



AURIS

FOOD  
MENU

A FEAST OF FLAVOURS





## CONTENTS

Starters	Page 3
Main Dishes	Page 3
Chef's Special	Page 4
Sides	Page 4
Native Sunday	Page 5
Dessert	Page 6



## 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 (Mild/Spicy)

*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

## Glazed Chicken Wings

*Sticky, sweet and spicy wings*

8

## Pepper Soup

*Rich, spicy broth infused with African spices, slow-cooked with tender beef or fish*

13

## Prawn Spring Rolls

*Crispy pastry rolls filled with seasoned prawns*

10

## Puff Puff

*Soft golden dough balls perfect for snacking*

7

## Salt & Pepper Squid

10

## 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 charilled 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

## Chicken Suya

*Grilled chicken thighs, coated in spicy suya mix*

20

## Jollof/Fried Rice (Meal)

*Choice of Chicken or Turkey & Plantain*

23

## Tozo Suya

*Rich, juicy beef Tozo grilled on open flames*

25

## Chef's Special



### Abula

22

*A hearty combo of amala, gbegiri, ewedu and obè atá*

### Asun Pasta

22

*Tomoato based sauce tossed with spicy grilled goat meat for a bold twist*

### Ayamase, Rice & Plantain

20

*Spicy green pepper stew made with assorted meats, a Yoruba classic*

### Sautéed Snails [served with a side of choice]

25

*Tender jumbo snails sauteed in peppery sauce with onions, bell peppers and herbs*

### Seafood Alfredo Pasta

20

*Rich and creamy Alfredo pasta loaded with mixx of seafood and topped with langoustines*

### Awó [served with a side of choice]

25

*Peppered Guinea fowl*

## Sides

### French Fries

7

*Classic thin cut fries, lightly salted and perfectly crispy*

### Fried Plantain

7

*Ripe Plantain slices, fried until golden and tender*

### Smoky Jollof Rice

7

*Our signature tomato based rice with a smoky flavor*

### Special Fried Rice

7

*Flavor packed rice with mixed vegetables and eggs*

### Sweet Potato Fries

7

*Sweet & savoury fries with a caramelized crunch*

### Yam Fries

8

*Crispy fried Yam sticks, golden on the outside & fluffy on the inside*

# Native Sunday

<b>Abula</b>	22
<i>A hearty combo of amala, Gbegiri, ewedu and obe ata</i>	
<b>Ayamase, Rice &amp; Plantain</b>	20
<i>Spicy green pepper stew made with assorted meats, a Yoruba classic</i>	
<b>Fisherman Soup</b>	27
<i>A rich, spicy seafood soup made with fresh fish, prawns, crab crawls and traditional spices</i>	
<b>Native Pasta</b>	20
<i>Traditional naija style spaghetti cooked in a rich palm oil sauce with Ponmo and panla</i>	
<b>Native Rice (Turkey/Fish)</b>	22
<i>A true village style dish cooked with palm oil, dried fish and local spices</i>	
<b>Poundo Yam &amp; Egusi</b>	22
<i>Fluffy pounded yam served with Melon seed soup cooked with assorted meats</i>	
<b>Seafood Okra</b>	27
<i>Rich okra soup loaded with 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*



9

9





