

LIKE IT HOT?
ADD PILI PILI HOT
SAUCE TO ANY MEAL

@BRAZZABRIXTON
WWW.BRAZZARESTAURANT.COM

A MODERN INTERPRETATION OF CONGOLESE
AND WEST AFRICAN CUISINE

VEGAN OPTIONS

SMALL PLATES/STARTERS

GRILLED PILI PRAWNS 8.5

TEMPURA OKRA 5

MADESU – STEWED BEANS 5

SHRIMP BITES 9

BRAZZA WINGS 6

CAULIFLOWER WINGS 6

PLANTAIN FRITTERS + PINEAPPLE CHUTNEY 5

GRILL

BRAZZA BURGER 9

BEEF PATTY, CHEDDAR CHEESE, LETTUCE,
SPICY MAYO, FRIED PLANTAIN AND GUINNESS
GLAZE

GRILLED 1/4 CHICKEN 6.5

WHOLE SEA BASS 11

CAULIFLOWER STEAK 7

MAINS

LOBSTER TAIL

WITH GARLIC BUTTER 20

NTABA

JUICY GRILLED GOAT MEAT 11.5

VEGAN BOWL

MADESU BEANS, GREEN BANANA, FRIED PLANTAIN,
FRESH LEAF SALAD, CHOICE OF RICE 12

POISSON FRIT

DEEP FRIED SEA BASS FILLET WITH TOMATO AND
ONION RELISH 13.5

PEANUT SOUP

- CHICKEN 10

- AUBERGINE 9.5

MOAMBÉ PALMNUT STEW

-LOBSTER TAIL 20

-GOAT 12

-OKRA 9.5

SIDES

MAC N CHEESE 4.5

JOLLOF RICE 4

CASSAVA FRIES 3.5

RIZ COCO - AROMATIC COCONUT RICE 3

FUFU – CREAMY COCO YAM STARCH 3

FRIED PLANTAIN 3.5

FRESH LEAF SALAD 3

GRILLED CORN

PLATTERS

MEAT PLATTER

NTABA, 2X GRILLED 1/4 CHICKEN,
BRAZZA WINGS, SAKA SAKA
JOLLOF, MAC N CHEESE
35

SEAFOOD PLATTER

2X BUTTERED LOBSTER TAILS,
GRILLED PILI PRAWNS, SAKA SAKA
JOLLOF, MAC N CHEESE
55

DESSERTS

MIKATE

(DOUGHNUT BALLS)
SERVED WITH CHOCOLATE SAUCE
6

PINEAPPLE FLAMBÉ

WARM CARAMELISED PINEAPPLE WITH
VANILLA ICE CREAM AND BISCOFF
CRUMB
4.5

BRUNCH 1-3PM

PLANTAIN PANCAKES

FLUFFY PANCAKES WITH FRESH
BERRIES, COCONUT SORBET AND
CARAMEL SAUCE
13

BRAZZA BREAKFAST

BREAKFAST MUFFINS, CHICKEN
SAUSAGES, MADESU BEANS, FRIED
PLANTAIN, AVOCADO, 2 EGGS OF CHOICE
15

MAKE IT BOTTOMLESS

£20 PER PERSON

90 MINS PROSECCO!

SOFT DRINKS

CAWSTON PRESS - ELDERFLOWER &
LEMON 2.30

SAN PELLEGRINO – BLOOD ORANGE 2

SAN PELLEGRINO – LEMON 2

BOTTLED WATER 500ML 1.50

HOMEMADE DRINKS

PINEAPPLE MOCKTAIL 7

SCOTCH BONNET LEMONADE 3.5

BISSAP (HIBISCUS WATER) 2.5

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