up, boiled egg, beef/chicken sausage, waffles, baked beans, cupcake, toast bread, apple, mushrooms, butter/cheese & juice

## FAMILY PLATTER (1HR)

**N38000**

Puff-puff, samosas, spring rolls, beef, chicken, burger with cheese, shawama



## **YAM PEPPERSOUP N10,000**

Tender chunks of yam infused with a blend of local aromatic spices served with a choice fresh catfish or goatmeat & palm oil sauce



## **NKWOBI N9,500**

Slow-cooked cow leg or tail spiced and smothered in a rich palm oil sauce. garnish with fresh herbs and onion



## **UGBA N7,500**

African oil bean (Ugba) mixed with fresh vegetables, hint of fish, kpomo, spiced with a blend of traditional spices and drizzled with palm oil



## **UKWA (AFRICAN BREADFRUIT) N11,500**

Creamy, simmered in palm oil with hint of fish and infused with local spices served with dried fish



## **BOLE & TITUS FISH N9,500**

Unripe plantain grilled to perfection served with roasted whole titus fish & native sauce



## **NATIVE RICE N8,500**

Rice cooked with a rich blend of native spices, fish, kpomo, oporo(dried prawns) and palm oil.



## **TILIAPIA FISH N21,600**

spicy fish served with hand cut fried yam or fried plantain with a side salad



## **GRILLED CATFISH N18,600**

spicy whole BBQ fish served with hand cut fried potatoes



## **GRILLED CROAKER OR ROCK FISH N22,000**

spicy whole BBQ fish served with hand cut fried potatoes





# AFRICAN CUISINE

OKRA

EGUSI

BITTERLEAF

DHA

VEGETABLE

AFANG

With beef, goatmeat, chicken - N9500

Served with croaker - N11100

Served with dry/ fresh fish or cow leg - N10600

Served with king snail or Turkey - N19200



## FISHERMAN SOUP

served with mini snails, periwinkle, crab, prawns, shrimps and catfish

**N19700**

## SEAFOOD OKRA

served with calamari, periwinkle, crab, prawns, shrimps and catfish

**N19700**

## OFE NSALA

**N15900**

## OFE NSALA WITH KING SNAIL

**N23500**

## OFE NSALA WITH CROCKER

**N17000**

## CROSSOVER NATIVE SOUP

**N19700**

Delicious blend of traditional spices, slow-cooked to perfection with thick consistency. The presence of snail, dried fish, goat meat, melon balls and kpomo makes it a special delicacy with ukazi leaf.

## EXTRA SOUP

OKRA/EGUSI/DHA/AFANG  
/BITTERLEAF/VEGETABLE

**N4500**

## FISHERMAN

**N19700**

## OFE NSALA

**N14500**

## SEAFOOD OKRA

**N19700**

## EXTRA SWALLOW

POUNDO/DATMEAL/GARRI  
/PLANTAIN FLOUR/SEMO

**N3000**



PRICES DO NOT INCLUDE 5% SERVICE CHARGE AND 7.5% VAT THIS WILL BE ADDED TO THE BILL



# EXTRA PROTEIN

BEEF	N4500
CATFISH	N6600
CHICKEN	N4500
COW LEG	N4500
CROAKER	N6600
DRY FISH	N6600
GOAT MEAT	N4500
SNAIL	N15000
TURKEY	N15000
TITUS FISH	N4500



## DESSERT

### CLASSIC FRENCH TOAST

N9600

French toast drizzled with chocolate ganache and strawberry sauce topped with gelato

### WAFFLE ICE CREAM DELIGHT

N10600

Features a golden crispy waffle, freshly made to order, topped with two scoops of premium gelato. Drizzled with your choice of chocolate or caramel toppings and garnished with berries and a sprinkle of powdered sugar.

### VANILLA ICE CREAM SUNDAE

N7800

Scoop of rich vanilla and chocolate gelato served with a variety of toppings like Oreo, Caramel, nuts and whipped cream

### VANILLA CHEESE CAKE

N9600

Made with a rich blend of cream cheese, cracker crust topped with berries, a drizzle of caramel or a dollop of whipped cream

### CLASSIC BANANA SPLIT

N11400

Perfectly ripe banana, scoops of creamy vanilla, chocolate, and strawberry gelato are placed between the banana slices, drizzled with rich chocolate syrup & strawberry syrup, topped with whipped cream, berries & a slice of waffle cone.

