



FLOWERSHOP *Cafe*

FLOWERS | COFFEE | LANDSCAPING

LAGOS



BREAKFAST & BRUNCH

Potato & Merguez Hash | 24,500

Sautéed potatoes, merguez sausage, scrambled eggs served with bread

Green & Gold | 25,000

Fried corn base, avocado, poached egg

Chillie Focaccia | 23,000

Crispy sourdough focaccia, whipped labneh-feta, poached eggs, chilli-garlic butter

Flowershop English Breakfast | 28,000

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
Extra veg | 4,000

Ekaro Breakfast | 27,000

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 | 27,500

Brie stuffed omelette
Vegetarian omelette
Zaatar cheese omelette

The Breakfast Sandwich | 25,000

Bagel

Croissant

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

SWEET TOOTH

French Toast | 17,500

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

Classic Pancakes | 17,000

Plain pancake stack
Blueberry pancake stack | 18,500
served with a side of maple syrup, Nutella & berries

Açaí Bowl | 21,000

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

CROISSANTS

Plain | 7,000

Pain au Chocolat | 7,500

Salmon Scrambler | 23,000

FSC. English Muffin Duo | 23,500

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 | 29,000

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

Shakshouka | 21,000

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

Avocado Toast

Flat croissant toast - avocado mash, poached eggs, parmesan cheese & arugula | 25,000

Sourdough toast - avocado mash, poached eggs
crispy kale & chilli jam | 24,000

Breakfast Burrito | 25,000

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

Lebanese Breakfast Plate | 26,000

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

Tropical Bowl | 17,500

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

Signature Waffle | 18,000

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

Matcha bowl | 21,000

Mango, banana, spinach, kale, matcha, oat milk, honey topped with banana, chia seeds, strawberries & kiwi

Turkey & Cheese | 20,500

Cheese | 15,000 croissant

Nutella | 14,000 croissant

EXTRA SIDES

Extra Sides

Egg | 2,500

Avocado | 3,500

Chicken Sausage | 6,000

Bacon | 6,600

Smoked Salmon | 10,500

BITES

Shawarma Taco | 21,000

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

Lamb Rolls | 16,000

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

Yalla Mezza | 18,000

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

Seafood Basket | 25,000

Battered fried prawns, calamari & veg basket served with a homemade aioli dip

Under the Sun | 23,000

Grilled calamari served with cherry tomatoes, artichokes, & capers in a lemon olive oil dressing

Classic Falafel | 16,000

Fried chickpea balls, pita bread & tahini sesame seed sauce

Spicy Potato | 14,000

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

Whipped Feta | 17,000

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

Chicken Wings | 19,000

Crispy fried chicken wings served with your choice of sauce:

Buffalo | Korean style

African Plate | 25,000

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

Asian Lettuce Bites | 31,000

Fresh lettuce cups filled with S.A. shredded beef, vermicelli noodles, apple, cucumber, avocado & coriander, tossed in a lime-fish-soy sauce with ginger dressing

Meat Balls 300g | 19,000

Beef meatballs, slow-cooked tomato sauce, topped with parmesan, served with bread for dipping

Summer Rolls | 21,000

Rice paper rolls filled with prawns, cucumber, carrots, red & white cabbage served with an Asian dipping sauce

SALAD

Mexican Salad | 23,000

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

Chicken | 25,000 Prawns | 27,000

FSC. Caesar Salad | 23,000

Iceberg, romaine lettuce, parmesan cheese with a classic caesar salad dressing croutons

Chicken | 25,000 Prawns | 28,000

Smoked Salmon Salad | 31,000

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

Seafood Salad | 43,000

Mixed grilled seafood, apple, avocado, celery, tomato & iceberg lettuce served with a lemon oil dill dressing

SANDWICHES

The Steak | 25,000

Sourdough bread, beef fillet slices, caramelized onions, rocca, grilled bell peppers & a herb mayo sauce

Add cheese | 6,000

The Shredded Chicken | 25,000

Sourdough bread, baked marinated shredded chicken, jalapeño mayo, rocca & cheddar cheese

Chicken Burger | 26,700

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

Falafel Wrap | 19,500

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

Smoked Salmon Bagel | 26,000

Smoked salmon, cream cheese, lemon & arugula leaves

Goat Cheese Salad | 25,500

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

Falafel Salad | 21,500

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

Bangkok Beef Salad | 23,500

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

Quinoa Salad | 24,000

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

Chicken | 26,000 Prawns | 28,000

Lamb Wrap | 25,500

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

Chicken Caesar Wrap | 26,500

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

FS Club Sandwich | 27,500

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

Signature Cheeseburger | 35,000

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

The Veg | 20,500

Sourdough bread, grilled zucchini, grilled eggplant, tomatoes, avocado, mixed greens & homemade pesto

