



## LUNCH MENU £55

### **Puff puff**

Savoury doughnut with black-eyed bean purée,  
whipped tofu, pickled anchovy, chilli crisp  
and

### **Sapala**

Corn cake with coconut & corn sauce, grilled corn, tamarind, wilted greens

### **Ridi +£16**

Deep-fried quail with yaji peanut spice & black sesame sauce

---

### **Danwake**

Bean & moringa gnocchi, caramelised yoghurt & baobab,  
malt crumb, yaji peanut spice  
or

### **Wasa-wasa**

Grilled monkfish in scent leaf, fermented yam flour 'fregola',  
shrimp shitto, ginger dressing  
or

### **Ukwa**

Barbecued pork neck, breadfruit seeds,  
courgette marinated in blood orange vinegar

### **Side set +£12**

Party jollof rice with plantain and dressed cabbage & carrots

---

### **Dessert**

Roasted millet & clove fura, zobo apple compote, yoghurt & honey foam

Chishuru house seasoning blend to take home: £8

15% optional service charge. Card payment only.  
Don't forget to tell us about your allergies.