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, plantain slices, grilled tomato, baked beans, beef sausage, grilled mushroom, 2 slices of brioche bread and 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 Prawns : N10

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

Add: BBQ shredded beef : N5 Prawns : N10

Suya & Eggs New

Grilled Beef skewers seasoned with our special suya blend, served with your choice of 2 eggs and a fresh side salad.

15

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

22

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

Croissants New

Plain Croissant 5.5

Chocolate Croissant 7

Croissant Turkey & Cheese New 23

A buttery croissant filled with turkey ham, mozzarella, pickles and mayo mustard dressing. Served with a fresh side salad.

Turkey Chicken Twist 21

A hearty brown sliced bread sandwich layered with chicken breast, tomato, pickles, turkey ham, mozzarella, boiled egg and mayo mustard dressing. Served with fries
Add: Sourdough : N2

Halloumi Sour Dough 23

Grilled halloumi on toast with olive-tomato pate', roasted walnuts and pomegranate seeds, drizzled with pomegranate molasses and finished with pesto sauce, Brown sliced bread

Dolce Corner

Fruity Yogurt Granola Crunch 15

A colorful bowl of Greek yogurt topped with pineapple, strawberries, blueberries, grapes, toasted coconut flakes, chia seeds and honey on the side. . **Add: Peanut Butter : N2**

Oreo French Toast 20

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

Nutella Indulgence French Toast 20

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

Brunch Tidbits

Crispy Plantain 10

Avocado Slices 6

Grilled Mix Vegetables 5



Note: Chilli Nuts Vegetarian

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



A La Carte

(Starts at 12 Noon)

BRISK

Starters and Friends

Fish Croquettes New

Crispy croquettes made with croaker fish fillets, deep fried until golden.
Served with Tartar & thousand island sauce.

17

Hummus with Nachos

Creamy smooth hummus dip served with our crispy signature nachos crackers
Add Beef Pomagranate : N3

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

Note: Chilli Nuts Vegetarian

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

Forever Salads

Poke Bowl Chicken New

Grilled chicken with sushi rice, avocado, cucumber, edamame, carrots and sesame seeds.

20

Poke Bowl Salmon New

Grilled salmon with sushi rice, avocado, cucumber, edamame, carrots, pickled red cabbage, spring onions, sesame seeds and Katsu Asian sauce.

35

The Caesar

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

22

Quinoa Medley Salad

Red and white quinoa, mixed greens, dried tomato, roasted hazelnut, dried blueberry and, honey lemon oil dressing

Add extra Chicken : N6 or Prawns : N10

24

Shrimpy Salad

Grilled prawns, avocado, mixed greens, sweet corn, honey lemon oil dressing

30

Note: Chilli Nuts Vegetarian ***Prices are exclusive of 7.5% VAT and 5% Consumption charge***

Sliders

Chicken Sliders

Three mini burgers of juicy fried 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

Crispy Fish Sliders New

Breaded fish fillet sliders with baby roca, spicy mayo and Thousand island sauce. Served with French fries.

28

Tacos

Shawarma Rooster

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

16

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

Dynamite Tacos

Golden shrimps with chili dynamite sauce & special slow salad

28

Note: Chilli Nuts Vegetarian

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

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

Note: Chilli Nuts Vegetarian

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

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, 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

Homecoming Stews

Cury Goat Meat

Currv-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

Note: Chilli Nuts Vegetarian **Prices are exclusive of 7.5% VAT and 5% Consumption charge*

Mains

Quarter Gourmet Chicken

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

30

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

30

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 grilled mix vegetables

40

Tilapia Chili Fusion

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

36

Note: Chilli Nuts Vegetarian ***Prices are exclusive of 7.5% VAT and 5% Consumption charge***

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

55

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

Sides

Jollof Rice	**7**	**Grilled Mix Vegetables**	**5**
Saffron Rice	**8**	**Mashed potato**	**8**
Coconut Rice	**7**		
French Fries	**7**		

Note: Chilli Nuts Vegetarian ***Prices are exclusive of 7.5% VAT and 5% Consumption cha***