

THE SMITHS

KITCHEN + COCKTAIL ROOM

Omelettes

All omelette are served with a side of avocado, salsa, sauteed potatoes, toasted bread & mixed green salad
choice: non-spicy, mid-spicy, very spicy

SPICY JALAPEÑO BRISKET OMELETTE 🍴🌶️ 18.5
3 eggs stuffed with beef brisket, tomatoes, peppers, onions, mushrooms, mozzarella & cheddar cheese

CHEESY SPINACH MUSHROOM OMELETTE 14.5
3 eggs, stuffed mushrooms, cheese, spinach

BRI & BACON OMELETTE 🍴 14.5
Bri cheese, bacon, caramelized onion

TRADITIONAL ENGLISH BREAKFAST 18
Fluffy buttermilk pancakes or original french toast, bacon, eggs, sausage, mushrooms, baked beans, grilled tomatoes

LAMB SHAKSHOUKA 🍴 16.5
Savory lamb simmered in a spiced tomato sauce with poached eggs & avocado served with pita bread for dipping.
Vegetarian option available

STEAK, EGGS, POTATOES 🍴 59
350g Ribeye steak, eggs, roasted potatoes, grilled tomato, butter, jam, side salad

Biscuits & Croissant

CHICKEN BISCUIT 12.5
Buttermilk biscuits, crispy chicken, butter, jam, sautéed potatoes

BACON, EGG & CHEESE 🍴 11.9
Toasted croissant or buttermilk biscuit, scrambled eggs, cheddar cheese, bacon, sautéed potatoes, butter, jam
Option to removed bacon

NUTELLA CROISSANT 5.9
Toasted jumbo croissant, stuffed with Nutella

Benedicts & Toasts

All benedicts, avocado toasts & bagels are served with roasted potatoes & mixed greens

SMASHED AVOCADO TOAST 13.5
Smashed avocado, sweet basil, pomegranate, poached eggs

FETA MUSHROOM TOAST 🍴 16.5
Feta cheese, smashed avocado, sautéed mushrooms, poached eggs

SMOKED SALMON BAGEL 🍴 19
Smoked salmon, herbed cream cheese

BACON, EGG & CHEESE BAGEL 15.6
Bacon, eggs, cheese served with butter or jam

BENEDICTS

- Classic: Bacon, poached eggs & hollandaise 14
- Steak: Grilled steak, poached eggs & hollandaise 15
- Prawn: Grilled prawns, poached eggs & hollandaise 16
- Smoked Salmon: Smoked salmon, poached eggs & hollandaise 19

Salads

BURRATA 27
Burrata, berries, shaved parmesan, cherry tomatoes, balsamic, basil, pesto. add: Truffle

KALE SALAD 🍴🌱 23
Kale, cranberries, quinoa, walnuts, sunflower seeds, feta cheese, croutons, onion, tomato, balsamic dressing. Option
Grilled prawn 28 | Grilled Chicken 26 | Vegan Meat 28
Salmon 31 | Halloumi 27

BLACKENED SALMON CAESAR SALAD 🍴 29
Pan seared salmon, romaine lettuce, parmesan cheese, croutons, caesar dressing. Chicken Caesar Salad 22 | Prawn Caesar Salad 26

SPICY LOADED SALAD 🍴🌶️ 16
Rocket & mixed greens, roasted cashews, onions, tomatoes, goat cheese, croutons, house dressing.
Grilled Chicken 23 | Grilled Prawn 25

TROPICAL SALAD 🍴🌱 17
Mixed greens, avocado, onions, tomatoes, mango salsa, balsamic dressing. Grilled Chicken 23 | Grilled Prawn 25
(mangos based on seasonal availability)

Dressings: Spicy house dressing | Honey balsamic dressing

Our spicy house dressing & honey balsamic are made with zero mayonnaise
(Spicy house dressing contains nuts)

Batters & Toasts

All batters & toasts are served with butter, whipped cream, maple syrup, eggs, bacon, sausage

- FLUFFY BUTTERMILK PANCAKES 14.5
- BELGIUM WAFFLES 14.5
- FRENCH TOAST BRIOCHE 14.5

Choose your toppings

Add signature toppings to any pancakes, waffles or french toast

Berry Bliss signature vanilla dressing, berry sauce, mascarpone 🍴

Blueberry Cavier hot blueberry compote 🍴

Fresh Berries fresh strawberries, blueberries & blackberries

Strawberry Nutella sweet strawberries & luscious nutella chocolate spread

Lemon Ricotta lemon sauce & berries

Banana Walnut Foster caramelized bananas, toasted walnut in a rich buttery sauce 🍴

Breakfast Bowls

CHIA PUDDING 🍴 11
Chia seeds, mixed berries, coconut flakes, coconut milk

AÇAÍ BOWL 🍴 12.5
Açaí, chia seeds, strawberry, banana, coconut shavings

CRUNCH BOWL 🍴 12.5
Greek yogurt paired with homemade granola, fresh berries, & shaved coconut. (Sweetened or unsweetened available upon request)

Sandwiches & Burgers

All sandwiches & burgers are served with french fries

TUNA MELT 🍴 25
Sourdough bread loaded with tuna, celery, cheddar cheese, cranberries, and herbs.

SPICY CHICKEN MELT 🍴 28
Sourdough bread topped with grilled chicken, chipotle sauce, basil, mozzarella cheese, and grilled onions.

SIGNATURE CHICKEN MELT 🍴 24.5
Sourdough bread stuffed with pulled chicken, celery, cranberries, house dressing, and herbs.

PESTO GRILLED CHEESE 🍴 24
Thick, buttery Texas toast brushed with garlic butter, topped with basil leaves, tomatoes, melted cheese, and pesto. Served with a side salad.

BOURBON BURGER 🍴 29
Smashed beef with bourbon bacon jam, cheddar cheese, lettuce, onions, tomatoes, jalapeño peppers, and Smith sauce on our homemade brioche bun. Served with coleslaw.
(Option to remove bourbon bacon jam.)

CHICKEN BURGER 27
Grilled chicken, lettuce, grilled onions, tomatoes, fresh jalapeños, & Smith sauce, served on a brioche bun with a side of coleslaw.

SALMON GLAZED BURGER 🍴 31
Seared salmon, marinated cabbage, brioche bun, coleslaw

VEGAN BURGER 🍴🌱 30
A plant-based patty topped with lettuce, onions, tomato, & served on a brioche bun with ketchup and mustard.
(Smith sauce available upon request; contains mayonnaise)

Sides

EGGS 3	CROISSANT 3.5
BACON 4	AVOCADO 3.5
CHICKEN SAUSAGE 3.5	ROASTED POTATOES 6
PORK SAUSAGE 3.5	PANCAKES 5
SMOKED SALMON 8.5	FRENCH TOAST 5.5
BUTTERMILK BISCUITS 4.7	WAFFLE 4.5



SCAN FOR PRICES

🍴 - house favorites | 🌱 - gluten free | 🌱 - vegan | 🥜 - nuts | 🌶️ - spicy

Note: Due to the seasonal nature of the menu, some items are subject to availability

Please inform your server to any food allergies before you order or dietary restrictions as menu items contain ingredients that are not listed

Ask your server which additional dishes can be adjusted to become vegan friendly

All prices are in Naira, subjected to 7.5% VAT and 5% Lagos Consumption Tax (No substitute)