

IBILE

Food Menu

For the Table

Garlic Agege Bread (2,3)

Course 1

From Niger-Delta Region

Smoked Chicken & Yam Pepper Soup

Tender smoked chicken, soft yam chunks, okra and uziza leaves. (4)

Or

Delta Harvest Salad

Seared Beef, Peppered Rocket, and Seasonal Vegetables Tossed in a Banga Dressing with avocado. (5)

Course 3

Hausa Region

Seared Beef Suya & Yam

Puna yam pottage, spicy seared beef, with a sweet potato & plantain purée, zoboberry jus (7)

Course 2

Yorubaland

Moi Moi & Velvet Ata Din Din

Pan seared fish, sweet potato infused moi moi, warm Ata Din Din sauce, Crispy kale. (6)

Course 4

Citrus White Chocolate

Chin Chin Cheesecake


Delicately infused citrus & smooth white chocolate cheesecake on a bed of golden, crunchy Chin Chin crumbs. (2,3,8)

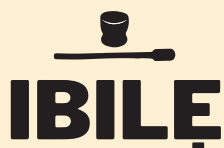

Or

Red Velvet Pound Cake, Plantain Ice Cream & Spiced Zoboberry

Pound cake with House-Roasted Plantain ice cream & Zoboberry Syrup. (2,3,4)

*1. Wheat 2. Gluten 3. Dairy 4. Sulphites 5. Tree Nut 6. Fish 7. Peanut 8. Soy
Please inform your server of any allergy or dietary restrictions you may have*





IBILE

Drink Menu

Cocktails

Curated by Awesome Creations

Creamy Tiger Nut Cocktail

Jameson Irish Whiskey combined with tiger nut milk and Kahlúa Coffee Liqueur.

Profile: Nutty, creamy, sweet.

Oba's Heritage

Jameson Irish Whiskey combined with zobo, citrus, and dates.

Profile: Strong, tart, sweet.

Whiskey Suya Sour

Roe & Co Whiskey combined with pepper soup spice, paradise grains, and lime juice.

Profile: Tart, sweet, spicy.

Paradise Gin Sour

Zorelle gin combined with paradise grains and hibiscus.

Profile: Tart, floral, sweet.

IBILE Tequila Cooler

Tequila with pineapple, cucumber, and pickled okra.

Profile: Tangy, sweet.

Mocktails

Chapman

Popular Nigerian mocktail infused with citrus fruits, bitters, and grenadine, delivering a sweet, exotic, and refreshing flavour.

Zobo

Nigerian beverage made from hibiscus flowers, infused with ginger, cloves, and cinnamon, sweetened with dates and pineapple.

Ocean Breeze

Tropical cocktail that combines the rich flavors of mango, coconut, and citrus.

Wines

Curated by Hi Spirit Wine Club

From the West

Raffia Cuvée Sparkling Palm Wine – London Manya

Profile: Sweet, umami note

From the South

Pinotage Rosé – Delheim

Profile: Acidic, fruity cherry note

From the South

The Coco Chocolate Merlot – Mooiplaas

Profile: Fruity, mocha, dark chocolate note

From Burgundy

Epistèmè Cuvée

Sparkling natural wine made with Gamay grapes.

Profile: Dry.

