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!

Taivo Smith

Executive Chef

Breakfast served all day

BATTERS & TOASTS

BUTTERMILK PANCAKES 20.3

FRENCH TOAST BRIOCHE 20.3

BELGIAN WAFFLES 20.3

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

Topping: 2.9

- 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

CHICKEN & WAFFLE 23.1

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

CHICKEN ON STACKS 23.6

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

EGGS

BREAKFAST OMELETTE 23.1

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

FULL AMERICAN BREAKFAST 21.4

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) 27.3

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 64.7

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 20.3

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

STEAK 21.4

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

SALMON 23.7

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

BAGEL

BAGEL & SPREAD 10.4

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

BAGEL BREAKFAST 21.4

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 22.6

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

TRUFFLE AVOCADO 23.1

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

MUSHROOM AVOCADO 26

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

CROISSANTS

PLAIN CROISSANT 6.9

Buttery, flaky and freshly baked.

NUTELLA CROISSANT 9.9

Golden croissant, filled with creamy Nutella.

BACON, EGG & CHEESE CROISSANT 20.8

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

PARFAIT & SWEETS

COCONUT PARFAIT 17.3

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

BLUEBERRY CHEESECAKE 18.5

Creamy cheesecake topped with blueberry compote.

CHOCOLATE CAKE 16.8

Rich, moist chocolate cake topped with velvety chocolate ganache.

OATMEAL BRULEE 18.5

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

SALTED CARAMEL CHEESECAKE 18.5

Creamy cheesecake topped with rich salted caramel.

SIDES

EGGS 3
CROISSANTS 5.5
BACON 4.8
AVOCADO 4.2

CHICKEN SAUSAGE 4.2
PORK SAUSAGE 4.2
SAUTÉED MUSHROOMS 9
FRENCH TOAST 6.5

WAFFLES 5.9
PANCAKE 7.1
BISCUITS 5.8
FRENCH FRIES 5.5

TRUFFLE FRIES 7.6
SMOKED SALMON 7.6

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

Lunch / Dinner served all day

STARTERS

SWEET & TANGY BITES 17.3
Boneless chicken tossed in signature sauce.

BLACKENED SALMON BITES 24.9
Blackened salmon with house sauce.

TACOS
Cilantro, mango salsa, cheese, tomato, and chipotle dressing. Choice: Chicken 18.5 | *Beef* 19.1 | *Prawn* 21.4
(Mango may be substituted with pineapple when unavailable.)

MOZZARELLA STICKS 18.5
Crispy mozzarella with marinara.

WING DEALER 17.3
Choose from: Smith Caribbean Jerk, BBQ, Lemon Pepper, or Creamy Hot.

CRISPY FRIED PRAWNS 21.9
Golden fried prawns with dipping sauce.

CHIPOTLE CORN NIBBLES 12.2
Charred corn drizzled with smoked creamy sauce.

SCOTCH EGG BOMBS 17.3
Crispy scotch eggs with homemade sauce.

DEEP-FRIED ROLLS 12.7
Jumbo spring rolls with sweet & tangy sauce.
Choice: Chicken | Beef | Veggies

ONION RINGS 11.6
Crispy onion rings with your choice of dipping sauces: Spicy Ranch | Sweet & Tangy | Japanese Mayo

PASTAS

SPAGHETTI BOLOGNESE 31.2
Al dente spaghetti in a rich bolognese sauce, topped with parmesan. Served with garlic bread.

SEAFOOD PASTA 50.8
Linguine with prawns, mussels, garlic, and parmesan in your choice of tomato or olive oil base. Served with garlic bread.

PRAWN MAC & CHEESE 38.1
Baked mac and cheese topped with grilled prawns and served with hot sauce and garlic bread.

MAMA'S LASAGNA 42.7
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 37.6 | *Prawn* 42.7 | *Glazed Salmon* 52

ARRABBIATA
Spaghetti in a spicy tomato sauce with black olives, basil, olive oil, and chili peppers. Served with garlic bread. Choice of protein: Chicken 32.3 | *Prawn* 39.3

BURGERS & SANDWICHES

MAPLE BACON SMASH BURGER 26.6
Candied bacon jam, cheddar, grilled onions, lettuce, Japanese mayo, on a brioche bun. Served with fries.

