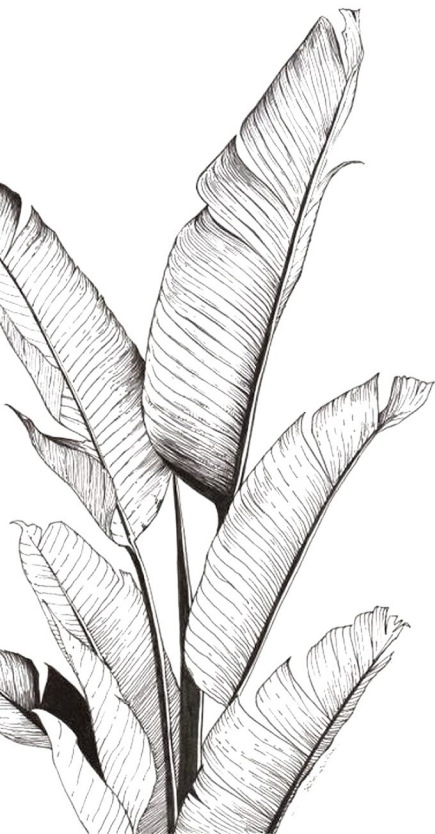




# Savor the Journey

Welcome to Brisk, where every dish  
is a journey for the senses.

*Please inform your waiter of any special dietary considerations or allergies.*



BRISK



# Good Morning Sunshine

(9 am to 2 pm)

## Hearty Eggs

### The Mighty English Breakfast

21

A twist on the classic English breakfast featuring your choice of 2 eggs, choice of plantain slices or hash browns, grilled tomato, baked beans, beef sausage, grilled mushroom, 2 slices of brioche bread and choice of beef bacon or turkey ham

### Eggs Benedict

17

Toasted English muffin, topped with your choice of 2 eggs, mixed greens, caramelized onion, guacamole and a drizzle of creamy hollandaise sauce

Add: Bbq shredded beef : N5 Smoked salmon : N8 Prawns : N8

### Sunny Sourdough

17

The distinct flavor of sourdough bread mixes perfectly with the savory hint of caramelized onions, guacamole, sundried tomato, sweet pomegranate, roasted almonds, and your choice of 2 eggs

### Hash Brown Egg Benedict

15

Bringing a twist to the beloved Eggs Benedict, these hash brown patties are topped with your choice of 2 eggs, mixed greens, caramelized onion, guacamole and creamy hollandaise

### Egg Wrap Hollandaise

Over-easy scrambled eggs paired with crispy beef bacon and gooey mozzarella, all enveloped in a soft wrap and topped with luxurious hollandaise sauce

15

## Pancakes Fluff

### Wholesome Chicken Pancakes

17

Cream cheese pancakes topped with plantain, crispy chicken, and a side of maple syrup

### Good Old-Fashioned Pancakes

13

Steamy pancakes topped with butter and a side of maple syrup

### Blueberry Americana

14

Fluffy cream cheese pancakes, stuffed with fresh blue-berries and topped with butter



Note: 🌶️ Chilli 🥜 Nuts 🌱 Vegetarian

\*Prices are exclusive of 7.5% VAT and 5% Consumption charge

# Toasty Delights

**Turkey Chicken Twist** 17

A hearty sourdough or brown slice bread sandwich lathered with chicken breast, tomato, pickles, turkey ham, mozzarella, boiled egg and mayo mustard dressing. Served with fries

**Smoked Salmon Toast** 20

A mouth-watering focaccia or brown slice bread topped with smoked salmon, cream cheese, avocado, capers, and thin cucumber slices. Comes with a side salad to complete the meal

**Halloumi & Me** 20

Grilled halloumi on toast with olive-tomato pate', roasted walnuts and pomegranate seeds, drizzled with pomegranate molasses and finished with pesto sauce. Choice of Focaccia or Brown slice bread

