

the world in a plate

BUNGALOW

# MENU



BEST QUALITY RESTAURANT

All prices are exclusive of VAT(7.5%) & Consumption tax(5%)

## CONTINENTAL MENU

### APPETIZERS

- FISH FINGERS** **7,000.00**  
Dried fried breaded boneless croaker fish fingers served with tartar sauce on the side
- BRUSCHETTA** **4,800.00**  
Crispy baguette topped with tomatoes, garlic and fresh basil all drizzled with olive oil. with Cheese **N4,200**
- RECOMMENDED MILDLY SPICY BUFFALO TORTILLA SPICY** **7,200.00**  
Corn tortilla with chicken in marinated sauce served mildly spicy with cheddar cheese
- RECOMMENDED NEW/HOT ITEM MINI BURGER SLIDERS** **6,000.00**  
3 mini burgers (honey hickory, classic, old school)
- CHEESE ROLLS** **5,000.00**  
4 pieces of assorted cheese rolls



- CHICKEN TENDERS** **5,200.00**  
Marinated, breaded and deep fried chicken fillet served with garlic mayo sauce
- FRENCH FRIES** **3,800.00**  
Allumette-cut deep-fried potatoes
- GARLIC BREAD** **4,800.00**  
Authentic Italian spread with parsley. With Cheese **N4,500**
- HUMMUS** **5,000.00**  
Arabian chicken dip served with onions, cucumber and bread. With beef **N5,000**
- ROCK SHRIMPS** **10,000.00**  
Shrimps, shiitake mushrooms, lettuce, served with rock shrimp sauce.
- ONION RINGS** **4,500.00**  
Battered onion rings slightly fried to a crispy served with spicy ketchup sauce on the side
- CHICKEN WINGS**  
Our signature wings. With bbq sauce **N4500**  
With super-hot fire, buffalo sauce **N4800**  
With our in-house scotch bonnet chili spread **4800**
- CALAMARI STRIPS** **6,500.00**  
Battered calamari crisp-fried served with tartar sauce on the side
- WEDGE POTATOES** **4,500.00**  
fried unpeeled potato wedges
- YAM CHIPS** **2,800.00**  
Deep fried Nigerian yam



- SPRING ROLLS** **VEGETABLE 4,800**  
Crispy fried rolls served with soya sauce **BEEF 5,500**  
**SHRIMPS 8,300**
- ARIBA NACHOS** **7,800.00**  
Crunchy tortilla topped with melted cheese refried beans, mozzarella cheese, sour cream, jalapenos, guacamole and Pico de gallo
- YAKISOBA NOODLES** **VEGETABLE 4,500**  
Yakisoba fried noodles served with vegetables **CHICKEN 6,000**  
**BEEF 6,500**  
**PRAWNS 8,000**



## TEMPURAS

- 5 PCS EBI** **13,000.00**  
Shrimps tempuras
- 5 PCS IKA** **12,000.00**  
Calamari tempuras
- SPICY MIXED SEAFOOD TEMPURA** **16,000.00**  
Combination of salmon, shrimps and crab tempuras served in a creamy sweet ginger sauce.

## COMBOS

- 8 FOR ALL COMBO** **23,000.00**  
Combination of chicken wings, calamari rings, chips and salsa, spring rolls, mozzarella sticks, wedge potatoes, onion rings and 2 pieces of deep fried prawns
- BUNGALOW APPETIZERS** **20,000.00**  
Combination of springs rolls, mozzarella sticks, wedge potatoes, chicken tenders, calamari rings and chicken wings

8 FOR ALL COMBO



## SOUP

- MINISTRONE SOUP** **4,500.00**  
With a hearty mix of vegetables, chicken broth and Italian spices
- CHILI BEEF SOBA NOODLE SOUP** **9,000.00**  
Soba noodles served with Asian vegetables spicy
- MIXED SEAFOOD SOUP** **5,000.00**  
Salmon, calamari and crab based soup

# Menu

## SALADS



- RECOMMENDED/ NEW / HOT ITEM** **THE MEXICAN** **8,000.00**  
Marinated mexican chicken served with fried corn tortilla, sweet corn, avocado, lolo red lettuce, lolo rosso green lettuce, fresh mushrooms, onions and cherry tomatoes mixed in our in house special white cream
- RECOMMENDED/ NEW / HOT ITEM** **SEAFOOD SALAD** **9,500.00**  
Calamari and prawns based salad mixed with green lolo rosso lettuce, fresh mushrooms, cherry tomatoes, avocado in our Chef special lemon based sauce
- RECOMMENDED/ NEW / HOT ITEM** **ORIENTAL SALAD** **7,200.00**  
Marinated grilled chicken strips with lolo rosso green lettuce, carrots, cherry tomatoes, sweet corn, avocado, black olives, parmesan in Chef special lemon based sauce
- CHICKEN CAESAR SALAD** **7,000.00**  
Turkey, cheese, grilled chicken breast with crisp lettuce topped with mozzarella cheese.
- KANI CRAB SALAD** **12,500.00**  
Grade A shredded crab served with authentic Japanese mayo and avocado.
- CRUNCHY SALMON SALAD** **12,800.00**  
Salmon mixed with Japanese flakes and Japanese mayo.
- CHEF'S SALAD** **8,800.00**  
Marinated grilled chicken strips with iceberg lettuce, carrots, cucumber, bell peppers, cherry tomatoes with vinaigrette sauce
- GREEK SALAD** **8,000.00**  
Fresh green salad with tomatoes, cucumber, olives and feta cheese
- LOVE BITES** **8,000.00**  
Crab with avocado slices, sweet corn, tomatoes on a bed of lettuce with cocktail dressing.
- PAMBAGNAT** **8,000.00**  
Tuna, lettuce, tomatoes, egg, grated cheese, olives with lemon mayo sauce
- POLO RANCH TACO SALAD** **8,000.00**  
Bowl filled with chicken, cheddar cheese, crisp shredded lettuce, sour cream served with ranch dressing and pico de gallo
- CHICKEN SALAD** **7,500.00**  
Grilled chicken strips with lettuce, pickles, avocado and capers with mayonnaise dressing.
- COLESLAW** **5,500.00**  
Lettuce, cucumbers and cabbage with lemon oil sauce .



