

THE SMITHS

KITCHEN + COCKTAIL ROOM

Omelettes

All omelette are served with salsa, sauteed 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

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 removed 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

KALE SALAD 🍴🌶️ 26
Kale, cranberries, quinoa, walnuts, sunflower seeds, feta cheese, croutons, onion, tomato, balsamic dressing. Option Grilled prawn 33 | Grilled Chicken 27

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.

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 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 🍴🌶️ 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

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.

CRANBERRY CHICKEN BRIOCHE 🍴🌶️ 27
Shredded chicken, mayo, herbs, cheddar cheese, cranberries, chopped celery, minced onions, in pain brioche bread served with french fries

Sides

EGGS 4	CROISSANT 7
BACON 6	AVOCADO 5
CHICKEN SAUSAGE 4.8	ROASTED POTATOES 7.5
PORK SAUSAGE 6	PANCAKES 7.5
SMOKED SALMON 12	FRENCH TOAST 10
BUTTERMILK BISCUITS 7	WAFFLE 7

🍴 - 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