

FLOWERSHOP Cafe









BREAKFAST & BRUNCH

Green Benedict | 22,500

English muffin, avocado mash, sauteed spinach, poached egg, parmesan cheese served with a rocca pesto

Flowershop English Breakfast | 26,000

Classic combination of eggs cooked your way, pork bacon or chicken sausage, potato hash, beans, avocado, mushrooms, tomatoes, & brioche toast served with a complimentary americano coffee

Ekaro Breakfast | 25,500

Plantain basket with Nigerian style beans cooked in a tomato sauce with coconut milk topped with eggs cooked your way and served with a side of chicken sausage

The Omelettes | 23,500

- Brie stuffed omelette
- Egg white omelette stuffed with ricotta served with sausage beef patties, our tomato sauce, avocado & bread

The Breakfast Sandwich | 21,500

• Bagel

 Croissant served with cream cheese, avocado, tomato, bacon & eggs cooked your way

FSC. English Muffin Duo | 21,500

Savory egg muffin served with a sausage patty, fried egg, bacon & mushroom topped with cheese Sweet egg muffin served with whipped peanut butter, blueberry jam & banana

The Waffle

Smoked salmon topped with a cream cheese mousse, avocado, poached egg & bacon crumbs | 25,700

Fried chicken strips, served with a cider apple vinegar butter | 24,500

Shakshouka | 18,500

Poached eggs served in a spicy tomato sauce served with bread and topped with feta cheese

Avocado Toast

Flat croissant toast - avocado mash, poached eggs, parmesan cheese & arugula | 22,000

Sourdough toast – avocado mash, poached eggs, crispy kale & chilli jam | 19,500

Breakfast Burrito | 21,500

Scrambled eggs, minced meat, cheese, avocado, black beans, corn & red bell pepper in a tortilla wrap

Egg Quesadilla | 20,700

tortilla wrap, scrambled eggs, sauteed mixed vegetables & yellow cheddar cheese. Served with a side salad

Lebanese Breakfast Plate | 22,500

Labneh, scrambled eggs, grilled halloumi, mini manakish mix, vegetables and bread basket

Sweet tooth

French Toast | 15,800

Plain french toast Nutella stuffed french toast served with a side of whipped mascarpone, fresh mixed fruits & maple syrup

Classic Pancakes | 14,700

Plain pancake stack Blueberry pancake stack served with a side of maple syrup, Nutella & berries

Açaí Bowl | 18,900

Açaí berries, raspberries, bananas, coconut milk, mixed berries topped with coconut flakes, cacao nibs, chia seeds, bananas & berries

Tropical Bowl | 16,300

Mango or pineapple mixed frozen smoothie topped with banana, chia seeds, berries & coconut flakes

Signature Waffle | 16,800

Waffle served with salted caramel apple sauce & whipped cream Cinnamon waffle with a cinnamon maple sauce & whipped cream

Extra sides

Croissants

	2,500	Plain
ado	2,500	Pain au
ken Sausage	5,300	Salmor
on	6,300	Turkey
ked Salmon	8,800	Cheese

n | 5,300 n au Chocolat | 6,000 mon Scrambler | 17,500 key & Cheese | 21,600 ese | 12,000 ella | 9,000

All prices are exclusive of VAT, C.T & S. C

Egg

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BITES

Shawarma Taco | 18,500

Your choice of: Beef shawarma Chicken shawarma and all the bits and bobs that come with it

Lamb Rolls | 14,200

Slow-braised lamb spring rolls encased in flaky pastry served with yoghurt dipping sauce (5pcs)

Yalla Mezza | 16,800

A trio of mezza plate with hummus dip, sambousik, fattayer, falafel served with crudités & pita bread

Whipped Feta | 13,500

Whipped feta dip served with pistachios, pomegranate seeds & a drizzle of honey served with toasted zaatar sourdough

Seafood Basket | 20,500

Battered fried prawns, calamari and veg basket served with a homemade aïoli dip

Prawn Croquettes | 17,500

Fried prawn balls with sesame oil & spices served with a dipping soya sauce

Chicken Wings | 16,500

Crispy fried chicken wings served with your choice of sauce: • Buffalo (breaded)