## PIZZAS

EXTRA TOPPINGS N600

- MARGARITA** **6,500.00**  
Mozzarella cheese and tomato sauce
- CLASSIC PIZZA** **6,800.00**  
Mozzarella cheese, ham, mushrooms, black olives, tomato sauce and oregano
- FOUR SEASONS** **6,800.00**  
Mozzarella cheese, ham, fresh tomatoes, green pepper and artichoke.
- HAWAII PIZZA** **6,800.00**  
Mozzarella cheese, tomato sauce ham and pineapple.
- POLLO PIZZA** **7,000.00**  
Grilled chicken, mushroom, mozzarella cheese and capers
- QUATTRO FROMAGGI (4 CHEESE)** **7,200.00**  
Mozzarella, cheddar, parmesan and blue cheese
- VEGETARIANS PIZZA** **6,800.00**  
Mushrooms, onions, carrots, black olives and mozzarella cheese
- SEAFOOD PIZZA** **15,000.00**  
Calamari, salmon, prawns and tomato rosée sauce
- PEPPERONI PIZZA** **7,000.00**  
Braised Italian sausages with mozzarella cheese



**PEPPERONI PIZZA**

## SANDWICHES



- RECOMMENDED** **CUBAN CHICKEN SANDWICH** **6,500.00**  
Spicy marinated chicken topped with sautéed onion, cheddar and mozzarella cheese, spicy cuban sauce and mayo served with fries
- BEEF FILLET** **6,500.00**  
Shredded beef fillet with onion on melted mozzarella, mushroom and green pepper
- CHICKEN AVOCADO** **6,500.00**  
Grilled chicken with avocado slice on chopped lettuce with mustard mayo sauce
- CHICKEN SUB** **6,500.00**  
Marinated grilled chicken breast, mushroom, lettuce, tomatoes, pickles and light mayo sauce
- CLUB SANDWICH** **6,500.00**  
A choice of bacon, ham or turkey on chopped chicken breast, eggs, tomatoes and coleslaw



**CLUB SANDWICH**

- FETA SANDWICH** **6,000.00**  
Feta cheese with tomatoes, cucumber, thyme and olives
- TUNA SANDWICH** **6,000.00**  
Tuna tossed with corn, tomatoes and black olives on chopped lettuce with lemon mayo sauce.

## BURGERS



- FRIED CHICKEN BURGER** **6,000.00**  
Breast fillet with lettuce, mayo, cheddar cheese served with french fries
- BREADLESS PROTEIN BURGER** **5,800.00**  
Our version of a juicy char grilled burger patty topped with onions, tomatoes, cheddar cheese wrapped in a lettuce
- BUNGALOW BURGER** **6,000.00**  
Cheese with pickles, tomatoes, lettuce with our Bungalow cocktail sauce
- SIGNATURE BUNGALOW MOZZARELLA** **6,500.00**  
Bungalow burger with deep fried mozzarella cheese

## SEAFOOD



- SPICY CHILI PRAWNS** **15,000.00**  
Fried prawns, chili sauce, green pepper, onions
- FISH AND CHIPS** **11,000.00**  
Deep-fried seasoned fish fillet served with tartar sauce
- GRILLED JUMBO PRAWNS** **15,000.00**  
Marinated prawns with vegetables and french fries
- PRAWNS SAUTEED** **15,500.00**  
Green and red pepper, onions and lemon juice



**PRAWNS SAUTEED**

- RECOMMENDED GRILLED SALMON** **18,500.00**  
200g of fresh grilled salmon with sautéed vegetables served with fries
- PRAWNS THERMIDOR** **16,000.00**  
White sauce with brandy and melted cheese
- PRAWNS AND CHIPS** **15,500.00**  
Deep fried shrimps with tartar sauce
- SAUTEED CALAMARI** **12,500.00**  
Green and red pepper, onions, lemon juice with basil leaves
- RICKY'S SALMON** **19,000.00**  
Chunk of salmon served in teriyaki sauce with Moore & Christian rice (cuban authentic rice)
- GRILLED FISH** **10,000.00**



# Menu

**HONEY HICKORY SMOKEY BURGER 7,500.00**

Smoky burger charbroiled with crispy fried onions, cheddar cheese, crisp smoked bacon, jalapeños and honey hickory bbq sauce

**SPICY CHILI BURGER 7,500.00**

On cheese with pickles, tomatoes and lettuce with chili sauce

**CHICKEN BURGER 7,500.00**

Grilled chicken breast on shredded lettuce with mushrooms, pickles with a little garlic mayo sauce

**CLASSIC BURGER 7,500.00**

Served with cheddar cheese, lettuce, tomatoes, onions, ketchup and mustard

**FISH BURGER 7,500.00**

Deep fried fish, served with cheese, pickles, shredded lettuce with tartar sauce

**OLD SCHOOL BURGER 7,500.00**

Fire grilled prime Angus beef served with iceberg cheese, lettuce, onions and pickles

**EL MARIACHI BURGER 7,800.00**

Served with cheddar cheese, jalapeños, onions, shredded lettuce with spicy barbecue sauce, pico de gallo, tomatoes, guacamole on the side served with sliced avocados



**HONEY HICKORY SMOKEY BURGER**

**BEEF & CHICKEN PLATTERS**

**RECOMMENDED HOT NEW ITEM/ CHICKEN IN AMERICAN SAUCE 9,000.00**

Grilled chicken fillet in a special marinade of white cream sauce mixed with pesto-garlic served with imported vegetables. MUST TRY

**NAUGHTY CHICKEN PEANUT 6,800.00**

Marinated chicken served with special ginger sauce.