### ICE CREAM PANCAKE

N10600

Fluffy golden pancakes are stacked high and served warm, topped with two scoops of creamy vanilla or chocolate gelato. Drizzled with rich chocolate syrup and garnished with berries, whipped cream, and a sprinkle of powdered sugar.





# KIDS FRIENDLY

## MINI BURGER AND FRIES **N10600**

Two mini burgers with cheese served with chips

## BURGER AND CHEESE **N7200**

## BURGER WITHOUT CHEESE **N6000**

## HOUSE BURGER **N13800**

Beef and chicken patties, cheese, topped with veggies served with French fries

# SHAWARMA

## MINI SHAWARMA WITH SAUSAGE (BEEF/CHICKEN) **N5100**

## LARGE SHAWARMA WITH SAUSAGE (BEEF/CHICKEN) **N6400**

## SHAWARMA COMBO (BEEF/CHICKEN SERVED WITH FRENCH FRIES AND CHEESE) **N12600**

# PASTRIES

## FRENCH CROISSANTS **N3300**

## PAIN AU CHOCOLAT **N3300**

## MEAT PIE **N2700**

## HONEY ROLL **N2700**

## CHICKEN PIE **N2700**

## SPECIAL ROLL **N2700**

## SAUSAGE ROLL **N2400**

# COOKIES

## COCONUT COOKIES **N3600**

## CHOCOLATE CHIPS **N3600**

## OATMEAL RAISIN **N3600**

## RED VELVET **N3600**

## BUTTER COOKIES **N3200**

## GINGER BITE COOKIES **N3400**

## SUGAR COOKIES **N3200**

# CAKES AND SLICES

## VANILLA **N3000**

## BANANA **N3000**

## LEMON CHIFFON CAKE **N3000**

## CHERRY CAKE **N3000**

## RED VELVET WITH CREAM CHEESE **N6600**

## CARROT **N3000**

## CHOCOLATE **N3400**

## RED VELVET **N3400**

## TRIPLE FLAVORED CAKE **N4000**



# LOAVES

FAMILY LOAF	N2100
COCONUT BREAD	N2500
FRUIT BREAD	N2500
BANANA LOAF	N18000
CARROT CAKE LOAF	N18000
ALMOND AND CHERRY CAKE	N18000

# ESPRESSO DRINKS

SINGLE ESPRESSO	N2800
DOUBLE ESPRESSO	N3600
AMERICANO	N3000
CAPPUCCINO/MACCHIATO	N3900

# LATTE

PLAIN LATTE/MOCHA	N4000/N4200
CARAMEL LATTE	N4000
CINNAMON LATTE	N4000
VANILLA LATTE	N4000

# ICED COFFEE

ICED COFFEE	N3200
ICED LATTE	N4200

# ICE TEA

ICED TEA	N3600
ICED MOCHA	N4200
ICED AMERICANO	N3000

# TRADITIONAL DRINKS

HOT CHOCOLATE	N6500
FRESH MINT/GINGER/LEMON TEA	N4600
POT OF TEA	N2400
POT OF COFFEE (SACHET COFFEE)	N2500
ARABIAN TEA BIG	N5000
ARABIAN TEA SMALL	N4000

# FRAPPUCCINO

CARAMEL FRAPPE	N8200
CHOCOLATE FRAPPE	N8200
VANILLA FRAPPE	N8200

# COCKTAILS

WHISKEY SOUR	N8400
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Whiskey, lemon juice, egg white and simple syrup

GIN & TONIC	N8400
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Gin, lemon juice, simple syrup and tonic water

LONG ISLAND	N10000
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Vodka, gin, triple sec, tequila, white rum, lemon juice and cola

WHITE LADY	N8400
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Gin, triple sec, lemon juice, simple syrup and egg white

BABADOS SURPRISES	N9000
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Orange juice, blue curacao, grenadine, peach syrup and malibu

SCREWDRIVER	N8400
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Vodka, orange juice and ice cube