Provençale sauce

African Plate | 22,500

Plate of beef & chicken suya, fried plantain & vegetarian spring rolls

Spicy Potato | 12,800

Crispy potatoes topped with a homemade harissa spice & served with homemade mayo

Classic Falafel | 13,500

Fried chickpea balls, pita bread & tahini sesame seed sauce

SALADS

Falafel Salad | 20,500

Mixed greens, cherry tomatoes, radishes, beetroot, baby carrots, grilled red onions, fried chickpea balls served with a tahini sesame seed dressing & grilled pita bread

Quinoa Salad | 19,800

Mediterranean style quinoa salad with tomatoes, cucumbers, mint, basil, red onions, pine nuts, grilled eggplant, avocado & balsamic dressing

Chicken | 21,500 Prawn | 22,500

FSC. Ceasar Salad | 19,500

lceberg, romaine lettuce, parmesan cheese with a classic cesare salad dressing and croutons

Chicken | 21,500 Prawn | 22,500

Goat Cheese Salad | 22,500

Mixed greens, beetroots, clementines, avocado, cherry tomatoes, toasted almonds & our FS clementine Dijon mustard vinaigrette

Bangkok Beef Salad | 21,000

Marinated seared beef, vermicelli noodles, bell peppers, carrots, Chinese cabbage & an Asian dressing with peanuts

Chimichuri Beef Salad 130,500

Mixed greens, Beef slices, Sprouts, served with a chimichuri dressing

Mexican Salad | 20,500

Romaine lettuce, grilled corn, avocado, black beans, red onions, tomatoes, radishes, avocado mash & a lemon olive oil dressing

Chicken | 21,800 Prawns | 23,000

Smoked Salmon Salad | 27,000

Mixed greens, smoked salmon, edamame, avocado & a ponzu oil dressing

Seafood Salad | 41,500

Mixed seafood grilled, apple, avocado, celery, tomato served with a lemon oil dill sauce







Chicken Burger | 25,500

Brioche bun, crispy chicken, rocket leaves, garlic aïoli, buffalo sauce & a smoked apple coleslaw

Signature Cheeseburger | 30,000

Brioche bun, Australian beef patty, cheddar cheese, lettuce, tomato & caramelized onions

Falafel Wrap | 18,000

Tortilla wrap, fried chickpea balls, pickles, tomatoes & a tahini sesame seed sauce

Smoked Salmon Bagel | 23,000

Smoked salmon, cream cheese, lemon & arugula leaves

Lamb Wrap | 22,500

Sweet potato wrap, slow cooked lamb belly, pomegranate seed, almond & spinach

Chicken Ceasar Wrap | 25,500

Grilled chicken, ceasar dressing, iceberg lettuce in a tortilla wrap

FS Club Sandwich | 25,900

Chicken, pesto, sun-dried tomatoes, egg, cheese, bacon or turkey ham served with potato wedges

PANINIS

Tuna Melt Panini | 20,500

Tuna, chives, white cheddar cheese & homemade mayonnaise

The Caprese | 19,000

Pesto, tomato & mozarella

Turkey Ham & Cheese Panini | 24,300

Turkey ham, mozarella, mustard & rocca

Chicken Pesto Panini | 20,500

Marinated chicken, homemade mayonnaise & mozzarella cheese

SOURDOUGHS

The Steak | 21,500

Beef fillet slices, caramelized onions, rocca, grilled bell peppers & a herb mayo sauce Add cheese | 3,500

The Shredded Chicken | 20,800

Baked marinated shredded chicken, jalapeño mayo, rocca & cheddar cheese

The Veg | 19,500

Grilled zucchini, grilled eggplant, tomatoes, avocado, mixed greens & homemade pesto Halloumi cheese | 4,000

SANDWICHES & MAINS

41

Penne Pasta | 21,500

Your choice of: Creamy pesto sauce Roasted tomato sauce Mushroom cream sauce

Chicken | 23,200 Prawn | 25,200

The Curry | 22,500

Homemade curry sauce served with basmati rice, a side of boiled egg, papaya, pineapple, naan & chutney

Chicken | 25,000 Prawn | 26,000

Chicken Pot Pie 1 25,500

Chicken, braised leeks, mushrooms, potatoes topped with a puff pastry lid & a side of green salad

Mama Africa Rice Pot | 28,000 Our jollof inspired rice dish with peas, carrots, prawns, calamari, fried plantain & a spicy tomato sauce

Chimichuri Lamb Chops | 43,500

Grilled South African lamb chops, mashed potatoes & a chimichurri sauce

Beef Lasagna | 23,000

Layered pasta sheets cooked with a béchamel, bolognese sauce & a side of green salad