**BEEF SUYA 5,500.00**

Thin sliced beef seasoned with Nigerian spices grilled to perfection served with fries

**CHAR-GRILLED CHICKEN 7,800.00**

Grilled marinated chicken breast in garlic sauce with corn and pickles

**CHICKEN ESCALOPE 7,500.00**

Deep fried chicken topped with cheese served with coleslaw and french fries

**CHICKEN BEEF COMBO PLATTER 22,000.00**

Combination of beef fillet, grilled chicken and fried chicken laps

**RECOMMENDED HOT NEW ITEM/ BEEF IN VINO PESTO SAUCE 9,500.00**

Thin sliced beef served with a Chef special wine and pesto sauce. 250G WITH IMPORTED South African Beef - 20,000.00



**PASTAS**

**4 CHEESE PASTA 7,500.00**

Penne pasta mixed with parmesan, mozzarella, cheddar and blue cheese topped with whipped cream

**CARBONARA 7,500.00**

Tagliatelle or penne pasta, bacon, olive oil, whipped cream, egg yolk and spices

**FETTUCINI 7,500.00**

Topped with chicken strips, whipped cream, mushrooms, parmesan cheese and spices

**PENNE ARRABIATA 6,800.00**

Tomatoes sauce topped with parmesan cheese black olives and garlic

**PASTA AL PESTO 9,500.00**

Basil, pine nuts, olive oil, garlic mixed with our sauce

**SPAGHETTI BOLOGNESE 7,500.00**

Grounded beef with tomato sauce

**TAGLIATELLE AL SALMONE 13,000.00**

Salmon tagliatelle with whipping cream

**TAGLIATELLE AL POLLO 7,500.00**

Cooked chicken, capers and whipped cream.

**SPICY SPAGHETTI AGLIO OLIO CON GAMBAS**



**SPICY SPICY SPAGHETTI AGLIO OLIO CON GAMBAS 13,000.00**

Spicy spaghetti with oil and garlic sauce, broccoli and prawns

**LOBSTER PASTA 13,500.00**

Spaghetti in lobster and special creamy rose sauce

**FARFALLE DI POLLO 7,000.00**

Chicken farfalle pasta in creamy white sauce and chicken

**PRAWNS PASTA 13,000.00**

Spaghetti, prawns with tomato creamy sauce

**SPICY CHILI CHICKEN 9,000.00**

Chicken drumsticks, tomato sauce, chili sauce, onions and chopped green pepper

**CURRY CHICKEN 9,000.00**

Mild chicken curry served with egg and rice

**SPICY CHILI BEEF 9,000.00**

Served with rice

**CHICKEN BROCHETTES 8,800.00**

Diced grilled marinated chicken fillet with tomatoes, onion and green pepper served with french fries, corn and tortilla bread

**ESCALOPE PARMIGIANA 9,000.00**

Deep fried breaded beef or chicken topped with cheese served with house pasta

**ESCALOPE CORDON BLEU 9,000.00**

Deep fried breaded beef or chicken stuffed with ham and cheese served with coleslaw and french fries

**FRIED CHICKEN & CHIPS 8,500.00**

Deep fried chicken (drumsticks) served with french fries

**BEEF ESCALOPE 8,000.00**

Deep fried breaded beef topped with cheese served

**CHICKEN WITH MUSTARD SAUCE 8,000.00**

Grilled chicken served with spinach and mustard spread sauce



**CHAR-GRILLED STEAKS**

Choice of sauces: BBQ, Mushroom, Black Pepper, Mustard

**GRILLED FILLET 23,000.00**

250 grams imported lean fillet steak served with black pepper sauce and a side of fries

**LAMB CHOPS 23,000.00**

Lamb chops (300 grams) cooked to perfection served with french fries baked or mashed potatoes, vegetables sauteed and your choice of steak sauce

**T-BONE STEAK 23,000.00**

South African 450 grams T-bone steak, served with black pepper sauce and a side of french fries

**RECOMMENDED RIB EYE 23,000.00**

Rib eye is one of the best types of steak for pan-searing, which helps bring its strong, delicious flavors out. You'll also probably notice how incredible the marbling is on a rib eye steak.



**T-BONE STEAK**

# Menu

## NIGERIAN MENU

### SPECIALS

**CHICKEN PEPPERSOUP 5,800.00**  
Boiled chicken with our peppersoup spice served with bread roll

**FISH PEPPERSOUP 6,500.00**  
Boiled croaker with our peppersoup spices served with bread roll

**BBQ FISH 8,000.00**  
Served with our BBQ sauce and a choice of yam or plantain. Varies from 500 to 750G. Depending on season.

