

Abuja International Restaurant



Authentic African Cuisine



Lunch • Dinner • Seven Days a Week

appetizers

Nkobi
Cowfoot prepared with special seasonings cooked in palm oil.12.00

Suya (Shish Kebab)
West African skewered roasted beef3.00/stick

Cut Suya Platter
Cut grilled beef with Onions & tomatoes West African style10.00

Spicy Gizzards
Sauteed gizzards with spinach & habanero peppers5.00

Spicy Snails
Sauteed snails with spinach & habanero peppers10.00

Ise-Ewu
Spiced Goat head15.00

Pepper soups

Assorted Peppersoup (Shaki)
Spicy soup made with traditional seasoning and mixed meat of goat and beef tribe......13.00

Goat Meat Pepper soup
Spicy soup made with traditional seasoning and fresh Goat.....13.00

Fish Pepper Soup
Spicy Soup made with traditional seasoning and fresh Fish(Tilapia or Cat Fish)15.00

Cow Foot Pepper Soup
Spicy soup made with traditional seasoning with fresh Cow Foot.....11.00

entrées

Ogbono
Wild African mango seed cooked in palm oil with chopped green leaves (vegetables) and assorted meat. Serve with your choice of any side dish.14.00

Okra Ladies Fingers
Chopped Okra cooked in palm oil with chopped green leaves (vegetables) and assorted meats. Serve with your choice of any side dish......14.00

Egusi
Spinach casserole with ground melon seed and assorted meat. Served with your choice of any side dish.14.00

Edikang Ikong
Okazi and spinach leaves with assorted meats cooked in palm oil. Served with your choice of any side dish.15.00

Stock Fish Vegetable
Stock Fish sauteed in green vegetables. Serve with your choice of any side dish......18.00

Stock Fish Stew
Stock Fish sauteed with tomatoes, green and bell peppers. Served with your choice of any side dish18.00

Fisherman Stew
Fresh Fish with tomatoes, onions and peppers. Served with your choice of any side dish15.00

Assorted Meat stew or Regular
Assorted meat with tomatoes, onions & peppers.....13.00

Yam Porridge
Boiled Yam cooked with fresh tomatoes, onions, spinach, assorted meat and crayfish seasoning in palm oil.15.00

Bitter Leaf Soup
Fresh Bitter leaves with assorted meats cooked in palm Oil. Serves with your choice of any side dish......15.00

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entrées

Palm Nut Soup (Mbangá Soup)
Fresh Palm nut juice seasoned with assorted meat. Served with either white rice or grated cooked coco yams (Kwacoco)15.00

Okazi (Eru)
Served with choice of any side dish.15.00

Peanut Stew (Groundnut Soup)
Cut grilled beef with Onions & tomatoes West African style13.00

Rice and Beans
Serve with white rice and fried plantains (dodo)13.00

Ndolle (Cameroonian Dish)
Served with either white rice, plantains or meyondo. .15.00

From The Grill

Douala Grilled Fish
Seasoned grilled Tilapia Cameroonian style. Served with choice of white, coconut, jollof rice or fried plantains .15.00

Grilled Chicken
Seasoned grilled chicken. Served with choice of white, coconut, jollof rice or fried plantains.11.00

Grilled Fowl (Hard Chicken)
Seasoned grilled hard fowl. Served with choice of white, coconut, jollof rice or fried plantains.....15.00

Rice Dishes

Jollof /Coconut/ or White Rice with Chicken.
. Fried plantains included.....14.00

Jollof Rice/ Coconut or White Rice with Assorted Meat
Fried plantains included.....14.00

Jollof / Coconut or White Rice with Goat meat
Fried plantains included.....14.00

Jollof / Coconut or White Rice with Fish
Fried plantains included.15.00

Side Order

White / Coconut / Jollof Rice
choose one if noted with entree.....

