



# THE SMITHS

KITCHEN + COCKTAIL ROOM

*Executive Chef: Taiwo Smith*

Our philosophy is inspired by a melting pot of cultures from American, Mediterranean and Italian dishes. Embracing the importance of slowing down and enjoying every moment.

Our menu is simply born from our devotion to quality, simplicity and purity. We revisit different cuisines cooking techniques by infusing our modern twist.

We look forward to hosting you.

# Starters

## GRILLED OCTOPUS 58

Chilli herb oil, charred pepper, roasted onion, cherry tomatoes, garnished cashew dressing

## BURRATA 33

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

## SCALLOPS 29

Butter squash puree, lemon basil butter, roasted garlic, seared scallops

## SWEET & TANGY BITES 14.5

Boneless chicken bites. Sweet & tangy sauce

## MOZZARELLA STICKS 15.5

Crispy mozzarella cheese, marinara sauce

## PRAWN TEMPURA 22

Crispy prawns, dipping sauce

## SMOKED SALMON CARPACCIO 30

Marinated smoked salmon, orange marinade, raddish

## OVEN BAKED BISCUIT 17.1

3 Oven baked cheddar biscuits

## CALAMARI & CRISPY PRAWNS 24

Deep fried served with 2 special sauces

## PINEAPPLE HABANERO & GUAC 18

Pineapple habanero salsa, guacamole, homemade crispy tortilla

## LAMB SHAKSHOUKA 20.2

Pulled lamb simmered in spiced tomato sauce with poached eggs & served with pita bread for dipping

*(Vegetarian option available)*

 - 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

# Soups & Salads

FRENCH ONION SOUP 16.5

French onion soup, melted cheese

HALLOUMI KALE SALAD   31

Kale, cranberries, quinoa, walnuts, sunflower seeds, feta, onion, and tomato, tossed in balsamic and cashew dressing

BLACKENED SALMON CAESAR SALAD 39

Pan seared salmon, romaine lettuce, parmesan cheese, croutons, caesar dressing

SPICY LOADED SALAD    20.8

Mixed greens, roasted cashews, onions, tomatoes, cranberries, and goat cheese topped with our signature spicy house dressing

TROPICAL SALAD   20.8

Mixed greens, avocado, onions, tomatoes, mango salsa, balsamic dressing  
*(mangos based on seasonal availability)*

## Dressings

Spicy house *(contains nuts)*  
Honey balsamic

*(with zero mayonnaise)*

## Proteins

Chicken 26.4    Vegan Meat 32.4  
Prawns 31.6    Salmon 35.5

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# Burgers & Sandwiches

All of our burgers and sandwiches are served with fries

## BACON BOURBON BURGER 32

Bourbon bacon jam, beef patty, brioche bun,  
cheddar cheese, smith sauce, jalapeños  
*(option to remove bacon jam)*

## VEGAN BURGER 34.5

Plant based patty, lettuce, onions, tomato, brioche bun,  
jalapeño, ketchup, mustard  
*(Smith sauce available upon request contains mayonnaise)*

## GRILLED CHICKEN SANDWICH 27

Grilled chicken, lettuce, grilled onions, jalapeño,  
tomato, brioche bun, coleslaw, smith sauce

## GLAZED SALMON BURGER 33

Seared salmon, marinated cabbage, brioche bun,  
coleslaw

## PESTO GRILLED CHEESE SANDWICH 25

Pesto grilled cheese, basil

## Sides

Truffle Mash

Truffle Fries

Classic Mash

Garlic Parmesan Fries

Sautéed Vegetables

Roasted Garlic Potatoes

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# Pastas | Rice

- BEEF LASAGNA  36  
Bolognese sauce, béchamel, cheese
- SMITHS SPAGHETTI BOLOGNESE  26  
Our famous bolognese sauce, parmesan cheese
- VODKA RIGATONI   25.5  
Rigatoni pasta, chilli roasted peppers, vodka infused tomato sauce, parmesan cheese. add: Burrata
- LAMB MUSHROOM PASTA 32.5  
Pulled lamb, mushrooms, rigatoni pasta, parmesan cheese
- CAJUN ALFREDO   26  
Linguine pasta, cream sauce, bell peppers, parmesan cheese
- AGLIO E OLIO SEAFOOD LINGUINE   43.5  
Roasted cherry tomatoes, grilled prawns, mussels, spinach, parmesan cheese, linguine pasta
- HIBACHI POKE BOWL   25  
Japanese inspired style fried rice, sautéed vegetables, eggs, served with a side of sweet tangy sauce and your choice of protein


