

MUSEUM OF  
FOOD

# THE NOSH

## TAPAS MENU

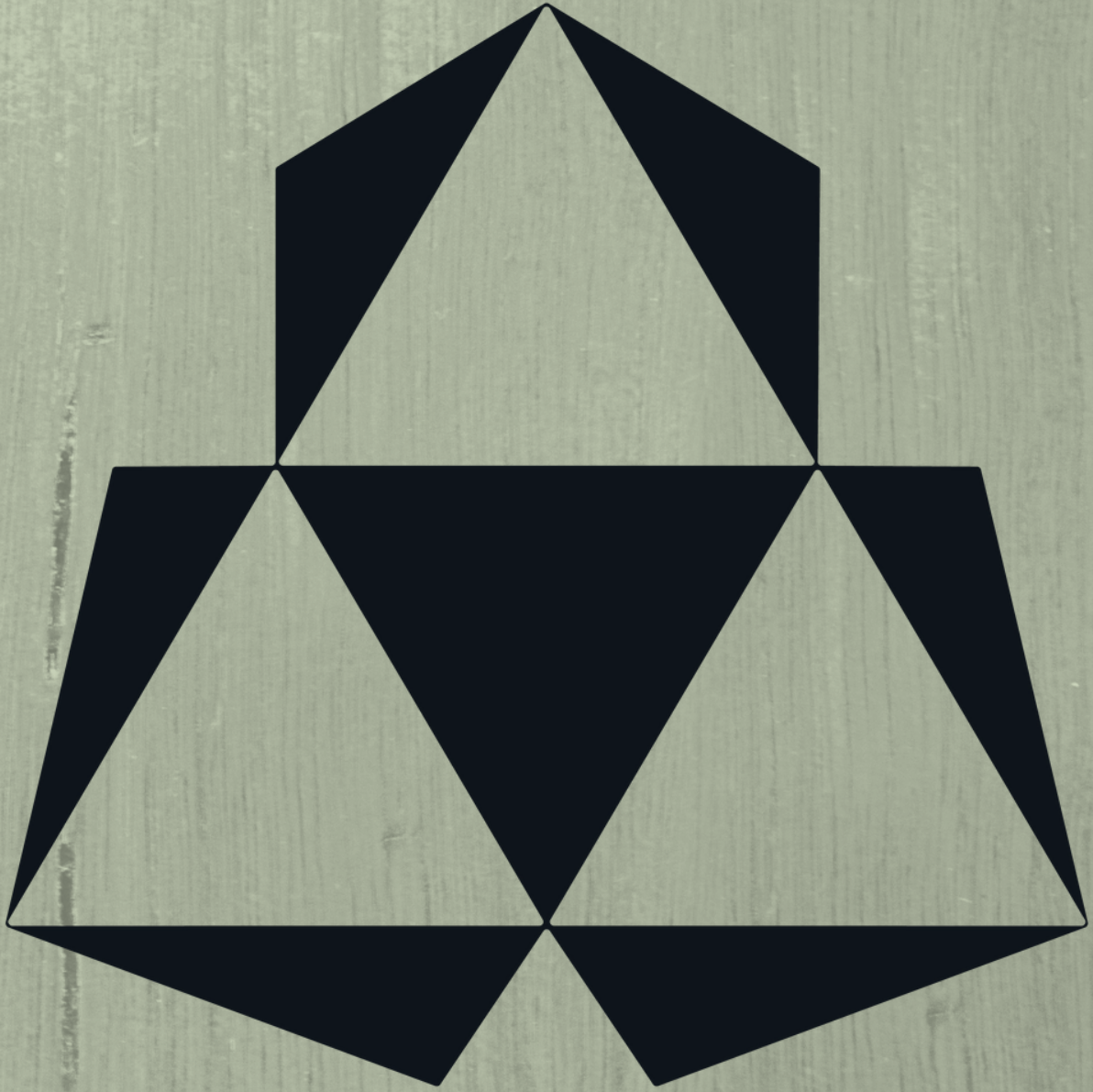
### SHARING PLATES

<b>CRISPY PARMESAN POTATOES</b>	7,500
Roasted potatoes with a parmesan crust served with a dill yogurt sauce	
<b>THE GREY CHOPPED SALAD</b>	7,000
Bok choy, cabbage and carrot salad with zobo dressing and akara croutons	
<b>JOLLOF ARANCINI</b>	7,000
Deep fried jollof risotto served with roasted pepper sauce	
<b>BATATAS BRAVAS</b>	7,500
Yam fries with owambe ponmo	
<b>LAGOS WATERS</b>	12,500
Shrimp served with a bisque, sautéed leeks, orange curd and focaccia	
<b>LAMB KEBAB</b>	9,000
Roasted lamb mince served with hummus, a dill yogurt sauce and flatbread	
<b>CHEF'S FRIED CHICKEN</b>	15,000
Juicy cornmeal breaded chicken legs with hot honey garlic sauce	
<b>SWEET POTATO &amp; GOAT CROQUETTES</b>	8,500
Deep fried mashed sweet potatoes stuffed with pulled goat meat. Served with a roasted pepper mayo	
<b>BYE, BABE!</b>	8,000
Spicy pork shoulder bites	
<b>SAUSAGE BURNT ENDS</b>	12,000
Beef sausages coated in a sweet and spicy glad	
<b>FLATBREAD</b>	6,500
Thyme flatbread with hummus and spicy garlic oil	
<b>RIBS</b>	17,000
Four hour braised beef ribs served with rosemary jus	
<b>YAJI BREAD</b>	3,500
House made bread with honey yaji butter	

### DESSERTS

<b>IMOTEDA'S BOWL</b>	8,500
Cinnamon french toast served with chocolate mousse, house made yaji ice cream topped with cinnamon crumble and salted caramel	
<b>MILK &amp; COOKIES</b>	5,500
Freshly baked chocolate chip cookies served with cold irish milk	

