



# MENU



@shores\_vi



# A P P E T I Z E R

## Chicken Wings

6,000

If you like wings, you'll love this generous stack of classic crispy wings tossed in a blend of African spices or bbq basting sauce

## Triple Mini Taco

8,500

Traditional Mexican dish consisting hand-sized tortilla topped with shredded chicken succulent seafood and tender beef on a bed of fresh lettuce And cheese, served with authentic guacamole and sour

## Asun

5,000

Smoked dice goat meat steam with Nigerian pepper sauce served with yam fries

## Spicy Gizzard

5,000

A fried gizzard spicy in pepper sauce with onions and bell pepperserved with yam or sweet potatoes fries

## Nachos

5,000

Fried tortilla chips topped with mixed cheese pan grilled shredded chicken bell pepper and jalapenos slice served with salsa

## Prawn Suya

7,000

Nigerian classic of grilled medium prawn With suya spicy, served with onions and tomatoes.

## Crispy Roll Duo

3,000

Our crispy out layer of your spring roll filled with your choice tender crunchy vegetable served with sweet chili and sesame soy sauce.

\* With Chicken

4,000

\* With Prawn Mayo

5,000

## Spicy Escargot

8,000

Nigerian classic of snail sauté in hot spicy tomatoes sauce served with chips



# S A L A D

## Ceaser Salad

**5,000**

Shredded iceberg lettuce topped with parmesan cheese, crouton and served with shores ceaser dressing.

**-With chicken 7,000**

**-with prawn 7,500**

## Steak Salad

**7,500**

Tender beef strip served on mixed greens, cherry tomatoes, roasted cashew nuts, cucumber and spring onion garnished with sesame seeds, served with a balsamic dressing.

## Seafood Salad

**9,500**

Strips calamari with prawn on a bed of garden crush lettuce, cherry tomatoes tossed in shores zingy lemon dressing.

## Shores Greek Salad

**7,000**

Garden crush lettuce, fresh tomatoes bell pepper, baby cucumber, feta cheese black olive and Oregano served with venegratte dressing.

# P L A T T E R S

## Appetizer Platters

**20,000**

Chicken wings, spring roll, samosa, beef kebab, prawn suya, chicken tender and potatoes wedges

## Nigerian Platters

**18,000**

A selection of chili yam fries, gizzard, snail, puff-puff, fried plantain, beef suya

## Suya Platter

**18,000**

Mixing of chicken suya, beef suya, prawn suya served with French fries

## Shores Rendezvous

**24,000**

Crispy calamari, butterfly prawn, fish coujon, grilled crab and French fries



# P A S T A

*Chioce of Penne/Linguine/Tagliatelli/Spaghetti*

## Shores Special Pasta

13,000

Surf and turf spaghetti mix with bell pepper and pineapple juice sauce

## Seafood Pasta

14,000

Rich pinch calamari, prawn and fish in marinara or amazing creamy sauce tossed with choice of pasta

## Pasta Ala Pesto

6,500

Our choice of pasta Cooked in a Pesto Chill and Cream Sauce Combined with Delicious choice

- with chicken

8,000

- with prawn

9,000

## Ragu Alla Pasta

7,500

Minced beef, mix with tomatoes sauce garnish With parmesan cheese

## Cabonera Pasta

7,000

Tossed pasta in creamy sauce with bacon, egg, Butter, black pepper garnish with parmesan cheese

# B U R G E R

## Tri Slider

10,000

Premium chicken, beef, and prawn mini burger served with French fries and slaw

## Classic Beef Burger

8,000

Premium beef with lettuce, tomatoes, beef bacon, caramelized onions, pickles and cheddar cheese served with French fries and slaw

## Chicken Burger

8,000

Crispy fried chicken topped with Avocado sliced, Sliced Cheese, and Tomatoes Lettuce pickled Onions topped with house dressing Served with French Fries and slaw

## Prawn Katsu Burger

10,000

Crispy fried prawn party topped with, Sliced Cheese, and Tomatoes Lettuce pickled Onions topped with house dressing Served with French Fries and slaw