## Add ons


- |                          |                     |
|--------------------------|---------------------|
| Grilled Chicken 29.5     | Grilled Prawns 34.5 |
| Sweet Tangy Chicken 32.5 | Vegan Meat 39.5     |


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# Seafood


PAN-SEARED SEABASS  49.5  
Seabass filet, mango salsa (seasonal), mixed vegetable, chargrilled lemon

CHARGRILLED LOBSTER  94.5  
2 Chargrilled lobster tails served with garlic butter and charred lemon

COCONUT CURRY & PRAWNS  39  
Grilled king prawns, coconut curry sauce, pepper, served with white rice  
*(option: Salmon 43)*

GRILLED PRAWNS 37.5  
Grilled prawns, served with one sauce

SMITHS LAND & SEA  105  
Charred grilled filet steak, lobster, garlic butter, served with steak sauce

BLACKENED SALMON  45.5  
Salmon filet with creamy lemon sauce, herbed mashed potatoes, and mango salsa  
*(mango is seasonal)*

LAND & SEA PLATTER 228  
Grilled prawns, calamari, mussels, chargrilled lobster, lamb chops, ribeye, house sauces and your choice of side  
*(serves 3 to 4 people)*

## Sides

Smiths Fried Rice	French Fries
Truffle Mash	Garlic Parmesan Fries
Classic Mash	Sautéed Vegetables
Truffle Fries	Roasted Garlic Potatoes

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# Meat | Poultry

Choose your condition: well done | medium | medium | medium rare | rare

## LAMB GYROS 56

Warm buttered pita bread, grilled tomatoes, and onions, homemade greek sauce

## LAMB RACK 58.5

Grilled lamb rack, chimichurri, Greek sauce & sautéed vegetables

## RIBEYE 69

300g grilled ribeye, served with your choice of sauce

## TERIYAKI STEAK 57

Teriyaki steak served with plain rice

## FILET MIGNON 52

250g tenderloin, served with your choice of sauce

## GRILLED OSTRICH FILET 54

250g grilled ostrich, served with your choice of sauce

## TOMAHAWK STEAK 102

1kg grilled tomahawk, served with steak sauces

## LAMB SHANK 59

6 hour braised lamb, 650g lamb, mashed potatoes

## House Sauces:

Garlic butter | Peppercorn | Mushroom | Chimichurri | Teriyaki sauce

## Sides

Smiths Fried Rice 12.2	Garlic Parmesan Fries 11
Truffle Mash 11	Sautéed Vegetable 11
Truffle Fries 11	Mashed Potatoes 7
French Fries 6.1	Roasted Garlic Potatoes 8

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# Dessert

## APPLE STRUDEL 15.5

Our spin on the traditional warm apple pie topped with vanilla ice cream

## CHOCOLATE CAKE 14

Double layered chocolate cake

## CHEESE CAKE

Original 14.5 • Oreos 15 • Blueberry 15

## NUTELLA FLATBREAD 12

Soft flat bread, Nutella, powder sugar

## BIG A\*\* CINNAMON ROLL 17

Soft cinnamon roll with cream *(for 2)*

## LEMON CAKE 14

Lemon cake & cream

## CHOCOLATE CHIP COOKIE SKILLET 16.5

Served with vanilla ice cream.

## CRÈME BRÛLÉE 11

Rich custard with a caramelized sugar top.

## ICE CREAM 6.5

Vanilla ice cream