



Gaby
Lagos

Seasonal Menu

Starters

-
- ◆ **Kale Chicken Salad** **N14,000**
Massaged Kale, Shredded Glazed Chicken, Radish, Quinoa, Pomegranate Seeds, Avocados, Honey Mustard Vinaigrette.

 - ◆ **Tozo Roll Ups** **N8,000**
Slow Cooked Tozo, Ata Rodo Medley, Mozzarella Cheese In Tortilla Rolls Finished With Aioli & Spicy Mayo.

 - ◆ **Gambas Pil Pil** **N6,000**
Jumbo Shrimps Cooked In Garlic, Chili And Fresh Herb Infused Olive Oil, Served With Sun Dried Tomato Sourdough Toast.

 - ◆ **Roast Butternut Soup** **N6,000**
Rich Roasted Butternut Squash & Thyme Soup Finished With Honey Tahini Dressing & Toasted Pine Nuts
-

Mains

-
- ◆ **Burnt Garlic Prawn Paella** **N22,000**
Burnt Garlic And Parsley Butter King Prawns On Saffron And Chefs Secret Spice Blend Paella Finished With Sun Dried Tomato Oil.

 - ◆ **Banga Rice** **N18,000**
Toasted Bulgur Wheat Cooked In Palm Nut And Mixed Dry Herb Stew, Crispy Pulled Pork Shoulder And Onion Crinkle Topping.

 - ◆ **Fish Chips** **N15,000**
Oven Baked White Fish Fillet, Stone Ground Fresh Ata Rodo And Tomato Sauce, Crinkled Yam Fries/ Sweet Potato Fries.

 - ◆ **Fruitti Di Mare** **N24,000**
Linguine, Lobster, Prawn And Calamari Medley Cooked In Scent Leaf Pesto Butter And Sauvignon Blanc Sauce.



Gaby
Lagos

Seasonal Menu

Dessert

- ◆ **Island Plantain Fusion** **N9,000**
Plantain Crepes, Caramelized Plantain Strips, Peanut Brittle, Butterscotch Ice Cream, Butterscotch Drizzle

- ◆ **Zobo Sherbet** **N5,000**
Homemade Zobo And Sweetened Condensed Milk Sherbet, Fresh Mint, Clove And Ginger Syrup.

- ◆ **Burnt Butter Mousse** **N7,500**
Ginger Cookie Crumble, Burnt Butter Cheesecake Mousse, Brandy Snaps, Lustre Dust.
