

Ike's

CAFE & GRILL



CULTURE AT ITS BEST



DELICACIES

CHOFEE (SPICY)

Fried turkey tails smothered in delectable sauce—7

PEPPERED SNAILS

Black snails sautéed with onions and hot peppers—13

PEPPERED STOCK FISH

Stock fish sautéed with onions and peppers—9

KELEWELE

Ripen plantains cut in bite sizes and seasoned with ginger and other mild spices and fried to perfection. Served with roasted peanuts—8

Please note kelewele prep time is over :20mins

ASUN

Zesty steamed spicy goat meat topped with onions—17

ISIEWU (FULL HEAD)

A piquant spiced assortment of goat head meat, cooked in hot spicy sauce—35

Please note prep time is over :20mins

NKWABI (HOT)

Spicy cow feet cooked and served in a rich chili gravy—16

Please note prep time is over :20mins

KPOMO ALATA

Zesty steamed spicy cow skin topped with onion—16



CHICKEN SUYA

APPETIZERS

MOI MOI

A rich steamed beans cake blended with onions and peppers—3.25

IKE'S FRIED CHICKEN WINGS

Fried seasoned wings—8

MEAT PIE

A thick flour pastry baked with meat filling—3

SPRING ROLLS

A delicious crispy wrap with unique blend of spices and exotic vegetables—8

Served with your choice of shito or duck sauce

CHICKEN SUYA

An appetizing whole chicken seasoned with hot spices and grilled to perfection topped with onions and Ike's hot chicken pepper sauce
Market Value

FRESH CATFISH PEPPER SOUP —14

FRESH TILAPIA PEPPER SOUP —13

GOAT PEPPER SOUP —14

IKE'S SPECIAL BEEF SUYA

Thinly sliced beef seasoned with spices and grilled to perfection. Served with choice of Ike's seasoning or traditional suya seasoning and a side of onions—Market Value

FRIED COCONUT SHRIMP

Sautéed fried shrimp with coconut pulp shredding—12

DEEBEE (LAMB SUYA)

Served with Deebée Salad—Market Value

ORO STAR

Fried cubed yams, smothered with shito, chopped chicken suya, shredded lettuce and deebée sauce—16

SUPER SUYA

a combination of our 3 signature suya—Market Value

HUNTERS PLATTER

a special meat combo consisting of Lamb Suya, Beef Suya, and Asun —Market Value

PLEASE NOTE: Some dishes may contain shrimp powder. Automatic gratuity of 18% is added for parties of five or more individuals

 ghanaian  nigerian  ivornian  cameroonian  liberian  togolese

SOUPS AND MEATS

AYAMASE BOWL (HOT) ■ ■

Assorted meat dish mixed with onions, green herbs and spices—25

-- Dish does not include rice or choice of starch

*EGUSI SOUP ■ ■ ■

A delectable soup thickened with the grounded egusi seeds and fried with palm oil—17

*EDIKAIKONG ■ ■

A lively dish made from a variety of indigenous leafy green vegetables—21

*OGBONO ■ ■

Delicious soup thickened with ogbono seeds—17

*EFO RIRO ■ ■

A rich, savory vegetable soup—17

*BANGA/PALM NUT SOUP ■ ■ ■

A savory pounded palm fruits broth—18

*BITTER LEAF SOUP ■ ■

Delightful soup cooked with bitter leaves, assorted meats, stock fish, smoked fish and thickened with cocoyam (boiled and pounded)—17

*PEANUT BUTTER SOUP ■ ■ —17

Savory, peanut based rich and flavorful soup



BANGA/
PALM NUT
SOUP

GOAT PEPPER SOUP ■ ■

Assorted goat meat, peppers and seasoning—18

LIGHT SOUP ■ ■

A lightly seasoned soup cooked with meat or fish—17

*CASSAVA LEAVES ■ ■ ■

Cassava leaves cooked with chicken, beef, and palm oil—17

*OKRA SOUP ■ ■ ■

A chopped okra rich soup, cooked with palm oil—18

*POTATO LEAF ■ ■ ■

Classic dish of beef or fried fish cooked with sweet potato greens, in a hot sauce—19



NIGERIAN
GOAT PEPPER SOUP



BITTER
LEAF SOUP

* Soups regularly come with assorted meat. Add extra assorted meat 5.00. Meat substitutions price vary by meat choice. // PLEASE NOTE: All soups includes choice of starch: pounded yam, plantain fufu, banku, eba, wheat fufu, amala, kankey or white rice. // When ever mixing soups additional charges may be added. // STARCH SUBSTITUTES: Add 3.00 for boiled or fried yam, fried plantains, jollof rice, attieke or waakye.

