BREAKFAST

Goodmorning, softly

Mornings at The Jollof Club are softer around the edges: coffee first, then something warm, spiced or sweet. Breakfast borrows from the same West African pantry as the rest of the restaurant, but moves at the pace of an Amsterdam morning - quick if you need it, generous if you stay.

HOW TO EAT

A little warmth, a little sweetness, a good cup of coffee. Settle in and let the morning unfold.

Morning plates 09:00 - 11:30

TOM BROWN - WARM PORRIDGE V

Warm grain porridge · crispy coconut · fresh mango

NIGERIAN SCRAMBLED EGGS - TOASTED AGEGE V

Nigerian egg sauce · toasted Agege bread

YOGHURT BOWL V

Yoghurt · millet granola · baobab honey · seasonal fruit

BOFROT - WARM DOUGHNUT V

Prekese cream · Sobolo confiture



Coffee

Espresso
Americano
Cappuccino
Flat White
Latte
Iced Latte
Filter Coffee
Kafa Reserve Filter - Ethiopian reserve coffee

Moringa & Chai

HOT/ICED

Moringa Latte
Moringa Rose Coconut
Chai Latte

Tea



TEA BY T'S

Lovely Lady Grey
Jasmine Superieur
Ginger Lemon
Minty Marrakech
Masala Chai
Wild Orange Oolong
Hot Sobolo - hibiscus · ginger · spice

House & Fresh

SOBOLO

Hibiscus · citrus · spice

HOUSE ICED TEA

Seasonal rotating flavours

Please speak to our team about allergies or dietary requirements.

THE JOLLOF CLUB

LUNCH

One plate or the whole table

Lunch is when the table loosens up. Small chops, rice, vegetables and something from the grill can be ordered as one quick plate or spread across the middle. The food should feel bright, generous and easy to share without turning lunch into a three-hour commitment.

HOW TO EAT

For a quick lunch: choose a small chop and one plate. For the table: order across the menu, add jollof, and share.

Jollof rice bowls 12:00 - 17:00

CHICKEN JOLLOF

Jollof rice · crispy chicken · fried plantain · sweet-and-sour red onion · cucumber · house pepper sauce

VEGGIE JOLLOF VG

Jollof rice · fried plantain · avocado · sweet-and-sour red onion · cucumber · greens · house pepper sauce · fresh herbs

FISH JOLLOF

Jollof rice · fish of the day · seasonal garnishes

THE AKWASI SPECIAL – JOLLOF, SUYA BEEF & CRISPY CHICKEN

Jollof rice · suya beef · crispy chicken · fried plantain · sweet-and-sour red onion · cucumber · house pepper sauce

Lunch plates 12:00 - 15:00

GARRI FRIED CHICKEN BURGER

Buttermilk-fried chicken · potato bun · pickled prekese onion · Cameroon pepper mayo

SUYA BEEF AGEGE – ROAST BEEF SANDWICH

Agege bread · suya roast beef · caramelised onions · pepper mayo · pickles · lettuce

NIGERIAN EGG SANDWICH V

Nigerian egg sauce · Agege bread · lettuce · cucumber

GROUNDNUT SOUP & FUFU V

West African groundnut soup · fufu · roasted peanuts · greens · chilli oil · fresh herbs





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THE JOLLOF CLUB

DINNER

The whole table comes alive

At night the whole table comes alive. Dinner is the fullest expression of The Jollof Club: smoke, pepper, fermentation and slow cooking moving through small chops, larger plates and jollof at the centre. Start small, add something from the fire, and leave room for one more plate than you planned.

HOW TO EAT
A good table starts with a few small chops, adds one or two larger plates, puts jollof in the middle, and finishes sweet. The exact order is yours.

Small chops 12:00 - 17:00

AGEGE BREAD - EHURU BUTTER V
Warm, round Agege bread · ehuru butter

FATAYA - SPICY TUNA PASTRY
Spicy tuna · obe ata mayo · lime · pickled chilli

ONE MAN THOUSAND - CRISPY WHITE BAIT FISH
Shito mayo · lime · fresh herbs

GARRI FRIED CHICKEN
West African-spiced fried chicken · Scotch bonnet mayo · pickled onion · lime

SUYA BEEF SKEWER — CHARCOAL-GRILLED BAVETTE
Suya spice · Scotch bonnet mayo · pickled red onion · fresh herbs

