



## OOA CAFÉ - FOOD MENU

*Welcome to OOA Café where flavors whisper heritage, and every plate is a canvas of culture and craft. Thank you for gracing our space with your presence. Your support breathes life into our passion and allows us to serve moments as memorable as the meals themselves. May you find comfort, beauty, and a touch of indulgence in every sip, every bite, and every moment spent with us.*

Welcome To The Table

**OUT OF  
AFFLICTION**  
'FROM AFFLICTION, WE RISE.'

# **OUT OF AFFLICTION**

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## **STARTERS**

### **CRISPY CALAMARI**

*Deep fried extra crispy calamari served with tomato sauce and lemon 160*

### **GARLIC SHRIMP CROSTINI**

*Creamy avocado, flavorful garlic shrimp, crispy golden crostini 187*

### **MINI SPAGHETTI MEAT BALLS**

*Tasty spaghetti nest topped with delicious meat ball bites and sauce 120*

### **SPICY SHRIMPS CRISPS**

*Flavorful, spicy shrimps, rice crisp taco 125*

### **SUSHI PLANTAIN ROLL**

*Fried Plantain Filled with Chicken/Beef, Spinach, Avocado and Cheese 130*

### **SHRIMPS/ BEEF/ CHICKEN SKEWERS**

*Shrimps/ Beef/ Chicken Marinated in Lime and Fresh Herbs 120*

### **SPRING ROLL**

*Tasty Spring Roll, Dressed on Finely Chopped Cabbage Nest, Served with Sauce 80*

### **PUFF – PUFF**

*Finely Fried Puff -Puff, Served in A Crispy Nest 70*

### **PRAWN TRIO ON LIME**

*Three Succulent Marinated Prawns, Pan-Fried and Served on a bed of fresh Lime For a Zesty Finish 145*



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## **CRISPY SHRIMPS**

*Large Succulent Shrimps, Battered in A Large and Crispy Crump, Fried to Perfection and Served with Sauce 170*

## **SAMOSA**

*Flaky, Golden Samosa Filled with Choice of Spiced Chicken/ Beef, Served with Sauce 80*

## **GLAZED SALMON**

*Caramelized salmon fillet with a rich soy sauce, paired with creamy mashed potatoes and lemon 230*

## **SWEET AND SPICY BACON WRAPS**

*Juicy shrimps wrapped in crispy bacon, glazed with sweet and spicy sauce 165*

## **TACOS**

*Soft tacos filled with your choice of chicken, beef, or prawns, topped with salsa, creamy guacamole and sour cream 120*

## **GIZDODO**

*A flavorful mix of fried plantains and sautéed gizzard tossed in a rich pepper sauce — sweet, spicy, and perfectly balanced for a crowd favorite starter 145*

## **FRESH RICE PAPER ROLLS**

*Delicately Soaked Rice Paper Wraps Filled with Choice of Fresh Vegetables/ Prawns 110*

## **PEPPER RIBS**

*Tender beef / pork ribs seasoned with chili peppers and onion, served on a crisp bed of lettuce for a spicy, flavorful starter 145*



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## SALADS

### **TANDOORI CHICKEN CAESER**

*Smoky, juicy tandoori chicken served over crisp romaine, parmesan and croutons, served with our signature caesar dressing 190*

### **BACON AND MUSHROOM HARVEST**

*Fresh greens, sautéed mushrooms, crispy bacon bits, vegetables, flavorful dressing 135*

### **CLASSIC CAESAR**

*crisp romaine lettuce tossed with parmesan, croutons, anchovy, creamy caesar dressing 150*

### **AVOCADO**

*Cherry tomatoes, avocado, pecan, blue cheese, extra virgin oil 105*

### **HERB-GARDEN**

*Baby potatoes tossed in a creamy blend of buttermilk, honey-lemon, mustard, sour cream, basil, parsley, chives, red pepper, celery 200*

