



Gaby  
Lagos

# Food Menu

*Gaby Lagos ...For Something Different!*





Gaby Lagos is an intimate, welcoming space designed for indulgence. Discover here, our evolved fusion offering, fine wine list and artisanal cocktails. Our philosophy is simple: exceptional service and great food made from the freshest ingredients.

Our elegant setting is bright, casual, and vibrant by day, with the energy shifting dramatically for dinner service - the lights dim, and white linen and candlelight transform the space, setting a sophisticated stage for your evening enjoyment.

Whether you are looking for a casual lunch, a lively weekend brunch, an intimate dinner à deux, or with a group; a memorable setting for your private events. Gaby Lagos provides the perfect backdrop for all your needs...

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# FOOD MENU





# Gaby Favourites



## Gaby Plantain Gnocchi ..... N27,000

Golden plantain gnocchi in brown butter | layered with pulled pork ragu | toasted cashews | cheddar cheese | house dressing — A bold Afro-Italian fusion

Preparation time: 45-50 Mins.

## The Gaby Ribeye ..... N60,000

350g Grilled ribeye steak with black pepper bordelaise sauce | served with sautéed mushrooms | cauliflower | pan-grilled cherry tomatoes | choice of side

## Gaby Grill Medley *(for Two Persons)* ..... N65,000

Flame-grilled minted lamb chops | juicy prawns | tender chicken breast | served alongside fried plantain | yam chips | grilled sweet corn — A vibrant feast from land and farm, fresh off the grill

## Jollof Party ..... N25,000

Oven-grilled chicken with signature smokey jollof rice | fried plantain | rich roasted tomato glaze

Preparation time: 45 Mins.

## Coconut Rigatoni ..... N25,000

Tender prawns | calamari | rigatoni tossed in a silky coconut tomato creamy sauce with a gentle hint of spice

## Crispy Chicken Burger ..... N20,000

Chicken breast in a golden crispy crust | caramelized onions | layered with our signature house mayo | served with French fries

*(add melted mozzarella cheese for an enhanced taste)*

Spice Meter: Mild Hot Extra Hot

Nuts: Garlic:

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# Breakfast & Brunch

## Afro Benny *(New)*

N12,000  
Soft Agege milk loaf layered with crispy bacon and perfectly poached eggs | topped with our signature hollandaise | fresh herbs | and a hint of chili — A bold African twist on a brunch classic

## Gaby Avocado Toast

N12,000  
Seasoned chopped avocado on toast | topped with eggs sunny-side-up | and served with arugula and cherry tomato salad drizzled with house dressing — Fresh and zesty

## Gaby Bacon Roll

N12,000  
Warm soft roll filled with seared bacon and our signature Gaby sauce | served with French fries

## Steak 'N' Eggs

N30,000  
Grilled tender beef fillet with sautéed mushrooms and fried eggs | served alongside pan-roasted paprika potatoes — A hearty choice

## Gaby Lamb Royale *(New)*

N30,000  
Juicy lamb patty layered with mozzarella | caramelized onions | tomato | lettuce and Gaby sauce in a soft bun | served with French fries

## Fish and Chips

N20,000  
Golden seasoned fish fillet in a crisp batter | served with yam fries | fresh herbs | zesty tartar sauce — Gaby's twist on a classic

## The Full English

N20,000  
A quintessential English breakfast served with two Eggs -any style | baked beans | bacon | sausage | pan grilled tomatoes | sautéed mushrooms and lightly toasted milk bread

## Sweet Berry Luxe

N18,500  
Choice of French toast | Waffles or Pancakes topped with berries | grapes | pomegranate | nut butter | blueberry coulis | and fresh mint

## Naija Sunrise

N15,000  
Soft boiled yam with fluffy eggs in a mild tomato and capsicum sauce | finished with fresh herbs | garnished with basil — A warm, soulful start to the day

## Gaby Hot Honey Chicken Waffles

N20,000  
Crispy buttermilk chicken on fluffy golden waffles | finished with Gaby's signature hot honey — Where sweet meets heat



# Breakfast Sides

## Eggs (2)

## Toast (2 slices)

## Bacon (2)

## Bread Basket

## Pancakes (2)

## Sausages (2) Pork or Beef

## Waffles (1)

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Nuts:

Garlic:

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# Soups

## Seafood Broth

N15,000  
A clear, aromatic seafood broth with shrimps | calamari | fish | fresh vegetables | African basil

## Pumpkin Seed Veloute

N10,000  
A silky pumpkin seed soup with tender dried goat meat | served with scent-leaf garlic bread — An elegant reimagination of a classic

## Jardin Potage

N10,000  
A wholesome, nutrient-rich combination of zucchini | carrot | pumpkin | enlivened with ginger for a refreshing finish

## Prawn Bisque

N20,000  
Succulent garlic-butter prawns in a rich tomato-prawn bisque | drizzled with cream and topped with fresh herbs

## Tomato

N10,000  
Roasted tomato | basil | garlic herb sourdough toast



# Salads

## Clubhouse (V)

N20,000  
Fresh watercress | cherry tomatoes | sweet corn | avocado | cucumber and olives served with our signature vinaigrette — Crisp, colourful, and full of vitality

