



Breakfast

Egg Sauce ————— N13,000

Egg sauce, served with 1 choice of side, boiled yam or fried plantain, sweet potato.

Pancakes ————— N19,000

Pancake. Choice of eggs, bacon, sausages, syrup.

Waffle ————— N19,000

Crispy breaded strips fried chicken, served over fluffy waffles, drizzle with maple syrup.

Full English ————— N24,000

Bacon, baked beans, roast herbs potato, sausage, grill tomato, mushrooms, waffle or pancake, choice of eggs, toast bread, tea.



Starters

Gizzado ————— N12,500

Diced gizzard & plantain in spicy homemade tomato sauce, green & red pepper sauce, sprinkle with chopped spring onions.

Asun ————— N14,500

Smoky tender roast goatmeat, soaked in chili, veggies.

Plantain & Goat Tacos ————— N16,000

Spiced goatmeat and fried plantain in tortilla wraps.

MM2 (Peppered or BBQ) ————— N18,000

Sticky spicy wings, chili flakes, garnish with diced, rodo & parsley.

Honey Glaze Garlic Wings ————— N18,000

Chicken wings, soy sauce, garlic, honey, ginger, chili, garnish with diced rodo.

Goat Ribs ————— N23,500

Tender slow cooked goat ribs, finished on the grill, served with any choice of side.

Crispy Calamari ————— N24,000

Freshly fried crispy coated calamari, deep in spicy pepper flakes lime garlic mayo sauce, sprinkle with parsley, lemon wedge.

Bistro Peppered Snails ————— N30,000

Snails cooked in peppery sauce, accompanied with crispy plantain.

Eko Bites

Nkwobi ————— N12,500

Spicy cow leg cooked in palm oil paste, ugba, rings onions, herbs.

Isi Ewu ————— N14,000

Spicy goat head, cooked in palm oil, herbs, scotch bonnet pepper, onions.

Soups

Goatmeat Pepper Soup ————— N11,000

Goatmeat chunks in spicy broth, scent leaf, tossed bread.

Catfish Pepper Soup ————— N12,500

Catfish chunks in spicy broth, scent leaf, tossed bread.

Pepperpot Bowl ————— N15,000

Cow tail, goatmeat, cow stripe, intestine, simmered in fiery aromatic pepper soup broth, infused local spices, scent leaves, Uda seed, served with grilled toast bread.

Peppermen ————— N25,000

Aromatic pepper soup broth, with African herbs, lemongrass, scent leaf, garlic, served with noodles, shrimps, fillet fish, calamari, toast bread.

Pasta

Bistro Bolognese ————— N18,000

Sautéed onions, garlic, olive oil, mincemeat cooked in homemade tomato sauce, mixed with spaghetti, chili, parmesan cheese, garnish with rodo & parsley.

Chow Mein ————— N21,000

Egg noodles cooked with stir fried, beef, chicken, shrimps, garlic, onions, celery, flavored from oriental spices, garnish with spring onions.

Bistro Alfredo ————— N21,000

Sautéed onions, olive oil, mushroom, garlic, linguini, cooked in creamy sauce, parmesan, topped with grill shrimps, garnish with parsley.

Ayamashe ————— N31,000

A rich homemade tomato stew infused with locust beans, spaghetti, herbs, coastal seafood, prawns, calamari, fillet fish, spices for ocean experience.

Salads

Chicken Ceaser Salad ————— N13,500

Fresh lettuce, grill chicken, cucumber, crouton, parmesan cheese, ceaser dressing.

Avocado Shrimps Salad ————— N16,000

Fresh lettuce, cucumber, tomato, grill shrimps, slice avocado, lemon zest, drizzle with island dressing.



Burgers/Sandwiches

(All served with French fries)

Clubhouse Sandwich ₦16,000

Toast bread, lettuce, tomato, cucumber, turkey ham or bacon, egg, chicken, mayonnaise.

Suya Beef Burger ₦18,000

Suya spiced beef patty, caramelized onions, cheese, spicy yaji mayo, grilled tomato, cabbage slaw, burger bun.

Yassa Fish Burger ₦24,000

Breaded fillet fish marinated in Yassa lemon, mustard, onions, lettuce, toss burger bun, drizzle with Yassa dressing.

Mains

Ewa Agoyin ₦15,000

Mashed beans, fried plantain, agege bread, fried fish, agoyin sauce.