RED RED



WHITE RICE & STEW

COMBO MEALS

WHITE RICE AND STEW

A delicious tomato onion stew served over white jasmine or parboiled rice—15

WAAKYE 🇳🇮

Rice & beans (black eye peas) with sides of spaghetti noodles, boiled egg, gari and shito—17

JOLLOF RICE 🇳🇮 🇳🇮 🇳🇮

Tomato based rice mixed with onions—16 (Choice of jasmine or parboiled rice)

AYAMASE (HOT) 🇳🇮 🇳🇮

Assorted meat dish mixed with onions, green herbs and spices. Comes with white rice—17

YAM PORRIDGE 🇳🇮 🇳🇮

Cubed yams in palm oil, with capers, herbs and spices—17

RED RED 🇳🇮

Fried plantains served with a mouthwatering bean stew (shrimp powder, onions, pepper)—16

EGG STEW

Served with fried plantains or boiled yam—17

FRIED CHICKEN WINGS

Served with french fries—12

CHICKEN TENDERS

Served with french fries—11

SHAWARMA (AFRICAN GYROS)

Wrapped pita bread stuffed with veggies and your choice of meat: beef or chicken—9 Served with french fries — 11

FISH MEALS

GRILLED TILAPIA (FISH ONLY)—Market Value

Starch | Jollof | Attieke | Boiled yam or fried

PEPPERED RED TILAPIA (FISH ONLY)—Market Value

Starch | Jollof | Attieke | Boiled yam or fried

PEPPERED RED SNAPPER (FISH ONLY)—Market Value

White Rice | Jollof | Starches | Boiled yam or fried | Attieke

PEPPERED MACKEREL (FISH ONLY)—Market Value

White Rice | Jollof | Starches | Boiled yam or fried | Attieke



CATFISH PEPPER SOUP



WEEKEND SPECIAL (sat & sun.)

TOU ZAFI 🇳🇮

Served with any starch or white rice—17

EMOTUO

Soft rice balls served with peanut butter (groundnut) soup or palm soup / banga—16

EWEDU WITH GBEGIRI 🇳🇮 🇳🇮

A savory soup made from jute leaves and spices—18

PLEASE NOTE: Add 3.00 for Goat substitute. Extra 5.00 for Assorted Meats.



ASUN



RED SNAPPER



DEEBEE
(LAMB SUYA)



LIGHT SOUP



ATTIEKE & FISH



OKRA SOUP



AYAMASE



YAM PORRIDGE



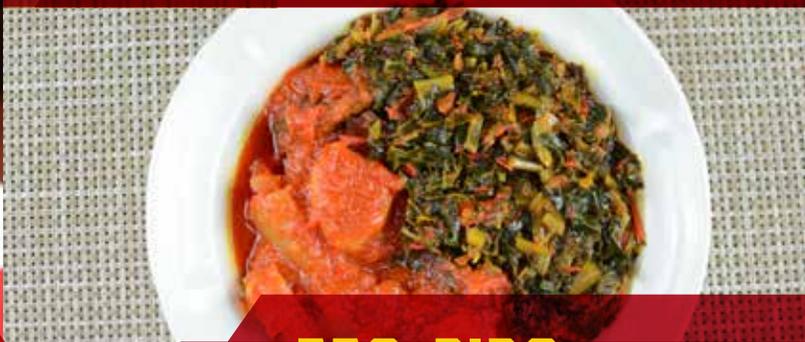
GRILLED TILAPIA



EGG STEW



KPOMO ALATA



EFO RIRO



DESSERTS

PUFF PUFF	2.50
A sweet fried African donut garnished with powdered sugar	
IKE'S HOUSE CAKE	4.99

SIDES

Yam Porridge	11
Jollof Rice	9
Starches Plantain fufu, eba, pounded yam, wheat fufu, amala, or white rice	4
Banku / Kankey	5
Waakye (Rice and Beans)	10
Attieke	5.99
Soup w/o meat	8
Fried or Boiled Yam :30min prep time	7
Fried Plantains	4.99
Boiled Egg	1.00
French Fries	1.99
Side of Beans	5
Stew w/ chicken or beef or fish	11
Stew w/o Meat	6.50
Goat w/o Stew	9

Goat w/ Stew	13
Stew with Assorted Meat	13
Fried Fish w/o Sauce or Stew	9
Shito	.99
Aisha's Pepper	.99
Onion Sauce	1.99
Peppered Fish Sauce	3.49
Egg Stew	11



NKWOBI



PLANTAIN FUFU



AMALA

RED VELVET CAKE

ASSORTED MEATS



KIDS MENU

CHICKEN TENDERS AND FRENCH FRIES	9
KIDS JOLLOF RICE	13
KIDS WHITE RICE AND STEW	10.25

ADVENTURE IS CALLING





CASSAVA LEAF



STOCK FISH



CHICKEN WINGS



EDIKAIKONG



MOI MOI



OGBONO SOUP



POTATO LEAF SOUP



PEANUT SOUP



SNAIL



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C U L T U R E A T I T S B E S T