Pounded Yam / Garri or Wheat Flour
Choose One if noted with entree

Fried Plantains
.....2.50

Spinach
.....5.00

Extra Pounded Yam / Garri or Wheat Flour
.....2.50

Extra Jollof or Coconu Rice
.....5.00

Extra White Rice
.....2.50

Extra Goat or Assorted meat
.....5.00

CATERING MENU

#	Item		1/2 pan	full pan
1	Achu & yellow soup		60.00	\$100.00
2	Akara banana		40.00	\$70.00
3	BBQ Ribs		45.00	\$80.00
4	Beans		45.00	\$80.00
5	Green Beans		40.00	\$70.00
6	Black eye peas		35.00	\$60.00
7	Brocoli Delight		35.00	\$60.00
8	Cake	Contact management for quote		
9	Chicken Wings		40.00	\$70.00
10	Corn meal		30.00	\$50.00
11	Director's Stockfish Vegetable		80.00	\$150.00
12	Director's Cowfoot Vegetable		45.00	\$80.00
13	Director's Chicken/Poulet DJ		60.00	\$100.00
14	Director's Shrimp		90.00	\$175.00
15	Eggs (Scotched)		40.00	\$70.00
16	Ekwang		60.00	\$100.00
17	Fruit Plata		60.00	\$100.00
18	Garri		30.00	\$50.00
19	Goat head (Ise Ewu)		60.00	\$100.00
20	Grilled Fish	Call For Pricing		
21	Grilled Meat		45.00	\$80.00
22	Jama Jama/ Tossed Spinach		40.00	\$70.00
23	Jerk Chicken		40.00	\$70.00
24	Jerk Goat		60.00	\$100.00
25	Koki Beans		35.00	\$60.00
26	Koki Corn		35.00	\$60.00
27	Kwacoco Bible		45.00	\$80.00
28	Kwacoco Mbanganga Soup		60.00	\$100.00
29	Lassagna		40.00	\$70.00
30	Macaroni and cheese		35.00	\$60.00
31	Moi-Moi		40.00	\$70.00
32	Oxtail stock fish vegetable		80.00	\$150.00
33	Pepper Soup Goat		60.00	\$100.00
34	Pepper Soup Fish		60.00	\$100.00

35	Pepper Soup Chicken		45.00	\$80.00
36	Pepper Soup Cowfoot		45.00	\$80.00
37	Pepper Soup Beef		45.00	\$80.00
38	Pie (Meat or Fish)		40.00	\$70.00
39	Pig Whole		xxx	\$200.00
40	Plantains (Fried)		30.00	\$50.00
41	Pork Stew		45.00	\$80.00
42	Pork (Grilled)		45.00	\$80.00
43	Puff - Puff		30.00	\$50.00
44	Rice (White)		30.00	\$50.00
45	Rice (Jollof)		45.00	\$80.00
46	Rice (Coconut)		45.00	\$80.00
47	Rice & Peas		30.00	\$55.00
48	Rice With Shrimp		50.00	\$90.00
49	Salad (Potato)		35.00	\$60.00
50	Salad (Cole Slaw)		35.00	\$60.00
51	Salad (Grilled Chicken)		35.00	\$60.00
52	Salad (Macaroni)		35.00	\$60.00
53	Salad (Fruit)		40.00	\$70.00
54	Salad (Ambrosia)		35.00	\$60.00
55	Shrimp Scampi		60.00	\$100.00
56	Shrimp (Coconut)		60.00	\$100.00
57	Shrimp and Pasta with Broccoli rub		60.00	\$100.00
58	Soup (Ogbono)		65.00	\$120.00
59	Soup (Edikang Ikong)		70.00	\$130.00
60	Soup (Okra)		45.00	\$80.00
61	Soup (Eru)		70.00	\$130.00
62	Soup (Ndole)		70.00	\$130.00
63	Soup (Egusi)		65.00	\$120.00
64	Stew (Peanut)		40.00	\$70.00
65	Stew (Fisherman)		60.00	\$100.00
66	Stew (Njangasang)		60.00	\$100.00
67	Stew Gizzard with Vegetable		45.00	\$80.00
68	Suya	(50 sticks & up 2.50 each/ Below 50 sticks \$3.00 each)		
69	Yam (Pounded)		35.00	\$60.00
70	Yam Porridge		65.00	\$120.00