West African Beef Brisket (Miyan Taushe) ₦17,000

A soulful northern Nigerian classic featuring silky pumpkin & groundnut soup, slow simmered with tender cuts of beef brisket, traditional seasoned, finished with fresh spinach & chili heat, served with molded Tuwo rice.

Hunter Chicken ₦17,500

Grilled marinated chicken soaked in native spices, smoky aromatic flavored, fried plantain jollof rice, slaws.

Short Ribs (Choice Steak) ₦18,000

Slow cooked tender short ribs, finished on the grill to perfection, served with crispy yam croquettes, glaze with palm pepper reduction, garnish with fried shallot & greens.

Ibile ₦18,500

Ofada rice, served with flavourful sauce and fried plantain.

Asun Rice ₦19,000

Rice cooked in flavoured broth and spicy goatmeat, served with fried plantain.

Native Rice ₦19,500

Rice cooked in aromatic palm oil, infused with dry fish, crayfish, and traditional spices, topped with fried spicy fish, garnish with freshly greens.

Fish & Chips ₦21,000

Well seasoned battered fish served with fries.

Wah-Chay ₦21,500

Rice & Beans cooked with millet, boiled egg, fried plantain, shito sauce, gari crusted, served with choice of 1 side, fried fish, chicken, beef.

Choice Lambchops ₦22,000

Local lamb chops grilled to perfection, soaked in roast red bell creamy pepper sauce, served with crispy sweet potato & vegetables, garnish with micro herbs.

Native Jambalaya ₦22,000

Rice cooked with locust beans, crayfish, shrimps, fish, calamari, sliced snails, uziza leaf, scent leaf.

Turkey ₦25,000

Char grilled turkey roast, cooked in homemade spicy stew, served with any choice of side.

Guinea Fowl ₦25,000

Tender smoked guinea fowl, served on a bed of sweet potato porridge infused with palm oil, crayfish, garden herbs, garnish with sweet potato chips deep in bushfire pepper sauce.

Bistro Spiced Rice ₦43,000

Spiced pilau rice, serve with glazed peppery prawns, fried plantain, coconut pepper sauce, garnish with herbs.

Grills

Grilled Croaker Fish ₦30,000

Homemade chili sauce, fried plantain, or yam, slaw.

Catfish Grilled ₦30,000

Homemade chili sauce, fried plantain, or yam, slaw

Tilapia Grilled ₦32,000

Homemade chili sauce, fried plantain, or yam, slaw

Platters

Eko Go Slow ₦40,000

Suya beef, chili wings, peppered gizzard, slice onions, tomato, served with choice of 1 side.

Eko Platter ₦60,000

Goat ribs, peppered turkey, (lamb chops, local) slice snails, grill sweet potato, yam fries, served with homemade chili sauce.

Seafood Grill ₦90,000

King prawns, Giwa-Ruwa, grill calamari, peppered snails, served with choice of 2 sides.



VAT - 7.5%
Service charge - 5%
Entertainment Tax - 5%



African Cuisine

(All soups come with your choice of swallow, but choice of proteins apply to only Black Soup, Eforiro and Egusi).

Black Soup ————— N17,000

Native soup, blend of bitter leaf, scent leaf, uziza leaf, infused in slow cooked palm broth, with spiced goatmeat & stockfish, or choice of proteins, served with preferred swallow.

Eforiro (Eko Special) ————— N17,000

Blanch palm oil spicy stew, cooked with Shoko leaf, perishables, served with choice of proteins & pounded yam.

Phase 1 (Abula) ————— N17,000

Amala, Gbe Giri, ewedu, palm oil stew, slow cooked tender choice of proteins, assorted meat, goatmeat, beef, fish.

Egusi Soup (Central Flavour) ————— N17,000

Melon seeds, cooked with perishables, dry fish, stock fish, ugu leaf.

Seafood Okro ————— N28,000

Chopped fresh okro, giwa ruwa, crab, periwinkle, calamari.

Riverine Soup ————— N39,000

Periwinkle, shrimps, tilapia fish, snail, crabs, cooked with flavored African spices, scent leaf's, uziza leaf.