### **OOA COLESLAW**

*Delicious and crunchy slaw, creamy dressing 110*

### **COBB**

*Fresh greens, **juicy** tomatoes, crunchy cucumbers, creamy avocado, protein rich bacon, eggs 190*



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## **MAIN COURSE**

### **SEA FOOD PASTA**

*Rich red sauce, perfectly cooked sea food pasta 300*

### **CREAMY SEA FOOD PASTA**

*Black mussels, prawns, calamari, fish, Parmesan, creamy sauce 300*

### **SEA FOOD RICE**

*Butter infused rice cooked with Juicy prawns, tender calamari, mussels, fish, rich herbs 350*

### **OOA SEA FOOD BOILS**

*Lobsters, tiger prawns, crabs, mussels, steamed rice, herbed spicy sauce, potatoes, corn, spicy sauce 445*

### **GRILLED BUTTERFLY KING PRAWN**

*Fluffy mashed potatoes, grilled broccoli, asparagus, grilled veggies, grilled king prawns, with sides of choice 295*

### **GRILLED OOA LAMB CHOPS**

*Marinated lamb chops grilled to perfection, served with side of choice 300*

### **RIB-EYE STEAK**

*Premium rib-eye grilled to perfection, rich marbling, served with side of choice 350*

### **REEF & RANCH**

*Juicy steak, prawns, lobster tail served with choice of side 470*

### **SINGAPORE FRIED RICE**

*Wok-tossed rice with shrimp/ chicken/ beef, vegetables, egg— bold Asian flavor 280*

### **STIR-FRY WITH JASMINE RICE**

*Chicken or beef stir-fried with crispy veggies in savory sauce, served with jasmine rice 220*

### **CHINESE STIR-FRY NOODLES**

*Wok - fried noodles, tossed with veggies, beef/prawn/chicken 220*



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## SIDES & SAUCES

### **Fries / potato puree**

Deep-fried slices or chunks of sweet potatoes (often orange-fleshed) or regular potatoes 60

### **Baby spinach**

Young, tender leafy green vegetables 40

### **Green salads**

A mixed, creamy, and crunchy salad that combines fresh, raw vegetables 85

### **Steamed rice**

A popular one-pot dish where long-grain parboiled rice is cooked in a rich, seasoned tomato and pepper stew base until all the liquid is absorbed and the rice is tender 65

### **Broccoli**

A nutritious vegetable perfectly cooked and tender 90

### **Eggs**

Boiled to perfection and tenderly made 30

### **Avocado**

Freshly made and perfectly cut to go along with the main course 40

### **Pepper /lemon butter**

A compound butter flavored with lemon and pepper, or a dish where these two flavors components are combined, such as with melted butter and lemon pepper seasoning 60



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## **DESERTS**

### **PEANUT BUTTER MOUSE WITH CHOCOLATE**

*Silken tofu, dark chocolate, coconut milk, strawberries 140*

### **CHOCO TACOS**

*Crispy taco shell, vanilla ice cream ,chocolate 115*

### **CHEESE CAKE**

*Cracker crust, lemon 80*

### **STRAWBERRY SUSHI**

*Strawberries, ice cream, pancake wrap 127*



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## **AFRICAN CUISINE**

### **SMOKY JOLLOF**

*Traditional party-style jollof cooked with rich tomato base, roasted peppers, smoked spices 150*

### **NATIVE RICE**

*Local palm oil infused rice cooked with crayfish, iru and spice 120*

### **COCONUT RICE**

*Creamy coconut-infused rice simmered in fresh coconut milk and spices 120*

### **NIGERIA FRIED RICE**

*Flavorful stir-fried rice with mixed vegetables and special seasoning 100*

### **ASUN BASMATI RICE**

*Spicy basmati rice tossed in asun pepper sauce 350*

### **CLASSIC WHITE RICE AND STEW**

*Steamed fluffy white rice served with rich Nigeria tomato pepper stew 120*

### **MIXED RICE & BEANS**

*Steamed white rice combined with soft beans for a hearty meal 120*

### **OOA SPECIAL RICE**

*Our secret signature rice recipe curated with premium spices and flavors 200*

### **JOLLOF PASTA**

*Pasta cooked in rich jollof sauce 120*

### **NATIVE PASTA**

*Palm oil pasta cooked with cray fish, smoked fish, pepper and spices 130*



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## **AFRICAN CUISINE**

### **GOAT MEAT PASTA**

*Pasta tossed in rich goat meat sauce 350*

### **EWA AGOYIN & SAUCE**

*Mashed beans served with spicy pepper-rich signature agoyin sauce with protein of choice 350*

