



Turaká

— ROOFTOP RESTAURANT —

MENU

EBONYLIFE
Place

LIGHT BITES

SPICY CHICKEN WINGS N7,500
Jollof Rice, Rocket Salad, Mango Achar

ASUN N6,500
Chilli Cucumber Salsa, Sweet Potato Wedges, Rocket

PRAWN & CALAMARI SPRING ROLLS N9,500
Spicy sweet chili, prawn, calamari, carrot

CHICKEN QUESADILLAS N7,500
Capsicum, Garlic, Onion, Cheddar Cheese, Chicken

WINGS & WEDGES N7,500
Irish Potato, Coconut Flakes, Parmesan Cheese, Coriander, Paprika

PLATTERS (for 2 or 4)

VEGGIE DELIGHT N10,500 (for 2) N19,500 (for 4)
Vegetable spring rolls, spicy chilli-corn samosas, truffle-chilli macaroni arancini, crunch-coated plantain, and crispy yam chips, served with chilli-mayo dip

SPICY SEAFOOD N13,500 (for 2) N25,000 (for 4)
Succulent grilled calamari, tempura prawns, seafood arancini, fish goujons and potato fries, served with chilli butter and tartar sauce

NAIJA CHOPS N14,500 (for 2) N28,000 (for 4)
Spicy snails, crispy chicken wings, coriander gizzards, smoky asun, yam chips, puff-puff and grilled plantain, served with onion-pepper salsa

MEAT FEAST N15,500 (for 2) N30,000 (for 4)
Crispy chicken wings, chicken skewers, beef skewers, coriander-chilli beef samosas and smoked yam chips, served with jalapeño mayo.

SALADS

NIGERIAN SUYA SALAD N12,000
Grilled suya beef with purple cabbage, carrots, onion, pickled cucumbers, blush tomato, yam-mozzarella croquets and coriander-pepper dressing

MEXICAN SALAD (v) N9,500
Fresh cucumber, lettuce, sweet corn, tomatoes, black beans, avocado, bell pepper, herb-infused salad dressing

WARM SEAFOOD SALAD N19,500
Grilled prawn, calamari, line fish, green salad, citrus segments, raspberry vinaigrette.

BEER BATTER PRAWNS WITH GREEN SALAD/ LEMON AIOLI N18,000
Prawns, lettuce, rocket salad, cherry tomato, lemon Aioli.

TERIYAKI CHICKEN AVO SALAD N10,500
Chicken, avocado, rocket salad, cherry tomatoes, lettuce, and sesame seeds

STRAWBERRY SALAD N7,500
Tomato, fresh strawberries, honey balsamic vinaigrette, feta cheese

CHICKEN CAESAR SALAD N9,500
Chicken, romaine lettuce, garlic croutons, parmesan cheese

SOUPS

HOMEMADE PEPPER SOUP N12,000
Grandma's spicy broth, ehuru, garlic, fresh habanero peppers, uziza leaves, served with your choice of fish, chicken, goat or assorted offal

PUMPKIN AND GINGER SOUP N7,500
Cream, pumpkin, cinnamon, croutons, ginger

SPICY SEAFOOD PEPPER SOUP N14,500
Calamari, mushroom, fish, prawn, scent leaf, four corner spice, ginger, uziza



SANDWICHES & BURGERS

NEW YORK CLUB SANDWICH

Streaky bacon, grilled chicken breast, avocado, mozzarella cheese, egg mayo and smoked tomato-chilli, served with potato fries or yam fries

N9,500

TURAKA BURGER

Charred beef or grilled chicken breast, matured cheddar, grilled onion, tomato and paprika-avocado, served with potato fries or yam fries

N12,500

VEGETABLE PANINI (v)

Grilled spinach vegetables, guacamole, basil-chilli pesto and caramelised local cheese on ciabatta bread, served with french fries or fried plantain.