**SPICY PEPPERED SNAIL 6,000.00**  
Spicy peppered snail

**BBQ CHICKEN 6,000.00**  
Grilled chicken with our BBQ sauce served with choice of yam or plantain



**BBQ CHICKEN**

**KISS DODO 6,000.00**  
Cubed peppered turkey gizzard served with fried plantain

**SPICY GIZZARD 6,000.00**  
Spicy peppered gizzard

**NIGERIAN FRIED RICE 3,000.00**

**NIGERIAN JOLLOF RICE 3,000.00**

**NIGERIAN WHITE RICE 2,000.00**

## MEXICAN MENU

### COMIDAS

**BURRITOS**  
Wrapped soft flour tortilla served with salsa, pico de gallo, guacamole, refried beans, Mexican rice, grated cheese and sour cream

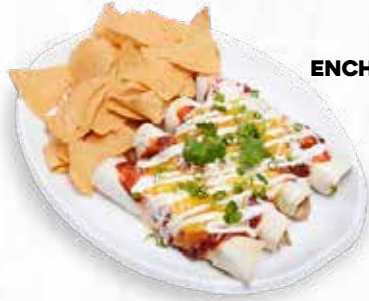
**CHICKEN - 7500**  
**SHRIMP - 11000**  
**BEEF - 9000**  
**VEGETABLES - 7000**

**CHIMICHANGA TEXICANA**  
A deep fried burrito served with Mexican rice guacamole, pico de gallo and sour cream

**CHICKEN - 5500**  
**SHRIMP - 8000**  
**BEEF - 5700**

**ENCHILADAS**  
Baked filled tortillas covered with enchilada sauce, cheese and sour cream served with tortilla chips and rice

**CHICKEN - 6500**  
**SHRIMP - 9000**  
**BEEF - 6800**  
**VEGETABLES - 5000**



**ENCHILADAS**

**FAJITAS**  
Hot platter marinated strips with bell pepper, onions, sour cream, guacamole and Mexican cheese

**CHICKEN - 9000**  
**SHRIMP - 15,000**  
**BEEF - 9,000**  
**DUO CHICKEN & BEEF - 15,000**  
**TRIO - 17000**

**MOLCAJETES**  
Main dish consisting of shrimps, beef, chicken, and special habaneros sauce served with red sauce, pico de gallo, cheddar cheese and refried beans

**CHICKEN - 15,000**  
**SHRIMP - 25,000**  
**BEEF - 16,000**  
**DUO CHICKEN & BEEF - 20,000**  
**TRIO - 30,000**

**QUESADILLAS**  
Soft flour tortilla served with guacamole, pico de gallo and Mexican rice

**CHICKEN - 8,500**  
**SHRIMP - 10,000**  
**VEGETABLES - 7000**

## DESSERTS



**BANANA SPLIT 4,500.00**  
3 Ice cream scoops (vanilla, chocolate, strawberry) served with banana

**CHOCOLATE MOU 4,000.00**  
Chocolate ice cream, chocolate syrup and whipped cream

RECOMMENDED



# Menu

## TEPPANYAKI MENU

### TEPPANYAKI A LA CARTE

<b>BEEF</b> (200g)	<b>23,000.00</b>
<b>BLACK TIGER PRAWNS</b> 3 jumbo prawns	<b>18,000.00</b>
<b>CALAMARI</b> (200g)	<b>16,000.00</b>
<b>CHICKEN</b> (200g)	<b>14,500.00</b>
<b>LOBSTER</b> (200g)	<b>22,000.00</b>
<b>SALMON</b> (200g)	<b>22,000.00</b>
<b>BLUE FIN TUNA</b> (200g)	<b>28,000.00</b>

### TEPPANYAKI COMBO SET MENU

ALL SERVED WITH SPICY CHICKEN NOODLE SOUP, ROCK SHRIMP SALAD, SCOTCH BONNET "ATARUDO" MARINATED CHILI SAUCE, CREAMY SPICY MAYO SAUCE, TERIYAKI SAUCE, STIR FRIED VEGETABLES AND EGG FRIED RICE

<b>KAMIKAZE</b> Lobster, black tiger prawns and salmon	<b>27,000.00</b>
<b>TORA TORA TORA</b> Calamari, black tiger prawns, and salmon	<b>27,000.00</b>
<b>KYOTO</b> Chicken, calamari and black tiger prawns	<b>28,000.00</b>
<b>SEGOI</b> Beef tenderlion, chicken and black tiger prawns	<b>28,000.00</b>
<b>KOBE</b> Salmon, tuna and chicken	<b>29,000.00</b>





Ice Fruity Prosecco



Guns and Roses

# SPECIALTY COCKTAILS

## COCKTAILS

### SPECIALTY COCKTAILS

**MOSCOW MULE** 5,000.00  
Vodka based cocktail with lemon and home made honey lemon syrup

**LIME MARGARITA** 5,000.00  
Frozen tequila and triple sec based cocktail mixed to perfection with our in house added flavours

**GUNS AND ROSES** 5,000.00  
Jack Daniel's based cocktails with lime, cinnamon and rose syrup

**STRAWBERRY MARGARITA** 5,000.00  
Frozen tequila and triple sec based cocktail mixed to perfection with our in house added flavors

**ICE FRUITY PROSECCO** 5,000.00  
Vodka based cocktails with creme de cassis, fresh strawberries, fresh passion fruit and fresh blueberries topped with prosecco