LAMB SKEWER
Grilled lamb · charred peppers · green chilli sauce · fresh herbs · lime

YAM DAUPHINE
Crispy yam · shito mayo · spring onion · lime

SMOKED JOLLOF RICE VG
Jollof rice · fire-roasted tomatoes · fresh herbs

FRIED PLANTAIN VG
Ripe plantain · sea salt · lime · roasted peanuts

GREENS — GARLIC, GINGER & CHILLI VG
Lemon

Big chops 17:00 - 21:00

CRISPY HAKE - OBE ATA & TARTARE REMOULADE
Spiced-batter hake · radish and herb salad · lime

CATCH OF THE DAY (400G – 600G) FOR 2
Served in Yassa: fennel · mustard · charred lemon · fresh herbs

GLAZED POUSSIN - PEPPER & PEANUT
Fire-grilled poussin · pepper soup glaze · peanut crunch · charred lime · fresh herbs

VEAL CHEEK - EFO & CRISPY KALE
Slow-braised veal cheek · kwen kwen · pounded yam · greens · pickled chilli

FIRE-GRILLED PRAWNS - ATA DINDIN, UDA & EHURU
Marinated prawns · garlic · ginger · African chillies · charred lime

CHARRED CABBAGE - GROUNDNUT & LIME VG
Chilli oil · roasted peanuts · fresh herbs

FIRE-ROASTED AUBERGINE - MUSHROOM SHITO & COCONUT YOGHURT V
Pickled chilli · spring onion · fresh herbs

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THE JOLLOF CLUB

Sweet mouth

PUFF-PUFF V

Nigerian doughnuts · prekese cream · condensed milk · hibiscus sugar · seasonal fruit

SOBOLO & PINEAPPLE VG

Hibiscus granita · pineapple · ginger · moringa coconut mousse · lime

ATALẸ CAKE V

Ginger cake · ginger crumble · coconut ice cream · warm palm sugar caramel



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THE JOLLOF CLUB

BAR

Bar snacks

A few things for the table, a drink, or both. Small chops and sides made to share, order one at a time, or build into something more.

HOW TO EAT

Start with two or three and add more as you go.



Small chops 12:00 - 17:00

AGEGE BREAD - EHURU BUTTER V

Warm, round Agege bread · ehuru butter | 7,5

FATAYA - SPICY TUNA PASTRY

Spicy tuna · obe ata mayo · lime · pickled chilli | 6,5

ONE MAN THOUSAND - CRISPY WHITE BAIT FISH

Shito mayo · lime · fresh herbs | 10,5

GARRI FRIED CHICKEN

West African-spiced fried chicken · Scotch bonnet mayo · pickled onion · lime | 10,5

SUYA BEEF SKEWER — CHARCOAL-GRILLED BAVETTE

Suya spice · Scotch bonnet mayo · pickled red onion · fresh herbs | 14,5

LAMB SKEWER

Grilled lamb · charred peppers · green chilli sauce · fresh herbs · lime | 12,5

YAM DAUPHINE

Crispy yam · shito mayo · spring onion · lime | 6,5

SMOKED JOLLOF RICE VG

Jollof rice · fire-roasted tomatoes · fresh herbs | 10,5

FRIED PLANTAIN VG

Ripe plantain · sea salt · lime · roasted peanuts | 7,5

GREENS — GARLIC, GINGER & CHILLI VG

Lemon | 7,5



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THE JOLLOF CLUB

DRINKS

From the first sip to the last round

The drinks move with the day, from refreshing sodas and easy daytime pours to cocktails, wines and beers made for the evening. Thoughtful no/low options are part of the mix, whether you're stopping by for one or settling in for a while.

Coffee

Espresso
Americano
Cappuccino
Flat White
Latte
Iced Latte
Filter Coffee
Kafa Reserve Filter - Ethiopian reserve coffee

Moringa & Chai

HOT/ICED

Moringa Latte
Moringa Rose Coconut
Chai Latte

Tea



TEA BY T'S

Lovely Lady Grey
Jasmine Superieur
Ginger Lemon
Minty Marrakech
Masala Chai
Wild Orange Oolong
Hot Sobolo - hibiscus · ginger · spice

House & Fresh

SOBOLO

Hibiscus · citrus · spice

HOUSE ICED TEA

Seasonal rotating flavours

Beer



STELLA ARTOIS

Lager · draught

TRIPEL KARMELIET

Belgian tripel · draught

LEFFE BLOND

Abbey blond · draught

FRANZISKANER HEFE-WEIZEN

Wheat beer · draught

LOWLANDER - ROTATING BOTTLE

Botanical craft selection

0.0 BEER SELECTION

Lager · Belgian · Lowlander

Wine

Please see the separate wine page for our glass and bottle selection.

