

# Menu

## SOMETHING LIGHT

### CHICKEN WINGS 8PCS (\$9) 16PCS (\$16)

- BBQ (CRISPY, SMOTHERED SAUCE)
- YAGI (CAMEROON PEPPER, HOT SAUCE)
- SUYA (TOSSED WITH SUYA SPICES)

### PEPPER SOUP GOAT (\$14) BEEF /CHICKEN (\$12)

#### ASSORTED MEATS (\$15)

[TRADITIONAL AFRICAN SOUP, YOUR CHOICE OF MEAT COOKED IN SPICED BROTH, HERBS & SCENTED LEAVES]

### ASUN (\$10)

[BONELESS GOAT MEAT ROASTED IN RED ONIONS AND SCOTCH BONNET PEPPER]

### SUYA (\$10)

CHICKEN OR BEEF, SUYA SPICES, ONIONS & TOMATOES

### CHICKEN WRAP (\$10)

[TASTY GRILLED CHICKEN WRAP WITH A SIDE OF YOUR CHOICE]

### CASA SALAD (\$8)

[HEALTHY GARDEN SALAD WITH CHICKEN STRIPS AND A DRESSING]

### CALABAR SALAD

(SEAFOOD PRAWN AND AVOCADO SALAD ON A BED OF LETTUCE AND VEG)

## MAIN (served with a side of your choice)

### PORK RIBS (\$18)

[Rack of 250g ribs with a choice of barbecue sauce or our house marinade]

### CHARGRILLED CHICKEN quarter (\$12) half (\$16)

[seasoned chicken grilled on hot charcoal]

### MEAT PLATTER (FOR 2) (\$35) For 4 (\$55)

[an assortment of meats (Casa sausage, beef suya, chicken) with a salad/fries/jollof rice]

### CASA CHEF TASTING PLATTER (\$45)

Choice of 3 starches and 3 soup/stews

### LAGOS BEEF/ PORK BURGER (\$12)

[juicy burger patty with melted cheese, sauteed onions- served with a salad / fries]

### CLASSIC CHICKEN BURGER (\$9)

[juicy grilled chicken breast melted with cheese and avocado - served with salad/fries]

## GRILLED TILAPIA FISH M [\$20] L [\$25] (subject to availability)

[freshwater tilapia grilled with basil, black peppercorn, ginger, onions, garlic and bell peppers, fish seasoning]

## RED STEW - Chicken (\$12) Beef (\$14) Goat (\$16)

### Assorted Meats (\$18)

[Traditional Nigerian Stew, puree of bell peppers, tomatoes, onions, garlic and choice of meat]

## SIDES:

### FRIES (\$3)

### PLANTAIN (\$6)

### RUOLAY SALAD (\$4)

### JOLLOF RICE (\$5)

### BASMATI RICE (\$3)

### ZVIYO SADZA \$3 (SORGHUM)

## NATIVE AFRICAN DISHES:

### POUNDED YAM/ FUFU/ AMALA (\$22)

Served with: okra stew

[chopped okra cooked in crayfish powder, palm oil, seasoning and your choice of meat]

### Egusi

[melon seed cooked in palm oil, crayfish powder, vegetables and chili to taste]

### Eforiro

[finely chopped vegetables cooked in palm oil, crayfish powder, seasoning and your choice of meat]

### Red Stew

[your choice of meat cooked in blended tomatoes, tomato paste, chili pepper, red onions & seasoning - Beef, Chicken, Goat]]

### SEMOLINA (\$17)

Served with: okra stew egusi | eforiro | red stew

### SADZA (\$15)

Served with: okra stew | egusi | eforiro | red stew

## EXTRAS (only on weekends)

### COW LEG TROTTERS (MAZONDO) \$12

[cow leg slow cooked the proudly Nigerian way or proudly Zimbabwean way served with sadza and vegetables]

### OXTAIL \$25

[Slow Cooked braised oxtail cooked in worcester sauce, rosemary and vegetables]

### T-BONE STEAK 350g (\$18) 600g (\$22)

[Tender steak grilled to perfection in Worcester sauce with garlic and paprika seasoning]

### PORK CHOP (\$18)

[Juicy pork chops pan-seared in garlic or honey sauce]

SAUCES ON OFFER: apple sauce, honey, barbecue,