




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...

Gaby Lagos... For Something Different!

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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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 (New) 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 (New) 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** (New) 🌶️🥜 **N22,000**
Tender yaji-spiced calamari grilled to perfection | finished with fresh parsley | olive oil | pineapple salsa | served with lemon wedge
- ◆ **Hunter's Flame** (New) 🌶️🌶️ **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** (New) 🌶️ **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** (New) 🥜 ... **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** (New) 🥜 **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** (New) 🌶️ **N25,000**

Tender strips of grilled chicken breast tossed with mixed peppers | mushrooms | homemade herb blend
- ◆ **Spaghetti Con Carne** (New) **N22,000**

Spaghetti tossed in a blend of seasoned minced meat and rich tomato sauce with carrots and celery

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Desserts

- ◆ **Sahara Pudding** *(New)* **N10,000**
Light semolina pudding served alongside a smooth tigernut mousse

◆ **Melo** **N10,000**
Cinnamon puff-puff | served with homemade ice cream | rich caramel drizzle

◆ **Chocolate Lava Cake** **N12,500**
Warm, moist chocolate cake with a molten chocolate ganache center | served with creamy house made vanilla ice cream
- ◆ **Sticky Toffee Pudding** **N12,000**
Warm date flavoured sponge cake in rich toffee sauce | served with creamy house made vanilla ice cream

Signature Ice Cream

◆ **Zobo** **N10,000**
House-made ice cream infused with hibiscus (zobo) leaves

◆ **Ginger Lemon Grass** **N10,000**
House-made ice cream infused with fresh ginger and lemongrass



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