
MAIN COURSE

Prawns Provencale

28,500

Tender prawn served in a fragrant tomato sauce sautéed with garlic, onion, herbs, lemon juice and a touch of cream.

Chickens Fricassee

20,500

Juicy caramelised chicken breast cooked in a rich, flavoured stock with sautéed mushrooms and herbs.

Chicken Cordon Bleu

22,000

Marinated, breaded chicken breast stuffed with ham and cheese, fried, then oven-finished.

Fillet Steak (380g)

24,000

Prime beef fillet, lightly seasoned with sea salt, crushed black pepper, and herbs, seared to perfection and finished with a rich reduction sauce. Served with sautéed vegetables, mashed potatoes or fries, and a touch of garlic butter for extra flavor.

Jumbo Prawns

30,000

Marinated in garlic, lemon juice, olive oil, white pepper, and herbs, then grilled with flavoured butter.



Lamb Chops

49,500

Juicy, tender, grilled to perfection.

Grilled Rib Eye (Imported)

25,000

Succulent ribeye steak, grilled to desired doneness.

Roasted Half Chicken

20,500

Marinated and grilled with soy sauce, chili sauce, olive oil, garlic, and herbs, served with garlic and chili tomato sauce.

Norwegian Salmon Fish (250g)

25,000

Perfectly grilled premium salmon fillet.

Thai Curry Beef

20,500

Tender beef in Thai curry and coconut sauce with lemongrass and peppers.

Grilled Fish Asian Way

23,000

Croaker fish marinated in coconut, chilli, and herbs, grilled to perfection.

Sauce Lab

4,000

- Peppercorn Sauce • Garlic Butter Sauce • Presley Sauce
- Lemon Butter Sauce • Gravy • Chili Sauce • Tomato Sauce



APPETIZER

Golden Chicken Wings

15,000

Crispy, spicy wings served with creamy garlic-mayo sauce

Bird Eye Chili Snail

29,000

Spicy sautéed Nigerian snails tossed with julienned vegetables for a fiery bite.

Prawns Suya

22,000

Grilled prawns in skewers, seasoned with local spices served with mixed vegetables.

Chicken Bruschetta

16,500

Tender chicken cubes and vegetables served on toasted baguette slices finished with a drizzle of garlic oil

Blackwood Signature Calamari

24,500

Crispy calamari rings fried golden in seasoned crumbs, served on a potato nest with tartar sauce.



LITE BITES

Spring Rolls

10,000

Your choice of prawn, chicken, or vegetable

Asun

10,000

Bold and authentic grilled spicy goat meat served with yam fries

Continental Side Dishes

French Fries.	3500
Sautéed Vegeta.	3500
Chinese FriedRice.	4000

Other Sides

Jollof Rice	5,000
Fried rice	5,000



GRILL

All grills entrees as served with your choice of side: **Chips, Basmati White , Blackwood Rice, Fried Rice, or Jollof Rice.** Freshly prepared and oven grilled with our signature house spices.

Chicken Breast with Basmati Rice

18,000

Tender chicken breast marinated in herbs, garlic, and olive oil, oven grilled and served with buttery basmati rice.

Grilled Croaker Fish (Whole)

22,500

Whole croaker fish infused with chili, garlic, and lemon, grilled and brushed with our smoky Blackwood spice glaze.

Grilled Catfish (Whole)

20,500

Catfish marinated in ginger, garlic, and pepper mix, flame-grilled and finished with a zesty barbecue rub.

Spicy Turkey with Basmati Rice

18,000

Turkey cuts seasoned with chili, garlic, and herbs, grilled to perfection and served with flavorful basmati rice.



SOUP

Seafood Bisque

12,000

Well seasoned and sauteed seafood, with carrot, onion, leek and garlic, cooked with seafood stock, served with garlic bread.

Cream of Corn Soup

10,000

Light soup made with blended sweet corn, garlic, onion, White pepper and finished with cream, served with croutons

Goat Meat Pepper Soup

10,000

Nigerian goat meat soup, prepared with local spices and Goat meat broth, sent leave, served with bread rolls

Assorted Pepper Soup

12,000

Mixture of beef offals prepared with local spices, served with bread rolls.