### **BEANS PORRIDGE**

*Slow cooked beans in palm oil and pepper sauce 100*

### **YAM PORRIDGE**

*Rich yam cooked in palm oil, pepper, crayfish and spices 250*

### **PLANTAIN PORRIDGE**

*Sweet ripe plantains cooked in rich and flavorful pepper sauce and palm oil 250*

### **GRILLED FISH WITH FRIED YAM & PEPPER SAUCE**

*Whole fish seasoned and grilled to perfection, served with crispy fried yam and ata dindin 450*

### **BOILED YAM / SWEET POTATO WITH EGG SAUCE**

*Soft boiled yam / sweet potato served with rich tomato and pepper egg sauce 295*



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## **SOUPS**

### **Egusi**

*Melon seed soup cooked with blended peppers, palm oil, dried fish and greens* 250

### **Banga**

*Palm fruit soup rich in spices, cooked with catfish and native seasonings* 250

### **Oha**

*Thick rich soup, made with oha leaves, cocoyam pastes and spices* 280

### **Plain okra with stew**

*Freshly chopped okra soup served with spicy stew* 250

### **Sea food okra**

*Okra soup loaded with prawns, fish, calamari, crab, mussels in spicy broth* 300

### **Ogbono**

*Flavorful draw soup made with ogbono seeds and spices* 250

### **Black soup**

*Traditional herbal edo soup made with blended vegetables and spices* 300

### **Afang**

*Efik - style soup cooked with afang leaves, waterleaf, and meats* 280

### **Efo riro**

*Yoruba - style spinach stew with assorted proteins* 250

### **Ewedu and Gbegiri**

*Smooth ewedu soup served with creamy bean soup and pepper stew* 300

### **Pepper soup**

*Spicy broth cooked with herbs and protein of choice* 300



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## SWALLOWS

### **Garri (Eba)**

*A staple food made from fried cassava flour (garri) that is mixed with hot water to form a stiff, dough-like consistency* **40**

### **Amala**

*A traditional swallow food, a soft and stretchy dough-like staple made from yam, cassava, or plantain flour mixed with hot water* **50**

### **Pounded yam**

*A traditional dish made from boiled yam that is pounded into a smooth, stretchy, dough-like paste* **60**

### **Wheat**

*A common wheat (*Triticum aestivum*) and, to a lesser extent, durum wheat (*Triticum durum*)* **60**

### **Semo**

*A starchy, smooth, and nutritious side dish made from coarse semolina flour, which is derived from durum wheat* **40**

### **Starch**

*A traditional staple food made from fermented cassava that has a thick, gooey, stretchy, and jelly-like texture* **60**

### **South Africa pap**

*A porridge made from coarsely ground maize meal (mielie-meal) and water, with its consistency varying based on preparation* **30**



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## SAUCES

### **Pepper Sauce**

*A spicy and versatile condiment made from a blend of red bell peppers, tomatoes, and hot peppers like Scotch bonnets or habaneros 100*

### **Fish sauce**

*A rich, savory, and spicy stew made with fish (often smoked or fried) cooked in a blended base of tomatoes, bell peppers, and scotch bonnet peppers, seasoned with various spices 145*

### **Egg sauce**

*A savory and quick-to-prepare dish made primarily from eggs, tomatoes, onions, and peppers, simmered in vegetable oil with various seasonings 130*

