



The Catering Menu

AVIATION & PRIVATE EVENTS · LAGOS

TO PLACE AN ORDER

FASTEST & EASIEST

Order online — browse every dish with photos, full details & packaging solutions, then submit. Your order goes **straight to our WhatsApp**, ready to confirm.

order.bungalowrestaurant.com/catering

OR REACH US DIRECTLY

WHATSAPP **+234 916 770 5522**

CALL **+234 916 770 5522**

Bungalow Restaurant · 9 Adekunle Fajuyi Way, Ikeja GRA, Lagos

178 DISHES · 14 SECTIONS

A WORD FROM THE FOUNDER



"Great food isn't served at altitude by chance — it's the sum of everything we've learned on the ground."

At Bungalow, food has always been personal. For years we've cooked for Lagos the way we would for our own table — fresh, generous, and made with genuine care.

Airline and private-jet catering holds us to that same standard, at thirty thousand feet. Our guests deserve a meal that tastes as though it just left our kitchen — because it did: prepared to order, beautifully packed, and delivered on time, every time.

That commitment is the sum of everything we've learned running a restaurant — that excellence lives in the details, and that true hospitality doesn't end at the door. It follows you on board.

It would be our honour to cater your journey.



Alfonse Karam

FOUNDER · BUNGALOW AIRLINE CATERING

DRINKS

Fresh juices (1L) ₺14,500

packed in 500ml

Green juice (celery, kale, spinach) · Watermelon juice · Orange ·
Pineapple · Orange & Pineapple mix · Ginger, lemon, pineapple

Ginger shot ₺4,000

Booster shot

BREAKFAST

BREAKFAST ₺17,000 – ₺26,000

Start your day with a sizzling breakfast combo of juicy sausage, crispy bacon, turkey and fresh mushrooms with cherry tomatoes

Regular eggs · Organic eggs

Caramel Macchiato ₺8,500

A rich blend of bold espresso and velvety steamed milk, topped with a drizzle of golden caramel for the perfect balance of sweetness and coffee indulgence.

Chai Tea Latte ₺8,500

A comforting blend of bold black tea infused with traditional aromatic spices — cinnamon, ginger, cloves, and cardamom — steamed with creamy milk and lightly sweetened for a smooth, warm finish.

Egg sauce ₺16,500

Loaf cakes ₺5,500

Soft, moist, and freshly baked, our loaf cakes come in four irresistible flavors—Chocolate, Marble, Blueberry, Banana Perfect for any time of day.

Manoushe Zaatar ₺16,500

An artisan Levantine flatbread, hand-stretched and topped with a premium blend of wild thyme, toasted sesame seeds, and tangy sumac, infused with extra virgin olive oil.

Matcha Latte ₺9,500

Blend of finely stone-ground Japanese matcha and warm milk, lightly sweetened to create a balanced, velvety drink. YOU EITHER LOVE IT OR HATE IT !

Organic eggs ₺2,000

Organic eggs sold individually, priced per egg.

Sunrise sourdough stack ₺18,000

Creamy smashed avocado paired with buttery scrambled eggs on two slices of crisp, warm sourdough. 2 pieces

APPETIZERS

8 for all combo ₪55,500

Combination of chicken wings, calamari rings, chips & salsa, spring Rolls, mozzarella Sticks, french fries, onion Rings, with 2 pieces of fried prawns.

Ariba Nachos ₪24,000

Get ready to fiesta with our ultimate nachos. Piled high with melted cheese, savory jalapeños, and fresh toppings, each bite is a flavor explosion

Baba ghannouj ₪12,500

Eggplant with tahina

Beef sambousik ₪16,500

Flaky pastries filled with savory delights like seasoned meats, perfect for a flavorful appetizer or snack

Bread / person ₪5,500

Assorted breads. Choice of Nut bread, Raisin bread, raisin nut, Zaatar bread, cereal whole bread, whole wheat brea, whole wheat soft bread. Subject to availability

Bruschetta ₪9,000

Topped with fresh, juicy tomatoes, basil, and drizzled with olive oil, each bite is a burst of flavor. Perfect as an appetizer or a light meal.

Buffalo tortilla spicy ₪17,000

Crispy corn tortilla, topped with cheddar cheese, and chicken dipped in hot sauce, served with sour cream on the side

Bungalow appetizers ₪48,000

Combination of spring rolls, cheese rolls, french fries, chicken tenders, calamari rings, chicken wings

Calamari strips ₪22,000

Dive into the flavors of the sea with our crispy calamari strips! Lightly battered and perfectly seasoned, these strips are a seafood lover's dream come true.

