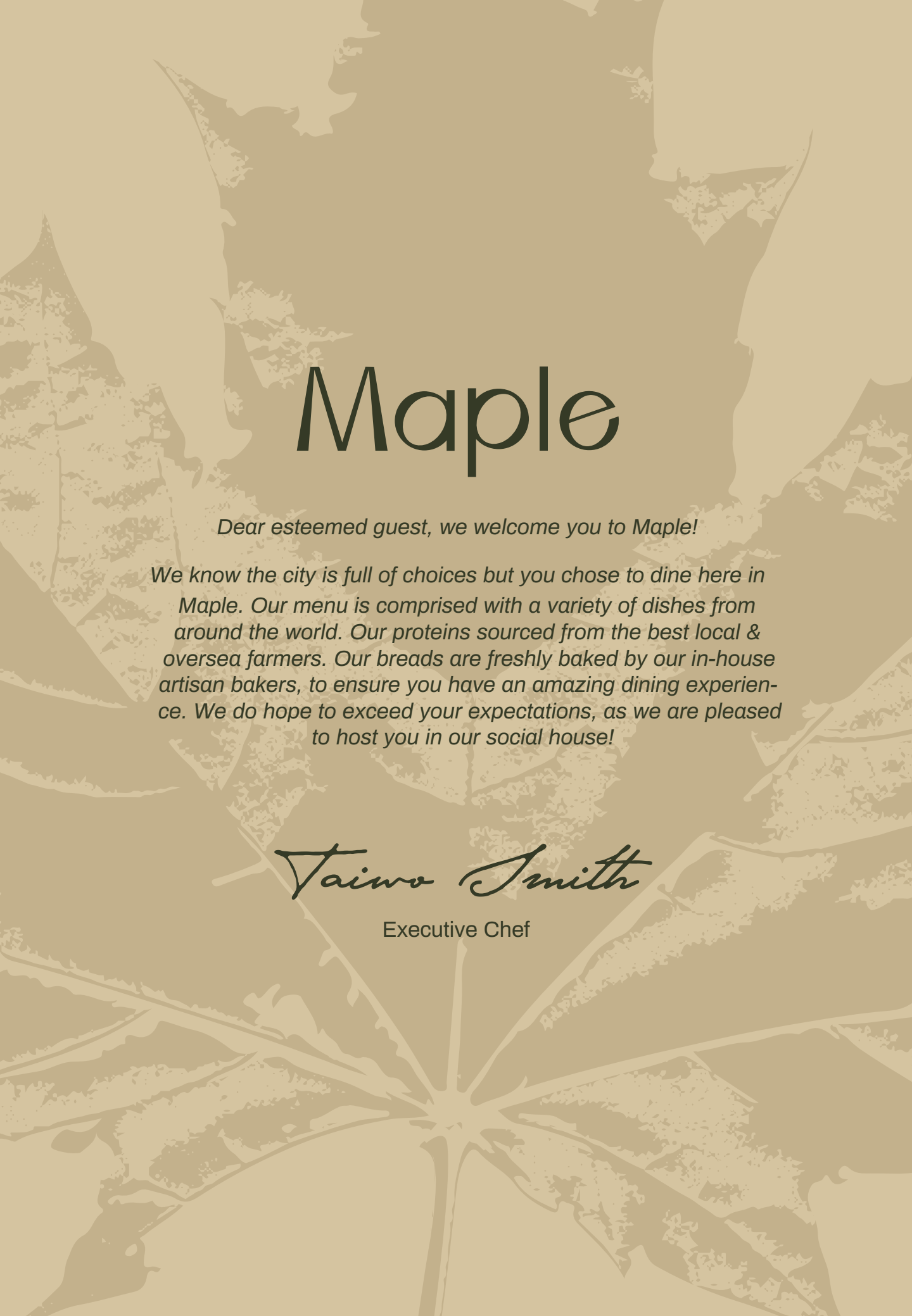




Maple

Dear esteemed guest, we welcome you to Maple!