Croaker Fish | 32,500

Grilled fish served with potatoes, olives tomatoes, mussels & a basil oil sauce

Beef Fillet (S.A.) | 41,500

Grilled 200g fillet, mash potato, sautéed greens & a beef reduction sauce • Ribeye (250 g) | 82,000

Grilled Salmon | 43,000

Salmon filet, sautéed vegetables & a red bell pepper sauce served with a side of white rice or mash potato

Jumbo Prawns | 37,500

Grilled marinated prawns & a side of baked sweet potatoes

*Ask for the suya version

Cornbeef Shepherds pie 129,500

Cornbeef, minced meat topped with a plantain & sweet potato mash served with a side salad,









EXTRA SIDES

Grilled Prawns	8,900
Grilled Chicken	6,900
Sautéed Vegetables	5,900
Jolloff Rice	6,800
Fries	5,800
Sweet Potato Wedges	5,800
Mashed Potatoes	5,800

KIDS

Fish Fingers | 15,800 Fish fingers with tartar sauce & fries

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Chicken Nuggets | 15,800 Homemade chicken nuggets & fries

Mini Burger [15,800 Brioche bun with your choice of a beef or chicken patty & fries

Spaghetti Bolognese | 11,600 Spaghetti, minced meat and tomatoe sauce, parmesan

DESSERT

Chocolate Lava Cake | 14,500 Molten chocolate cake & vanilla ice-cream Pistachio stuffed Molten cake option

Apple Crumble | 14,500 Baked apple crumble, salted caramel & vanilla ice-cream

Sticky Toffee Pudding | 14,500 Baked toffee pudding, sticky toffee sauce & vanilla ice-cream

Malva Pudding | 14,500 South African apricot cake, butter cream sauce & vanilla ice-cream

Tagliatelle Crêpe | 16,500

Crêpe served with white and milk chocolate sauce topped with vanilla ice-

Homemade Ice-Cream | 5,600 Nutella

Mango Snickers Pistachio Orea Vanilla

Cake selection from display fridge









Iced Latte | 7,600

Shot of espresso, milk & ice

Caramel Vanilla Coconut Cinnamon

Iced Americano | 5,200 Brewed coffee & ice

Iced Matcha Latte | 8,000 Matcha, milk & ice

Cafe Latte | 7,500 Espresso, steamed milk

Affogato | 8,400 Vanilla ice cream, espresso shot

Chai Latte | 6,800 Spiced black tea & steamed milk

Dirty Chai | 8,300 Chai latte, shot of espresso & ice

Frappucino | 8,900 Shot of espresso, milk, ice & topped with whipped cream

Caramel Vanilla Hazelnut Chocolate

Milkshake | 10,200

Caramel Vanilla Hazelnut Chocolate Strawberry Oreo

Dirty Sailor Milkshake | 11,300

Gin, salted caramel, ice-cream & whipped cream

Macchiato | 6,000 Shot of espresso & a splash of milk

Espresso | 5,200

One shot of espresso

Double Espresso | 6,500

Two shots of espresso

COFFEES

НОТ

Americano| 5,200Brewed coffeeCaramel Macchiato| 7,200Shot of espresso, splash of milk & caramelCappuccino| 6,900 | 7,500

Shot of espresso, steamed milk & foam

Long Macchiato | 6,600 Shot of espresso & milk

Flat White | 6,900 Shot of espresso & steamed milk

Mochaccino | 7,600 Shot of espresso with chocolate, milk & foam

Cafe Latte | 7,500 Espresso, steamed milk

Beetroot Latte | 7,500 Steamed milk & fresh beetroot shot

Turmeric Latte| 8,000Steamed milk & turmeric shot

Matcha Latte | 8,000 Steamed milk & matcha powder

Hot Chocolate | 8,200 Homemade chocolate ganache, milk & whipped cream

Lebanese Coffee | 6,000 Finely ground traditional arabica brewed coffee

Dirty Chai | 8,200 Chai latte, shot of espresso

Chai Latte| 6,000 | 6,700Spiced black tea & steamed milk

Tea | 6,300 Your choice from our tea selection

Infusions | 6,300 Your choice of fresh mint or ginger infused in hot water





JUICES

Golden Glow	8,300
Carrot pineapple	turmer

neric & ginger Mean Green | 8,300

Kale, spinach, parsley, celery, apple, cucumber & lime

Beet It | 8,300 Beetroot, orange, pineapple

OCB | 8,300 Orange, carrot, cinnamon beetroot, apple, ginger &

The Classics | 8,300

- Apple
- Orange • Pineapple
- Carrot
- Watermelon

The Papaya | 8,300

Papaya, pineapple & orange Immune Boost | 8,900

Watermelon, pineapple, lime & kiwi

Bottled Juice | 10,000

All our juices are pressed daily

SMOOTHIES

Guilt-Free Strawberry | 10,000 Banana, strawberry & coconut milk

Pineapple Kale | 10,000 Kale, pineapple, banana, peanut butter, coconut milk & honey