N9,500

ENTRÉES

PENNE ARRABBIATA (v)

Spicy sauce from Lazio, with garlic, tomatoes, red chili peppers, kalamata olives and fresh parsley

N10,000

STIR FRIED FETTUCCINI PASTA (V)

Mushrooms, oyster sauce, sesame seeds, broccoli, cauliflower, carrots

N9,500

SINGAPORE NOODLES (V)

Crispy stir-fried noodles, with oyster, soy, sesame oil, mixed vegetables

N9,500

MEDITERRANEAN SEAFOOD PASTA

Chilli-infused prawns with calamari, creamy red pepper sauce, spicy lemongrass and mushrooms, with penne or tagliatelle pasta

N22,000

NAIJA GRILLED FISH

Whole line fish, marinated in spices, topped with spicy puttanesca sauce, and served with roasted plantain, yam fries, parsley-ginger vegetables and Turaka side salad

N15,500

GRILLED TIGER PRAWNS

Lemongrass-chilli tiger prawns, served with creamy butter noodles, stir-fry vegetables, spicy coriander-tomato sauce and baby spinach

N32,000

STIR-FRIED CHICKEN or BEEF

Marinated chicken or beef, mushrooms, onions, carrots, green peppers and ginger-chilli oyster sauce, served with saffron stir-fried basmati rice.

N12,500

SWEET AND SOUR FISH

Fish fillet, Worcester sauce, pineapple, carrots, onions, lemon

N9,500

LAMB CHOPS WITH THYME AND TARRAGON

Lamb, gravy, black pepper served with mash potatoes

N17,000

GRILLED BEEF FILLET STEAK WITH CHATEAU AND RED WINE SAUCE

Beef fillets, gravy, bay leaf, black pepper, and red wine sauce served with roast potatoes

N12,500

PEPPERCORN STEAK WITH BRANDY SAUCE

Beef, brandy, and black peppercorns served with white basmati rice

N12,000

LOBSTER THERMIDOR

Berchamel sauce, white wine, mustard, gruyere cheese, and tarragon served with a choice of side

N20,000

SINGAPOREAN CHILI CHICKEN BREAST

Served with caramelized sauce & Cantonese fried rice

N12,000

WOK FRIED PRAWNS WITH CRISPY VEGETABLES

Prawns, oyster sauce, sesame oil, broccoli, marrow

N13,500

TURAKA LOCAL FUSION

YORUBA RED STEW

Selected meat or fish sautéed in a stew of slow-cooked tomatoes, onions, hot peppers and red bell peppers. Served with jollof, ofada, fried, or plain rice, and fried plantains.

N14,500

OFADA STEW

Assorted grilled meats and red bell peppers sautéed with crayfish, locust beans, onions and scotch bonnet peppers, to create the perfect companion for the delicately nutty flavour of ofada rice.

N12,500



OBÈ

The following dishes are prepared with your choice of fish, goat, chicken, beef assorted offal or snails. All are accompanied by either semolina, pounded yam, whole wheat or eba.

EFO RIRO

Spicy Yoruba delicacy made with efo shoko vegetable leaves simmered slowly with selected meats, snail, offal and preserved fish.

N22,500

EDIKANG IKONG

Your choice of meat tenderised and sautéed with stock fish, smoked fish, smoked crayfish, hot peppers, periwinkles, water leaf, pumpkin leaf and palm oil.

N24,000

SEAFOOD OKRA

Prawns, calamari, croaker fish, crayfish and okra sautéed in a rich, spicy uziza sauce.

N22,500

SIDES

Sweet Potato Fries

N3,500

Plantain Sticks

N3,500

Yam Fries

N3,500

French Fries

N4,500

Steamed Basmati Rice

N4,500

Smoky Jollof Rice

N4,900

Fried Rice

N5,500

Steamed Vegetables

N3,500

DESSERTS

CARROT CAKE

Spicy, soft carrot cake with star aniseed and cinnamon mixed nuts, topped with butter frosting and served with pineapple ice-cream and caramel sauce

N14,500

MALVA PUDDING

Spongy South African delicacy, popularised by Oprah, flavoured with apricot jam and vanilla, and topped with hot cream sauce or custard. Served with vanilla ice-cream