PRICES ARE SUBJECT TO A 7.5% VAT AND 5% CONSUMPTION TAX



THE ROOFTOP

# THE GRILL

## BARBECUE MENU

### GRILL

#### SMOKED TURKEY

Three day marinated turkey wings with choice of side

10,500

#### SPICY CHICKEN WINGS

Grilled chicken wings served with a side

10,000

#### SUYA PRAWNS

Yaji coated grilled prawns topped with chimichurri served with choice of side

12,500

#### BEEF SUYA

Spiced beef fillet cooked over open flames with caramelized onions

8,500

#### GRILLED FISH

Grilled croaker fish in a herb sauce served with a side

20,000

### SIDES

#### PLANTAIN FRITTERS

Beer battered plantain served with hot honey garlic sauce

4,000

#### DIRTY FRIES

Crispy french fries tossed in a Yaji mix

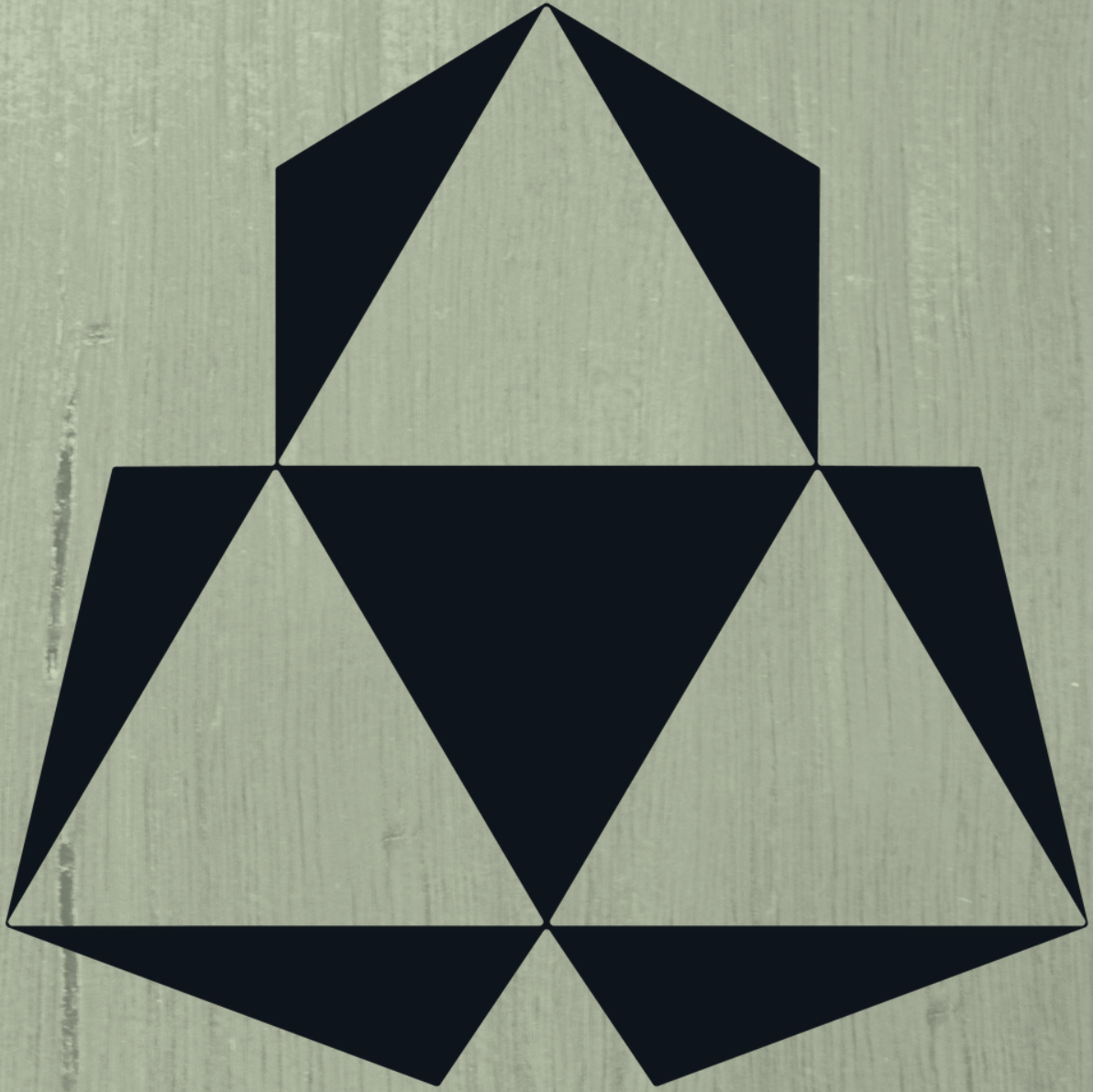
4,000

#### ELOTES

Grilled sweet corn with coconut cream, fresh basil, parsley and thyme

4,000


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THE BAR

# THE BAR

BOTTLES



	SHOTS	BOTTLES
JAMESON IRISH WHISKEY	5,000	50,000
WILD TURKEY 101	4,500	45,000
ABSOLUT	3,000	35,000
JOSE CUERVO TEQUILA	4,500	45,000
BACARDI RUM	3,500	35,000
BOMBAY SAPPHIRE GIN	4,500	45,000
CAMPARI	4,000	40,000
APEROL		40,000
BAILEYS		35,000
MARTINI PROSECCO		40,000