Add Halloumi | 9,000

PANINI

Tuna Melt Panini | 22,000

Tuna, chives, white cheddar cheese & homemade mayonnaise

The Caprese | 20,500

Pesto, tomato & mozzarella

Truffle Steak Melt | 26,000

Grilled panini stuffed with tender steak slices, truffle mushrooms, & creamy cheddar cheese

MAINS

Penne Pasta | 23,500

Your choice of:

Creamy pesto sauce

Roasted tomato sauce

Mushroom cream sauce

Chicken | 25,000 Prawns | 28,000

The Curry | 24,500

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

Chicken | 28,000 Prawns | 30,000

Chicken Pot Pie | 27,500

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

Mama Africa Rice Pot | 31,000

Our jollof inspired rice dish with peas, carrots, prawns, calamari, fried plantain & a spicy tomato sauce

Chimichuri Lamb Chops | 70,000

Grilled New Zealand 400g lamb chops, mashed potatoes & a chimichurri sauce

Beef Lasagna | 27,000

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

Turkey Ham & Cheese Panini | 25,300

Turkey ham, mozzarella, mustard & rocca

Chicken Pesto Panini | 23,000

Marinated chicken, homemade mayonnaise & mozzarella cheese

Beef Fillet (S.A.) | 45,000

Grilled 200g fillet, mash potato, sautéed greens & a beef reduction sauce

Ribeye Steak MB2+ | 79,500

Grilled 250g steak, grilled vegetables, potato Lyonnaise served with a pepper corn sauce

Grilled Salmon | 46,000

Salmon fillet, sautéed vegetables & a red bell pepper sauce served with a side of white rice or mashed potatoes

Jumbo Prawns | 42,000

Grilled marinated prawns & a side of baked sweet potatoes

*Ask for the suya version

Firebird | 31,000

grilled marinated half chicken served with jollof rice & plantain

Charred Croaker fish | 31,000

Grilled croaker, served with bold spicy kimchi fried rice & mussels



KIDS

Mini Burger | 15,800

Brioche bun with your choice of a beef or chicken patty & fries

Chicken Nuggets | 15,800

Homemade chicken nuggets & fries

Mac & Cheese | 14,000

EXTRA SIDES

Grilled Prawns | 9,500

Grilled Chicken | 7,500

Sauteed Vegetables | 6,500

Jollof Rice | 7,500

Fries | 5,800

Sweet Potato Wedges | 5,800

Mashed Potatoes | 5,800

Potato Wedges | 7,500

DESSERT

Chocolate Lava Cake | 16,500

Molten chocolate cake & vanilla ice-cream

Pistachio stuffed Molten cake option

Apple Crumble | 16,500

Baked apple crumble, salted caramel & vanilla ice-cream

Sticky Toffee Pudding | 16,500

Baked toffee pudding, sticky toffee sauce & vanilla ice-cream

Malva Pudding | 16,500

South African apricot cake, butter cream sauce & vanilla ice-cream

Tagliatelle Crêpe | 18,500

Crêpe served with white & milk chocolate sauce topped with vanilla ice cream

Homemade Ice-Cream | 6,500

Nutella | Mango | Snickers | Pistachio | Orea | Vanilla

Cake selection from display fridge

xoxo Lagos



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HOT COFFEE

Espresso | 5,200
One shot of espresso

Double Espresso | 6,500
Two shots of espresso

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

Americano | 5,200
Brewed coffee

Caramel Macchiato | 7,200
Shot of espresso, splash of milk & caramel

Cappuccino | 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

Café Latte | 7,500
Espresso & steamed milk

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

Turmeric Latte | 8,000
Steamed milk & turmeric shot

Matcha Latte | 9,500
Steamed milk & matcha powder

Hot Chocolate | 8,500
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 | 6,700
Spiced black tea & steamed milk

Tea | 6,300
Your choice from our tea selection

Infusions | 6,500
Your choice of fresh mint or ginger infused in hot water

Nutella Latte | 9,000
Double espresso, Nutella & milk

Pistachio Latte | 9,000
Double espresso, pistachio, coconut syrup & milk

Spanish Latte | 7,600
Double espresso, condensed milk

Winter Latte | 10,000
Double espresso, Baileys, chocolate, caramel syrup & milk

COLD COFFEE

Iced Latte | 7,600
Shot of espresso, milk & ice

Iced Americano | 5,200
Brewed coffee & ice

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

Nutella Latte | 8,000
Double espresso, Nutella & milk

Pistachio Latte | 8,000
Double espresso, pistachio, coconut syrup & milk

Spanish Latte | 7,600
Double espresso, condensed milk

Winter Latte | 10,000
Double espresso, Baileys, chocolate, caramel syrup & milk

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

Dirty Sailor Milkshake | 11,300
Gin, salted caramel, ice-cream & whipped cream

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

Milkshake | 10,200
Caramel | Vanilla | Hazelnut | Chocolate
Strawberry | Oreo

SMOOTHIES

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

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

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

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

Chocoloco | 10,000
Banana, cacao, honey, peanut butter, melted chocolate & almond

