

Bibis

[SIGNATURE DISHES]

THE TALK OF THE TABLE

JOLLOF RICE
SLOW-COOKED, TOMATO
RICH, SPICED WITH
HERBS, AND CHILLI

CORN RIBS
CHARRED, RIBS GLAZED
IN GARLIC BUTTER,
AND SPICE

FRIED PLANTAIN
RIPE, PAN-FRIED
UNTIL GOLDEN

BEANS
SMOKY, BLACK EYED
BEANS, STEWED IN
FRESH ONIONS

GRILLED CHICKEN
JUICY MARYLAND,
CHARRED & FINISHED,
IN OUR HOUSE
MARINADE

BIBIS STEW
SPICY, TOMATO
BASED STEW,
WITH A BOLD KICK

LAMB SUYA
SPICED LAMB WITH,
SUYA SPICE
COATED, WITH
ONIONS

COLESLAW
FRESH, CARROT
AND CABBAGE,
TOSSED IN CITRUS
DRESSING

[DESSERTS]

PLANTAIN SPLIT
GOLDEN, PAN-FRIED
SWEET, PLANTAIN
SERVED WITH ICECREAM

PUFF PUFF
SWEET, FLUFFY, GOLDEN
DOUGHNUTS, SWEET IN,
CRISPY OUT



[DRINKS]

WATER
STILL, OR SPARKLING,
SERVED CHILLED
NEVER COMPLICATED

JARRITOS GUAVA
SWEET TROPICAL,
GUAVA JUICE, FRESH
JUICE AND REFRESHING

SPRITE
SHARP, CITRUS
BITE, LEMON, AND LIME
DRINK

SPARLETTA CREME SODA
ELECTRIC GREEN, VANILLA
SODA, LIME DRINK
A SOUTH AFRICAN ORIGINAL

COCA-COLA
CLASSIC FIZZ, MALT
DRINK, SPIKED WITH
CHILLI SYRUP
KICK

GUINNESS MALTA
RICH MALTED, DRINK
BOLD, SMOOTH
AND NON-ALCOHOLIC

Please eat responsibly,
Serve only for

inform your concierge of any allergies.
guests 7+ with valid ID. Never eat and drive.