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# THE BAR

## SIGNATURE COCKTAILS

### COCKTAILS

#### THE GARRISON

Gin, Garri water, rosemary syrup, lemon juice, angostura bitters 7,500

#### ENZONI

Gin, Campari, fresh grapes, lemon juice, simple syrup 7,500

#### HOLIDAY AT THE HIVE

Citrus vodka, triple sec, honey, orange juice, lemon juice, cinnamon 7,000

#### WHISKEY SWEET & SOUR

Bourbon, Amaretto, ginger syrup, lemon juice, chocolate bitters, salt, sesame oil, aquafaba 9,000

#### GRAVE DIGGER

Bourbon, espresso, coffee liqueur, oreos, whipped cream 9,500

#### MR MIYAGI

Sesame fatwashed vodka, wasabi syrup, ginger liqueur, lime juice 8,000

#### MELON CUCUMBER SPRITZ

White rum, watermelon syrup, cucumber juice, mint, Prosecco 9,000

### GM'S OLD FASHIONEDS

#### COCONUT OLD FASHIONED

Bourbon, toasted coconut syrup, aromatic bitters 8,000

#### JALISCO OLD FASHIONED

Tequila, agave syrup, orange bitters, aromatic bitters 8,000

#### SESAME OLD FASHIONED

Sesame fat-washed vodka, rosemary syrup, aromatic bitters 7,500

### IMOTEDA'S G&T

#### UNICORN G&T

Gin, elderflower syrup, passionfruit puree, tonic water, aromatic bitters 7,000

#### HERBACEOUS G&T

Gin, basil, rosemary syrup, sweet vermouth, tonic water, orange bitters 7,000

#### LEMONGRASS G&T

Gin, lemon grass, lime juice, tonic water 7,000

### SPICY MARGARITAS

#### SPICY CORIANDER MARG

Tequila, coriander, jalapeno, triple sec, orange juice, agave syrup 8,000

#### APPLE & GINGER MARG

Tequila, fresh apple juice, fresh ginger, triple sec, demerara syrup, lime juice 8,500

#### SPICED POMEGRANATE MARG

Tequila, pomegranate juice, cinnamon, star anise, nutmeg, triple sec, cinnamon sugar 9,000

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# THE BAR

## SIGNATURE COCKTAILS

### CLASSIC COCKTAILS - N6,500

PITCHERS		MOCKTAILS	
<b>RED SANGRIA</b> Spanish red wine, brandy, brown sugar, orange juice, apples and oranges	20,000	<b>STRAWBERRY ROSE SHRUB</b> Strawberries, rose syrup, apple cider vinegar, saline solution	6,000
<b>UNICORN G&amp;T</b> Gin, elderflower syrup, passionfruit puree, tonic water, aromatic bitters	25,000	<b>BERRY BURLESQUE</b> Blackberries, Mint, lime juice, ginger beer	4,000
<b>SPICY CORIANDER MARG</b> Tequila, coriander, jalapeno, triple sec, fresh orange juice, agave syrup	30,000	<b>GREY ICED TEA</b> Green tea, peach and mint	5,000
<b>THE GARRISON</b> Gin, Garri water, rosemary syrup, lemon juice, angostura bitters	25,000	<b>SPICY WATERMELON FRESCA</b> Watermelon, mint, jalapeno, lime juice	6,000
<b>MELON CUCUMBER SPRITZ</b> White rum, watermelon syrup, cucumber juice, mint, prosecco	35,000	<b>GINGER BLAST</b> Ginger, pink grapefruit, pineapple juice, ginger beer	5,000
<b>CLASSIC MARGARITA</b> Tequila, triple sec, lime juice	30,000	<b>MARGARITA TUESDAYS</b> Discount on classic margarita pitchers	22,000
<b>GREY ICED TEA</b> Green tea, peach, mint Add liquor - N30,000	18,000	<b>GARRISON THURSDAYS</b> Gin, Garri water, rosemary syrup, lemon juice, Angostura bitters	20,000
		<b>BOOZY ICED TEA SUNDAYS</b> Green tea, strawberries, mint. Choice of liquor	22,000

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