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 20.3 | WAFFLE 20.3
FRENCH TOAST BRIOCHE 20.3

Choose Your Toppings *+3*

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

Banana Walnut Foster

Berry Bliss Pancakes ♥

Fresh Berries

Rainbow Crunch ♥

Blueberry Madness

Strawberry Nutella

Strawberry Banana

Lemon Blueberry Ricotta ♥

CHICAGO STYLE CHICKEN & WAFFLE ♥ 21.9
boneless chicken, waffle, house whipped butter, maple syrup. wing it (extra charge +1.1)

CRISPY CHICKEN & STACKS 22.6
boneless chicken, fluffy pancakes, house whipped butter, maple syrup. wing it (extra charge +1.1)

TRADITIONAL

TRADITIONAL ENGLISH BREAKFAST 24.3
Bacon, eggs, sausage, mushrooms, baked beans, grilled tomatoes, toast.

NOT SO TRADITIONAL ENGLISH BREAKFAST♥ 26.6
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 24.9 or pulled chicken 23.1, garden omelette 16.3

FRUIT BOWLS

VERY BERRY BOWL 19.6
Blueberry compote, Greek yogurt, granola, fresh berries, shaved coconut.

CRUNCH YOGURT BOWL ♥ 16.8
Greek yogurt, granola, fresh berries, shaved coconut.

AÇAÍ BERRY BOWL 20.3
Açai blend, coconut flakes, blueberries, strawberries, granola, bananas, chia seeds.

BENEDICT & TOASTS

All served with sautéed potatoes and mixed greens.

PULLED BRISKET BENEDICT ♥ 23.1
Slow-braised pulled brisket, toast, poached eggs, Louisiana hollandaise.

HOUSE BENEDICT 19.6
Toast, poached eggs, bacon, Louisiana hollandaise.
Choice of protein: steak 23.1 or grilled prawns 25.5

SMASHED AVOCADO TOAST 23.1
Avocado, olive oil, basil, toasted pain de campagne.
Choice of eggs.

MUSHROOM AVOCADO TOAST ♥ 25.4
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 7.6
Buttery cheddar biscuits.

BUTTERMILK BISCUIT 6.4
Soft, golden biscuit made with rich buttermilk.

SOUTHERN CHICKEN BISCUIT ♥ 16.8
Buttermilk biscuits, crispy chicken, sautéed potatoes.

BACON, EGG & CHEESE BISCUIT 17.3
Buttermilk biscuit, scrambled eggs, bacon, sautéed potatoes.

DOUBLE BISCUIT PLATTER 21.4
Two buttermilk biscuits, scrambled eggs & bacon, sausage, sautéed potatoes.

THE BREAKFAST BAGEL 23.1
Toasted bagel, bacon, egg, cheese, roasted potatoes, side salad, butter, jam.

ELIJAH'S CROISSANT SANDWICH ♥ 27.3
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 28.9, shredded chicken 30.7, or mushrooms 31.4

BREAKFAST SIDES

Buttermilk Biscuit 6.1
Bacon 6.4
Pork Sausage 5
Chicken Sausage 5
Eggs 3.9
Waffle 8.8
French Toast 8.8
Fluffy Pancakes 8.8
Avocado 5
Plain Croissant 6.6
Mac & Cheese 18

BURGERS

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

BACON CHEESE BURGER 28.4
Double smashed beef, brioche bun, lettuce, tomatoes, onions, cheese, bacon, crisp jalapeño, ketchup, mustard, Smith sauce.

SMASHED BEEF BURGER ♥ 31.8
Double beef, brioche bun, lettuce, tomatoes, onions, cheese, ketchup, sliced pickles, mustard, Smith sauce.

BATTERED FISH BURGER 32.3
Battered fish, cheddar cheese, lettuce, onions, tartar sauce, soft brioche bun.