- Assorted ————— N17,000
- With Beef / Goatmeat ————— N17,000
- Dried Fish ————— N17,000
- Chicken ————— N17,000
- Turkey ————— N18,500
- Catfish ————— N19,000
- Tilapia / Croaker ————— N19,900
- Seafood ————— N28,000

(All soups come with complimentary swallow)

Extra Swallow Options: ————— N3,000

Wheat flour, Semo, Pounded Yam, Amala, Eba, Oatmeal.

Sides

French Fries ————— N6,000

Plain basmati rice ————— N6,000

Plantain ————— N7,000

Fried yam ————— N7,000

Mashed Asaro ————— N7,000

Owambe (Jollof rice) ————— N7,000

Special fried rice ————— N8,000

Kids Menu

Mini Slider ————— N12,000

Three Decker Mini Beef Patty, Tomato, Cucumber, Lettuce, Caramelized Onions, House Dressing.

Hog Dogs ————— N12,000

Cheesy hot dogs served in a soft bread with French fries

Eko Chicken Fries ————— N15,000

Suya Chicken, Potato Fries, Uziza Leaf, Crispy Shallots, Drizzle With House Special Sauce.





Red Pepper Pizza Menu

Margarita Pizza

Tomato sauce, cheese and oregano

Family ————— **N11,000**

Vegetable Pizza

Tomato sauce, mushroom, red pepper, green pepper, onions, fresh tomatoes, black olives, sweetcorn, cheese and oregano

Family ————— **N12,000**

Pepperoni Pizza

Tomato sauce, pepperoni, cheese and oregano

Family ————— **N14,000**

Hawaiian Pizza

Dough, Tomato sauce, pineapple, pepperoni, mozzarella cheese

Family ————— **N15,000**

BBQ Chicken Pizza

Tomato sauce, chicken, mushroom, red pepper, green pepper, onions, BBQ sauce, garlic Sauce, cheese and oregano

Family ————— **N17,000**

Hot & Spicy Pizza

Tomato sauce, hot sauce, sausage, red chilli pepper, jalapeno pepper, bonny pepper, onions, cheese and oregano

Family ————— **N12,500**

Bistro Delight Pizza

Tomato sauce, pepperoni, red pepper, green pepper, onions, chilli sauce, cheese and oregano.

Family ————— **N15,000**

Cheesy Beef Pizza

Tomato sauce, shredded beef, cheddar cheese, red pepper, green pepper, onions, black olive, marinated special sauce, cheese and oregano.

Family ————— **N18,000**

3rd Mainland Pizza

Tomato sauce, chicken, sausage, minced meat, shrimp, red pepper, green pepper, onions, chilli, cheese and oregano

Family ————— **N18,000**

Seafood Mix Pizza

Tomato sauce, shrimps, calamari, tuna, red pepper, onions, cheese and oregano.

Family ————— **N21,000**



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Cocktails

Sex On The Beach _____ ₦ 9,500

Vodka, triple sec, orange juice, cranberry juice.

White Russian _____ ₦ 9,500

Vodka, bailey's, kahlua.

Magarita _____ ₦ 9,500

Tequila, triple sec, lime juice.

Strawberry Mojito _____ ₦ 9,500

White rum, strawberry puree, lemon juice,
Mint, soda.

Tequila Sunrise _____ ₦ 9,500

Tequila, Orange juice, cocktail syrup.

Lagos Banana _____ ₦ 11,000

Banana, baileys, rum, rum gold, kahlua and whipped cream.

Strawberry Daiquiri _____ ₦ 12,000

White rum, strawberry puree, strawberry syrup,
lemon juice.

Pina Colada _____ ₦ 12,000

White rum, pineapple fresh, simple syrup, coconut milk,
coconut rum.

Long Island _____ ₦ 14,500

Vodka, White rum, Gin, Tequila, Triple sec, Lemon juice,
Coke.