THE SMASHED BURGER 24.3
Cheddar, lettuce, tomato, onion, Japanese mayo, on a brioche bun. Served with fries.
Add bacon for extra.

JERK SALMON BURGER 35.8
Jerk-seasoned salmon, house sauce, on a brioche bun. Served with fries.

BATTERED FISH BURGER 32.3
Crispy battered fish, cheddar, lettuce, tomato, tartar sauce, on a brioche bun. Served with fries.

HONEY GLAZED SALMON BURGER 35.8
Honey-glazed salmon, house slaw, Japanese mayo, on a brioche bun. Served with fries.

HOT HONEY CHICKEN BURGER 🌶 25.4
Crispy chicken, hot honey, house slaw, on a brioche bun.

BUTTERMILK FRIED CHICKEN BURGER 24.3
Fried chicken, cheddar, lettuce, tomato, onion, Japanese mayo, on a brioche bun. Served with fries. Grilled option available.

TEXAS TOAST GRILLED CHEESE 20.8
Grilled cheese, basil, tomato, house sauce, on Texas toast. Served with fries.

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

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 26.6
Romaine lettuce, Parmesan, croutons, Caesar dressing, and jerk sauce.

GARDEN FRESH BOWL 27.2
Mixed greens, onions, cranberries, cherry tomatoes, croutons, and cucumbers. Choose your dressing: Spicy House Ranch or Sweet Creamy.

BURRITO BOWL 32.3
Choice of chipotle or jerk chicken, lime rice, black beans, sweet corn, tomato salsa, guacamole, and chipotle dressing.

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

ADD PROTEIN

Chicken 8.5
Grilled Prawn 12.5
Salmon 20.5

SEAFOOD

SEA BASS 53.4
Grilled filet with seasonal vegetables and charred lemon. Choice of mashed potatoes or sautéed vegetables.

PRAWN PITA BOWL 38.1
Grilled pita topped with chargrilled prawns, tahini, chimichurri, grilled tomatoes and onions.

GLAZED SALMON 50.8
Herb-glazed salmon served with mashed potatoes or maple style fried rice.

PRAWN & COCONUT CURRY 45
Grilled prawns in coconut curry sauce, served with coconut rice.

FISH & CHIPS 30.7
Crispy battered fish with tartar sauce and chips.

CHARGRILLED PRAWNS 44.5
Pan-seared, lemon butter, and chili chimichurri, served over sautéed vegetable or mash.

QUINOA & SALMON STIR-FRY 50.8
Grilled salmon with sautéed vegetables and quinoa in oyster sauce.

MEAT / POULTRY

GREEK PITA BOWL 32.3
Grilled pita topped with pulled beef or chicken, tahini, chimichurri, and grilled tomatoes and onions,

JACK DANIEL'S STEAK 73.9
350g ribeye with Jack Daniel's sauce and roasted garlic potatoes or mashed potatoes.

LAMB CHOPS 58.9
Grilled lamb chops with roasted garlic potatoes, fries or mash potatoes, served with honey chimichurri.

T-BONE STEAK 54.9
Served with mashed potatoes or fries.

STICKY BEEF SHORT RIBS 52
Glazed, braised ribs with creamy mashed potatoes.

HALF ROASTED CHICKEN 41.6
Flame-roasted chicken with sautéed garlic potatoes and chili tomato sauce. (45-minute wait)

STEAK SAUCE:

Honey Chimichurri | Peppercorn | Mushroom | Pepper Sauce

SIDES

MAPLE STYLE FRIED RICE 12
TRUFFLE FRIES 7.6
CAJUN FRIES 6.5

FRENCH FRIES 5.5
GRILLED PRAWNS 12.5
GARLIC BREAD 5.5
GARLIC PARMESAN MASH 8

SAUTEED POTATOES 7
TRUFFLE MASHED POTATOES 9
SAUTÉED MUSHROOMS 9
SAUTÉED VEGGIES 9

SCAN FOR PRICES

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