BLACK WOOD
BAR AND GRILLS

BREAKFAST

Full English Breakfast — 10,500

TenderprawnServedin afragrant tomato sauce sauteed with garlic, onion, herbs, lemon juice and a touch of cream.

Omlet Egg & Toast — 4,500

Bread, egg, green & red pepper, seasonings

Tuna Sandwich — 5,500

Tuna, tomatoes, bread, egg, cucumber, lettuce

Stir-fry Spagetti — 5,000

Spaghetti, egg, green, yellow & red pepper, carrot, onions

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MAIN COURSE

Prawns Provencale — 28,500

Tender prawn Servedin afragrant tomato sauce sautéed with garlic, onion, herbs, lemon juice and a touch of cream.

Chickens Fricassee — 20,500

Juicycaramelisedchickenbreastcooked in a rich, flavoured stock with sautéed mushrooms and herbs.

Chicken Cordon Bleu — 35,000

Marinated,breaded chickenbreaststuffed with ham and cheese, fried, then oven-finished.

Fillet Steak (380g) — 24,000

Prime beef fillet,lightlyseasoned with sea salt, crushed black pepper, and herbs, seared to perfection and finished with a rich reduction sauce. Served with sautéed vegetables, mashed potatoes or fries, and a touch of garlic butter for extra flavor.

Grilled Prawns — 30,000

Marinated in garlic, lemonjuice, olive oil, white pepper, and herbs, then grilled with flavoured butter.

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Lamb Chops — 45,000

Juicy, tender, grilled to perfection.

Grilled Rib Eye (Imported) — 28,000

Succulent rib eye steak, grilled to desired doneness.

Roasted Half Chicken — 20,500

Marinated and grilled with soy sauce, chili sauce, olive oil, garlic, and herbs, served with garlic and chili tomato sauce.

Norwegian Salmon Fish (250g) — 34,000

Perfectly grilled premium salmon fillet.

Thai Curry Beaf — 20,500

Tender beef in Thai curry and coconut sauce with lemongrass and peppers.

Grilled Fish Asian Way — 23,000

Croaker fish marinated in coconut, chilli, and herbs, grilled to perfection.



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APPETIZER

Golden Chicken Wings — 15,000

Crispy, spicy wingsservedwithcreamygarlic-mayo sauce

Bird Eye Chili Snail — 18,000

Spicy sautéed Nigerian snails tossed with julienned vegetables for a fiery bite.

Prawns Suya — 22,000

Grilled prawns in skewers, seasoned with local spices served with mixed vegetables.

Chicken Bruschetta — 16,500

Tender chicken cubes and vegetables served on toasted baguette slices finished with a drizzle of garlic oil

Blackwood Signature Calamari — 24,500

Crispy calamari rings fried golden in seasoned crumbs, served on a potato nest with tartar sauce.

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LITE BITES

Spring Rolls — 10,000

Your choice of prawn, chicken, or vegetable

Asun — 14,500

Bold and authentic grilled spicy goat meat served with yam fries

Peppered gizzard — 14,500

Side Dishes

French Fries.	4,000
Sautéed Vegeta.	3,500
Jollof Rice	5,500
Stir-Fry Basmati Rice	10,000



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GRILL

All grills entrees as served with your choice of side: **Chips, Basmati White , or Jollof Rice. Freshly prepared and oven grilled with our signature house spices.**

Chicken Breast with Basmati Rice — 18,000

Tender chicken breastmarinated inherbs, garlic, and olive oil, oven grilled and served with buttery basmati rice.

Grilled Croaker Fish (Whole) — 22,500

Whole croakerfish infused withchili, garlic, and lemon, grilled and brushed with our smoky Blackwood spice glaze.

Grilled Catfish (Whole) — 20,500

Catfish marinated in ginger,garlic,andpepper mix, flame-grilled and finished with a zesty barbecue rub.

Spicy Turkey with Basmati Rice — 18,000

Turkeycuts seasoned with chili,garlic, and herbs, grilled to perfection and served with flavorful basmati rice.

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SOUP

Seafood Bisque — 12,000

Well seasoned andsauteed seafood, with carrot,onion ,leek and garlic,cooked with seafood stock,served with garlic bread.

Cream of Corn Soup — 10,000

Alight soup made withblended sweet corn, garlic,onion,

White paper and finished with cream,served with croutons

Goat Meat Pepper Soup — 14,500

Nigeriangoatmeatsoup,prepared with local spicesan
Goat meat broth,sent leave,served with bread rolls

Assorted Pepper Soup — 14,500

Mixtureof beef offals preparedwithlocal spices,served with bread rolls.

