

CAFETERIA

Home of the Best American Brunch!

Established in 2018 by Taiwo and Kehinde Smith, we aim to offer a world-class brunch experience in Lagos. Taiwo crafts all recipes, and Kehinde leads marketing and branding, ensuring top-quality food and service. Inspired by their hometown Chicago and nationwide brunch experiences, the twins have developed a diverse menu of gourmet dishes to satisfy both local and international guests.

"Our mission is to provide customers with Chicago-based family recipes using the finest ingredients. We believe food should be simple, sustainable, and locally sourced. We are proud to be Nigeria's first original American brunch restaurant."

Taiwo & Kehinde Smith

BATTERS & TOASTS

Pancakes, waffles, and toasts come with whipped butter, whipped cream, maple syrup, eggs, bacon, and sausage.

FLUFFY PANCAKES 17.5 | WAFFLE 17.5 | FRENCH TOAST 17.5

Choose Your Toppings +2.5

Add signature toppings to any Pancakes, Waffles, or French toast.

Berry Bliss Pancakes ♥

Banana Walnut Foster

Fresh Berries

Blueberry Madness

Strawberry Nutella

Strawberry Banana

Lemon Blueberry Ricotta

CHICAGO STYLE CHICKEN & WAFFLE ♥ 19
Boneless chicken, waffle, house whipped butter, maple syrup. wing it (extra charge +1)

CRISPY CHICKEN & STACKS 19.5
Boneless chicken, fluffy pancakes, house whipped butter, maple syrup. wing it (extra charge +1)

TRADITIONAL

TRADITIONAL ENGLISH BREAKFAST 21
Bacon, eggs, sausage, mushrooms, baked beans, grilled tomatoes, toast.

NOT SO TRADITIONAL ENGLISH BREAKFAST ♥ 23
Buttermilk pancakes or French toast, bacon, eggs, sausage, mushrooms, baked beans, grilled tomatoes.

LOADED OMELETTE
3 eggs, tomatoes, peppers, onions, mushrooms, mozzarella, cheddar, salsa, sautéed potatoes, toast, mixed greens.
Choice of protein:
brisket beef 21.5 or pulled chicken 20.

FRUIT BOWLS

VERY BERRY BOWL 17
Blueberry compote, Greek yogurt, granola, fresh berries, shaved coconut.

CRUNCH YOGURT BOWL ♥ 14.5
Greek yogurt, granola, fresh berries, shaved coconut.

AÇAÍ BERRY BOWL 17.5
Açaí blend, coconut flakes, blueberries, strawberries, bananas, chia seeds.

BREAKFAST SIDES

Buttermilk Biscuit 5
Bacon 5.5
Pork Sausage 4.5
Chicken Sausage 4.5
Eggs 3.5

Waffle 8
French Toast 8
Fluffy Pancakes 8
Avocado 4.5
Plain Croissant 6
Mac & Cheese 15.5

BENEDICT & TOASTS

All served with sautéed potatoes and mixed greens.

BRAISED OXTAIL BENEDICT ♥ 26
Slow-braised oxtail, toast, poached eggs, Louisiana hollandaise.

HOUSE BENEDICT

Toast, poached eggs, Louisiana hollandaise.

Choice of protein:

bacon steak 18.5 or grilled prawns 19.

SMASHED AVOCADO TOAST 20

Avocado, olive oil, basil, toasted pain de campagne.

Choice of eggs.

MUSHROOM AVOCADO TOAST ♥♥ 22

Sautéed mushrooms, avocado, olive oil, basil, toasted pain de campagne.

Choice of eggs.

CROISSANTS & BISCUITS

All biscuit sandwiches served with jam, butter, or honey.

CHEDDAR BISCUIT 6.5

Buttery cheddar biscuits.

BUTTERMILK BISCUIT 5.5

Soft, golden biscuit made with rich buttermilk.

SOUTHERN CHICKEN BISCUIT ♥ 14.5

Buttermilk biscuits, crispy chicken, sautéed potatoes.

BACON, EGG & CHEESE BISCUIT 15

Buttermilk biscuit, scrambled eggs, bacon, sautéed potatoes.

DOUBLE BISCUIT PLATTER 18.5

Two buttermilk biscuits, scrambled eggs & cheese, bacon, sausage, sautéed potatoes.

THE BREAKFAST BAGEL 20

Toasted bagel, bacon, egg, cheese, roasted potatoes, side salad, butter, jam.

ELIJAH'S CROISSANT SANDWICH ♥ 20.5

Toasted croissant, bacon, egg, cheddar & mozzarella cheese, sautéed potatoes. (Option to remove bacon)

SKILLETS

Substitute your toast for pancakes (extra charge)

HOUSE SKILLET ♥

Avocado, eggs (sunny side or scrambled), cheese, sautéed potatoes, jalapeños, cilantro, grilled onions, salsa, buttered toast.
Choice of protein:
pulled beef 25, shredded chicken 26.5, or mushrooms 27.1.

BURGERS

All burgers and sandwiches are served with fries or side salad.

