



# 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!*

*Jaiwo Smith*

Executive Chef

*Breakfast served all day*

## BATTERS & TOASTS

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




BUTTERMILK PANCAKES 19.3

FRENCH TOAST BRIOCHE 19.3

BELGIAN WAFFLES 19.3

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

Topping: +2.7

-  Berry Bliss: Berry sauce, mascarpone
-  Banana Almond: Toasted almonds, granola, fresh banana slices
-  Strawberry Nutella: Fresh strawberries and Nutella
-  Blueberry: Warm blueberry compote
-  Cheesecake: Creamy cheesecake filling
-  Fresh Berries: Strawberries and blueberries

## CHICKEN & BATTERS

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CHICKEN & WAFFLE 22

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

CHICKEN ON STACKS 21.5

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

## EGGS

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BREAKFAST OMELETTE 22

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

FULL AMERICAN BREAKFAST 25.3

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

NOT SO AMERICAN (FULL ENGLISH) 23.1

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

STEAK & EGGS 61.6

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

## BENEDICT & FRIENDS

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CLASSIC 19.3

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

STEAK 20.4

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

SALMON 22.6

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

## BAGEL

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BAGEL & SPREAD 9.9

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

BAGEL BREAKFAST 20.4

*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 21.5

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

### TRUFFLE AVOCADO 22

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

### MUSHROOM AVOCADO 24.8

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

## CROISSANTS

### PLAIN CROISSANT 6.6

*Buttery, flaky and freshly baked.*

### NUTELLA CROISSANT 9.4

*Golden croissant, filled with creamy Nutella.*

### BACON, EGG & CHEESE CROISSANT 19.8

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

## PARFAIT & SWEETS

### COCONUT PARFAIT 16.5

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

### BLUEBERRY 17.6

#### CHEESECAKE

*Creamy cheesecake topped with blueberry compote.*

### CHOCOLATE CAKE 16

*Rich, moist chocolate cake topped with velvety chocolate ganache.*

### OATMEAL BRULEE 17.6

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

### SALTED CARAMEL

#### CHEESECAKE 17.6

*Creamy cheesecake topped with rich salted caramel.*

## SIDES

EGGS 3.8

CROISSANTS 6

BACON 5.5

AVOCADO 5

CHICKEN SAUSAGE 5

PORK SAUSAGE 5

SAUTÉED MUSHROOMS 11

FRENCH TOAST 8.8

WAFFLES 8.8

PANCAKE 8.8

BISCUITS 6.4

FRENCH FRIES 6.6

TRUFFLE FRIES 8.8

SMOKED SALMON 8.3

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*Lunch / Dinner served all day*

## STARTERS

### SWEET & TANGY BITES 16.5

*Boneless chicken tossed in signature sauce.*

### BLACKENED SALMON BITES 23.7

*Blackened salmon with house sauce.*

### TACOS

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

*Chicken 17.6 | Beef 18.2 | Prawn 20.4*

*(Mango may be substituted with pineapple when unavailable.)*

### MOZZARELLA STICKS 17.6

*Crispy mozzarella with marinara.*

### WING DEALER 16.5

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

### CRISPY FRIED PRAWNS 20.9

*Golden fried prawns with dipping sauce.*

### CHIPOTLE CORN NIBBLES 11.6

*Charred corn drizzled with smoked creamy sauce.*

### SCOTCH EGG BOMBS 16.5

*Crispy scotch eggs with homemade sauce.*

### DEEP-FRIED ROLLS 12.1

*Jumbo spring rolls with sweet & tangy sauce.*

*Choice: Chicken | Beef | Veggies*

### ONION RINGS 11

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

## PASTAS

### SPAGHETTI BOLOGNES 29.7

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

### SEAFOOD PASTA 48.4

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

### PRAWN MAC & CHEESE 36.3

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

### MAMA'S LASAGNA 40.7

*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 35.8 | Prawn 40.7 | Glazed Salmon 49.5*

### ARRABBIATA

*Spaghetti in a spicy tomato sauce with black olives, basil, olive oil, and chili peppers. Served with garlic bread. Choice of protein: Chicken 30.8 | Prawn 37.4 | Salmon 48.4*

## BURGERS & SANDWICHES

### MAPLE BACON SMASH BURGER 25.3

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

### THE SMASHED BURGER 23.1

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

### JERK SALMON BURGER 34.1

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

### BATTERED FISH BURGER 30.8

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

### HONEY GLAZED SALMON BURGER 34.1

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

### HOT HONEY CHICKEN

### BURGER 🍷 24.2

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

### BUTTERMILK FRIED

### CHICKEN BURGER 23.1

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

### TEXAS TOAST GRILLED CHEESE 19.8

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

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## SALAD BOWLS

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

### JERK CAESAR BOWL 25.3

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

### GARDEN FRESH BOWL 25.9

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

### BURRITO BOWL 30.8

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

### SPICY HARVEST BOWL 🥑 26.4

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

### ADD PROTEIN

Chicken 9.9

Grilled Prawn 16.5

Salmon 24.2

## SEAFOOD

### SEA BASS 50.9

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

### PRAWN PITA BOWL 36.3

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

### GLAZED SALMON 48.4

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

### PRAWN & COCONUT CURRY 42.9

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

### FISH & CHIPS 29.2

Crispy battered fish with tartar sauce and chips.

### CHARGRILLED PRAWNS 42.4

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

### QUINOA & SALMON STIR-FRY 48.4

Grilled salmon with sautéed vegetables and quinoa in oyster sauce.

## MEAT / POULTRY

### GREEK PITA BOWL 30.8

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

### JACK DANIEL'S STEAK 70.4

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

### LAMB CHOPS 56.1

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

### T-BONE STEAK 52.3

Served with mashed potatoes or fries.

### STICKY BEEF SHORT RIBS 49.5

Glazed, braised ribs with creamy mashed potatoes.

### HALF ROASTED CHICKEN 39.6

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

### STEAK SAUCE:

Honey Chimichurri 1.1 | Peppercorn 1.1 | Mushroom 1.7 | Pepper Sauce 1.7

## SIDES

MAPLE STYLE FRIED RICE 13.2

TRUFFLE FRIES 8.8

CAJUN FRIES 7.7

FRENCH FRIES 6.6

GRILLED PRAWNS 16.5

GARLIC BREAD 6.6

GARLIC PARMESAN MASH 9.9

SAUTEED POTATOES 8.3

TRUFFLE MASHED POTATOES 10.5

SAUTÉED MUSHROOMS 11

SAUTÉED VEGGIES 10.5

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