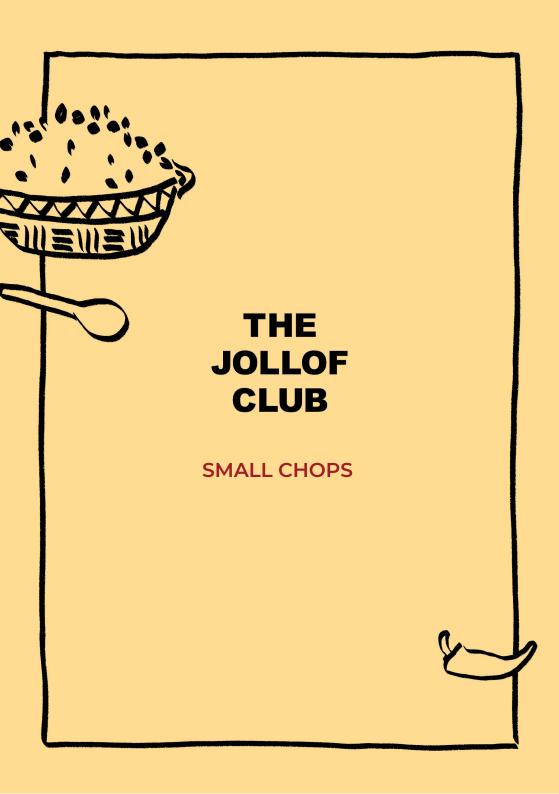


DRINKS



SUYA PEACH HIGHBALL Omega Blanco Tequila Campari Martini Ambrato Suya Spice Peach Soda	15
SOBOLO SOUR Bombay Blackberry Vida Mezcal Sobolo Cordial Foam	15
TIGERNUT COLADA Planteray Original Dark Havana 3 Tarragon Green Apple Pineapple Tigernut	15
JOLLOF MANHATTAN Jack Daniel's Rye Martini Rubino Jollof spices Rose Water	15
BOABAB OLD FASHIONED Woodford Reserve Baobab Cacao	16
SOBOLO 0.0 Traditional Spiced Hibiscus juice Made our way	9
RHUBARB & BASIL HIGHBALL 0.0 Rhubarb and Basil Cordial Topped with premium Tonic	10
PREKESE & OOLONG ICED TEA 0.0 Roasted Prekese, Milky Oolong tea Cold brewed for 12h	9





SMALL CHOPS | BAR MENU

Signature Smoked Jollof Rice (V)	10
A bold, slow-cooked rice dish infused with ripe tomatoes, smoky paprika, and West-African spices.	
Finished over fire for a deep promotic flavour	

Crispy Plantain Chips 8

Thin, golden and irresistibly crispy fried plantain chips. Perfect to share with friends over drinks.

BBQ Chicken Suya Wings (6 pcs)

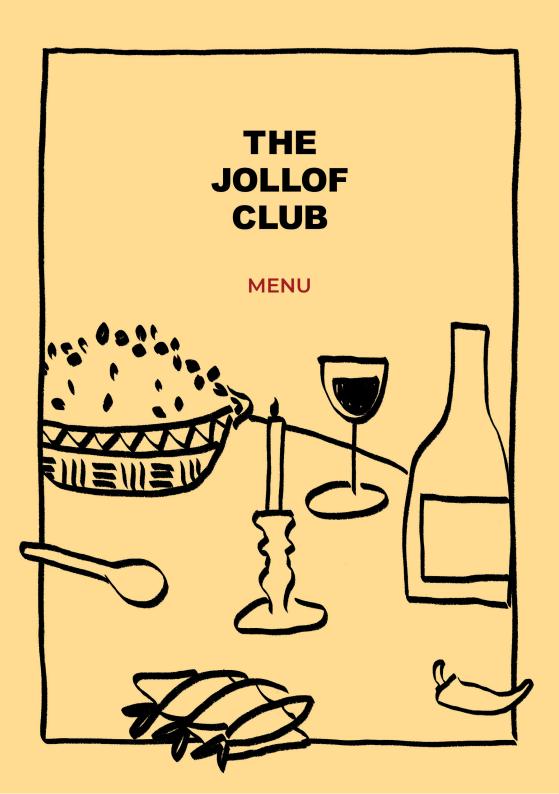
Slow-cooked chicken wings, finished on the barbecue and dusted with our own Suya spice blend. Served with a smooth lovage mayonnaise.

Yam Chips & Shito 10

Rustic and crispy yam chips, served with a housemade shito sauce infused with seaweed for a plant-based umami kick. A must for spicy lovers.







The Jollof Club | 4-course menu The Hoxton | Lotti's Pop-Up





Fluffy fermented rice pancake, served warm with an aromatic chili oil made from five types of peppers, anise, and fennel seeds.



Dutch Peppersoup

A chilled interpretation of Nigeria's beloved peppersoup: a fragrant pepper broth infused with grains of Selim, alligator pepper and Scotch bonnet. Served over tender Dutch yellowtail mackerel, effirin and crisp garden radishes, where the cool temperature softens the heat and lets the bold, aromatic spices shine.

Polderlam Ayamse & Smoked Jollof Rice

Butter-soft Polder lamb neck, slow-cooked in aromatic spices and finished with a smoky glaze. Served alongside our signature Smoked Jollof Rice – an addictive, fiery rice dish made with a house-blended mix of 17 spices, a rich sauce of fire-roasted onions and peppers, and finished à la minute for the perfect balance of crisp edges and fluffy grains.

Sobolo

A bold and refreshing take on West Africa's classic hibiscus tea. This dessert layers spicy, sweet and tangy Sobolo preparations for a multi-sensory experience that surprises with every bite.



MENU

THE JOLLOF CLUB

AFRO VEGAN



Afro Vegan | 4 course menu The Hoxton | Lotti's Pop-Up



Masa

Fluffy fermented rice pancake, served warm with an aromatic chili oil made from five types of peppers, anise, and fennel seeds.

Tomato & Shito Tartelette

A crisp tartelette filled with housemade tomato shito, topped with a sun-dried tomato salad, fresh lovage and vibrant greens from the garden.

Grilled courgette & Ayamase with Jollof Rice Courgette grilled with garlic and ginger, served alongside our bold green Ayamase sauce and signature Smoked Jollof Rice.

Sobolo

A bold and refreshing take on West Africa's classic hibiscus tea. This dessert layers spicy, sweet and tangy Sobolo preparations for a multi-sensory experience that surprises with every bite.

