

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 🍴🌶️ 22.8
3 eggs stuffed with beef brisket, tomatoes, peppers, onions, mushrooms, mozzarella & cheddar cheese

CHEESY SPINACH MUSHROOM OMELETTE 17.8
3 eggs, stuffed mushrooms, cheese, spinach

TRADITIONAL ENGLISH BREAKFAST 22
Fluffy buttermilk pancakes or original french toast, bacon, eggs, sausage, mushrooms, baked beans, grilled tomatoes

LAMB SHAKSHOUKA 🍴🌶️ 20.1
Savory lamb simmered in a spiced tomato sauce with poached eggs & avocado served with pita bread for dipping.
Vegetarian option available

STEAK. EGGS. POTATOES 🍴🌶️ 72
350g Ribeye steak, eggs, roasted potatoes, grilled tomato, butter, jam, side salad

Biscuits & Croissant

CHICKEN BISCUIT 15.3
Buttermilk biscuits, crispy chicken, butter, jam, sautéed potatoes

BACON, EGG & CHEESE 🍴🌶️ 14.5
Toasted croissant or buttermilk biscuit, scrambled eggs, cheddar cheese, bacon, sautéed potatoes, butter, jam
Option to removed bacon

NUTELLA CROISSANT 7.2
Toasted jumbo croissant, stuffed with Nutella

Benedicts & Toasts

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

SMASHED AVOCADO TOAST 16.5
Smashed avocado, sweet basil, pomegranate, poached eggs

FETA MUSHROOM TOAST 🍴🌶️ 20.1
Feta cheese, smashed avocado, sautéed mushrooms, poached eggs

SMOKED SALMON BAGEL 🍴🌶️ 23.2
Smoked salmon, herbed cream cheese

BACON, EGG & CHEESE BAGEL 19.2
Bacon, eggs, cheese served with butter or jam

BENEDICTS

- Classic: Bacon, poached eggs & hollandaise 17.1
- Steak: Grilled steak, poached eggs & hollandaise 18.3
- Prawn: Grilled prawns, poached eggs & hollandaise 19.5
- Smoked Salmon: Smoked salmon, poached eggs & hollandaise 23.2

Salads

FRENCH ONION SOUP 16.5
French onion soup, melted cheese

BURRATA 39
Burrata, berries, shaved parmesan, cherry tomatoes, balsamic, basil, pesto. add: Truffle +2

KALE SALAD 🍴🌶️ 25
Kale, cranberries, quinoa, walnuts, sunflower seeds, feta cheese, croutons, onion, tomato, balsamic dressing. Option
Grilled prawn 33 | Grilled Chicken 27 | Vegan Meat 38
Salmon 33 | Halloumi 32.8

BLACKENED SALMON CAESAR SALAD 🍴🌶️ 39
Pan seared salmon, romaine lettuce, parmesan cheese, croutons, caesar dressing. Chicken Caesar Salad 26 | Prawn Caesar Salad 32.8

SPICY LOADED SALAD 🍴🌶️ 21
Mixed greens, roasted cashews, onions, tomatoes, cranberries, and goat cheese topped with our signature spicy house dressing.
Balsamic dressing available upon request.

TROPICAL SALAD 🍴🌶️ 20
Mixed greens, avocado, onions, tomatoes, mango salsa, balsamic dressing. Grilled Chicken 27 | Grilled Prawn 33
(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 17.7
- BELGIUM WAFFLES 17.7
- FRENCH TOAST BRIOCHE 17.7

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 🍴🌶️ 13.5
Chia seeds, mixed berries, coconut flakes, coconut milk

AÇAÍ BOWL 🍴🌶️ 15.3
Açaí, chia seeds, strawberry, banana, coconut shavings

CRUNCH BOWL 🍴🌶️ 15.3
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

TOASTED HERBED TUNA 🍴🌶️ 25.5
Tuna, cheddar cheese, cranberries, herbs, chopped celery, minced onions, in pain brioche bread, served with fries

SPICY CHICKEN MELT 🍴🌶️ 34.2
Sourdough bread topped with grilled chicken, chipotle sauce, basil, mozzarella cheese, and grilled onions.

SIGNATURE CHICKEN MELT 🍴🌶️ 29.9
Sourdough bread stuffed with pulled chicken, celery, cranberries, house dressing, and herbs.

PESTO GRILLED CHEESE 🍴🌶️ 25
Thick, buttery Texas toast brushed with garlic butter, topped with basil leaves, tomatoes, melted cheese, and pesto. Served with a side salad.

BACON BOURBON BURGER 🍴🌶️ 32
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.)

CRANBERRY CHICKEN BRIOCHE 🍴🌶️ 24.5
Shredded chicken, mayo, herbs, cheddar cheese, cranberries, chopped celery, minced onions, in pain brioche bread served with french fries

SALMON GLAZED BURGER 🍴🌶️ 33
Seared salmon, marinated cabbage, brioche bun, coleslaw

VEGAN BURGER 🍴🌶️ 34.5
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 4	CROISSANT 5
BACON 5.4	AVOCADO 4.5
CHICKEN SAUSAGE 4.3	ROASTED POTATOES 7.5
PORK SAUSAGE 4.8	PANCAKES 6.8
SMOKED SALMON 11	FRENCH TOAST 7.5
BUTTERMILK BISCUITS 6	WAFFLE 6

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

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

Note: Due to the seasonal nature of the menu, some items are subject to availability
All prices are in Naira, VAT & Lagos Consumption Tax excluded