N12,500

APPLE PIE

Warm, spicy baked apples and cinnamon topped with crunchy pastry and served with strawberry ice-cream and raspberry coulis

N9,500

WARM CHOCOLATE BROWNIE

Decadent layers of dark chocolate sponge and fudge, oozing with chocolate sauce. Served with vanilla ice-cream and blueberry compote

N9,500

NEW YORK CHEESECAKE

Ultra-rich, creamy and larger than life, this is a baked vanilla cheesecake

N15,500

FRUIT TEMPTATION

Sliced tropical fruits with orange sorbet

N7,500

HOMEMADE ICE-CREAM

Two generous scoops of vanilla, strawberry, chocolate, ice-cream.

N5,500

CHILDREN (Under 12s)

All meals are served with a glass of juice or milk, and crudités (sliced carrot, cucumber and apple)

SAILOR SAM

Deep-fried fish bites with tartare sauce and french fries

N10,500

POPEYE'S CHOICE

Tender chicken nuggets with barbecue sauce and french fries

N7,500

GOOFY'S BANGERS

Grilled beef sausage, potato mash, and gravy

N7,500

MONKEY ROPES

Spaghetti with ground beef in tomato sauce

N10,000

OBLIX

Double cheese burger with french fries

N10,000

FRUITY TWEETY

Fresh fruit salad with vanilla ice-cream

N9,500

ICE-CAPADES

Two scoops vanilla, strawberry, or chocolate ice-cream

N7,500



SIGNATURE COCKTAILS

HIBISCUS SOUR

Try this next-level zobo creation, blended with dry gin, egg whites, zobo syrup, lemon juice and ice, and topped with a hibiscus flower.

N10,500

VENOM

Challenge your tastebuds with this super-spicy blend of bourbon, fresh ginger extract, Tabasco sauce, freshly squeezed lime juice, Demerara syrup, Angostura and orange bitters.

N10,500

PINEAPPLE & PASSION FRUIT GIMLET

A fruity take on the 1920s classic - gin, lime juice, passion fruit, pineapple juice, and muddled mint leaves

N9,500

HECTOR

White Rum, Aperol, lychee syrup, lime juice, pineapple juice and orange bitters. Lingers like a bittersweet memory.

N10,500

GRAVY

Tequila, creme de cassis, pineapple juice, agave and garnished with lemon. Gravy goes with everything.

N9,500

NATIVE SON

The true taste of home. Premium ogogoro flavoured with lychees, lemons and sugar, topped up with tonic water.

N9,500

SAVAGE 101

Walk on the wild side with this spicy blend of gin, passion fruit, fresh pineapple, cucumber and jalapeños

N12,000

WILD FLAMINGO

Get in the pink with this tangy concoction of vodka, sweet & sour mix, grapefruit syrup and soda water, shaken over ice

N10,500

IBILE

Stay close to home with the flavour of premium ogogoro, lime juice, apple soda, and a sprig of scent leaves, garnished with salted caramel.

N9,500

TOLLGATE

Try this delightful concoction before you face Lagos rush-hour traffic - vodka, hibiscus extract, fresh ginger, lime juice and a dash of bitter kola, to make the journey smoother. If you have a driver, the more the merrier.

N9,500

EMU MULE

Nigeria meets Mexico in this friendly match-up, made with fresh palm wine, tequila, apple juice and fresh lime.

N9,500

AFRICAN SHRINE

A true libation from the gods. Premium ogogoro blended with Dala agbalumo liqueur, fresh lemon juice, and fresh basil, topped with tonic water.

N10,500

REDEMPTION

Enjoy the delightful fusion of herbs, spice, and citrus in every sip with mix of vodka, muddled basil and mint leaves, jalapeno syrup, honey and Lime juice.

N10,500

SPICED MARTINI

A harmonious blend of flavors with the combination of gin, Martini Rosso, fresh ginger juice, simple syrup and lemon juice, garnished with cinnamon sticks to enhance the aroma and add a touch of warmth.

N10,500

WILD WILD WEST

This bold and aromatic drink features the rich and robust flavor of Wild Turkey Bourbon, spiced herbs syrup, lime juice coated with a mixture of pepper and cinnamon powder providing a delightful contrast of heat and warmth with each sip.