BACON CHEESE BURGER 24.5

Double smashed beef, brioche bun, lettuce, tomatoes, onions, cheese, bacon, crisp jalapeño, ketchup, mustard, Smith sauce.

SMASHED BEEF BURGER ♥ 27.5

Double beef, brioche bun, lettuce, tomatoes, onions, cheese, ketchup, mustard, Smith sauce.

BATTERED FISH BURGER 28

Battered fish, cheddar cheese, lettuce, tomatoes, grilled onions, tartar sauce, soft brioche bun.

CRISPY CHICKEN BURGER ♥ 23

Grilled or crispy chicken, lettuce, cheddar cheese, tomato, onions, Smith sauce, soft brioche bun. (Option to make spicy)

HOT HONEY FRIED CHICKEN ♥ 22.5

Crispy chicken breast, chili honey, house slaw, soft brioche bun.

MELTS

All melts are paired with a side salad or fries.

PRAWN PESTO MELT ♥ 19

Prawns, caramelized onions, feta & mozzarella, fresh basil, pesto sauce, tomatoes, Smith's sauce.

GRILLED CHICKEN MELT 16.5

Grilled chicken, mozzarella, red onions, tomatoes, fresh basil, Smith's sauce.

CHEESE STEAK MELT 18

Seasoned sirloin steak, red peppers, tomatoes, caramelized onions, mozzarella & feta, fresh basil, Smith's sauce.

GRILLED CHEESE MELT ♥ 14.5

Fresh tomato slices, Gruyere, mozzarella, cheddar, sweet basil.

CHICKEN SANDWICH ♥ 21

Chicken, celery, cranberries, herbs, on pain brioche bread.

TUNA PANINI MELT ♥ 22

Tuna, celery, cheddar, cranberries, herbs, on pain brioche bread.

TACOS

PULLED CHICKEN TACOS ♥ 14.5

Pulled chicken, homemade tortilla, cheese, mango salsa, chipotle sauce.

BRAISED BEEF TACOS ♥ 16

Braised beef, homemade tortilla, cheese, mango salsa, chipotle sauce.

PRAWN TACOS ♥ 18.5

Crispy prawn, homemade tortilla, cheese, mango salsa. (Due to seasonal changes, mangos may be replaced with pineapple when unavailable)

SEAFOOD

CRISPY SHRIMP BITES ♥ 23.5

Deep-fried shrimps, lime wedges, fries, served with three sauces.

FISH & CHIPS ♥ 26.5

Battered fish, tartar sauce, chips.

SALADS

salads come with your choice of house dressing: spicy ranch, creamy balsamic, sweet creamy.

CAESAR SALAD BOWL ♥

Romaine lettuce, cherry tomatoes, croutons, shaved parmesan, creamy Caesar dressing, garlic bread. Add grilled chicken 19.5 or grilled prawns 27.

HOUSE SALAD BOWL ♥ 19

Lettuce, cherry tomatoes, red onions, cucumbers, avocado, cranberries, croutons, shaved parmesan, garlic bread. Add grilled chicken 7 or grilled prawns 12.

SOUL FOOD

BRAISED OXTAIL MAC ♥ 34

Baked mac & cheese topped with braised oxtail, served with cheddar biscuit.

OVEN BAKED MAC & CHEESE ♥♥ 17

Baked mac & cheese, Texas-toast garlic bread, hot sauce on the side. Choice of protein: country-fried chicken 23, or grilled prawns 33.

TITI'S SOUL FOOD ♥ 27.5

Buttermilk waffle, mac & cheese, crispy fried chicken, hot sauce.

CHEDDAR BISCUIT 6.5

Buttery cheddar biscuits.

ELOTE ♥ 9

Mexican street corn, cream, parmesan cheese, seasoning.

WINGS & BONELESS

Served with your choice of chicken wings or boneless crispy fried chicken, french fries, and garlic bread.

SMITH'S CLASSIC 16

SWEET & TANGY ♥ 16.5

CRISPY LEMON PEPPER ♥ 16.5

HONEY BBQ ♥ 17

PARMESAN & GARLIC ♥ 18

HOT & SPICY 17

DIPPING SAUCES (extra 2)

Smith sauce | Spicy ranch | Honey mustard BBQ sauce | Peppered sauce

SIDES

french fries 6

garlic bread 4

cajun fries 6.5

cheesy garlic bread 6.5

garlic parmesan fries 7

grilled prawn 12

buttermilk biscuit 5

grilled chicken 7

Cheddar biscuit 6.5

sauteed potatoes 6

Dessert

CHOCOLATE FUDGE CAKE ♥ 14
Chocolate cake, caramel, ganache.

WAFFLE SUNDAE ♥ 14
Waffle, ice cream, choice of sauce, and optional Oreo or cookie crumble.

CHEESECAKE ♥
Original 15
Oreo 16
Strawberry 16

ICE CREAM 7
Vanilla ice cream with caramel, chocolate, or vanilla topping.

♥ house favorite ♻️ vegan ♻️ vegetarian

Inform your server allergies or dietary needs. Prices are in Naira, excluding VAT and Lagos Consumption Tax. No substitutions.

@cafeteria_ng #cafeteriang



SCAN FOR PRICES PLEASE