## M E A T

### Rib Eye Fillet

20,000

A South African steak combining the full flavor of rib eye and the tenderness of fillet Grilled to your preference

### Grill Lamb Chops

18,000

Succulent lamb chops marinated in butter rosemary and garlic and butter Grilled to perfect

### Beef Espetada

10,000

Marinated skewer beefchunk grill with smoky bbq sauce served with seasonal veggies and a choice of your side

### Brazillian Spare Ribs

16,000

Half rack of South Africa marinated pork ribs Tossed in bbq sauce

### Shores T-Bone

19,000

This hearty portion is 'two steaks in one' combining the full flavor of sirloin and the tenderness of fillet Grilled to your preference.

## P O U L T R Y

### Grilled Chicken

12,000

Mildly oven grill marinated chicken lap served with seasonal veggies and a choice of your side

### Chicken Escalope

8,000

Chicken breast, encrusted with seasoned bread crumbs served with a choice of mushroom.

### Chickenespetada

12,000

Marinated skewer chicken chunk grill with smoky sweet chill sauce served with seasonal veggies and a choice of your side





# MAIN COURSE

## S E A F O O D

### Crispy Skin Salmon

17,000

Salmon, spinach, seasonal vegetable mashed potatoes with lemon herb butter.

### Croaker Fish / Catfish

11,000

Enjoy our spicy grilled croaker or cat fish with any side order of your choice

### Grilled Chilly Prawn

17,000

Grilled tiger prawn on a bed of sauté vegetable with lemon butter sauce.

### Seafood Espetada

18,000

Catch of the day, prawn, squid fillet set on a skewer with lemon and drizzled with garlic butter.

### Lobster Thermidor

30,000

## P I Z Z A

### Magarita Pizza

5,000

Homemade pizza sauce with mozzarella cheese, thyme, oregano

### Vegetarian Pizza

6,000

Our Crustick pizza dough with homemade pizza sauce with mozzarella cheese, mushroom, olive and colored bell pepper

### Chicken BBQ Pizza

7,000

Homemade pizza dough with homemade pizza sauce and cheese, bbq shredded chicken

### Pepperoni Pizza

8,000

Crustick pizza dough homemade pizza sauce with cheese and pepperoni

### Seafood Pizza

8,500

Well made pizza dough with homemade pizza sauce and cheese, calamari, prawns and bell pepper





## S I D E S

<b>Vegetable Medley</b>	<b>1,500</b>
<b>French fries</b>	<b>1,500</b>
<b>Mashed Potatoes</b>	<b>2,000</b>
<b>Sweet Potatoes Fries</b>	<b>1,500</b>
<b>Yam Fries</b>	<b>1,500</b>
<b>Jollof Rice</b>	<b>2,000</b>
<b>Fried Rice</b>	<b>2,000</b>
<b>Potatoes wedges</b>	<b>1,500</b>
<b>Rainbow slaw</b>	<b>1,000</b>
<b>Kelewele (fried plantain)</b>	<b>1,500</b>

## D E S S E R T S

<b>Chocolate Fudge</b> Served with ice cream & signature touch	<b>6,500</b>
<b>Oreo Madness</b>	<b>5,000</b>
<b>Tri Ice Cream</b> Vanilla, strawberry & chocolate served with a touch of chocolate shards	<b>3,000</b>





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## C H A M P A G N E

<b>Veuve Clicquot Brut</b>	<b>125,000</b>
<b>Veuve Clicquot Rich</b>	<b>160,000</b>
<b>Moet Brut</b>	<b>115,000</b>
<b>Moet Rose Imperial</b>	<b>120,000</b>
<b>Moet Nectar Rose</b>	<b>140,000</b>
<b>Moet Ice</b>	<b>160,000</b>
<b>Don Perignon</b>	<b>375,000</b>
<b>Ace of Spade Gold</b>	<b>500,000</b>
<b>Louis Roderer Cristal</b>	<b>450,000</b>
<b>GH Mumm Demi-Sec</b>	<b>100,000</b>
<b>GH Mumm Rogue</b>	<b>90,000</b>
<b>Laurent Perrier Brut</b>	<b>120,000</b>
<b>Laurent Perrier Rose</b>	<b>170,000</b>