We know the city is full of choices but you chose to dine here in Maple. Our menu is comprised with a variety of dishes from around the world. Our proteins sourced from the best local & oversea farmers. Our breads are freshly baked by our in-house artisan bakers, to ensure you have an amazing dining experience. We do hope to exceed your expectations, as we are pleased to host you in our social house!

Taiwo Smith

Executive Chef

Breakfast served all day

BATTERS & TOASTS

Topping: +2.5

BUTTERMILK PANCAKES 17.5

 Berry Bliss: Berry sauce, mascarpone

FRENCH TOAST BRIOCHE 17.5

 Banana Almond: Toasted almonds, granola, fresh banana slices

BELGIAN WAFFLES 17.5

 Strawberry Nutella: Fresh strawberries and Nutella

All batters and toasts comes with bacon, eggs, sausage, maple syrup, butter, cream, and powdered sugar.

 Blueberry: Warm blueberry compote

 Cheesecake: Creamy cheesecake filling

 Fresh Berries: Strawberries and blueberries

CHICKEN & BATTERS

CHICKEN & WAFFLE 20

Crispy fried chicken (boneless or wings) on a Belgian waffle served with maple syrup.

CHICKEN ON STACKS 19.5

Crispy fried chicken (boneless or wings) on buttermilk pancakes with maple syrup.

EGGS

BREAKFAST OMELETTE 20

Three-egg omelette with bell peppers, onion, tomatoes, spinach, mozzarella, and cheddar. Served with toast and sautéed potatoes.

NOT SO AMERICAN (FULL ENGLISH) 21

Your choice of eggs prepared to your liking, served with mushrooms, chicken or pork sausage, bacon, sautéed potatoes, baked beans, grilled tomatoes and toast

FULL AMERICAN BREAKFAST 23

Buttermilk pancakes served with bacon, your choice of pork or chicken sausage, sautéed potatoes, and eggs prepared to your liking.

STEAK & EGGS 56

350g ribeye steak, sautéed potatoes, grilled tomatoes, eggs, and toast. Served with your choice of honey chimichurri, peppercorn, mushroom, or pepper sauce.

BENEDICT & FRIENDS

CLASSIC 17.5

Bacon, poached eggs, hollandaise, roasted potatoes, and mixed green

STEAK 18.5

Grilled steak, poached eggs, hollandaise roasted potatoes, and mixed green.

SALMON 20.5

Smoked salmon, poached eggs, hollandaise roasted potatoes, and mixed green.

BAGEL

BAGEL & SPREAD 9

Toasted plain bagel served with your choice of cream cheese, jam, or butter.

BAGEL BREAKFAST 18.5

Toasted bagel with bacon, sausage, eggs, cheese, and roasted potatoes. Served with your choice of cream cheese, butter, or jam.

Please inform your server of any allergies or dietary restrictions as some ingredients may not be listed.

Menu items are subject to seasonal availability.

Prices are in Naira, VAT & Lagos Consumption Tax excluded

Breakfast served all day

AVOCADO TOASTS

extra charges for any toppings

SMASHED AVOCADO 19.5

Smashed avocados, poached eggs, basil, on toasted pain de campagne bread and sautéed potatoes.

TRUFFLE AVOCADO 20

Smashed avocados, poached eggs, truffle oil, basil, on toasted pain de campagne bread and sautéed potatoes.

MUSHROOM AVOCADO 22.5

Sautéed mushrooms, feta, pomegranate seeds, smashed avocados, poached eggs, basil, on toasted pain de campagne bread and sautéed potatoes

CROISSANTS

PLAIN CROISSANT 6

Buttery, flaky and freshly baked.

NUTELLA CROISSANT 8.5

Golden croissant, filled with creamy Nutella.