## Quinoa Paprika

N21,000  
Paprika butter shrimps | finely chopped bell peppers | quinoa tossed in gaby herby lime vinaigrette

## Prawn

N25,000  
Steamed prawns | chery tomato | avocado | chili flakes | mixed leaf | honey mustard

## Popcorn Chicken Insalata

N25,000  
Golden crispy chicken breast on crisp iceberg lettuce with cherry tomatoes | soft-boiled egg | bacon bits | shredded cheese | signature creamy parsley dressing — Fresh, hearty, and full of flavour

## Garden Kale

N17,000  
Fresh garden kale tossed with juicy citrus segments | toasted walnuts and a vibrant honey-mustard citrus dressing — Crisp, bright, and full of sunshine

## Garden Tomato

## Avocado

N25,000  
Sun-ripened garden tomatoes | avocado | succulent grilled chicken | served with house dressing

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## Starters

### Tempura Prawns N20,000

Crispy prawns marinated in Tabasco | garlic and lemon | fried to a golden perfection | served with a creamy chili mayo for extra heat

### Gaby Spiced Calamari N22,000

Tender yaji-spiced calamari grilled to perfection | finished with fresh parsley | olive oil | pineapple salsa | served with lemon wedge

### Hunter's Flame N16,500

Spicy goat meat with sweet plantain and local basil — Fiery, rustic, and full of flavour

### Gaby Wing Duo N14,000

Juicy chicken wings — one set glazed in our house-made smoky barbecue sauce and the other set in a bold, spice blend

### Duck Confit Roll N15,000

Tender duck confit wrapped in crisp golden egg rolls | served with a chili honey dip

### Gaby Shrimp Wrap N13,500

Paprika-flavoured shrimps with creamy avocado | diced tomato | onions — Fresh, bright, and full of zest | slice of lemon

## Slightly Larger Starters

### Plantain & Asun Boat N16,500

Sweet whole plantain roasted and stuffed with tender slow-cooked goatmeat sauce | finished with Gaby's signature tomato glaze and a colourful bell pepper medley

### Braised Snails N30,000

Tender braised snails simmered in a light spicy tomato sauce | served with fried plantain slices

### Tozo Melt N16,000

Slow-cooked tender tozo beef with mixed peppers and mozzarella | folded in a grilled tortilla shell and served with spicy aioli

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## Mains

- ◆ **Surf and Turf** ..... **N25,000**  
Spicy beef | honey-chili chicken | parsley garlic butter prawn — A bold flavour medley | served with your choice of fries, jollof rice, or herb rice
- ◆ **Grilled Lamb Chops** ... **N60,000**  
Herb roasted lamb chops | creamy mash | green peas and cauliflower
- ◆ **Tilapia** ..... **N22,500**  
Pan-seared tilapia fillet in a delicate herb butter and white wine sauce | served on a bed of fragrant coconut and basil rice
- ◆ **Suya Prawn & Lentil Bowl** ..... **N20,000**  
Juicy prawns glazed in our signature suya spice | served with green lentils | carrots | chili | A swirl of yoghurt, and warm naan

## Sides

- ◆ Gaby Signature Jollof Rice
- ◆ Sweet Potato Wedges
- ◆ Extra Pepper Sauce
- ◆ Spicy French Fries
- ◆ Yam Fries
- ◆ Butter Mashed Potato
- ◆ Seasonal Vegetables
- ◆ Spicy Garlic Aioli
- ◆ Aromatic Rice
- ◆ French Fries



## Pasta

- ◆ **Tuscan Ribeye** ..... **N35,000**  
Garlic and herb-marinated ribeye steak in a rich sun-dried tomato sauce | tossed with your choice of pasta — Bold, silky, and indulgent
- ◆ **Seafood Aglio Olio** ..... **N30,000**  
Choice of Pasta tossed in fragrant garlic and chili sauce with prawns | calamari and shrimps | garnished with fresh herbs
- ◆ **Spicy Chicken Mushroom** ..... **N25,000**  
Tender strips of grilled chicken breast tossed with mixed peppers | mushrooms | homemade herb blend
- ◆ **Spaghetti Con Carne** ..... **N22,000**  
Spaghetti tossed in a blend of seasoned minced meat and rich tomato sauce with carrots and celery

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## Desserts

◆ <b>Sahara Pudding (New)</b> ..... <b>N10,000</b>	Light semolina pudding served alongside a smooth tigernut mousse	◆ <b>Sticky Toffee Pudding</b> ..... <b>N12,000</b>	Warm date flavoured sponge cake in rich toffee sauce   served with creamy house made vanilla ice cream
◆ <b>Melo</b> ..... <b>N10,000</b>	Cinnamon puff-puff   served with homemade ice cream   rich caramel drizzle	<b>Signature Ice Cream</b>	
◆ <b>Chocolate Lava Cake</b> ..... <b>N12,500</b>	Warm, moist chocolate cake with a molten chocolate ganache center   served with creamy house made vanilla ice cream	◆ <b>Zobo</b> ..... <b>N10,000</b>	House-made ice cream infused with hibiscus (zobo) leaves
		◆ <b>Ginger Lemon Grass</b> ..... <b>N10,000</b>	House-made ice cream infused with fresh ginger and lemongrass



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