

# La Casa

EST. 2021

## 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)

[rake 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,