**BUNGALOW MULE** 5,000.00  
Rum based cocktails with fresh blueberries, fresh passion fruit topped with soda water.

Lime Margarita



Moscow Mule



Strawberry Margarita



Bungalow Mule





**BUNGALOW**  
**Menu**

**DRINKS**

**SOFT DRINKS**

<b>EVA WATER SMALL</b>	<b>600.00</b>
<b>EVA WATER LARGE</b>	<b>1,100.00</b>
<b>PERRIER</b>	<b>1,500.00</b>
<b>SODA SCHWEPES</b>	<b>750.00</b>
<b>TONIC SCHWEPES</b>	<b>750.00</b>
<b>COCA COLA</b>	<b>750.00</b>
<b>BITTER LEMON SCHWEPES</b>	<b>750.00</b>
<b>FANTA</b>	<b>750.00</b>
<b>SPRITE</b>	<b>750.00</b>
<b>MONSTER ENERGY</b>	<b>1,500.00</b>
<b>CHAPMAN</b>	<b>2,000.00</b>

**COFFEE CLASSICS & ESPRESSO DRINKS**

<b>ESPRESSO</b> <small>Fresh ground coffee bean, traditionally brewed</small>	<b>2,000.00</b>
<b>AMERICANO</b> <small>Espresso and hot water</small>	<b>2,000.00</b>
<b>CAPPUCCINO</b> <small>Espresso, steamed milk and foam</small>	<b>2,500.00</b>
<b>IRISH COFFEE</b> <small>Jameson Whiskey, Irish syrup, frothed milk, espresso</small>	<b>3,500.00</b>
<b>LATTE</b> <small>Espresso and steamed milk</small>	<b>3,500.00</b>
<b>MOCHA</b> <small>Espresso, steamed milk, chocolate and cream</small>	<b>3,500.00</b>
<b>COOKIES &amp; CREAM</b>	<b>3,500.00</b>
<b>CHAI TEA LATTE</b>	<b>3,000.00</b>

**MILK SHAKES**

<b>CHOCOLATE</b>	<b>3,800.00</b>
<b>STRAWBERRY</b>	<b>3,800.00</b>
<b>VANILLA</b>	<b>3,800.00</b>
<b>OREO</b>	<b>4,000.00</b>

**FRESH JUICES & MIXES**

<b>ORANGE</b>	<b>2,000.00</b>
<b>PINEAPPLE</b>	<b>2,000.00</b>
<b>BUNGALOW ROYAL COCKTAIL</b> <small>Fresh avocado, fresh pineapple, fresh mango, peach syrup, fresh banana and special flavors</small>	<b>3,500.00</b>

**BUDWEISER BEER**



**CHAI & TEA**

<b>CHAI TEA LATTE</b>	<b>2,000.00</b>
<b>ASSORTED TEA</b>	<b>1,800.00</b>

**JUICES**

	<b>PER GLASS</b>	<b>PER JUG</b>
<b>5 ALIVE CITRUS BURST</b>	<b>2,000.00</b>	<b>4,500.00</b>
<b>5 ALIVE ORANGE JUICE</b>	<b>2,000.00</b>	<b>4,500.00</b>
<b>5 ALIVE APPLE JUICE</b>	<b>2,000.00</b>	<b>4,500.00</b>
<b>5 ALIVE PINEAPPLE</b>	<b>2,000.00</b>	<b>4,500.00</b>
<b>CRANBERRY JUICE</b>	<b>3,000.00</b>	<b>4,500.00</b>
<b>MANGO JUICE</b>	<b>1,000.00</b>	<b>4,500.00</b>

**VIRGIN COOLERS**

<b>FRUIT PUNCH</b> <small>Orange, pineapple, mango and drops of grenadine</small>	<b>3,500.00</b>
<b>JAMAICA</b> <small>Orange and pineapple juice</small>	<b>3,500.00</b>
<b>NOVEMBER SEA BREEZE</b> <small>Mix of cranberry, apple and lime mixed over crushes ice topped with soda water</small>	<b>3,500.00</b>
<b>PINEAPPLE SUNSHINE</b> <small>Pineapple, orange and passion fruit juices with our special citrus mix</small>	<b>3,500.00</b>
<b>SUNSHINE STATE</b> <small>Orange and pineapple juice, topped with sprite</small>	<b>3,500.00</b>
<b>TROPICAL SMOOTHIE</b> <small>A blend of fresh banana, orange, pineapple, lime</small>	<b>3,500.00</b>
<b>TROPICAL TROPICANA</b> <small>Grenadine, coconut and strawberry syrup, pineapple juice, ripe banana and cream</small>	<b>3,500.00</b>
<b>VIRGIN COLADA</b> <small>Coconut and pineapple juice with cream</small>	<b>3,500.00</b>
<b>MANGO BUNGA</b> <small>Mango and orange with brown sugar</small>	<b>3,500.00</b>
<b>RECHARGABULL</b> <small>Blend of banana, passion fruit, dash of lemon juice and half a tin of monster energy</small>	<b>3,500.00</b>
<b>STRAWBERRY SURPRISE</b> <small>Strawberry puree, strawberry syrup and cream syrup</small>	<b>3,500.00</b>

**FLAMING DRINKS**

<b>FLAMING LEPRECHAUN</b>	<b>5,000.00</b>
<b>FLAMING ORGASM</b>	<b>5,000.00</b>
<b>FLAMING ARMADILLO</b>	<b>5,000.00</b>
<b>FLAMING DR. PEPPER</b>	<b>5,000.00</b>
<b>FLAMING LAMBORGHINI</b>	<b>6,000.00</b> <small>For 2</small>
	<small>For 4</small>