BACON, EGG & CHEESE CROISSANT 18

Toasted croissant with bacon, eggs, and melted cheese, served with sauteed potatoes.

PARFAIT & SWEETS

COCONUT PARFAIT 15

Coconut Greek yogurt, granola, coconut milk, fresh berries, and shaved coconut.

BLUEBERRY 16 CHEESECAKE

Creamy cheesecake topped with blueberry compote.

CHOCOLATE CAKE 14.5

Rich, moist chocolate cake topped with velvety chocolate ganache.

OATMEAL BRULEE 16

Spiced oatmeal topped with assorted berries, served with a pancake or waffle.

SALTED CARAMEL CHEESECAKE 16

Creamy cheesecake topped with rich salted caramel.

SIDES

EGGS 3.5
CROISSANTS 6
BACON 5
AVOCADO 4.5

CHICKEN SAUSAGE 4.5
PORK SAUSAGE 4.5
SAUTÉED MUSHROOMS 10
FRENCH TOAST 8

WAFFLES 8
PANCAKE 8
BISCUITS 5.8
FRENCH FRIES 6

TRUFFLE FRIES 8
SMOKED SALMON 7.5

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Lunch / Dinner served all day

STARTERS

SWEET & TANGY BITES 15

Boneless chicken tossed in signature sauce.

BLACKENED SALMON BITES 21.5

Blackened salmon with house sauce.

TACOS

Cilantro, mango salsa, cheese, tomato, and chipotle dressing. Choice:

Chicken 16 | Beef 16.5 | Prawn 18.5

(Mango may be substituted with pineapple when unavailable.)

MOZZARELLA STICKS 16

Crispy mozzarella with marinara.

WING DEALER 15

Choose from: Smith Caribbean Jerk, BBQ, Lemon Pepper, or Creamy Hot.

CRISPY FRIED PRAWNS 19

Golden fried prawns with dipping sauce.

CHIPOTLE CORN NIBBLES 10.5

Charred corn drizzled with smoked creamy sauce.

SCOTCH EGG BOMBS 15

Crispy scotch eggs with homemade sauce.

DEEP-FRIED ROLLS 11

Jumbo spring rolls with sweet & tangy sauce.

Choice: Chicken | Beef | Veggies

ONION RINGS 10

Crispy onion rings with your choice of dipping sauces: Spicy Ranch | Sweet & Tangy | Japanese Mayo

PASTAS

SPAGHETTI BOLOGNES 27

Al dente spaghetti in a rich bolognese sauce, topped with parmesan. Served with garlic bread.

SEAFOOD PASTA 44

Linguine with prawns, mussels, garlic, and parmesan in your choice of tomato or olive oil base. Served with garlic bread.

PRAWN MAC & CHEESE 33

Baked mac and cheese topped with grilled prawns and served with hot sauce and garlic bread.

MAMA'S LASAGNA 37

Layered pasta with béchamel and bolognese sauce. Served with garlic bread. (Please allow 45 minutes for preparation).

CREOLE ALFREDO

Linguine in a creamy Creole sauce with bell peppers, parmesan, and olive oil. Served with garlic bread. Choice of protein: Chicken 32.5 | Prawn 37 | Glazed Salmon 45

ARRABBIATA

Spaghetti in a spicy tomato sauce with black olives, basil, olive oil, and chili peppers. Served with garlic bread. Choice of protein: Chicken 28 | Prawn 34 | Salmon 44

BURGERS & SANDWICHES

MAPLE BACON SMASH BURGER 23

Candied bacon jam, cheddar, grilled onions, lettuce, Japanese mayo, on a brioche bun. Served with fries.

THE SMASHED BURGER 21

Cheddar, lettuce, tomato, onion, Japanese mayo, on a brioche bun. Served with fries. Add bacon for extra.

JERK SALMON BURGER 31

Jerk-seasoned salmon, house sauce, on a brioche bun. Served with fries.