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Bistro Signature Cocktails

Hibiscus Island ————— N10,500

Fresh Basil leaves, herbaceous combination, Gordon gin, simple syrup

Somewhere In Lagos ————— N10,500

Ginger tea combination, vodka, coconut rum, apple syrup, fresh ginger juice

Bistro Sour ————— N10,500

A smooth blend of whiskey, fresh lemon & a touch of sugar shaken to perfection & served with a frothy top

Shandy Lager ————— N12,000

A Lagos bistro classic mix of lager beer and ginger beer over a shot of tequila and lemon juice

Lagos Blue Wave ————— N13,000

Refreshing blend of orange juice, zesty lemon, vodka, coconut rum and blue curacao

Eko 99.9 ————— N15,500

Tequila, vodka, triple sec, light rum, blueberry juice, orgeat syrup, sprite, lemon juice

Strawberry Lemonade ————— N8,000

Lemon juice, simple syrup, strawberry syrup

Pinky Frozen ————— N12,000

Coconut milk, simple syrup, cocktail syrup, fresh pineapple

Mocktails

Virgin Mojito ————— N7,000

Virgin Daiquiri ————— N8,000

Virgin Pinacolada ————— N8,000

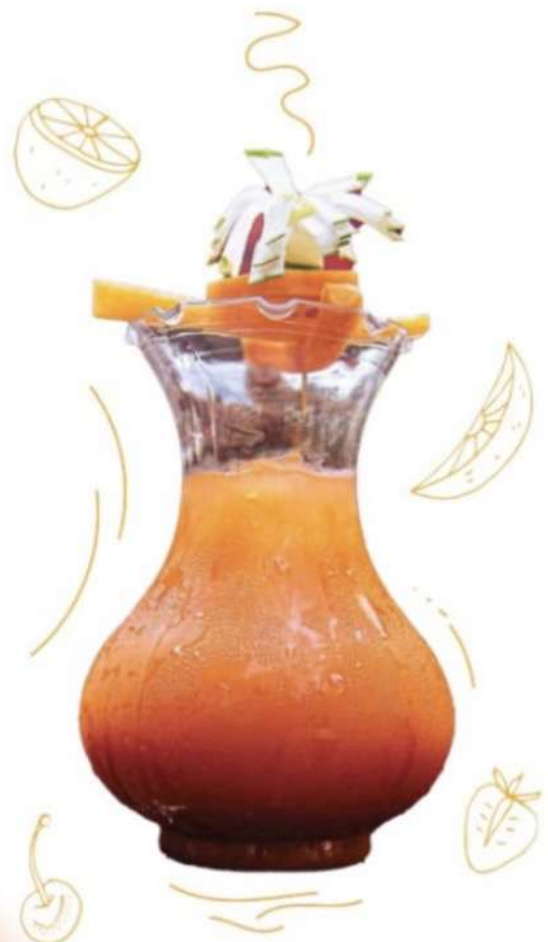
Fresh Pineapple, coconut milk, coconut syrup and simple syrup

Chapman

Fanta, Bitter Lemon, Orange juice, lemon juice, Cucumber, Grenadine

Regular ————— N7,500

Pitcher ————— N17,500



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Champagne

Moet Brut _____ N 295,000

Moet Rose _____ N 350,000

Cognac

Hennessey VS _____ N 120,000

Hennessey VSOP _____ N 190,000

Whiskeys

Jack Daniels _____ N 60,000

Tot _____ N 4,000

Red Label _____ N 70,000

Tot _____ N 4,000

Black Label _____ N 80,000

Tot _____ N 4,000

Jameson
Original _____ N 70,000

Tot _____ N 3,000

Black Barrel _____ N 90,000

Tot _____ N 4,000

Glenfiddich 12yrs _____ N 120,000

Glenfiddich 15yrs _____ N 160,000

Glenfiddich 18yrs _____ N 210,000

Vodka

Absolute vodka _____ N 55,000

Tot _____ N 3,000

Rum

Bacardi Silva _____ N 50,000

Tot _____ N 4,000

Gin

Gordon Gin _____ N 28,000

Tot _____ N 3,000

Rosé Wines

Whispering Angel Rosé (Rose) _____ N 405,000





Aperetifs

Campari	N 50,000
Tot	N 2,500
Tequila	N 55,000
Tot	N 3,000

White Wine

Darling Cellars (South Africa)	N 60,000
Diemersdal Sauvignon Blanc (South Africa)	N 70,000
Nederburg Sauvignon Blanc (South Africa)	N 75,000
Clarendelle White (France)	N 95,000
Bramito Antinori (Italy)	N 150,000
Cloudy Bay Sauvignon Blanc (New Zealand)	N 170,000