**BEER**

	<b>BOTTLE</b>	<b>DRAUGHT BEER</b>
<b>BUDWEISER</b>	<b>1,500.00</b>	<b>1,500.00</b>
<b>CASTLE LITE</b>	<b>1,500.00</b>	
<b>FLYING FISH</b>	<b>1,500.00</b>	
<b>TROPHY STOUT</b>	<b>1,500.00</b>	
<b>TROPHY</b>	<b>1,500.00</b>	
<b>HEINEKEN</b>	<b>1,500.00</b>	<b>1,500.00</b>
<b>MALTINA</b>	<b>1,500.00</b>	
<b>SMIRNOFF ICE</b>	<b>1,500.00</b>	
<b>ORIJIN</b>	<b>1,500.00</b>	
<b>STAR</b>	<b>1,500.00</b>	
<b>STAR LITE</b>	<b>1,500.00</b>	
<b>GULDER</b>	<b>1,500.00</b>	
<b>HARP</b>	<b>1,500.00</b>	
<b>STOUT GUINNESS</b>	<b>1,500.00</b>	

# Menu

## DRINKS

### LIQUORS

	SINGLE	DOUBLE	BOTTLE
APEROL SPRITZ			25,000.00
AMARULA	2,000.00	3,000.00	
AMERICAN HONEY			30,000.00
BACARDI RUM	2,000.00	3,000.00	25,000.00
BAILEYS	2,000.00	3,000.00	25,000.00
BLACK LABEL	2,000.00	3,500.00	35,000.00
BLUE LABEL			250,000.00
BOMBAY SAPPHIRE	2,500.00	3,500.00	30,000.00
CAMPARI	2,000.00	2,500.00	35,000.00
CIROC BLUE			50,000.00
CIROC FLAVORS	3,500.00	4,500.00	38,000.00
TEQUILA	3,500.00 (SHOT)		35,000.00
GLENFIDDICH 12 YEARS			50,000.00
GLENFIDDICH 15 YEARS 15 YEARS			60,000.00
GLENFIDDICH 18 YEARS			90,000.00
BEST GIN	2,000.00	3,000.00	15,000.00
HENDRICK'S GIN	3,500.00	5,000.00	40,000.00
HENNESSY VS			35,000.00
HENNESSY VSOP			70,000.00
HENNESSY XO			250,000.00
JAGERMEISTER	3,000.00	4,000.00	25,000.00
JAMESON	2,500.00	4,000.00	30,000.00
JAMESON BLACK BARREL			40,000.00
OPHIR DRY GIN			30,000.00
JACK DANIEL'S	3,000.00	4,500.00	35,000.00
UNIT 43			55,000.00



	SINGLE	DOUBLE	BOTTLE
MACALLAN WHISKEY 15 YEARS			80,000.00
MACALLAN WHISKEY 18 YEARS			200,000.00
MACALLAN WHISKEY 12 YEARS			55,000.00
MACALLAN WHISKEY RARE CASK			180,000.00
FAMOUS GROUSE			35,000.00
MARTELL BLUE SWIFT			65,000.00
WILD TURKEY			35,000.00



	SINGLE	DOUBLE	BOTTLE
RED LABEL	2,500.00	3,500.00	25,000.00
REMY MARTIN VSOP	4,000.00	5,000.00	70,000.00
SKY VODKA	3,500.00	4,500.00	25,000.00
SKY VODKA INFUSIONS	3,500.00	4,500.00	28,000.00



	SINGLE	DOUBLE	BOTTLE
BROOKLYN GIN			60,000.00
BLIND TIGER BLUE	3,500.00	4,500.00	42,000.00
BLIND TIGER ORANGE	3,500.00	4,500.00	42,000.00
KENT HASEN			50,000.00
UNIT 43			45,000.00
MARTINI ROSE			25,000.00



# Menu

## COCKTAILS

### RUM BASED COCKTAILS

<b>BETWEEN THE SHEETS</b> White rum, triple sec, brandy, lemon juice topped with 7up	<b>5,000.00</b>
<b>BLUE HAWAIIAN</b> Rum, Malibu, blue curacao and pineapple juice	<b>5,000.00</b>
<b>CUBA LIBRE</b> Coke and lime juice	<b>5,000.00</b>
<b>LONG ISLAND ICED TEA</b> Tequila, gin, rum, triple sec, vodka, coke and lime	<b>5,000.00</b>
<b>MOJITO</b> Rum, mint, sugar and lime topped with soda	<b>5,000.00</b>
<b>PINA COLADA</b> Rum based with coconut based mix	<b>5,000.00</b>
<b>MAI TAI</b> Triple sec, rum, amaretto and lime juice	<b>5,000.00</b>
<b>WEST INDIAN YELLOWBIRD</b> Rum, banana liquor, pineapple, orange juice and galliano	<b>5,000.00</b>
<b>ZOMBIE</b> White and gold rum, brandy, pineapple and orange juice in dark rum	<b>5,000.00</b>
<b>STRAWBERRY DAIQUIRI</b> Rum, strawberry with special flavors	<b>5,000.00</b>

### WHISKEY BASED COCKTAILS

<b>BMW</b> Baileys, Malibu, coconut syrup and whiskey	<b>4,000.00</b>
<b>OLD FASHIONED</b> Angostura, whiskey, soda water, lime and sugar	<b>4,000.00</b>
<b>WHISKEY SOUR</b> Whiskey and sour mix	<b>4,000.00</b>

### CHAMPAGNE COCKTAILS

<b>BLACK VELVET</b> Guinness and champagne	<b>5,500.00</b>
<b>VERTIGE</b> Baileys, Malibu, coconut syrup and whiskey	<b>5,500.00</b>
<b>BELLINI</b> Peach snaps and champagne	<b>5,500.00</b>
<b>CRYSTAL WATER</b> Peach snaps, lemon and champagne	<b>5,500.00</b>
<b>DAY DREAM</b> Martini, blue curacao, lemon and champagne	<b>5,500.00</b>
<b>GOLDEN MOON</b> Guinness and champagne	<b>5,500.00</b>
<b>KIR ROYAL</b> Creme de cassis and champagne	<b>5,500.00</b>
<b>MIMOSA</b> Orange juice and champagne	<b>5,500.00</b>

