

# THE SMITHS

KITCHEN + COCKTAIL ROOM

## Omelettes

All omelette are served with salsa, sautéed potatoes, toasted bread & mixed green salad  
choice: non-spicy, mid-spicy, very spicy

SPICY JALAPEÑO BRISKET OMELETTE 23.5  
3 eggs stuffed with beef brisket, tomatoes, peppers, onions, mushrooms, mozzarella & cheddar cheese

CHEESY SPINACH MUSHROOM OMELETTE 20  
3 eggs, stuffed mushrooms, cheese, spinach

TRADITIONAL ENGLISH BREAKFAST 23.5  
Fluffy buttermilk pancakes or original french toast, bacon, eggs, sausage, mushrooms, baked beans, grilled tomatoes

LAMB SHAKSHOUKA 22

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 17.5

Buttermilk biscuits, crispy chicken, butter, jam, sautéed potatoes

BACON, EGG & CHEESE 17

Toasted croissant or buttermilk biscuit, scrambled eggs, cheddar cheese, bacon, sautéed potatoes, butter, jam  
Option to remove bacon

NUTELLA CROISSANT 8.5

Toasted jumbo croissant, stuffed with Nutella

## Benedicts & Toasts

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

SMASHED AVOCADO TOAST 18

Smashed avocado, sweet basil, pomegranate, poached eggs

FETA MUSHROOM TOAST 23.5

Feta cheese, smashed avocado, sautéed mushrooms, poached eggs

SMOKED SALMON BAGEL 25

Smoked salmon, herbed cream cheese

BACON, EGG & CHEESE BAGEL 22

Bacon, eggs, cheese served with butter or jam

## Benedicts

• Classic: Bacon, poached eggs & hollandaise 19

• Steak: Grilled steak, poached eggs & hollandaise 20

• Prawn: Grilled prawns, poached eggs & hollandaise 20.5

• Smoked Salmon: Smoked salmon, poached eggs & hollandaise 23.2

## Salads

FRENCH ONION SOUP 18.5

French onion soup, melted cheese

BURRATA 45

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

KALE SALAD 26

Kale, cranberries, quinoa, walnuts, sunflower seeds, feta cheese, croutons, onion, tomato, balsamic dressing. Option  
Grilled prawn 33 | Grilled Chicken 27 | Vegan Meat 35  
Salmon 37 | Halloumi 32

BLACKENED SALMON CAESAR SALAD 40

Pan seared salmon, romaine lettuce, parmesan cheese, croutons, caesar dressing. Chicken Caesar Salad 27.5 | Prawn Caesar Salad 33.5

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 22

Mixed greens, avocado, onions, tomatoes, mango salsa, balsamic dressing. Grilled Chicken 27 | Grilled Prawn 33  
(mangoes 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 19.5

• BELGIUM WAFFLES 19.5

• FRENCH TOAST Brioche 19.5

### Choose your toppings

Add signature toppings to any pancakes, waffles or french toast

Berry Bliss signature vanilla dressing, berry sauce, mascarpone

Blueberry Caviar 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 15

Chia seeds, mixed berries, coconut flakes, coconut milk

AÇAÍ BOWL 17

Açaí, chia seeds, strawberry, banana, coconut shavings

CRUNCH BOWL 17

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 27

Tuna, cheddar cheese, cranberries, herbs, chopped celery, minced onions, in pain brioche bread, served with fries

SPICY CHICKEN MELT 35

Sourdough bread topped with grilled chicken, chipotle sauce, basil, mozzarella cheese, and grilled onions.

SIGNATURE CHICKEN MELT 32

Sourdough bread stuffed with pulled chicken, celery, cranberries, house dressing, and herbs.

PESTO GRILLED CHEESE 26.5

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 34

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 27

Shredded chicken, mayo, herbs, cheddar cheese, cranberries, chopped celery, minced onions, in pain brioche bread served with french fries

SALMON GLAZED BURGER 36

Seared salmon, marinated cabbage, brioche bun, coleslaw

VEGAN BURGER 36

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

BACON 6

CHICKEN SAUSAGE 4.8

PORK SAUSAGE 6

SMOKED SALMON 12

BUTTERMILK BISCUITS 7

CROISSANT 7

AVOCADO 5

ROASTED POTATOES 7.5

PANCAKES 7.5

FRENCH TOAST 10

WAFFLE 7

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