## C O G N A C

<b>Hennessy XO</b>	<b>330,000</b>
<b>Hennessy VSOP</b>	<b>125,000</b>
<b>Martel Blue Swift</b>	<b>115,000</b>
<b>Dusse VSOP</b>	<b>105,000</b>

## V O D K A

<b>Grey Goose</b>	<b>65,000</b>
<b>Belvedere</b>	<b>75,000</b>
<b>Ciroc</b>	<b>65,000</b>



## W H I S K E Y

<b>Glenfiddich 18yrs</b>	<b>170,000</b>
<b>Glenfiddich 15yrs</b>	<b>100,000</b>
<b>Macallan Rare Cask</b>	<b>260,000</b>
<b>Macallan 18yrs</b>	<b>240,000</b>
<b>Macallan 15yrs</b>	<b>110,000</b>
<b>Jameson Black Barrel</b>	<b>60,000</b>
<b>J Walker Double Black Label</b>	<b>75,000</b>
<b>J Walker Black Label</b>	<b>50,000</b>
<b>Glenlivet Founder's Reserved</b>	<b>55,000</b>
<b>Chivas Regal XV</b>	<b>80,000</b>
<b>Chivas Regal 18 YO</b>	<b>120,000</b>
<b>Wild Turkey</b>	<b>45,000</b>
<b>Teeling Small Batch</b>	<b>45,000</b>
<b>Teeling Single Malt</b>	<b>70,000</b>
<b>Dublin City Whiskey</b>	<b>70,000</b>

## T E Q U I L A

<b>Don Julio 1942</b>	<b>430,000</b>
<b>Clase Azul Reposado</b>	<b>450,000</b>
<b>Volcan Blanco</b>	<b>90,000</b>
<b>Volcan Cristalino</b>	<b>120,000</b>
<b>Patron</b>	<b>75,000</b>
<b>Casamigos Blanco</b>	<b>180,000</b>
<b>Casamigos Anejo</b>	<b>200,000</b>
<b>Casamigos Reposado</b>	<b>225,000</b>
<b>Espolon Blanco</b>	<b>60,000</b>
<b>Espolon Reposado</b>	<b>60,000</b>
<b>Olmecca Gold</b>	<b>60,000</b>
<b>Olmecca Silver</b>	<b>60,000</b>



## G I N

<b>Hendricks</b>	<b>60,000</b>
<b>Gin Mare</b>	<b>60,000</b>
<b>Bombay Sapphire</b>	<b>35,000</b>
<b>Bulldog</b>	<b>40,000</b>
<b>Dublin City</b>	<b>50,000</b>

## R U M

<b>Barcadi Gold</b>	<b>35,000</b>
<b>Barcadi White</b>	<b>35,000</b>
<b>Captain Morgan</b>	<b>35,000</b>
<b>Zacapa XO</b>	<b>200,000</b>

## L I Q U E R

<b>Baileys</b>	<b>35,000</b>
<b>Jagermeister</b>	<b>35,000</b>
<b>Kahlua</b>	<b>35,000</b>
<b>Campari</b>	<b>30,000</b>
<b>Aperol</b>	<b>30,000</b>

## B E E R

<b>Heineken</b>	<b>2,000</b>
<b>Heineken Draft</b>	<b>2,000</b>
<b>Guinness Small</b>	<b>1,500</b>
<b>Sminoff Ice</b>	<b>1,500</b>
<b>Can Ginger Beer</b>	<b>1,500</b>
<b>Budweiser</b>	<b>2,000</b>



## R E D W I N E

<b>Ruby Port</b>	<b>35,000</b>
<b>Escudo Rojo</b>	<b>35,000</b>
<b>Thomas Barton</b>	<b>40,000</b>
<b>Cloudy Bay</b>	<b>40,000</b>
<b>B &amp; G Red</b>	<b>30,000</b>
<b>Gran Castellflorit</b>	<b>30,000</b>
<b>Boschendal 1685 Merlot</b>	<b>50,000</b>

