



Our Food & Drinks

MENU

*You are
Welcome!*



Please let us know if you have any allergies.
(For your convenience, an 18% gratuity has been applied to
the final check).
Thank you.

Appetizer

SUYA \$ 19.00

Smoky spicy steak marinated in dry peanut rub,
ginger, cayenne, onion, paprika, garlic.
served with onions and African spice.

GRILLED CHICKEN WINGS \$ 16.00
(6PIECES)

Juicy wings Butter, crushed pepper, paprika, &
special local Nigerian spice

CAT FISH PEPPER \$ 27.00
SOUP

Simmered in blend of scotch bonnet pepper, onions,
giner, Nigerian spice, and basil.

SHARWAMA WRAP WITH \$ 23.00
CHICKEN AND BEEF

Simmered in blend of scotch bonnet pepper, onions,
giner, Nigerian spice, and basil.

ASUN \$ 19.00

Charcoaled smoked goat meat cooked in scotch
bonnet peppers, and red onions.

GOAT PEPPER \$ 19.00
SOUP

Traditional nigerian goat soup broth cooked in
scotch bonnet pepper, onions, nutmeg, and local
nigerian spice.

SHARWAMA WRAP \$ 20.00
WITH CHICKEN ONLY

Shredded chicken, and hot dog mixed with
Cabbage, carrots, chicken, mayonnaise, ketchup
and wrapped in Turtia bread

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Entrees:

BUKA STEW AND WHITE RICE \$ 30.00

Classic stew from the Yoruba tribe of Nigeria prepped with boiled farm eggs, sun dried fish, kidney, goat meat chunks, cow tribe, beef and tender shredded cow foot meat.

SAUTÉED CHICKEN WITH JOLLOF RICE \$ 28.00

Sliced chicken spiced with Habanero pepper, Bell pepper, Onions, vegetable oil, CK in house-spice

SAUTÉED GOAT MEAT WITH JOLLOF RICE \$ 36.00

Goat chops spiced with Habanero pepper, Bell pepper, Onions, vegetable oil, CK in house-spice

Soups:

ASSORTED EGUISI SOUP \$ 30.00

Savory West African soup made with blended melon seed, local spice, bitterleaf, goat meat, and smoked turkey

EDIKAIKONG (VEGETABLE SOUP) \$ 30.00

Leafy green vegetable soup made with spinach, crayfish, assorted meat, and dried fish

SEAFOOD OKRA \$ 30.00

Succulent flavourful Nigerian soup made with habanero, crayfish, ginger, tilipia, shrimp, and whelks

ASSORTED AFANG SOUP \$ 30.00

Leafy green vegetable soup made with afang leaves, crayfish, assorted meat, and dried fish

ASSORTED BANGA SOUP \$ 35.00

Nigerian soup made with palm fruit extract, crayfish, carefully selected fish, and assorted meat

SWALLOW OPTIONS : GARRI, POUNDED YAM, OAT FUFU

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Sides:

JOLLOF RICE	\$ 10.00	WHITE RICE	\$ 8.00
PLANTAINS	\$ 8.00	MOI MOI	\$ 8.00
FRIED YAM	\$ 12.00	SAUTÉED SPINACH	\$ 8.00
EXTRA SWALLOW	\$ 8.00		

Night Menu (10PM-Close)

SUYA	\$ 19.00	ASUN	\$ 19.00
PEPPERED PONMO	\$ 20.00	JOLLOF RICE	\$ 10.00
CHICKEN WINGS	\$ 16.00		



CK Drinks Menu

(21 and above only)

SINGATURE COCKTAILS

EKO TROPICANA \$ 19.00
(ROOM NUMBER)

Floral infused Blanco Tequila, Succulent Pink Grapefruit, Pears, Peaches and Citrus

DELTA BREEZE \$ 19.00
(MATCHING ENERGY)

Spiced Rum, Cucumber, Lime, Mint and Ginger

ZARIA SPICE \$ 19.00
(LIGHT, DAWN, SUNRISE)

Spiced Rum, Over Ripe Mango, Papaya, Coconut and Citrus

YORUBA DEMON \$ 19.00
(THE DEMON WILL SNEAK UP ON YOU)

Tequila, Sorrel Blend, Citrus, Ginger, Limes and Peppers

CK Airline Boarding - \$ 35

CHOOSE 3 :

ZARIA SPICE / YORUBA DEMON / EKO TROPICANA | / DELTA BREEZE

Mixed drinks

LONG ISLAND	\$ 14.00	LEMON DROP	\$ 14.00
MARGARITA	\$ 14.00	OLD FASHION	\$ 15.00
HENNESSY SIDECAR	\$ 15.00	THE PALOMA	\$ 14.00

Shots

Vodka

CIROC	\$ 14.00	KETEL ONE	\$ 10.00
(REG, APPLE, MANGO, PEACH)			
TITO'S	\$ 10.00		

Whiskey

JACK DANIELS	\$ 14.00	JACK HONEY	\$ 11.00
CROWN APPLE	\$ 12.00	CROWN REG	\$ 12.00

Shots

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Rum

CAPTAIN MORGAN (SPICED) \$ 9.00

CAPTAIN MORGAN (COCONUT) \$ 7.00

Tequila

CASA BLANCO \$ 15.00

CASA REPO \$ 16.00

CASA CRISTALINO \$ 20.00

DON JULIO BLANCO \$ 15.00

DON JULIO REPO \$ 16.00

Cognac, Brandy

HENNESSY VS \$ 15.00

HENNESSY VSOP \$ 20.00

REMY 1738 \$ 19.00

REMY VSOP \$ 17.00

MARTEL BLUE SWIFT \$ 18.00

GRAND MARNIER \$ 15.00

Liqueurs

BAILEY'S \$ 11.00

MALIBU \$ 8.00

BEER \$ 7.00

HOUSE WINE AND CHAMPAGNE

CHAMPAGNE \$ 65.00
(HOUSE BRAND)

WINE MALBEC \$ 50.00

WINE CABERNET \$ 50.00

BOTTLE SERVICE

HENNESSY VS \$ 250.00

HENNESSY VSOP \$ 300.00

JACK DANIEL'S \$ 250.00

JACK HONEY \$ 150.00

CASAMIGOS REPO \$ 290.00

CASAMIGOS BLANCO \$ 280.00

DON JULIO REPO \$ 290.00

DON JULIO BLANCO \$ 280.00

REMY 1738 \$ 350.00

REMY VSOP \$ 280.00

MARTEL BLUE SWIFT \$ 300.00

BAILEYS \$ 200.00

CROWN WHISKEY \$ 250.00

BLACK LABEL \$ 300.00

BLUE LABEL \$ 600.00

GLENN 15 \$ 450.00

AZUL \$ 600.00

GLENN 21 \$ 700.00

GLENN 18 \$ 550.00

HENNESSY XO \$ 600.00

DON JULIO 1942 \$ 600.00

CHAMPAGNE:

MOËT ROSÈ	\$ 250.00	BELAIRE PINK	\$ 200.00
202 ROSÉ	\$ 150.00	ACE	\$ 700.00
DOM P	\$ 650.00		

NON-ALCOHOLIC BEVERAGES

BOTTLE WATER	\$ 3.00	SPRITE	\$ 5.00
APPLE JUICE	\$ 4.00	PINEAPPLE	\$ 4.00
COKE	\$ 5.00	ORANGE	\$ 4.00
CK CHAMPMAN	\$ 14.00		

Nigerian Mocktail with Angostura bitters

Our secret ingredient
is love





Thank
You