Red Wine

Taking Root Cabernet Sauvignon (Moldova)	N 55,000
Santa Rita 120 Cabernet Sauvignon (Chile)	N 60,000
Diemersdal Shiraz (South Africa)	N 70,000
Thomas Barton Bordeaux (France)	N 75,000
Nederburg Cabernet Sauvignon (South Africa)	N 75,000
Escudo Rojo (Chile)	N 75,000
Clarendelle Red Bordeaux (France)	N 90,000
Villa Antinori Tuscany (Italy)	N 150,000
Cloudy bay Pinot noir (New Zealand)	N 170,000

Sparkling Wine

Four Cousins (champagne)	N 40,000
Andre Rose	N 50,000

Non-Alcoholic

Chamdor	N 40,000
Martinells	N 40,000

Milk Shake

Strawberry MilkShake	N 14,500.
Strawberry ice cream, Milk, Strawberry syrup	
Banana MilkShake	N 14,500
Vanilla ice cream, Milk, Banana	
Vanilla MilkShake	N 14,500.
Vanilla ice cream, Milk, Banana	
Chocolate MilkShake	N 14,500
Chocolate ice cream, Milk, Chocolate syrup	
Caramel MilkShake	N 14,500
Vanilla ice cream, Milk, Caramel syrup	
Oreo MilkShake	N 14,500.
Vanilla ice cream, Milk, Oreo Chocolate syrup	
Bistro Coba Milk Shake	N 14,500.





Lagos Bistro Juice (natural)

Watermelon Cucumber ————— **₦ 9,000**
Watermelon, Cucumber

Bistro Twist ————— **₦ 9,000**
Pineapple, Apple, Orange
Lime

Pinky Bistro ————— **₦9,000**
Watermelon, Orange, Pineapple
Lemon

Lemon Bistro Ginger ————— **₦9,000**
Lemon, Apple, Pineapple
Ginger

Coconut & Pineapple ————— **₦9,000**
Pineapple, Coconut

Bistro Splash ————— **₦9,000**
Cucumber, Celery, Apple
Mint, Pineapple

Single Fruit Juice
Orange ————— **₦5,000**

Watermelon ————— **₦6,000**

Pineapple ————— **₦6,000**



Lagos Bistro Smoothie (natural)

Ikoyi Burst ————— **₦5,000**
Spinach, Banana, Apple fresh, Celery

Exotic Savour ————— **₦7,000**
Grapes, Sweet pear, Banana
Pineapple

Bistro Booster ————— **₦7,000**
Apple fresh, Banana, Pineapple
Beetroot

Bistro Starter ————— **₦7,000**
Apple fresh, Banana, Sweet pear
Pineapple, Watermelon

Island Savour ————— **₦7,000**
Strawberry fresh, Pineapple, Banana

Island Smoothies ————— **₦7,500**
Banana, Apple, Pineapple fruit,
Low fat Yoghurt

Lagos Beet Vibe ————— **₦7,500**
Beetroot, Pineapple, Banana
Low fat yoghurt

Lagos Bistro Parfait (fruit in yorghurt)

Banana Parfait ————— **₦8,000**
Banana, Apple, Strawberry, Grapes
Low fat yoghurt, Granola

Pineapple Parfait ————— **₦8,000**
Pineapple, Apple, Grapes, Strawberry
Low fat yoghurt, Granola

Apple Parfait ————— **₦8,500**
Apple, Grapes, Strawberry
Low fat yoghurt, Granola

Avocado parfait ————— **₦8,500**
Avocado, Banana, Grapes,
Strawberry, Low fat yoghurt,
Granola

Bistro Maxxy ————— **₦10,000**
Strawberry, Kiwi, Apple, Banana
Grapes, Pineapple,
Low fat yoghurt, Granola

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Soft Drinks

Water	N 1,000
Tonic water	N 1,000
Sprite	N 1,500
Fanta	N 1,500
Soda water	N 1,500
Tonic water	N 1,500
Bitter lemon	N 1,500
Fayrouz	N 1,600
Malt	N 2,500
Pack juice	N 7,000
Hollandia yoghurt	N 7,000
Cranberry	N 17,000



Beer

Double Black	N 2,000
Star radler	N 2,700
Tiger	N 3,200
Smirnoff ice	N 3,200
Life beer	N 3,300
Goldberg	N 3,300
Budweiser	N 3,500
Trophy	N 3,500
Hero	N 3,500
Star	N 3,500
Legend stout	N 4,000
Heineken	N 4,500
Black bullet	N 5,000
Guinness stout	N 5,500

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