ADIOS M.F	N9000
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Gin, tequila, vodka, rum, sprite and blue curacao



<b>AMARETTO SOUR</b>	<b>N8400</b>	<b>CHAPMAN</b>	<b>N6000</b>
Amaretto, lemon juice, and ice cube		Fanta, sprite, bitters, finished with mocktail syrup	
<b>CLASSIC MOJITO</b>	<b>N8400</b>	<b>LEMONADE</b>	<b>N6000</b>
Mint leaf, rum, sprite, simple syrup and topped up with soda water		Bitter lemon, lemon juice, and simple syrup	
<b>CLASSIC PINACOLADA</b>	<b>N8400</b>	<b>VIRGIN SUNSET</b>	<b>N6000</b>
Rum, pineapple juice, coconut milk and simple syrup		Orange juice, pineapple juice finished with mocktail syrup	
<b>CLASSIC OREO MUD SLIDE</b>	<b>N12000</b>	<b>VIRGIN PINACOLADA</b>	<b>N6000</b>
Creamy cocktail with oreo, kahlua liquor, baileys,vodka, ice cream topped with chocolate syrubb		Coconut milk, simple syrup and fresh pineapple	
<b>CROSSOVER SPECIAL</b>	<b>N17000</b>	<b>ROY ROGER</b>	<b>N5500</b>
Vodka, gin, tequila, rum,vodka, tripple sec whiskey with a dash of blue curacao		Coke and mocktail syrup	
<b>MALIBU ON THE ROCK</b>	<b>N8400</b>	<b>PINK LADY</b>	<b>N6000</b>
Malibu liquor and coke		Orange juice, simple syrup, milk, mocktail syrup	
<b>CLASSIC STRAWBERRY DIAQUIRI</b>	<b>N8400</b>	<b>ICE TEA LEMONADE</b>	<b>N6000</b>
Rum, strawberry fruit, lemonade and simple syrup		Bitter lemon, lemon tea and lemon juice	
<b>TEQUILA SUNRISE</b>	<b>N8400</b>	<b>VIRGIN BLUE LAGOON</b>	<b>N6000</b>
Tequila, orange juice and simple syrup		Tropical blue syrup, pineapple juice, coconut syrup finished with lemon juice	
<b>FROZEN MAGARITA</b>	<b>N8400</b>	<b>PINEAPPLE SMASH</b>	<b>N6000</b>
Tequila, triple sec, lemon juice with crushed ice cube		Pineapple fruit, pineapple juice, blue curacao, lemon juice simple syrup	
<b>LOVE DESTINATION</b>	<b>N8400</b>	<b>VIRGIN MOJITO</b>	<b>N6000</b>
Vodka, lemon, bar syrup, cranberry juice		Mint leaves, lime, simple syrup and soda	
<b>PURPLE REIGN</b>	<b>N8400</b>	<b>VIRGIN STRAWBERRY DIAQUIR</b>	<b>N6300</b>
Vodka, triple sec, lemon, blue curacao, grenadine top with sprite		Fresh strawberry, lemon juice, simple syrup finished with mocktail syrup	
<b>CINDERELLA</b>	<b>N8400</b>	<b>STRAWBERRY MOJITO</b>	<b>N6300</b>
Vodka, triple sec, bubble gum syrup, orange juice, dash of grenadine, top with cranberry		Mint leaves, strawberry, lime, simple syrup and soda	
<b>MOCKTAILS</b>		<b>STRAWBERRY LEMONADE</b>	<b>N6000</b>
<b>MINT COLA</b>	<b>N7200</b>	Strawberry, lemonade, simple syrup and soda	
Mint, bitter lemon, lemon juice and simple syrup			



