



AURIS

FOOD
MENU

A FEAST OF FLAVOURS





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ALLERGEN NOTICE

At Auris Restaurant & Lounge, the safety and wellbeing of our guests is our priority. Please be aware that due to the nature of our kitchen environment, our dishes may contain traces of the following allergens: **Nuts, Gluten, Dairy, Soy, Shellfish**

If you have any specific allergies or dietary requirements, kindly inform a member of staff before placing your order. We will do our best to accommodate your needs.

Starters

Asun

Spicy, smoky diced goat meat, grilled and sauteed with peppers and onions

12

Auris BBQ Wings

Signature wings glazed in our in-house made BBQ sauce with a sweet spicy kick

10

Grilled Halloumi

Slices of salty halloumi cheese grilled over an open flame

10

Prawn Spring Rolls

Crispy pastry rolls filled with seasoned prawns

10

Puff Puff

Soft golden dough balls perfect for snacking

6

Small Chops Platter

A mix of suya bites, yam fries, plantain, wings, prawn rolls

25

Main Dishes [served with a side of choice]

In-House Flame Grilled Turkey

Juicy wings coated in a sticky, smoky barbecue glaze or peppered

20

Flame Grilled Lamb Chops

Tender lamb chops charred and seasoned to perfection

25

Grilled Croaker

Whole Croaker grilled with spices and served with coleslaw

25

Grilled Tilapia

Succulent tilapia grilled and served with a refreshing side of coleslaw

25

Suya Chicken

Nails style grilled chicken thighs, coated in spicy suya mix

20

Tozo Suya

Rich, juicy beef Tozo grilled on open flames

25

Chef's Special



Abula	22
<i>A hearty combo of amala, gbegiri, ewedu and obè atá</i>	
Asun Pasta	22
<i>Tomoato based sauce tossed with spicy grilled goat meat for a bold twist</i>	
Ayamase, Rice & Plantain	20
<i>Spicy green pepper stew made with assprted meats, a Yoruba classic</i>	
Sautéed Snails [served with a side of choice]	25
<i>Tender jumbo snails sauteed in peppery sauce with onions, bell peppers and herbs</i>	
Seafood Alfredo Pasta	20
<i>Rich and creamy Alfredo pasta loadd with mixx of seafood and topped with langoustines</i>	
Awó [served with a side of choice]	25
<i>Peppered Guinea fowl</i>	

Sides

French Fries	7
Plantain	7
Smoky Jollof Rice	7
Special Fried Rice	7
Sweet Potato Fries	7
Yam Fries	8

Native Sunday

Abula	22
<i>A hearty combo of amala, Gbegiri, ewedu and obè atá</i>	
Ayamase, Rice & Plantain	20
<i>Spicy green pepper stew made with assorted meats, a Yoruba classic</i>	
Egusi	22
<i>Melon seed soup cooked with assorted meats, served with fluffy pounded yam</i>	
Native Pasta	20
<i>Traditional naija style spaghetti cooked in a rich palm oil sauce with Ponmo and panla</i>	
Native Rice (Turkey/Fish)	22
<i>A true village style dish cooked with palm oil, dried fish and local spices</i>	
Seafood Okra	27
<i>Rich okra soup loaded wit seafood mix, served with choice of pounded yam, amala or eba</i>	

Dessert

Sticky Toffee Pudding

*Warm sponge cake made with dates, drenched in toffe sauce and
and served with vanilla custard*

Tiramisu

*A classic Italian dessert layered with coffee-soaked sponge fingers,
mascarpone cream, and a dusting of cocoa*



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