### JAPANESE SINGLE MALT WHISKY BOTTLES

<b>KIRIN SANROKU</b>	<b>200,000.00</b>
<b>MARS HOMBO IWAI</b>	<b>115,000.00</b>
<b>AKASHI RED BLENDED WHISKEY</b>	<b>85,000.00</b>
<b>MARS COSMO VOLTAGE</b>	<b>150,000.00</b>
<b>TENJAKU</b>	<b>60,000.00</b>



TENJAKU WHISKY

### VODKA, TEQUILA AND GIN COCKTAILS

<b>APEROL SPRITZ</b> Aperol spritz, soda, orange	<b>5,000.00</b>
<b>BANANA DAIQUIRI</b> banana, fresh lemon and rum	<b>5,000.00</b>
<b>BANANA BANSHEE</b> Vodka, creme de cacao, banana liquor and ripe banana	<b>5,000.00</b>
<b>BLACK RUSSIAN</b> Vodka, kahlua and coca	<b>5,000.00</b>
<b>BLUE LAGOON</b> Vodka, blue curacao, lemon juice topped with 7up	<b>5,000.00</b>
<b>BELLAGIO</b> Vodka, passion fruit liquor, campari bitters, sugar syrup and lemon juice	<b>5,000.00</b>
<b>COSMOPOLITAN</b> Vodka, triple sec and cranberry juice	<b>5,000.00</b>
<b>CAIPIRINHA</b> Fresh lime, brown sugar and cachaça	<b>5,000.00</b>
<b>KAMIKAZE</b> Vodka, triple sec, lime cordial and lemon	<b>5,000.00</b>
<b>LAGOS BULLDOG</b> Vodka, cream, coke and coffee liquor	<b>5,000.00</b>
<b>MANGO CAIPIRINHA</b> Fresh mango, fresh lime, cachaça and brown sugar	<b>5,000.00</b>
<b>MANGO DAIQUIRI</b>	<b>5,000.00</b>
<b>MARTINI</b> Gin or vodka, sweet and dry vermouth	<b>5,000.00</b>
<b>NEGRONI</b> Gin, campari and sweet vermouth	<b>5,000.00</b>
<b>ORGASM</b> Baileys, amaretto, kahlua and cream	<b>5,000.00</b>
<b>WILD TURKEY OLD FASHIONED</b> <b>5,000.00</b> Whiskey, soda, orange juice	
<b>SCREW DRIVER</b> Vodka and orange juice	<b>5,000.00</b>
<b>SCREAMING ORGASM</b> Vodka, baileys, amaretto, kahlua and cream	<b>5,000.00</b>
<b>SEX ON THE BEACH</b> Peach snaps, vodka, cranberry and orange juice	<b>5,000.00</b>
<b>TEQUILA SHOT</b>	<b>3,500.00</b>
<b>TEQUILA SUNRISE</b> Tequila, orange juice and grenadine syrup	<b>5,000.00</b>
<b>TAKE ME TO CHURCH</b>	<b>5,000.00</b>
<b>B-52</b>	<b>3,500.00</b>
<b>BLOW JOB</b>	<b>3,500.00</b>
<b>BRAIN DAMAGE</b>	<b>3,500.00</b>
<b>BUNGALOW VELOCITY</b>	<b>3,500.00</b>
<b>FUCK OFF</b>	<b>3,500.00</b>
<b>JAGER-BOMB</b>	<b>3,500.00</b>
<b>SLIPPERY NIPPLES</b>	<b>3,500.00</b>
<b>FLAMING LEPERCHAUN</b>	<b>5,000.00</b>
<b>FLAMING ARMADILLO</b>	<b>5,000.00</b>



## WINES POWERED BY WWW.AKMART.NG

## RED WINE

**FOUR COUSINS SWEET WINE**  
10,000.00

**FRONTERA RED SWEET WINE**  
12,000.00

**CASTILLO RED SWEET WINE**  
10,000.00

**DOMAINE DE LA BAUME PETIT VERDOT 2020**  
13,000.00

**DOMAINE DE LA BAUME SYRAH 2020**  
13,000.00

**DOMAINE DE LA BAUME CABERNET SAUVIGNON 2020**  
13,000.00

**BRUCE JACK CABERNET SAUVIGNON**  
15,000.00  
South African

**CASAL GARCIA (DRY)**  
16,000.00

Fresh and fruity aroma, with hints of ripe red fruit and notes of vanilla. Balance, notes of ripe fruit. Elegant, half bodied, soft tannins. Goes well with red meat, grilled white meat, pastas and spicy foods, aperitifs, hard cheese and nuts.

**CASAL GARCIA (SWEET)**  
16,000.00

Fresh aromas of raspberries, strawberries. Delicate fruity wine. Goes well with cheese, steak and BBQ meats

**VILLA ALVOR RED**  
18,000.00

Velvet-smooth structure, aromas of fresh plums and cherries. Delicate notes of liquorice highlight the elegance and complexity of this wine. Goes well with Italian cuisine, pizza, pastas, grilled meats and barbecues.

**12 KNIGHTS**  
22,000.00

(South Africa) ; Intense ruby colour, complex and opulent, fruity ripe red fruits and spicy aromas. Elegant and very well balanced, this is a round-bodied wine with smooth tannins. Long and pleasant finish. Goes well with beef, pasta, veal, poultry.