DRINKS

Water | 2,100 | 3,000

Perrier | 4,000

Coca-Cola | 3,000

Fanta | 3,000

Sprite | 3,000

JUICES

Golden Glow | 9,000

Carrot, pineapple, turmeric & ginger

Beet it | 9,000

Beetroot, orange & pineapple

Bottled Juice | 11,000

All our juices are pressed daily

The Papaya | 9,000

Papaya, pineapple, lime & kiwi

The Classics | 9,000

Apple | Orange | Pineapple | Carrot | Watermelon

BOOSTER SHOTS

Super Shot | 5,300

Lime, ginger, apple cider vinegar, cayenne pepper & turmeric

Apple Shot | 5,300

Apple, cinnamon, ginger & apple cider vinegar

Immune Boost | 9,500

Watermelon, pineapple, lime & kiwi

OCB | 9,000

Orange, carrot, beetroot, apple, ginger & cinnamon

Mean Green | 9,000

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

FSC Zobo | 9,000

Hibiscus, pineapple & ginger



MATCHA

Matcha | 10,000

Vanilla Matcha | 10,000

Strawberry Matcha | 10,000

Blueberry Matcha | 10,000

Orange Matcha | 10,000

White Chocolate Matcha | 10,000

MOCKTAILS

Chapman | 9,500

Our take on the famous Nigerian mocktail made with grenadine syrup, bitters, fanta, sprite, orange juice & lemon

Lemonade | 9,500

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

COCKTAILS

Blueberry Mojito | 14,000

Lime, white rum, sugar, mint & blueberries

Blackberry Gin Basil | 14,000

Lemon juice, gin, basil & blackberries

Piña Colada | 14,000

Pineapple juice, white rum & coconut cream

Richards Long Island | 17,000

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

Aperol Spritz | 14,000

Prosecco, aperol, orange juice & soda water

Ogogoro Island | 14,000

Ogogoro, pineapple juice & lime wedges

Pedro Special | 14,000

Ogogoro, malibu rum, lemon juice & red wine

Old Fashioned | 14,000

Whiskey & sugar with bitters

Minted lemonade | 9,500

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

Iced Tea | 9,500

Your choice of fresh homemade iced tea

All Alcoholic cocktails are also available as mocktails | 11,000

Moscow Mule | 14,000

Ginger beer, vodka & lime juice

Shaken Martini | 14,000

Vodka, dry vermouth, lemon twist & olive

Sex on the Beach | 14,000

Vodka, peach schnapps, orange & cranberry juice

Margarita | 14,000

Tequila, orange liqueur & lime juice

Sangria | 14,000

Wine & mixed fruits

Classic Sidecar | 14,000

Brandy, orange liqueur & lemon juice

House Wine by the Glass | 10,000

Red or white

Zobo Marguarita | 14,000

Tequila, triple sec, hibiscus juice & lemon

RED WINES

Lanzerac | 60,500
Syrah

Bruce Jack | 50,500
Cabernet Sauvignon

Bruce Jack | 47,500
Pinotage

Bruce Jack | 47,500
Merlot

Villa Alvor | 51,500
Mixed blend

Villa D Maria Rufo | 51,500
Mixed Blend

The Vinoneers Eternal 8 | 90,000
Mixed Blend

Santa Rita | 40,500
Malbec

Villa Antinori Rosso | 90,000
Mixed Blend

Red Tempranillo | 36,000
Mixed Blend

WHITE WINES

Tokara | 60,000
Sauvignon Blanc

Atatraxia | 80,000
Sauvignon Blanc

Tokara Reserve | 51,000
Chardonnay

Santa Rita | 35,000
Chardonnay

Villa Antinori Bianco | 90,000
Mixed Blend

Santa Christina | 70,000
Pinot Grigio

Villa Alvor | 54,000
Mixed Blend

Casal Garcia | 42,000
Mixed Blend

Diemersdal Reserve | 90,000
Chardonnay

ROSE WINES

Casal Garcia | 41,000

Villa Alvor | 49,500

Tulipa Rose | 30,000

Tokara | 60,000

SWEET WINES

Casal Garcia White | 39,000

Casal Garcia Red | 39,000

PROSECCOS

The Independent Brut | 75,000

The Independent Rose | 75,000

Diane Brut | 95,000

Prosecco by the Glass | 10,500

CHAMPAGNES

Moet Brut Imperial | 250,000

Moet Nectar Imperial | 280,000

Moet Rose | 330,000

Veuve Brut | 290,000

Veuve Rose | 350,000

All prices are exclusive of VAT. CT & SC