# SHAKES

**OREO SHAKE** **N8500**

Ice cream, milk, chocolate syrup, Oreo, whipped cream

**BANANA SHAKE** **N7800**

Banana, heavy cream, ice cream and milk

**STRAWBERRY SHAKE** **N7800**

Strawberry, ice cream, milk and whipped syrup

**FREAKY MALTESSA MILK SHAKE** **N10000**

**FREAKY CHOCOLATE MILK SHAKE** **N10000**

**CHOCOLATE MILK SHAKE** **N8500**

**VANILLA MILK SHAKE** **N7800**

**CARAMEL MILK SHAKE** **N7800**

# FRESH JUICE

**FRESH ORANGE JUICE** **N4800**

**PINEAPPLE JUICE** **N6500**

**WATERMELON JUICE** **N4800**

# SMOOTHIE

**MINT FLAIR** **N5800**

Mint leaf, banana, pineapple

**CROSSOVER FRESH** **N5800**

Pineapple, banana, watermelon, finished with mocktail syrup

**MIXED FRUIT SMOOTHIE** **N6000**

Apple, grape, pineapple, banana, finished with milk

**BANANA** **N5800**

Banana, banana syrup, simple syrup finished with milk

**FRUIT PUNCH** **N6000**

Pineapple, orange, banana, watermelon and apple

# WINE

**NEDERBURG** **N35000**

**FOUR COUSINS** **N25000**

**CARLO ROSSI** **N30000**

**CASTELLO GRENADE** **N28000**

**ANDRE ROSE** **N30000**

**ANDRE BRUT** **N30000**

# FRUIT WINE

**PURE HEAVEN** **N15000**

**CHAMDOOR** **N15000**

**J & W** **N15000**

**MARTINELLI APPLE WINE(BIG)** **N20000**

# OTHERS

**SMIRNOFF** **N2000**

**DOUBLE BLACK SMIRNOFF** **N2500**

**PACK JUICE** **N3200**

**SOFT DRINKS** **N1000**

**POWER HORSE (ENERGY DRINK)** **N3000**

**RED BULL** **N3000**

**MALT** **N1500**

**WATER (SMALL)** **N1000**

**WATER (BIG)** **N1800**

# WHISKEY/BRANDY

**HENNESSY VS** **N100000** .....

**GLENFIDDICH 12 YRS** **N15000** .....

**BAILEYS** **N50000** **N5500**

**JAMESON ORIGINAL** **N40000** **N5500**

**JAMESON BLACK BARREL** **N65000** .....



# VODKA/TEQUILA

ABSOLUTE	N40000	N4500
SMIRNOFF BLUE	N40000	.....
CIROC	N70000	.....
SIERRA	N30000	N4500

	Regular	Family
CHICKEN MEXICAN PIZZA	N9000	N11000

Tartar sauce, chicken breast, red pepper, green pepper, onions, chilli pepper, seasoning and cheese.

## PIZZA

MARGHERITA PIZZA	Regular N7500	Family N9500
Tomatoes sauce, cheese and basil		
PEPPERONI PIZZA	Regular N8000	Family N9500
Tomatoes sauce, cheese, pepperoni slices		
BARBEQUE PIZZA	Regular N9000	Family N10500
Tomatoes sauce, cheese, chicken, mushroom, red pepper, green pepper, onions, garlic sauce, barbeque sauce		
BEEF SPECIAL PIZZA	Regular N9000	Family N10500
Tartar sauce, cheese, shredded beef, mushroom, cheddar cheese, onions, oregano		
SHRIMP SCAMPY PIZZA	Regular N9500	Family N11500
Tomatoes sauce, cheese, mushroom, shrimps red pepper, green pepper, onions, oregano		
CHEESY PIZZA	Regular N9000	Family N11000
Tomatoes sauce, mozzarella cheese, cheddar cheese, mushroom, red pepper, green pepper, onion, black olives marinated with special sauce and oregano		
3RD MAINLAND PIZZA	Regular N10000	Family N11500
Tomatoes sauce, cheese, chicken, sausage, shrimp, red pepper, green pepper, onions,		
CAFE CHOCOLAT DELIGHT	Regular N10000	Family N11500
Tomatoes sauce, cheese, chicken, beef, black olives, red pepper, green pepper, onions, chilli sauce		

## EXTRA TOPPINGS

CHICKEN	N3000
BEEF	N3000
PEPPERONI	N3000
MUSHROOMS	N3000
SAUSAGE	N2500
SHRIMPS	N4500
OLIVES	N2000
BELL PEPPER	N1000
MOZZARELLA CHEESE	N3500
CHEDDAR CHEESE	N3500
SWEET CORN	N1000
SAUCES	N1000