Please speak to our team about allergies or dietary requirements.

THE JOLLOF CLUB

Cocktails

West African flavours, shaken and stirred.

JOLLOF MARY

Mezcal, Tomato, Roasted Red Pepper, Scotch Bonnet, Lemon, Yaji Spice Rim
Also available as a virgin version

AFRO SPRITZ

Groovy Lime Leaf, Hibiscus, Prosecco, Lime
Also available as a virgin version

TAMARIND SOUR

Glenmorangie 12 Year Old, Tamarind, Lemon, Simple Syrup

KOLA OLD FASHIONED

Dark Rum, Kola Nut Syrup, Angostura, Orange Zest

GOLDEN AKWABA

Hennessy, Passionfruit, Pineapple, Vanilla
Also available as a virgin version

0,0



CHAPMAN HIGHBALL

Grenadine, Orange, Lemon, Soda

TIGERNUT COLADA

Tigernut Milk, Pineapple, Coconut, Nutmeg

Highballs

PALM & PINE

Blanco Rum, Pineapple, Coconut, Palm Sugar, Nutmeg

GROOVY MULE

Groovy Lime Leaf, Ginger Beer, Lime, Lime Leaf Garnish

MANGO HEAT

Tequila, Mango, Lime, a Touch of Scotch Bonnet
Also available as a virgin version

Gin Tonics

We highlight the West African spices instead of the spirit.

GRAINS OF PARADISE

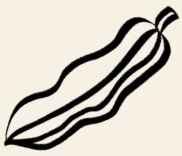
A peppery seed from the ginger family, with citrus and a gentle heat.

ALLIGATOR PEPPER

A warm, peppery seed with cardamom-like and floral notes.

PREKESE & GRAPEFRUIT

A sweet, smoky Ghanaian pod known as “soup perfume”, with fresh grapefruit.



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THE JOLLOF CLUB

WINES

Made to complement

From crisp and refreshing whites to full-bodied reds and sparkling wines, the selection is made to complement the food and the moment. Whether paired with a favourite dish or enjoyed on its own, there's a wine for every occasion.

White

IM-CARE CHENIN BLANC BIO
South Africa

DIEPE GRONDE CHARDONNAY–VIOGNIER
South Africa

DROSTDY HOF CHENIN BLANC
South Africa

NEDERBURG HERITAGE HEROES ANCHORMAN CHENIN BLANC
South Africa

CLOUDY BAY SAUVIGNON BLANC*
New Zealand

CLOUDY BAY CHARDONNAY*
New Zealand

ZEHN MORGEN RIESLING*
Germany

OLIVIER BOUSSARD BOURGOGNE BLANC LE CHAUME*
France

GIANNI TESSARI SOAVE*
Italy

WALDSCHÜTZ SCHEIBEN GRÜNER VELTLINER*
Austria

Skin contact

MEINKLANG WEISSER MULATSCHAK
Austria

Sparkling

GRÉMILLET BRUT AMBASSADEUR CHAMPAGNE*
France

CARUNA FRANCIACORTA BRUT*
Italy

Rosé

BRUNO ROCCA ROSATO*
Italy

LES QUATRE TOURS VILANDRIA ROSÉ*
France



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THE JOLLOF CLUB

Red

IM-CARE SHIRAZ-MOURVÈDRE-VIOGNIER BIO

South Africa

NEDERBURG THE MANOR SHIRAZ

South Africa

NEDERBURG HERITAGE HEROES BREW MASTER

South Africa

NEDERBURG HERITAGE HEROES MOTORCYCLE MARVEL

South Africa

TORRE MORA ETNA ROSSO*

Italy

VEGA CLARA DÍAZ ALMENDROS*

Spain

VALIANO CHIANTI CLASSICO*

Italy



Alcohol-free

BELLERIVE 0% CHARDONNAY BIO

France

BELLERIVE 0% CABERNET SAUVIGNON

France

BELLERIVE 0% SPARKLING SOUVIGNIER GRIS BIO

France

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THE JOLLOF CLUB