

VIS A VIS

A' LA CARTE
MENU

APPETIZER

Fried Scampi

Samosa (*Meat or Vegetarian*)

Vegetable Spring Rolls

Chicken Goujons

Prawns Twisters

Olives served with a selection of bread

Soup of the Day

Platter of Regional Cheese served with a selection of bread

SALAD

Mixed Green Salad
Grilled Chicken Salad
Chicken César Salad
Greek Salad
Avocado Salad

MAIN COURSE

Chicken Curry served with Basmati White Rice

Caribbean Grilled Jerk Chicken

Chicken Kebabs

(Served with coconut, Jollof, Vegetarian Fried Rice and side Salad)

Sirloin Steak

(Served with chips or sweet potato fries, green beans and mushroom sauce)

Hamburger

(Served with chips or sweet potato fries and side Salad)

Sweet and Sour Lamb

(Served with basmati white Rice or Noodles)

Steamed Cod Fish served with Sweet Potatoes,

Mushrooms & Kale dressing

Battered Cod Fish served with Chips with Mushy Peas

(Served on Friday's only)

Chefs Sunday Roast

(Served with roast potatoes, roast vegetable & Yorkshire and gravy - served on Sunday's only)

VEGETARIAN

Goat Cheese and Red Onions Tart

Vegetarian Kebab

Chili beans

(Served with rice or potatoes)

Vegetable Curry served with Basmati White Rice

AFRICAN DELIGHT

BEEF SUYA

CHICKEN SUYA

Suya: A well flavoured spiced grilled meat skewers, popular across Nigeria and elsewhere in West Africa

ASSORTED MEAT PEPPER SOUP

(A variety of mixed meat cooked and spiced and flavoured meat broth)

FISH PEPPER SOUP

(Half Tilapia cooked in a spiced and flavoured fish broth)

ISIEWU

(Spiced goat head)

GRILL

GRILLED TILAPIA

(Served with Plantain or Hard Food Yam & Sweet Potato and Salad)

GRILLED CROAKER FISH

(Served with Plantain or Hard Food (Yam & Sweet Potato and Salad)

B.B.Q Chicken

(Served with Jollof Rice or Coconut Fried Rice and a choice of (Side Salad or Vegetables or Plantain)

Jerk Chicken

(Served with Jollof Rice or Coconut Fried Rice and a choice of (Side Salad or Vegetables or Plantain)

Spicy Grilled Beef

(Served with Jollof Rice or Coconut Fried Rice and a choice of (Side Salad or Vegetables or Plantain)

Grilled Tilapia

(Served with Plantain or Hard Food -Yam & Sweet Potato and Side Salad) SAUCE (HOT OR MILD)

Grilled Croaker Fish

(Served with Plantain or Hard Food -Yam & Sweet Potato and Side Salad). SAUCE (HOT OR MILD)

Grilled Sea Bass Fish

(Served with Cous Cous and Side Salad). SAUCE (HOT OR MILD)

Grilled Lamb Chops

(Served with Potatoes Wedges and Side Salad)

Vis A Vis Grilled Family Half Platter

(Half chicken, beef or lamb) Served with Jollof Rice or Coconut Fried Rice & Side Salad)

Vis A Vis Grilled Family Full Platter

(Full chicken, beef or lamb) Served with Jollof Rice or Coconut Fried Rice & Side Salad)

MAIN

Egusi Sauce, Ogbono Sauce, Peanut Sauce or Stew Sauce & Okro

Served with any item below:

SEMOLINA (*milled flour, made from Durum Wheat*)

POUNDED YAM (*made from milled Yams*)

GARRI (*Cassava granules*)

AMALA (*dried Yams flour, with a mashed potato like texture*)

GROUND RICE (*milled, polished long-grain rice*)

Banga Sauce

(A palm nut/fruit soup originating from the Southern Niger
Delta, garnished with Scent leaves)

Served with any item below:

SEMOLINA (*milled flour, made from Durum Wheat*)

POUNDED YAM (*made from milled Yams*)

GARRI (*Cassava granules*)

AMALA (*dried Yams flour, with a mashed potato like texture*)

GROUND RICE (*milled, polished long-grain rice*)

Assorted Mixed Meat Stew - Beef, Chicken, Beef or Fried Fish
(Served with Plain White Rice, Jollof Coconut Fried Rice & Side Salad or Plantain)

Stewed Beans & Fried or Boiled Plantain
(Served with Assorted Meat, Beef, Chicken or Fresh Fish or Stock Fish)

Boiled Yam:
(Served with)
Tomato Omelette

Plantain (Fried Dodo):
(Served with)
Tomato Omelette

Boiled Yam:
(Served with)
Meat and Kidney Vegetable Sauce

DESSERT

Raspberry and White Chocolate Cheesecake

Sticky Toffee Pudding served with Ice cream

Carrot Cake

Vanilla Ice Cream

Strawberry Ice Cream

Fruit Salad