Banana Butter | 10,000 Banana, coconut milk, almond butter, peanut butter, protein powder & maca powder

Chocoloco | 10.000 Banana, cacao, honey, peanut butter, melted chocolate & almond milk

Tropi Baobab | 10,000 Pineapple, tropical fruits, coconut milk & baobab

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BOOSTER **SHOTS**

Super Shot | 5,300 Lime, ginger, apple cider vinegar, cayenne pepper & turmeric

Apple Shot | 5,300 Apple, apple cider vinegar, cinnamon & ginger

MOCKTAILS

Chapman | 8,400 Our take on the famous Nigerian mocktail made with grenadine syrup, bitters, Fanta, Sprite, orange juice & lemon

Lemonade | 7,600 Our twist on the sweetened lemon- flavored

beverage with fresh lemon & a homemade syrup with orange blossom water

Minted Lemonade | 7,600

Our twist on the sweetened lemon-flavored beverage with fresh lemon & a homemade syrup with orange blossom water & fresh mint

Iced tea | 7,400 Your choice of fresh homemade iced tea

All alcoholic cocktails are also | 7,600 available as mocktails











COCKTAILS

Blueberry Mojito | 9,900 Lime, white rum, sugar, mint & blueberries

Blackberry Gin Basil | 9,900 Lemon juice, gin, basil & blackberries

Piña Colada | 9,900 Pineapple juice, white rum & coconut cream

Aperol SpritzI 9,900Prosecco, aperol, orange juice & soda water

 Richards Long Island
 | 10,500

 Vodka, tequila, light rum, triple sec, gin, orange juice & soda water. Contains fruits & pineapples

Ogogoro Island | 9,900 Ogogoro, pineapple juice & lime wedges

Pedro Special | 9,000 Ogogoro, Malibu rum, lemon juice & red wine

Old Fashioned | 9,900 Sugar with bitters & whiskey

Moscow Mule | 9,900 Ginger beer, vodka & lime juice

Shaken Martini | 9,900 Vodka, dry vermouth, lemon twist & olive

Sex On The Beach | 9,900 Vodka, peach schnapps, orange & cranberry juice

Aperol Spritz | 9,900 Aperol, prosecco, orange juice & soda water

Margarita | 9,900 Tequila, orange liqueur & lime juice

Sangria | 9,900 Wine & mixed fruits

Classic Side Car | 9,900 Brandy, orange liqueur & lemon juice

House wine by the glass | 9,800 Red or white

RED WINES

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Lanzerac Syrah	60,500
Delaire Graff Shiraz	68,500
Bruce Jack Cabernet Sauvignon	50,500
Bruce Jack Merlot	47,500
Bruce Jack Pinotage	47,500
Villa Alvor Mixed Blend	51,500
Villa D Maria Rufo Mixed Blend	51,500
The Vinoneers Eternal 8 Mixed Blend	53,500
Apostle Mixed blend	41,000
Santa Rita Malbec	40,500
Villa Antinori Rosso Mixed Blend	62, 000
Red Tempranillo	32,500

Red Tempranillo Mixed Blend













ROSE WINES

Casal Garcia	29,500
Villa Alvor	49,500
Tulipa Rose	40,000

SWEET WINES

Casal Garcia White	
Casal Garcia Red	

| 39,000 | 39,000

PROSECCOS

The Independent Brut	46,500
The Independent Rosé	46,500
Mary J Blige Brut	78,500
Prosecco by the Glass	10,500

WHITE WINES

46,000
51,500
51,000
32,500
39,000
63,000
54,000
46,000
28,000

CHAMPAGNES

Moët Brut Imperial	360,000
Moët Nectar Imperial	420,000
Moët Rosé	450,000
Veuve Brut	360,000
Veuve Rosé	436,000