BATTERED FISH BURGER 28

Crispy battered fish, cheddar, lettuce, tomato, tartar sauce, on a brioche bun. Served with fries.

HONEY GLAZED SALMON BURGER 31

Honey-glazed salmon, house slaw, Japanese mayo, on a brioche bun. Served with fries.

HOT HONEY CHICKEN BURGER 🍗 22

Crispy chicken, hot honey, house slaw, on a brioche bun.

BUTTERMILK FRIED CHICKEN BURGER 21

Fried chicken, cheddar, lettuce, tomato, onion, Japanese mayo, on a brioche bun. Served with fries. Grilled option available.

TEXAS TOAST GRILLED CHEESE 18

Grilled cheese, basil, tomato, house sauce, on Texas toast. Served with fries.

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Lunch / Dinner served all day

SALAD BOWLS

All salads are served mixed with dressing. Please let your server know if you prefer it on the side.

JERK CAESAR BOWL 23

Romaine lettuce, Parmesan, croutons, Caesar dressing, and jerk sauce.

GARDEN FRESH BOWL 23.5

Mixed greens, onions, cranberries, cherry tomatoes, croutons, and cucumbers. Choose your dressing: Spicy House Ranch or Sweet Creamy.

BURRITO BOWL 28

Choice of chipotle or jerk chicken, lime rice, black beans, sweet corn, tomato salsa, guacamole, and chipotle dressing.

SPICY HARVEST BOWL 🌿 24

Mixed greens, roasted cashews, onions, tomatoes, cranberries, croutons, and spicy house ranch.

ADD PROTEIN

Chicken 9

Grilled Prawn 15

Salmon 22

SEAFOOD

SEA BASS 46.2

Grilled filet with seasonal vegetables and charred lemon. Choice of mashed potatoes or sautéed vegetables.

PRAWN PITA BOWL 33

Grilled pita topped with chargrilled prawns, tahini, chimichurri, grilled tomatoes and onions.

GLAZED SALMON 44

Herb-glazed salmon served with mashed potatoes or maple style fried rice.

PRAWN & COCONUT CURRY 39

Grilled prawns in coconut curry sauce, served with coconut rice.

FISH & CHIPS 26.5

Crispy battered fish with tartar sauce and chips.

CHARGRILLED PRAWNS 38.5

Pan-seared, lemon butter, and chili chimichurri, served over sautéed vegetable or mash.

QUINOA & SALMON STIR-FRY 44

Grilled salmon with sautéed vegetables and quinoa in oyster sauce.

MEAT / POULTRY

GREEK PITA BOWL 28

Grilled pita topped with pulled beef or chicken, tahini, chimichurri, and grilled tomatoes and onions,

JACK DANIEL'S STEAK 64

350g ribeye with Jack Daniel's sauce and roasted garlic potatoes or mashed potatoes.

LAMB CHOPS 51

Grilled lamb chops with roasted garlic potatoes, fries or mash potatoes, served with honey chimichurri.

T-BONE STEAK 47.5

Served with mashed potatoes or fries.

STICKY BEEF SHORT RIBS 45

Glazed, braised ribs with creamy mashed potatoes.

HALF ROASTED CHICKEN 36

Flame-roasted chicken with sautéed garlic potatoes and chili tomato sauce. (45-minute wait)

STEAK SAUCE:

Honey Chimichurri 1 | Peppercorn 1 | Mushroom 1.5 | Pepper Sauce 1.5

SIDES

MAPLE STYLE FRIED RICE 12
TRUFFLE FRIES 8
CAJUN FRIES 7

FRENCH FRIES 6
GRILLED PRAWNS 15
GARLIC BREAD 6
GARLIC PARMESAN MASH 9

SAUTEED POTATOES 7.5
TRUFFLE MASHED POTATOES 9.5
SAUTÉED MUSHROOMS 10
SAUTÉED VEGGIES 9.5

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