## W H I T E W I N E

<b>Gran Castillo (Mirador) Red Blend</b>	<b>30,000</b>
<b>Clarendelle</b>	<b>35,000</b>
<b>Nederbug Sauvignon Blanc</b>	<b>50,000</b>
<b>Gran Castellflorit</b>	<b>30,000</b>
<b>Boschendal 1685 Chardonnay</b>	<b>50,000</b>



## SWEET RED & WHITE WINE

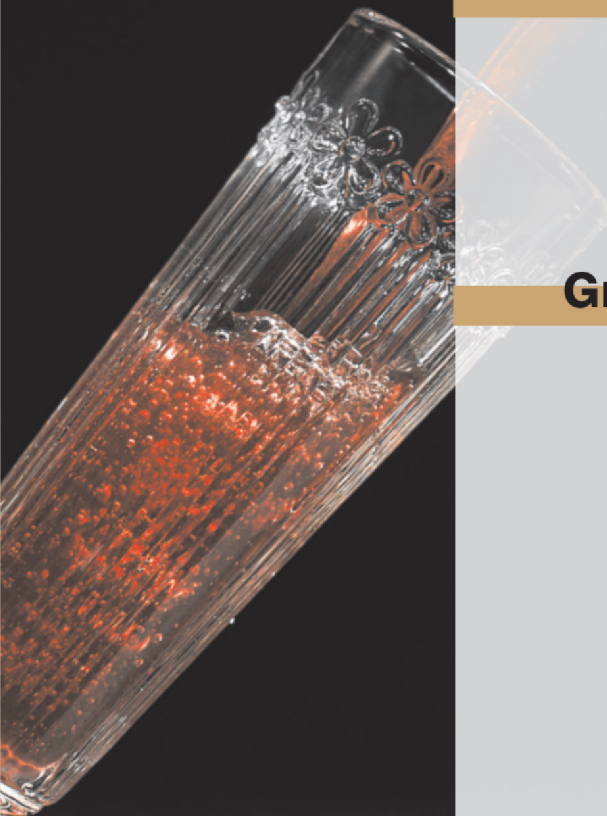
<b>Gran Castellflorit</b>	<b>30,000</b>
<b>Declan</b>	<b>30,000</b>
<b>Gran Castillo</b>	<b>30,000</b>
<b>Saint Celine</b>	<b>40,000</b>

## S P A R K L I N G W I N E

<b>Bottega Gold</b>	<b>75,000</b>
<b>Bottega Rose</b>	<b>70,000</b>
<b>Bottega White Gold</b>	<b>65,000</b>
<b>Blue Nun</b>	<b>55,000</b>
<b>Martini Prosecco</b>	<b>30,000</b>

## R O S E W I N E

<b>Gran Castellflorit (Rose)</b>	<b>30,000</b>
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## W A T E R

**Meduim Water**

**1,000**

## S O F T D R I N K & J U I C E

**Redbull**

**2,500**

**Coke**

**1,000**

**Fanta**

**1,000**

**Pepsi**

**1,000**

**7up**

**1,000**

**Bitter Lemon**

**1,000**

**Soda Water**

**1,500**

**Tonic Water**

**1,500**

**Cranberry Juice[pack]**

**5,000**

**Cranberry Juice[glass]**

**1,000**

**Chivita Juice[pack]**

**4,000**

**Chivita Juice[glass]**

**1,000**

## H O T B E V E R A G E S

**Coffee**

**1,500**

**Tea**

**1,000**





# CLASSIC COCKTAIL

## 7 Steps 2 Heaven

7,000

Gin, Vodka, Rum, Tequila, Triple sec whiskey, Disaron o amaretto, lemon juice simple syrup splash

## Pornstar Martini

7,000

Passion pare, vanilla syrup, vodka, lemon juice & Prosecco splash, Prosecco splash by side