### **Corn beef sauce**

*A flavorful, savory dish made by simmering canned corned beef with a rich tomato and pepper base, seasoned with various spices 100*

### **Ponmo sauce**

*A savory, often spicy, dish made with tender, pre-cooked cow skin (ponmo or kpomo) stir-fried in a rich, pepper-based sauce 150*

### **Vegetable sauce**

*A versatile dish made from a base of cooked peppers, onions, and tomatoes, which is then enhanced with various vegetables like uGu (fluted pumpkin leaves) or spinach, and seasoned with spices, crayfish, and often a protein like fish or chicken 150*



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## PROTEIN

### **Beef**

*Served tenderly, juicy, and flavourful* 150

### **Chicken**

*succulent and juicy meat, a crispy or crusty skin, and a flavourful profile from herbs, spices, and seasonings* 120

### **Turkey**

*Juicy and moist, a key characteristic of well-cooked turkey* 150

### **Assorted**

*A collection or mix of different kinds or varieties of items, typically within the same category* 130

### **Titus fish**

*Well-cooked nutritious salt-water fish with flavourful aroma* 120

### **Tilapia fish**

*A mild, flaky white fish with a deep-bodied shape that is versatile and tasty* 120

### **Silver fish**

*Light and delicate Mild flavour White fish with lean, high-protein flesh* 110

### **Snail**

*Bite-sized, succulent morsels, Tender, yet slightly chewy* 150

### **Cow leg**

*A cut that is rich in flavour and has a unique texture. Slowly cooked to be tender, succulent, and juicy* 100

### **Hake fish**

*A Mild, slightly sweet flavour and a delicate, flaky texture that is delicate* 120



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## PEPPER GRILLS

### Asun

*A spicy Nigerian delicacy made from grilled or roasted goat meat, cut into bite-sized pieces and sautéed in a fiery pepper sauce* **250**

### Ponmo

*A popular dish made from cooked cow skin (cowhide) that is known for its chewy, gelatinous texture and ability to absorb the flavors of stews and sauces* **200**

### Gizzard

*The muscular stomach of a chicken (or other poultry like turkey) that is a popular, protein-rich food item* **300**

### Beef suya

*Thinly sliced, skewered beef that is seasoned with a unique, spicy, and nutty spice blend called yaji and grilled over an open flame* **300**

### Tilapia fish

*A mild, slightly sweet flavoured fish, and its white, flaky meat* **250**



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## WEEKEND SPECIALS

### **Akara**

*Deep-fried fritters made from peeled and ground black-eyed peas, onions, and spices, resulting in a crispy exterior and a soft, fluffy interior* **60**

### **Moi Moi**

*A savoury, steamed bean pudding made from a purée of peeled beans, onions, and spices, with additions like fish, eggs, or meat* **60**

### **Ewagoyin and sauce**

*A Nigerian dish of mashed, extremely soft beans served with a spicy, dark brown palm oil-based pepper sauce known as Agoyin sauce* **280**

### **Boli and pepper sauce**

*A popular street food made of roasted plantain, typically served with a spicy pepper sauce and often accompanied by roasted fish, meat, or groundnuts* **250**

### **Beans and corn**

*A popular one-pot dish that is creamy, savoury, and hearty* **250**

### **Ekuru and panla sauce**

*A traditional Nigerian dish made from steamed, de-hulled black-eyed peas, known for its porous, crumbly texture and plain taste* **250**

### **Waakaye wraps**

*A popular and hearty west African dish of rice and beans recipe* **280**

### **Fisher man soup**

*A hearty and flavourful soup made with an abundance of fresh and dried seafood like various types of fish, shrimp, crabs, and periwinkles* **300**

### **Ewedu alasepo and mixed proteins**

*Made from blended jute leaves with a slimy texture, and it's often cooked with a variety of mixed proteins like beef, fish, and cow skin* **300**

### **Matcha bread, egg and tea**

*A popular & simple breakfast of fresh bread, fried or scrambled eggs, and a hot beverage like Tea* **165**

