

BACKYARD AFRICA MENU

MAIN COURSE

- **Jollof Rice – £15**

Smoky Nigerian-styled rice with vibrant *Backyard* spices

- **Fried Rice – £16**

Fragrant stir-fried rice loaded with veggies and gizzard bites (prawn optional).

- **Asaro (African Yam Porridge) – £18**

Mashed yams simmered in our flavourful *Backyard* sauce (option of meat or fish).

- **Ewa Agoyin – £18**

Mashed honey beans, topped with caramelised pepper stew.

- **Prawn Stir-Fry Pasta – £24**

Spaghetti tossed in *Backyard*'s flavourful stir-fry sauce with juicy prawns.

- **Native Rice – £20**

Rustic palm oil rice with smoked fish and assorted meats.

- **Ofada Rice and Sauce – £20**

Nigerian brown rice served with spicy green or red chilli stew.

- **Yamarita – £18**

Crispy yam wedges in spiced egg batter, with a piquant pepper dip.

SOUPS

- **Egusi – £18**

Melon seed soup with leafy greens and your choice of protein*.

- **Ogbono – £19**

Earthy, silky wild mango seed soup with leafy greens and your choice of protein*.

- **Seafood Okro – £25**

Vibrant okra soup brimming with fish, prawns, crab, and calamari.

- **Efo Riro – £18**

Rich spinach stew, loaded with *Backyard* flavour, and paired with your choice of protein*.

- **Assorted Meat Pepper Soup – £15**

Aromatic West-African delicacy of fiery spiced broth infused with aromatic herbs and assorted meat.

- **Fish Pepper Soup – £17**

Delicately spiced fish broth, fragrant with herbs and native spices.

GRILLED & SWEET SPECIALS

- **Grilled or Barbecue Fish – £21**

Choice of Tilapia, mackerel, or catfish seasoned in an herb-spiced marinade.

- **Grilled or Barbecue Chicken – £16**

Marinated Chicken (quarter or wing) grilled tender with aromatic spices.

- **Grilled or Barbecue Turkey – £18**

Spiced-infused Turkey wing grilled to juicy perfection.

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PLATTERS (Serves 2)

- **Naija Feast Combo £47**

Jollof & Fried Rice duo, with whole chicken, sweet plantain, and creamy coleslaw.

- **Mama's Pot Combo £30**

Homestyle rice & beans, with a rich, assorted meat sauce, boiled egg, and fried plantains.

- **Backyard Whole Feast £54**

Honey-glazed whole chicken and steak suya with crispy fries, fried plantain, and golden sweet potato fries/yams.

- **Fisherman's Favourite £40**

Freshly grilled whole fish served with fried plantains and crispy fried yam or potatoes.

PROTEINS

- **Boiled Egg £1**

¹ Platters serve 2

- **Meat pie – 3 (1piece)**

Flaky pastry filled with minced meat, carrot, and potatoes.

BEVERAGES

- **Backyard Special – £12**

Zesty mix of orange, ginger, lemon, and apple vinegar — perfectly balanced with syrup and mint finish.

- **Virgin Colada – £12**

Tropical, creamy pineapple-coconut mocktail.

- **Zobo Drink – £6**

Chilled hibiscus infusion with aromatic spices.

- **Chapman – £6**

Classic Nigerian fruit punch with mixed sodas and a splash of bitters.

- **Supermalt – £3**

A rich, refreshing malt drink packed with energy and flavour

- **Coca-Cola – £1.50**

Classic and Zero Sugar available

- **Fanta– £1.50.**

- **Bottled Water – £1.50**

Backyard family feast - £80 (serves 4), Jollof and fried rice, whole chicken, assorted meat skewers, fried plantain, salad or coleslaw.
weekday lunch box

Weekday Lunch Box

Express Afro-fusion lunch

Single-serve box with one main (e.g. Jollof & Chicken), one side (plantain or moi moi), and a soft drink.

£12.99

Date Night Duo

Premium pairing for two

£60

Shared starter, two mains or a curated platter, one dessert or two smalls, plus two mocktails.

(**Two-course meal for 2**, curated for couples). Includes a shared starter (e.g. an appetiser platter with suya skewers or spring rolls to share), **two main courses** of choice. Emphasis on presentation – perhaps serve mains on one platter for a “shared dining” feel. Two mocktails as well

Weekend Tasting Tray

Pan-African sampler for two

£40

Chef’s selection platter available on weekends, showcasing 5–6 bite-sized portions of various menu highlights. For example: a tasting portion of Egusi soup with mini swallow, a small Jollof rice ball, a piece of grilled fish, a piece of chicken in sauce, some plantain, and a mini puff-puff for a sweet finish – all arranged on a sectional tray or board. This tray lets adventurous diners “**tour**” the menu in one go. Ideal for two people to share as a tapas-style lunch or as an appetiser platter for a larger group. Limited availability (promoted as a special experience).