N10,500

ROSA ROSSO

This elegant and refreshing drink combines the luscious flavors of Cinzano Rosso with the delicate sweetness of rose syrup, a squeeze of fresh lemon peel adds a vibrant citrus twist. The result is a delightful blend of floral and tangy notes that dance on your palate.

N11,500

HIGH LIFE

Transport to a tropical paradise with the combination of Cinzano Rosso, fresh ginger juice, a splash of blue curacao, infusing the cocktail with a captivating hue. A hint of simple syrup provides the perfect balance of sweetness.

N10,500



ROCKSTAR

Enjoy the mix of Ciroc Vodka, lychee syrup, splash of lemon juice adds a refreshing citrus twist, while a dash of grenadine syrup infuses the cocktail with a vibrant burst of color which evokes images of a tropical paradise at sunrise

N10,500

TRICK OR TREAT

Experience a delightful combination of crisp, aromatic, and citrusy notes that dance on your palate with this mix of Cinzano bianco, Martini rosso, Cointreau, simple syrup and lemon juice creating a refreshing and zesty profile.

N10,500

CLASSIC COCKTAILS

Long Island Iced Tea	N12,000	Piña Colada	N9,500
Margarita	N10,500	Mai Tai	N10,500
Daiquiri	N10,500	Cubre Libre	N10,500
Mojito	N7,000	French 75	N10,500
Gin & Tonic	N8,500	Flirtini	N11,500
Whisky Sour	N10,500		

MOCKTAILS

TURAKA SUNDOWNER

Refresh yourself with the truly tropical taste of fresh pineapple juice and mint, topped with lemon soda and splashed over ice.

N7,500

PINEAPPLE & GINGER FIZZ

Enjoy the sparkling taste of fresh pineapple juice, blended with ginger extract and topped with lemon soda.

N7,500

FAMOUS NIGERIAN CHAPMAN

For a taste of the traditional, try our take on an old favourite. Orange juice, lemon and orange soda, lemon juice, and a dash of bitters.

N7,500

VIRGIN GRAPEFRUIT SPRITZER

This tart and refreshing cooler is the perfect answer for anyone looking for a great mocktail without the sugar - a great companion for a spicy meal.

N8,500

FIREWATER

A cool, refreshing blend of cucumber, basil and fresh lime juice, with a subtle bite of jalapeño pepper in the aftertaste.

