

Traditional Soups

All Soups Are £15 And Are Served With Your Choice Of Meat, Fish, Chicken Or Assorted Meat, Accompanied By Your Choice Of Swallow.

Soup	Description	Price
Bitterleaf Soup (Ofe Onugbu)	A Traditional Igbo Favourite Made With Fresh Bitterleaf, Palm Oil And Authentic Spices. Rich, Comforting And Full Of Flavour.	£15.00
Egusi Soup	Made With Ground Melon Seeds, Leafy Vegetables And Palm Oil, This Rich, Hearty Soup Is One Of West Africa's Best-Loved Dishes.	£15.00
Okro Soup	Fresh Okra Cooked With Traditional Spices To Create A Smooth, Flavourful Soup That Is Both Light And Satisfying	£15.00
Afang Soup	A Southern Nigerian Favourite Made With Afang Leaves, Waterleaf And A Rich Blend Of Traditional Ingredients For A Deep, Savoury Flavour.	£15.00

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Oha Soup	A Much-Loved Igbo Soup Made With Fresh Oha Leaves And Traditional Spices, Giving It A Distinctive Earthy Flavour.	£15.00
Edikang Ikong	Packed With Fresh Pumpkin Leaves, Waterleaf And Rich Traditional Flavours, This Nourishing Soup Is As Wholesome As It Is Delicious.	£15.00
Efo Riro	A Vibrant Spinach Stew Cooked With Peppers And Traditional Seasonings, Delivering A Rich, Bold Taste In Every Spoonful.	£15.00
Ndolé	A Popular Cameroonian Dish Made With Bitter Leaves And Ground Peanuts, Creating A Rich, Creamy And Unforgettable Flavour.	£15.00