# Dolce Corner

**Fruity Yogurt Granola Crunch** 15

A colorful bowl of Greek yogurt topped with honey, dried pineapple, fresh apple, our special granola mix and shredded cononut

**Oreo French Toast** 15

A fluffy and moist brioche bun, topped with all the sweetness of molten white chocolate and crushed Oreo cookies

**Nutella Indulgence French Toast** 15

A fluffy and moist brioche bun, topped with caramelized banana, creamy Nutella and chopped almonds

# Brunch Tidbits

**Hash Browns (3 Pcs)** 6

**Crispy Plantain** 5

**Avocado Slices** 6

**Beef Bacon Crisps** 4

**Beef Sausage (2 Pcs)** 6

**Pancake with syrup (2 Pcs)** 9

**Sautéed Vegetables** 5

**Smoked Salmon** 8

**Turkey Ham (3 Slices)** 5





# A La Carte

( Starts at 12 Noon )



BRISK



# Starters and Friends

## Chicken Sliders

Three mini burgers of juicy chicken breast, cheddar cheese, lettuce, pickles, and thousand island sauce. Served with fries

21

## Pulled Beef Sliders

Mini sliders featuring succulent pulled beef topped with crispy flakes, caramelized onions, and thousand island dressing, served with fries

22

## Hummus with Nachos

Creamy smooth hummus dip served with our crispy signature nachos crackers  
Add Beef Pomagranate : N2

15

## Tempura Prawns

Golden crispy prawns served with our chili mayo dip

23

## Calamari Crisps

Golden crispy calamari served with tartar sauce

22

## Island Coconut Shrimp

Succulent shrimp, coated in coconut flakes and fried to golden crunch popping that tropical flavour we all love. Comes with zesty chili mayo and mixed vegetables

22

## Kung Pao Chicken Skewers

This ultimate tenderness of chicken is packed with the distinct Asian flavor of soy sauce and sesame that make the Kung pao so special

15

## Mandarin Beef Skewers

Featuring marinated beef tenderloin paired with sweet carrots, onions, and red cabbage, sizzling in a savory blend of soy sauce, sesame oil, and oyster sauce

15



## Take a Taco

### Shawarma Rooster

Tender chicken shawarma with crisp lettuce, tangy pickles, beef hotdog slices and cumin mayo, all loaded on soft taco wraps

16

### Loaded Beef shawarma

Soft taco shells loaded with flavours of juicy beef shawarma, zesty onion, parsley, tomato, pickles, cumin mayo, and slices of smoky beef hotdog

17

### Barbecue Beef Tacos

Soft shell beef tacos filled with our signature beef mix, bbq sauce, bell peppers, tomato, mozzarella and cheddar cheese

20

### Prawn Tacos

Soft chill tacos filled with succulent prawns, guacamole, pico de gallo, and sour cream

22



## For the Burger Connoisseur

### The Artisanal Classic Burger

This exquisite dish boasts a juicy beef patty, drizzled with honey mustard sauce, and crowned with caramelized onions, crispy tempura, and molten mozzarella. Served with crunchy golden fries

30

### The Grand Master

Indulge in our signature mushroom burger, featuring succulent premium beef, rich mushroom sauce and honey mustard. Served with fries

35





# Forever Salads

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## The Caesar

Romaine lettuce, grilled chicken breast, parmesan cheese, croutons, cherry tomato, caesar dressing

22

## Smoked Salmon Salad

Mixed greens, smoked salmon, avocado, cherry tomato, green olives, cream cheese, sweet Dijon mustard

25

## Medici Halloumi Salad

Delight in a vibrant medley of baby arugula, grilled halloumi, cherry tomato and olives all dressed in creamy balsamic and adorned with sweet pomegranate, roasted walnuts and drizzles of pesto pomegranate dressing

27

## Quinoa Medley Salad

Red and white quinoa, mixed greens, dried tomato, roasted hazelnut, dried blueberry and, sweet pomegranate vinaigrette