N8,500



DRINKS

RED WINE			SCOTCH WHISKY			BOURBON		
	GLASS	BOTTLE		GLASS	BOTTLE			
Thomas Barton Bordeaux	N10,000	N40,000	Johnnie Walker Blue		N150,000	Wild Turkey 101	N5,000	N48,000
B & G Cuvée Special	N7,500	N30,000	Johnnie Walker Blue Ghost & Rare		N250,000	Jack Daniels Honey	N5,000	N65,000
Noble Hill Merlot	N11,500	N45,000	Johnnie Walker Gold RSV	N4,500	N44,000	Jack Daniels	N5,500	N65,000
Noble Hill Cabernet Sauvignon	N11,500	N45,000	Johnnie Walker White	N3,000	N30,000	Maker's Mark	N7,500	N75,000
Noble Hill Field Atlas (90% Syrah)	N10,500	N42,000				Gentle Man Jack	N4,000	N55,000
						Famous Grouse	N3,000	N45,000
WHITE WINE			SINGLE MALT WHISKY			COGNAC		
B & G Chablis	N10,000	N40,000	Glenfiddich 15 yrs	N10,000	N95,000	Delamain VS	N12,500	N125,000
B & G Chardonnay	N8,500	N35,000	Glenfiddich 18 yrs		N122,000	Delamain XO		N110,000
Thomas Barton Graves Blanc	N8,500	N35,000	Glenfiddich 21 yrs		N395,000	Rémy Martin VSOP		N125,000
Noble Hill Sauvignon Blanc	N10,000	N40,000	Glenmorangie Original	N7,500	N120,000	Hennessy VS	N9,500	N95,000
Noble Hill Chenin Blanc	N10,000	N40,000	Glenmorangie Quinta Ruban 14 Yrs		N136,000	Hennessy VSOP		N135,000
			Glenmorangie La Santa 12 Yrs		N134,000	Hennessy XO		N365,000
			Glenmorangie Nectar d'Or		N200,000	Martell Blue Swift		N125,000
			Glenmorangie Rare Malt 18 Yrs		N320,000			
			Glenmorangie Signet		N395,000			
			Macallan 12 yrs		N135,000			
			Macallan 15 yrs		N288,000			
			Macallan 18 yrs		N685,000			
			Macallan Rare Cask		N595,000			
			The Singleton 12 yrs	N8,500	N75,000			
			Wood Ford Reserve		N75,000			
ROSE			IRISH WHISKEY			TEQUILA		
Noble Hill Mourvèdre Rosé		N40,000	Teeling Small Batch		N65,000	Don Julio Reposado	N12,500	N125,000
			Teeling Single Grain		N58,000	Café Patron XO	N8,500	N65,000
			Teeling Single Malt		N95,000	Olmecca Chocolate	N6,500	N65,000
			Jameson Black Barrel	N7,500	N75,000	Olmecca Blanco	N9,500	N95,000
			Jameson	N5,000	N48,000	Olmecca Gold	N6,500	N65,000
						Volcan	N9,500	N98,000
						Ponchos	N7,000	N72,000
SPARKLING WINE			LIQUER			BEERS		
Annabelle Cuvée (Blanche)		N28,000	Baileys Irish Cream	N4,500	N45,000	Heineken - 600ml		N4,000
Annabelle Cuvée (Rosé)		N28,000	Kahlua	N4,000	N40,000	Guinness Stout		N4,000
						Budweiser		N3,000
						Trophy		N3,000
						Heineken Draught - 50cl		N4,000
						Heineken Draught - 35cl		N3,500
						Star Radler		N3,000
						Anno69 Apple Cider - 33cl		N2,500
						Anno69 Pear Cider - 33cl		N2,500
CHAMPAGNE BRUT			VODKA			SOFT DRINKS		
Moët & Chandon Brut Impérial		N120,000	Ciroc	N10,000	N65,000	Sprite		N1,500
Moët & Chandon Nectar Impérial		N125,000	Sky	N5,500	N55,000	Fanta		N1,500
Bollinger Special Cuvée Brut		N145,000	Sky Infusions	N5,800	N58,000	Coke Pet		N1,500
Veuve Clicquot Brut		N115,000	Beluga Noble	N6,500	N65,000	Coke Zero		N1,500
Dom Pérignon		N350,000	Grey Goose	N7,500	N58,000	Schweppes Tonic		N1,500
			Belvedere	N10,500	N85,000	Schweppes Soda		N1,500
			Absolute	N3,000	N52,000	Schweppes Bitter Lemon		N1,500
						Energy Drink		N1,500
						Water (Still/Sparkling) 75cl		N1,000
CHAMPAGNE ROSE			RUM					
Moët & Chandon Rosé		N129,000	Captain Morgan Gold	N5,000	N50,000			
Moët & Chandon Nectar Rosé		N135,000	Bacardi White	N5,500	N55,000			
Bollinger Rosé		N195,000	Bacardi Spiced Rum	N4,500	N45,000			
Veuve Clicquot Rosé		N149,000	Ron Zacapa	N8,500	N85,000			
APÉRITIFS								
Campari	TOT	BOTTLE						
Martini Rosso	N3,500	N35,000						
Martini Bianco	N3,500	N27,000						
GIN								
Tanqueray	N6,000	N60,000						
Bombay Dry Gin	N4,000	N40,000						
Bombay Sapphire	N5,500	N55,000						
Monkey 47	N6,500	N75,000						
Berkeley Square	N7,500	N79,000						
Hendricks	N8,000	N80,000						
PALM SPIRIT								
Pedro's Premium Ogogoro	N6,500	N55,000						