## HOME MADE NIGERIAN FOODS OPEN 7 DAYS A WEEK | 10:00AM - 10:00PM

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Taste of Naija



**Pepper Soup:** Is a light and spicy soup made with ginger, garlic, red bell pepper, onion, scotch bonnet pepper and seasonings.

Goat Meat Pepper Soup	\$15
Goat Meat Pepper Soup With White Rice ———	\$18
Goat Meat Pepper Soup With Yam ————	\$20
Chicken Pepper Soup	\$12
Fish Pepper Soup (Unripe Plantain or Yam) ———	\$25



## Jollof Rice/Fried Plantain 2 assorted meat/fish

Made with tin and fresh tomatoes, bell pepper, ginger, garlic, turmeric, onions, scotch bonnet pepper and seasonings and vegetable oil

\$20



## Fried Rice + 2 assorted meat/fish

Made with bell pepper, scotch bonnet pepper, ginger, garlic, onion, vegetable oil and seasonings

\$25



## Coconut Rice + 2 assorted meat/fish

Made with fresh coconut milk, bell pepper, ginger, garlic, scotch bonnet pepper, onions, vegetable oil and seasonings

\$23



White Rice & Fried Plantain + 3 assorted meat   fish   egg —	\$23
Rice   Beans   Fried Plantain + 3 assorted meat   fish   egg —	\$25
Ofada Rice + 3 assorted meat   fish   egg	\$28

**Ayamase/Ofada Sauce:** Made with, bell pepper, ginger, garlic, scotch bonnet pepper, onion, vegetable oil and seasonings

## Nigeria Salad

Cabbage, lettuce, sweet corn, boiled eggs, carrots, cucumber, and Salad dressing (mayonnaise or Heinz cream)

\$7

## **Unripe Plantain Porridge with Smoked Fish**

Made with smoked fish, bell pepper, onion, scotch bonnet pepper, ginger, garlic, vegetable oil, spinach and seasonings.

\$20

## Yam Porridge + 2 meat/fish

Made with fresh tomatoes, bell pepper, ginger, garlic, scotch bonnet pepper, onion, palm oil and seasonings

\$20



## **Boiled Yam with Egg Sauce:**

Sauce made with egg, fresh tomatoes, bell pepper, ginger, garlic, scotch bonnet pepper, onion, vegetable oil and seasonings.

\$20



Boiled Yam with Vegetable Sauce

Sauce made with smoked fish, fresh tomatoes, bell pepper, ginger, garlic, scotch bonnet pepper, onion, vegetable oil and seasonings.



## Beans Porridge & Fried Plantain + 2 assorted meat/fish

Made with fresh tomatoes, bell pepper, ginger, garlic, scotch bonnet pepper, onion, palm oil and seasonings

#### \$20



## Boiled Plantain & Vegetable Sauce (Ripe and Unripe)

Vegetable sauce made with smoked fish, fresh tomatoes, bell pepper, ginger, garlic, scotch bonnet pepper, onion, vegetable oil and seasonings.

\$20



#### Meet-Pie | Chicken Pie | Fish Pie

Pastry stuffed with seasoning, ground beef, chicken and fish

\$4



#### Moin-Moin

Made with beans pudding, bell pepper, ginger, garlic, onions, scotch bonnet pepper, vegetable oil, mackerel fish or eggs and seasonings

## Soups: Comes with Pounded Yam | Garri | Fufu Plantain Fufu | Elubo Fufu | Wheat



#### Egusi Soup + 2 assorted meat/fish

Cooked with blended melon seed, scotch bonnet pepper, bell pepper, dry fish, stockfish and other seasonings

\$20

#### Ogbono Soup + 2 assorted meat/fish

Cooked with blended mango seed, scotch bonnet pepper, dry fish, stockfish and other seasonings

\$23

Egusi & Ogbono (Mix Soup) + 2 assorted meat/fish — \$23

## Okra and Ugba Soup + 2 assorted meat/fish

Cooked with dry fish, stockfish, scotch bonnet pepper and other seasonings

\$22



**Okazi/Ukazi Soup + 2 assorted meat/fish** Cooked with dry fish, stockfish, pepper and other seasonings

\$22



**Uziza Soup + 2 assorted meat/fish** Cooked with dry fish, stockfish, pepper and other seasonings



#### **Bitter Leaf Soup + 2 assorted meat/fish** Cooked with dry fish, stockfish, pepper and other seasonings

\$22



## Afang Soup + 2 assorted meat/fish

Cooked with spinach, okazi leaf, dry fish, stockfish, pepper, periwinkle and scotch bonnet pepper

\$25



#### **Oha Soup + 2 assorted meat/fish** Coked with fresh oha leaf, smoked fish, stockfish

Coked with fresh oha leaf, smoked fish, stockfish, pepper and scotch bonnet pepper

\$30



## Fisherman Soup + 2 Fresh fish

Cooked with fresh uziza leaf, smoked fish, stockfish, periwinkle, snails, prawn, crabs and scotch bonnet pepper

\$30



## Vegetable Soup + 2 assorted meat/fish

Cooked with spinach and kale leaf, dry fish, stockfish, pepper, periwinkle and scotch bonnet pepper

#### lsi ewu (debone goat head)

Made with palm oil, ugba, onion, scotches bonnet pepper and seasonings

Nkwobi (Cow feet) Half Pan, utazi leaf optional Made with palm oil, onion, scotches bonnet pepper and

\$40

other seasonings

\$100





#### Abacha|Ugba|Smoked Fish

Made with shredded cassava, ugba, palm oil, scotch bonnet pepper, onion, seasonings and Spinach





#### Ugba and Okporoko (Stockfish)

Made with scotch bonnet pepper, palm oil and seasonings

\$25

\$22

spinach and seasonings





**Roasted Yam** Sauce with Smoked Fish

Sauce made with palm oil, ugba, bell pepper, scotches pepper,

#### **Roasted Plantain | Sauce with Smoked Fish**

Sauce made with palm oil, ugba, bell pepper, scotches pepper, spinach and seasonings



## **DRINKS:**

Zobo Drink Carrot, Pineapple & Ginger Drink Bitter Kola Drink Malt Drink Juice

# **ORDER BY PANS:**

Half Pan Jollof Rice ——————————	<u> </u>
Half Pan Of Stew	<b>\$120</b>
Half Pan Ofada Sauce ——————	<b>\$1</b> 40
Half Pan Of Egusi Soup	\$100
Half Pan Of Ogbono Soup	<b>\$1</b> 40
Half Pan Of Okra & Ugba Soup	\$110
Half Pan Of Vegetable Soup ————	\$180
Half Pan Of Afange Soup —————	<b>\$1</b> 80
Half Pan Of Oha Soup	<b>\$200</b>
Half Pan Of Ukazi Soup —————	<b>\$110</b>
Half Pan Of Uziza Soup —————	<b>\$110</b>
Half Pan Bitter Leaf Soup ————	\$110
Half Pan Of Isi Ewe (Utazi Leaf Optional)———	<b>\$110</b>

# **Event/Catering Service Available**