**NEDERBURG CABERNET SAUVIGNON 2019**  
18,000.00

Colour: Bright red. Bouquet: Rounded, sweet red and dark fruit aromas with subtle hints of spice and well-integrated oak

**CHATEAU VIEUX POURRET (SAINT-EMILION GRAND CRU) 2017**  
27,000.00

A Red wine from Libournais, Bordeaux, France. Made from Cabernet Franc, Merlot. This wine has 128 mentions of oaky notes (oak, chocolate, vanilla).

**CHATEAU DE MONTURON (SAINT-EMILION GRAND CRU) 2019**  
27,000.00

A Red wine from Libournais, Bordeaux, France. Made from Cabernet Sauvignon, Cabernet Franc, Merlot. This wine has 44 mentions of oaky notes (oak)

**ECHENOR MALBEC 2019**  
14,000.00

The acidity and tannins are smooth and well-integrated, its spicy and fruity on the palate, with notes of vanilla, cassis, and violet on the finish.

**DECLAN SWEET RED 2020**  
13,000.00

**TWO OCEANS (CABERNET SAUVIGNON/MERLOT) 2019**  
10,000.00

The acidity and tannins are smooth and well-integrated, its spicy and fruity on the palate, with notes of vanilla, cassis, and violet on the finish.

**BRUCE JACK DAILY BREW (PINOTAGE)**  
15,000.00  
South African

**BRUCE JACK PINOTAGE MALBEC**  
15,000.00  
South African

**BRUCE JACK MERLOT**  
15,000.00  
South African

## WHITE WINE

**FOUR COUSINS SWEET WINE**  
10,000.00

**DOMAINE DE LA BAUME SAUVIGNON BLANC 2020**  
13,000.00

**DOMAINE DE LA BAUME CHARDONNAY 2020**  
13,000.00

**DOMAINE DE LA BAUME VIOGNIER 2020**  
13,000.00

**MONTMEYRAC (DRY)**  
12,000.00

A red wine from South West France, France. Made from Merlot, Cabernet Sauvignon

**CASAL GARCIA (DRY)**  
16,000.00

Fresh aromas of raspberries, strawberries. Delicate fruity wine. Goes well with cheese, steak and BBQ meats

**CASAL GARCIA (SWEET)**  
16,000.00

Citrus with a clear appearance and aromatic. Fruity, well balanced, crisp on the palate with excellent mouth feel. Goes well with seafood, fish dishes and sweet desserts.

**VILLA ALVOR WHITE**  
18,000.00

Elegant wine with soft notes of citrus fruits, passion fruit. Fresh, fruitiness and minerality. Goes well with grilled or roasted fish; vinaigrette salads or vegetables with balsamic vinegars. Fish or seafood.

**NEDERBURG SAUVIGNON BLANC 2018**  
18,000.00

Fruity and dry, full of tropical fruits aroma, pineapple and guava, and a hint of peach. Goes well with cheese. .

**NEDERBURG CHARDONNAY 2020**  
18,000.00

Quite enjoyable everyday, lunch style Chardy. Medium bodied with enough fruit & acidity to ensure lighter foods pairing or solo drinkability. Nose of ripe lemon, mandarin orange & yellow stone fruit with hints of wild floral notes. Goes well with creamy poultry or seafood based pastas or salads.

**SANCERRE -LA CHENAYE (VIN DE LOIRE) 2020**  
28,000.00

Fruity and fresh with hint of orange blossom with an underlying flinty quality. France.

**CHATEAU MAUTAIN MONBAZILLAC 2020 (SWEET)**  
16,000.00

A White wine from Guyenne, South West France, France. Made from Sauvignon Blanc, Sémillon, Muscadelle

**GEWURZTRAMINER ALSACE 2018**  
18,000.00

A White wine from Alsace, France. Made from Gewürztraminer. This wine has 289 mentions of tropical notes (lychee, tropical, pineapple)

**RIESLING ALSACE 2018**  
18,000.00

Seldom oaked, Alsatian Riesling are typically dry and crisp, with racy acidity and compelling aromas of pears, apples, lemons, flowers and spice

**RIESLING ALSACE 2018**  
18,000.00

Seldom oaked, Alsatian Riesling are typically dry and crisp, with racy acidity and compelling aromas of pears, apples, lemons, flowers and spice

**DOMAINE DU COLOMBIER CHABLIS**  
32,000.00

A White wine from Bourgogne, France. Made from Chardonnay. This wine has 159 mentions of tree fruit notes (green apple, pear, apple)

**DOMAINE DE LA GARENNE SANCERRE**  
30,000.00

A White wine from Upper Loire, Loire Valley, France. Made from Sauvignon Blanc. This wine has 29 mentions of tree fruit notes (pear)

**BRUCE JACK SAUVIGNON BLANC**  
15,000.00  
South African

## ROSE WINE

## CHAMPAGNE

**MOET BRUT IMPERIAL 75CL** 60,000.00

**MOET ET CHANDON NECTAR IMPERIAL ROSE** 75,000.00

**MOET ET CHANDON ICE IMPERIAL** 70,000.00

**VEUVE CLIQUOT BRUT** 65,000

**VILLA ALVOR ROSEE** 20,000.00

**MONTMEYRAC ROSEE** 10,000.00

**MATEUS ROSEE** 15,000.00

**LA BAUME ROSEE** 15,000.00

**FLEURS DE PRAIRIE** 18,000.00



*the world in a plate*



**IKEJA OUTLET:**

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