## Pina Colada

6,000

Full cream milk, pineapple juice, Rum, colada syrup, coconut cream

## Magarita

6,000

Tequila, triple sec, simple syrup, lemon juice,

## Diaquri

6,000

White rum, Gold rum, Captain morgan, orange & pineapple juice, & lemon juice, available in any flavours

## Mojito

6,000

Rum, mojito syrup, mint leave lemon soda:  
Available in any flavor

## Long Island Ice Or Breeze

6,000

Gin, triple sec, vodka, lemon juice, tequila, coke, rum, cranberry

## Mai Tai

6,000

Orange juice, pineapple juice, gold rum & Dark rum, lemon juice, orgeat syrup

## Whiskey Sour

6,000

Whiskey, lemon juice, simple syrup, orange juice, Angushra bitters, orange bitters [ egg white optional]

## Aperol Spritz

6,500

Aperol, Prosecco, soda water with garnish orange

## Negroni

6,500

Campari, Gin, Cinzano Rosso

## Old Fashioned

6,500

Wild turkey, bourbon whiskey, brown sugar, angostura bitters



# SIGNATURE COCKTAIL

## Mermaid In Shores

6,500

Blue curacao, Rosemary syrup, lemon juice, vodka, Tequilla & Fanta splash

## Wet Dream

6,500

Raspberry, pineapple juice, lemon juice, vodka & triple sec

## Kiwi Chronic

6,500

Kiwi paree, pineapple juice, gold rum, lemon juice, simple syrubb & kiwi fruits, triple sec

## Pineapple Express

6,500

Pineapple juice, lemon juice, simple syrup & tequila gold

## Cumbasil Combo

6,500

Basil leaves, cucumber, lemon juice, elder flower & gin

# MOCKTAIL

## Blu Lagos

3,500

Blu curacao, lavender syrup, lemonade, sparkling H2O splash.

## Passionately

3,500

Passion paree, pineapple juice, vanilla syrup, lemon juice

## Gentle Theraphy

3,500

Elderflower syrup, agave syrup, lemon juice, honey, tonic water

## Mango Mule

3,500

Mango puree, ginger syrup, lemon, honey & mango juice

## Rosemary Berry

3,500

Rosemarry syrup, bluberry syrup, lemonade & Sparkling H2O



# SHOTS & SHOOTERS

## Slippery Nipples

Tripple sec, grenadine & baileys

**Shots** 3,500

**Platter** 15,000

## Jagger Bomb Platter

Jaggermaster, power horse, lemon wedge

**Shots** 4000

**Platter** 20,000

## Incredible Hulk

Chocolate syrup, Sanbuca, hennessy

**Shots** 4,000

**Platter** 20,000

## Blow Job Platter

Amarelto liquer, Kahlua, baileys, whippy cream

**Shots** 4,000

**Platter** 15,000

## Vodka

**Grey Goose** 3,500

**Belvedere** 3,500

**Sky** 2,500

## Gin

**Hendrick** 3,000

**Gin Mare** 3,000

**Bombay Sapphire** 2,500

**Bulldog** 2,500

## Rum

**Barcadi Gold** 2,000

**Barcadi White** 2,000

**Captain Morgan** 2,000



# SHOTS & SHOOTERS

## Tequila

Olmeca Silver	2,500
Olmeca Gold	2,500
Patron	3,500
Espolon	2,500

## Liqueur

Baileys	2,000
Jagermeister	2,000
Kahlua	2,000
Campari	2,000
Aperol	2,000

## Whiskey

Glenfiddich 15yrs	3,500
Jack Daniels Old	2,500
JD Honey	2,500
JW Black Label	2,500
Monkey Shoulder	2,500
Jameson Green	2,500
Jameson Black Barrel	2,500
Wild Turkey	2,500
Teeling Small Batch	2,500
Teeling Single Malt	3,500

# SHISHA

## Shisha

15,000

Flavours available include:

Mint, Strawberry, Watermelon, Gum, Grapes,  
Grapes & Mint, Lemon with Mint, Gum & Mint,  
Ice mint, Milk, Power Bull, Black grapes  
Orange, Two Apples, Lemon