

Ikoyi Restaurant & Lounge

BRUNCH PRIX FIXE MENU

\$55 PER PERSON (EXCLUDING TAXES AND GRATUITY)

SMALL BITES (served family style)

VEGETABLE SPRINGROLLS

SAUTEED CABBAGE, CARROTS, ONIONS, GARLIC, DEEP FRIED IN WRAP, WITH OUR SWEET CHILLI SAUCE

OR

CHICKEN WINGS

HONEY BARBECUE, SUYA, MANGO HABANERO, NAIJA SPICY, JERK SAUCE

SERVED WITH BLEU CHEESE OR BUTTERMILK RANCH DRESSING

MAIN ENTREE (select one per guest)

THE NIGERIAN BREAKFAST

BOILED YAMS, NIGERIAN-STYLE EGGS, WITH SIDE OF SEASONED PEPPERED TURKEY.

OR

RED VELVET WAFFLES AND HONEY FRIED CHICKEN

AN AMERICAN BREAKFAST CLASSIC!

OR

RASTA PASTA

A CREAMY, RICH, SPICY, AND CHEESY PENNE DISH, MADE WITH AUTHENTIC JAMAICAN FLAVOR,

FUSED WITH SAUTÉED PEPPERS

ADD PROTEIN: SHRIMP | \$6 CHICKEN | \$4

OR

IKOYI SIGNATURE PLANTAIN BURGER

FOR PLANTAIN LOVERS! OUR CHEF'S SPECIAL BURGER: BEEF PATTIE, PLANTAIN, PEPPERS, HOMEMADE BURGER SAUCE. COMES WITH SEASONED FRENCH FRIES OR JOLLOF RICE (+\$3

UPCHARGE)

OR

LAMB CHOPS AND EGGS (+\$10)

JUICY LAMB CHOPS MARINATED IN ROSEMARY, HERBS AND DELICIOUS SEASONINGS. COMES WITH EGGS ANY STYLE.

OR

MOI-MOI OR AKARA (BEAN CAKE) & CUSTARD/PAP/OATMEAL

BLENDED BEANS, PEPPERS, AND SPICES FOR A RICH, SAVORY TASTE. PAIRED WITH CHOICE OF SMOOTH CUSTARD, TRADITIONAL PAP, OR WARM OATMEAL

STIR-FRY INDOMIE

A DELICIOUS TWIST ON THE CLASSIC INDOMIE NOODLES—PAN-FRIED TO PERFECTION WITH A

Ikoyi Restaurant & Lounge

BRUNCH PRIX FIXE MENU

DESSERTS (select one per guest)

THE PUFF PUFF TEASER

FRIED BEIGNETS IN OREO CRUNCH, CINAMMON SUGAR, RED VELVET, COATED CHOCOLATE PUFF PUFF

BROWNIE GOODNESS

SATISFY YOUR SWEET TOOTH WITH OUR CHEF'S HOMEMADE BROWNIE, COATED IN CARAMEL

INCLUDES COMPLIMENTARY ALCOHOLIC DRINK, COCKTAIL OR
MOCKTAIL AND

STILL OR SPARKLING WATER FOR EACH GUEST

Upcharge for Blue Island, Frozen Don Julio, Miss Montana, LIT

~ MAKE IT BOOZY ~

90-MINUTE BOTTOMLESS MIMOSAS (+ \$25 PER
PERSON)

90-MINUTE BOTTOMLESS RUM PUNCH (+ \$35 PER
PERSON).

thank you for choosing Ikoyi!