BRUNCH MENU*

*ONLY AVAILABLE ON SELECT DATES

- OMELETTE WITH BEEF SUYA—15
- OMELETTE WITH CHICKEN SUYA—15
- SUYA HASH WITH BEEF SUYA—15
- SUYA HASH WITH CHICKEN SUYA—15
- SIDE OF SUYA HASH—9
- CHICKEN SUYA AND WAFFLES—15
- FRIED CHICKEN AND WAFFLES—15
- PUFF PUFF OREOS—7
- LOBSTER TAIL WITH JOLLOF—21
- JOLLOF AND SHRIMP SUYA—19
- SHRIMP SUYA—12



BRUNCH DRINKS

MIMOSA GLASS—7

Flavors: (classic, ribena, pomegranate, pineapple)

BOTTOMLESS MIMOSAS—20

Flavors: (classic, ribena, pomegranate, pineapple)



NON-ALCOHOLIC

Alvaro—3.25
 Coke / Sprite / Fanta—2.25
 Mango Carrot—3.25
 Mango Nectar—3.25
 Mango Peach Nectar—3.25
 Piña Colada—3.25
 Red Bull 12 Oz—4.99
 Schweppes—3.25
 Ting Grapefruit—2.25
 Tropical Fruit Punch—3.25
 Tropical Island Mango—3.25
 Tropical Pine Ginger—3.25
 Tropical Sorrel Ginger—3.25
 Coconut Water—2.99
 Ginger Ale—3.25

Ginger Beer—2.25
 Maltina—3.25
 Malta Guinness—3.25
 Vita Malt Classic—3
 Vita Malt Ginger—3

BEERS

Angry Orchard Rosé—5.99
 Club Small—5
 Club Tall—8
 Corona Extra—4
 Corona Tall—6.99
 Guinness Extra Stout—5
 Guinness Foreign X Stout—6
 Guinness Extra Stout Tall—8

BEERS

Gulder—8
 Heineken—4
 Heineken Tall—6.99
 Orijin Small—8
 Orijin Medium—10
 Orijin Tall—13
 Palm Wine Small—5
 Palm Wine Tall—8
 Smirnoff Ice—4
 Smirnoff Ice Tall—6.99
 Star Tall—8
 Star Small—4.50
 Stella Artois—4
 Stella Tall—6.99

WHITE WINE

	glass	750ml bottle	1.5ml bottle
Chardonnay	6.99	34.00	70.00
Zinfandel	6.99	34.00	70.00
Pinot Grigio	6.99	34.00	70.00
Riseling	6.99	34.00	70.00
Moscato	6.99	34.00	70.00

RED WINE

	glass	750ml bottle	1.5ml bottle
Pinot Noir	6.99	34.00	70.00
Sweet Red	6.99	34.00	70.00
Merlot	6.99	34.00	70.00
Cabernet Sauvignon	6.99	34.00	70.00
Shiraz	6.99	34.00	70.00

SPARKLING

	bottle
Verdi	25.00
Andre	25.00
Ballatore	25.00

PREMIUM CHAMPAIGN

(all Champaign are sold by the bottle only)

	bottle
Moet Chandon (brut)	100
Moet Chandon (rose)	120
Moet Chandon (imperial ice)	120
Luc Belaire	100
Veuve Clicquot	120

COCKTAILS

SEXY AFRICAN	12
Ketel one, peach schnapps, cranberry juice, orange juice	
PRINCE'S SPECIAL O	12
Ketel one, amaretto, coffee liqueur, Irish cream	
BAHAMA MAMA	12
coconut rum, Malibu coconut rum, Bacardi gold rum, grenadine, orange juice, pineapple juice, sour mix	

COCKTAILS

PINA COLADA D'AMA	12
coconut rum, ciroc pineapple, coconut mix, pineapple juice	
MARTINIS	10
flavors: Cosmo, Lemon Drop, Classic	
MARGARITAS	12
flavors: traditional, blue, raspberry, melon, mango, strawberry, peach	
AMARETTO SOUR	10
amaretto liqueur, sour mix	
AFROBEAT PUNCH (THE KICK)	12
ciroc apple, peach schnapps, lime juice, cranberry juice	
SENEGALESE SPRITZ (VIVE LA LONGUE VIE)	12
prosecco, lemoncello, lemon juice, strawberry puree	
L.I.T	12
LASGIDI	12
Coconut rum, peach schnapps, melon liqueur, sprite	
BLOOMBAR TINZ	12
Coconut rum, light rum, Blue Curaçao, melon liqueur, sweet and sour, pineapple juice	



COCKTAIL SPECIAL

Ask your server about our specials