

# IBILE

## SMALL PLATES

|                                                                                        |                          |
|----------------------------------------------------------------------------------------|--------------------------|
| <b>Corn ribs</b>                                                                       | <b>£6</b>                |
| <i>Chargrilled corn ribs with seasoned salt, spicy coconut sauce and flaky coconut</i> |                          |
| <b>Ewa agoyin dip with plantain chips</b>                                              | <b>£8</b>                |
| <i>Slow-cooked beans with spicy agoyin sauce, served with plantain chips</i>           |                          |
| <b>Tatashe-butter prawns with Agege bread</b>                                          | <b>£12</b>               |
| <i>Prawns cooked in tatashe butter, served with warm bread</i>                         |                          |
| <b>Naija fried chicken with iru honey</b>                                              | small (6) <b>£7.50</b>   |
| <i>Crispy chicken wings tossed in scotch bonnet iru honey</i>                          | large (12) <b>£12.50</b> |

## LARGE PLATES

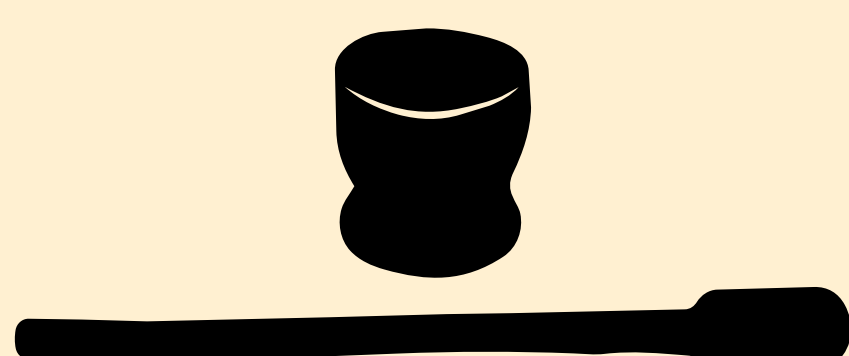
|                                                                                            |               |
|--------------------------------------------------------------------------------------------|---------------|
| <b>Suya beef skewers with jollof rice</b>                                                  | <b>£15.90</b> |
| <i>Steak coated in suya spice, served with jollof rice and pickled veg</i>                 |               |
| <b>Suya mushroom skewers with jollof rice</b>                                              | <b>£13.90</b> |
| <i>Chargrilled mushrooms coated in suya spice, served with jollof rice and pickled veg</i> |               |
| <b>Flame-grilled chicken with banga sauce</b>                                              | <b>£14.90</b> |
| <i>Marinated chicken thighs over banga sauce, served with jasmine rice</i>                 |               |

## SIDES

|                                  |              |
|----------------------------------|--------------|
| <b>Fried plantain</b>            | <b>£5.50</b> |
| <b>Jollof rice</b>               | <b>£7</b>    |
| <b>Garlic-parmesan yam fries</b> | <b>£6.50</b> |

## DESSERT

|                                                                  |                  |
|------------------------------------------------------------------|------------------|
| <b>Orange-cardamom sugar puff-puff</b>                           | small <b>£5</b>  |
| <i>Warm fried dough tossed in orange-cardamom sugar (VG)</i>     | large <b>£10</b> |
| <b>Plantain pudding with sticky toffee sauce</b>                 | <b>£8</b>        |
| <i>Caramelised plantain pudding with sticky toffee sauce (V)</i> |                  |



VG: Vegan / V: Vegetarian / Nuts: Contains peanuts  
**Please tell us about any allergies.**