Catfish Pepper Soup — 20,500

Catfish Peppersoup,prepared with local spicesan
Catfish broth ,sent leave, served with bread rolls

Croaker Fish Pepper Soup — 22,500

Croaker fish pepper soup,prepared with local spicesan
Croaker fish broth, sent leave, served with bread rolls

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TACOS

Chicken Tacos — 12,500

Soft flourtortillas loaded with sweet and savory chicken, fresh guacamole, and our vibrant salsa Fresca.

Tropical Fiesta Tacos — 10.500

Dive into a flavour Fiesta/ sunshine twist with tropical (veggies) mix and beans tacos for a perfect vegetarian bite .

Blackwood Beef Tacos — 12,500

Richly seasoned ground beef wrapped in warm tortillas, topped with tomato, onion, cheese, cilantro, sour cream, and a squeeze of lime.

PIZZA

Margherita Pizza — 15,000

Housemade tomato base, mozzarella and fresh basil. Straight from the oven

Vegetarian Pizza — 18.000

Caramelized onion, mushrooms, sweet corn, and bell peppers with or without cheese

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Suya Spice Pizza — 18,000

Your choice of suya chicken or beef loaded with onions, green chili, oregano, and cheese finished with our irresistible suya spice

Pepperoni Pizza — 18,000

Classic pizza loaded with spiced pepperoni slices layered over rich tomato sauce, and melted cheese

PASTA

Spaghetti Bolognese — 16,500

Spaghetti cooked to perfection, topped with Mince meat tomato sauce and cheese.

Chicken Alfredo — 18,000

Chicken and mushroom in piquant bechamel sauce topped with parmesan cheese .

Pasta Carbonara — 18,500

A hearty blend of smoked bacon, egg yolk, and creamy sauce finished with a sprinkle of parmesan.

Seafood Arabiata Pasta — 27,000

Penne or spaghetti in a sweet spicy tomato sauce with garlic, herbs and fresh seafood.

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27,000

Fusilli All Pesto — 20,000

Fusilli pasta tossed in creamy pesto sauce with your choice of chicken or shrimp, topped with parmesan cheese.

Stir Fry Spaghetti — 15,000

Wok tossed spaghetti with julienned veggies ,soy sauce, Sesame oil, and your choice of shredded beef or chicken

Creamy Seafood Arabiata Pasta — 35,000

24,000

Penne or spaghetti in a creamy bechamel sauce with fresh seafood topped with parmesan cheese

SALAD

Greek Salad — 18,000

Acombination offresh lettuce, tomato, cucumber, Feta cheese, green pepper, black olives, onion, and Vin vinaigrette dressing .

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Grilled Chicken Ceasar Salad — 12,000

Grilledchickenbreast, mixedwith iceberg lettuce, Croutons, anchovy and homemade Caesar salad dressing.

Avocado Salad — 12,000

Romaine lettuce saladprepared, Parmesan cheese, Seared chicken breast, cucumber and classic Caesar dressing.

BLACKWOOD PLATTERS

Combo La Blackwood — 55,000

Adelicious (bold) mix ofbeef kefta,chicken strips, mini burgers, wings, spring rolls, and potato wedges served with ranch chili dip

Veggie Delight Platter — 40,000

Acolorfulfeast of grilled corn, veggieskewers, crispy tofu bites, coleslaw, steamed rice, and stir-fried vegetables in oyster-style sauce, served sizzling hot

Seafood Platter — 95,000

Acoastal indulgence featuring grilled prawns, croaker fillet, calamari, snails, fried rice, and plantain paired with tartar andour house-made chili sauce.

Kebab Platter — 35,000

Asmokystreet-style combo of chicken, beef, gizzard, yam, and plantain kebabs all grilled to perfection.

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NATIONAL DISHES

Soups

20,500

Ogbono · Afang · Efo Riro · Egusi · Edikaikong

Seafood Okra

Swallows

Eba·PoundedYam · Semo · Wheat · Amala

Protiens

Assorted · Beef · Chicken · Croaker Fish · Catfish · Goat Meat · Turkey

DESSERTS

Ice Cream Waffles

12,000

Fluffy golden waffles topped with creamy ice cream, drizzled with rich chocolate and caramel sauce.

Chocolate Brownies

10,000

Warm, fudgy chocolate brownies served with a scoop of ice cream for the perfect sweet finish.

Ice Cream

8,000

Your choice of vanilla, strawberry, or chocolate smooth, creamy, and delightful

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Apple Crumble

10,000

Tender baked apples layered with buttery crumble, served warm with a scoop of vanilla ice cream.

American Pancakes

8,000

Soft, fluffy pancakes stacked high and served with syrup or a scoop of creamy ice cream.