Catfish Pepper Soup

10,000

Catfish Pepper soup, prepared with local spices and Catfish broth, sent leave, served with bread rolls

Croaker Fish Pepper Soup

10,000

Croaker fish pepper soup, prepared with local spices and Croaker fish broth, sent leave, served with bread rolls



TACOS

Chicken Tacos

12,500

Soft flour tortillas loaded with sweet and savory chicken, fresh guacamole, and our vibrant salsa Fresca.

Tropical Fiesta Tacos

10,500

Dive into a flavour Fiesta/ sunshine twist with tropical (veggies) mix and beans tacos for a perfect vegetarian bite .

Blackwood Beef Tacos

12,500

Richly seasoned ground beef wrapped in warm tortillas, topped with tomato, onion, cheese, cilantro, sour cream, and a squeeze of lime.

PIZZA

Margherita Pizza

10,500

Housemade tomato base, mozzarella and fresh basil. Straight from the oven

Vegetarian Pizza

11,000

Caramelized onion, mushrooms, sweet corn, and bell peppers with or without cheese



Suya Spice Pizza

12,500

Your choice of suya chicken or beef loaded with onions, green chili, oregano, and cheese finished with our irresistible suya spice

Pepperoni Pizza

9,500

Classic pizza loaded with spiced pepperoni slices layered over rich tomato sauce, and melted cheese

PASTA

Spaghetti Bolognese

16,500

Spaghetti cooked to perfection, topped with Mince meat tomato sauce and cheese.

Chicken Alfredo

18,000

Chicken and mushroom in piquant bechamel sauce topped with parmesan cheese .

Pasta Carbonara

16,500

A hearty blend of smoked bacon, egg yolk, and creamy sauce finished with a sprinkle of parmesan.

Seafood Arabiata Pasta

24,000

Penne or spaghetti in a sweet spicy tomato sauce with garlic, herbs and fresh seafood.



Seafood Alfredo Pasta

24,000

Penne or spaghetti in a creamy bechamel sauce with fresh seafood topped with parmesan cheese

Fusilli All Pesto

Fusilli pasta tossed in creamy pesto sauce with your choice of chicken or shrimp, topped with parmesan cheese. **20,000**

Stir Fry Spaghetti

Wok tossed spaghetti with julienned veggies ,soy sauce, Sesame oil, and your choice of shredded beef or chicken **15,000**

SALAD

Greek Salad

18,000

A combination of fresh lettuce, tomato, cucumber, Feta cheese, green pepper, black olives, onion, and Vin vinaigrette dressing .

Grilled Chicken Ceasar Salad

12,000

Grilled chicken breast, mixed with iceberg lettuce, Croutons, anchovy and homemade Caesar salad dressing.

Avocado Salad

12,000

Romaine lettuce salad prepared, Parmesan cheese, Seared chicken breast, cucumber and classic Caesar dressing.



BLACKWOOD PLATTERS

Combo La Blackwood

55,000

A delicious (bold) mix of beef kefta, chicken strips, mini burgers, wings, spring rolls, and potato wedges served with ranch chili dip

Veggie Delight Platter

40,000

A colorful feast of grilled corn, veggies skewers, crispy tofu bites, coleslaw, steamed rice, and stir-fried vegetables in oyster-style sauce, served sizzling hot

Seafood Platter

75,000

A coastal indulgence featuring grilled prawns, croaker fillet, calamari, snails, fried rice, and plantain paired with tartar and our house-made chili sauce.

Kebab Platter

35,000

A smoky street-style combo of chicken, beef, gizzard, yam, and plantain kebabs all grilled to perfection.

NATIONAL DISHES

Soups

18,500

Ogbono · Afang · Efo Riro · Egusi · Edikaikong

Seafood Okra

Swallows

Eba · Pounded Yam · Semo · Wheat · Amala

Proteins

Assorted · Beef · Chicken · Croaker Fish · Catfish · Goat Meat · Turkey

DESSERTS

Ice Cream Waffles

12,000

Fluffy golden waffles topped with creamy ice cream, drizzled with rich chocolate and caramel sauce.

Chocolate Brownies

10,000

Warm, fudgy chocolate brownies served with a scoop of ice cream for the perfect sweet finish.

Ice Cream

8,000

Your choice of vanilla, strawberry, or chocolate smooth, creamy, and delightful



Apple Crumble

10,000

Tender baked apples layered with buttery crumble, served warm with a scoop of vanilla ice cream.

American Pancakes

8,000

Soft, fluffy pancakes stacked high and served with syrup or a scoop of creamy ice cream.