Add extra Chicken : N4.5 or Prawns : N8

20

## Seafood Exotica

Grilled prawns, avocado, mixed greens, sweet corn, crab sticks, fresh dill, honey lemon oil dressing

30

## Steak Salad

Shreds of tenderloin steak atop mixed greens, strawberry, beetroot, cherry tomato and roasted walnut all dressed in a sweet honey-balsamic dressing

23

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# Pasta: A Personal Affair



## **Creamy Alfredo**

Tagliatelle, creamy white sauce, mushroom, diced onions, your choice of grilled or crispy chicken breast, topped with grated parmesan

22

## **The Beloved Bolognaise**

Spaghetti, minced halal beef, bolognaise sauce, sprinkled parmesan

22

## **Primera Seafood Pasta**

Tagliatelle, pink sauce, calamari, shrimp, sprinkled parmesan

27

## **Mamma Mia**

Spaghetti, beef sausage balls, tomato sauce, mixed pepper, onion, mild chili

22

## **Al Pesto Shrimp Linguini**

Linguine tossed with vibrant hazelnut pesto, featuring tender garlic baby shrimp. Topped with onions, Parmesan cheese, and fresh parsley for a zesty finish

23



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## Prime Cuts



### Lamb Chops

Prime South African lamb chops, with a lush fatty texture, grilled to succulent perfection.  
Served with your choice of rice, parmesan fries, or mashed potato

50

### Eye of the Rib (Ribeye)

The ultimate expression of juicy, well-marbled perfection, this prime South African ribeye is the heart of bold smoky flavor. Served with your choice of rice, parmesan fries, or mashed potato

60

### Lamb Shank Redemption

Slow-cooked South African lamb shank, tender and rich, served with flavorful demi-glace dressing with your choice of rice, parmesan fries, or mashed potato

40

### Lord of the Loin (Tenderloin)

Crafted from Premium South African tenderloin, this exceptionally tender steak is seared in buttery heaven of coriander flakes and pepper sauce - Served with your choice of rice, parmesan fries, or mashed potato

50



## Homecoming Stews

### Curry Goat Meat

Curry-marinated goat meat cooked in tomato sauce, fresh cream and a hint of coriander. Served with white rice

34

### Steamy Turkey Coconut

Our very own turkey wings skillet, drenched in creamy mushroom thyme gravy. Served with Irish potato cubes and coconut rice

34



## Crafty Poultry

### Quarter Gourmet Chicken

Quarter portion chicken made of exquisitely seasoned breast and wing, glazed with flavorful Nigerian salsa. Served with your choice of rice and sautéed vegetables

27

### Brisk's Specialty Cranberry Chicken

Juicy and tender chicken breast, slow-cooked in our chef's signature cranberry-mango chutney reduction for a perfect balance of sweet and savory.  
Served with a side of fluffy white rice

27

### Chicken Schnitzel Reimagined

This new recipe of crumbed chicken escalope is topped with creamy pink sauce and molten mozzarella and served with a side of pink sauce spaghetti and garnished with dried tomato and parsley

25



# By the Seaside

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## Fish & Chips

Golden crispy croaker fish fillet, served with fries and tartar sauce

26

## Grilled Scarlet Salmon

Flaky juicy grilled salmon cooked in katsu sauce. Served with creamy mashed potato and sauteed vegetables

40

## Tilapia Chili Fusion

Grilled whole tilapia fish served with steamed white rice, sautéed vegetables and chili fish sauce (30 Mins. cooking duration)

34

## Jumbo Prawn with Saffron

Grilled iumbo prawns served with golden saffron rice and green salad

40

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# Sides

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Jollof Rice	7	Side Salad	8
Saffron Rice	8	Sautéed Vegetables	7
Coconut Rice	7	Smoked Salmon	8
French Fries	7	Grilled Chicken Breast	6
Mashed potato	6	Bbq Shredded Beef	9
Crispy Plantain	5	Grilled Prawns (2 Pcs)	8