CRISPY CHICKEN BURGER ♥ 26.6
Grilled or crispy chicken, lettuce, cheddar cheese, tomato, onions, sliced pickles, Smith sauce, soft brioche bun. (Option to make spicy)

HOT HONEY FRIED CHICKEN ♥ 26
Crispy chicken breast, hot chili honey, sliced pickles, brioche bun, house slaw, soft brioche bun.

MELTS

All melts are paired with a side salad or fries.

PRAWN PESTO MELT ♥ 21.9
Prawns, caramelized onions, feta & mozzarella, fresh basil, pesto sauce, tomatoes, Smith's sauce.

GRILLED CHICKEN MELT 19.1
Grilled chicken, mozzarella, red onions, tomatoes, fresh basil, Smith's sauce.

CHEESE STEAK MELT 20.8
Seasoned sirloin steak, red peppers, tomatoes, caramelized onions, mozzarella & feta, fresh basil, Smith's sauce.

GRILLED CHEESE MELT 16.8
Fresh tomato slices, Gruyere, mozzarella, cheddar, sweet basil.

CHICKEN SANDWICH ♥ 24.3
Chicken, celery, cranberries, onions, house mayo, herbs, on pain brioche bread.

TUNA PANINI MELT ♥ 25.4
Tuna, celery, cheddar, cranberries, herbs, on pain brioche bread.

TACOS

PULLED CHICKEN TACOS ♥ 16.8
Pulled chicken, homemade tortilla, cheese, mango salsa, chipotle sauce.

BRAISED BEEF TACOS ♥ 18.5
Braised beef, homemade tortilla, cheese, mango salsa, chipotle sauce.

PRAWN TACOS ♥ 21.4
Crispy prawn, homemade tortilla, cheese, mango salsa.
(Due to seasonal changes, mangos may be replaced with pineapple when unavailable)

SEAFOOD

CRISPY SHRIMP BITES ♥ 27.2
Deep-fried shrimps, lime wedges, fries, served with sauce.

FISH & CHIPS ♥ 30.7
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, croutons, shaved parmesan, creamy Caesar dressing, garlic bread.
Add grilled chicken 22.6 or grilled prawns 31.2

HOUSE SALAD BOWL ♥ 21.9
Lettuce, cherry tomatoes, red onions, cucumbers, avocado, cranberries, croutons, shaved parmesan, garlic bread.
Add grilled chicken 7.7 or grilled prawns 13.2

SOUL FOOD

PULLED BRISKET MAC ♥ 29.5
Baked mac & cheese topped with pulled brisket, served with garlic bread.
add: Jalapeño +1

OVEN BAKED MAC & CHEESE ♥ 19.6
Baked mac & cheese, Texas-toast garlic bread, hot sauce on the side.
add: Jalapeño +1. Choice of protein: country-fried chicken 25.3, or grilled prawns 36.3

TITI'S SOUL FOOD ♥ 31.8
Buttermilk waffle, mac & cheese, crispy fried chicken, hot sauce.

ELOTE 10.4
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 18.5

SWEET & TANGY ♥ 19.1

CRISPY LEMON PEPPER ♥ 19.1

HONEY BBQ ♥ 19.6

PARMESAN & GARLIC ♥ 20.8

HOT & SPICY 19.6

DIPPING SAUCES (extra 2.2)
Smith sauce | Spicy ranch | Honey mustard
BBQ sauce | Peppered sauce

SIDES

French Fries 6.6
Cajun Fries 7.2
Garlic Parmesan Fries 7.7
Buttermilk Biscuit 6.1
Cheddar Biscuit 7.2
Garlic Bread 4.4
Cheesy Garlic Bread 7.2
Grilled Prawn 13.2
Grilled Chicken 7.7
Sauteed Potatoes 6.6

Dessert

CHOCOLATE FUDGE CAKE ♥ 16.3
Chocolate cake, caramel, ganache.

CHEESECAKE ♥
Original 17.3
Oreo 18.5
Strawberry 18.5

WAFFLE SUNDAE 16.2
Waffle, ice cream, choice of sauce, and optional Oreo or cookie crumble.

ICE CREAM 8.1
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