Cheese & cold cuts platter (per person) ₪15,500 – ₪26,000

Combination of different types of fresh cheeses.

[Cheese](#) · [Cold cuts](#) · [Cheese & Cold cuts boards](#)

Cheese & Ham sandwich ₪16,500

Cheese rolls ₪12,500

Crispy on the outside, warm and melty on the inside - the perfect combination of flavors and textures. 4 pieces

Chicken tenders ₪12,000

Seasoned, breaded and deep-fried chicken fillets served with garlic mayo sauce

Chicken wings ₪10,000 – ₪14,500

These chicken wings are the ultimate finger-licking comfort food!

Crispy on the outside and juicy on the inside

[Hot fire wings \(hot sauce\)](#) · [Chicken wings \(bbq sauce\)](#) · [Spicy wings \(atorodo spread\)](#) · [Grilled chicken wings](#)

Croissant ₪4,000 – ₪5,500

A croissant is a buttery, flaky, crescent-shaped viennoiserie pastry named for its shape, meaning "crescent" in French. Known for a crisp, golden-brown exterior and airy, soft interior layers, it is made from laminated yeast-leavened dough

[Regular size](#) · [Mini croissant](#)

Crudités/person ₪5,500

A vibrant selection of crisp, seasonal vegetables sourced for peak flavor. Served with cocktail dip.

Ebi Tempura ₪21,500

Succulent, jumbo shrimp coated in a delicate, lacy batter and deep-fried to airy perfection. It's a masterclass in texture, offering a satisfying crunch that gives way to sweet, tender seafood. Served with Japanese mayo/wasabi sauce.

Fish fingers ₪20,000

Made with fresh fish that's breaded and fried to golden perfection, these tasty fingers are perfect as a snack or meal

French fries ₪6,000

Hummus ₪12,500 – ₪15,000

From the Middle East to your plate, this hummus is a deliciously creamy chickpeas dip that packs a punch of flavor in every bite.

[Regular](#) · [With beef](#)

Mini sliders ₪16,500

3 Bite-sized burgers packed with big flavor! Our mini sliders feature juicy, perfectly seasoned patties topped with fresh, crisp greens, melted cheese all nestled in soft, golden buns.

Onion rings ₪8,000

Lightly battered and perfectly seasoned, these rings are the perfect side dish or snack.

Rock shrimps ₪27,000

These small, sweet shrimp are packed with flavor and cooked to perfection, making them the perfect appetizer or main dish.

Spring rolls ₪10,000 – ₪21,500

Choice of beef, vegetables or shrimps. Crispy and delicious, spring rolls are filled with a savory blend of fresh vegetables and shrimps. Beef and vegetables options available.

[Beef](#) · [Vegetables](#) · [Shrimps](#)

Vegan sliders ₪5,500

Made from potatoes, rice, vegetables, beans.

[Assembled](#) · [On board assembly](#)

Yakisoba noodlees ₪22,000 – ₪30,000

Stir-fried to perfection, these Yakisoba noodles are the ultimate comfort food!

[chicken](#) · [beef](#) · [prawns](#)

Yam chips ₪7,000

Crunchy, flavorful and oh-so-satisfying, these yam chips are a delicious and healthy alternative to regular potato chips.

SOUPS

Caldo verde soup ₦29,000

Caldo verde, a potato and kale soup with chorizo from northern Portugal.

Chicken pepper soup ₦18,000

Boiled Chicken with our Pepper soup spices served with bread roll

Fish pepper soup ₦19,000

Boiled Croaker fish with our peppersoup served with bread roll

Minestrone soup ₦21,000

Minestrone or minestrone di verdure is a thick vegetable soup of Italian origin. It typically includes onions, carrots, celery, potatoes, cabbage, tomatoes.

Spicy coconut lime chicken ₦21,000

Juicy chicken simmered in a creamy coconut sauce with fresh lime and a gentle chilli heat. Bright, aromatic, and lightly spicy, it blends tropical richness with zesty citrus for a smooth, flavourful dish.

Spicy coconut lime fish ₦31,000

Tender fish fillet cooked in a creamy coconut sauce with a kick of chilli and fresh lime. Bright, aromatic, and slightly spicy, it balances rich tropical flavours with zesty citrus for a light yet satisfying dish.

SALADS

Chef salad ₦23,000

Ham, cheese, grilled chicken, lettuce, sliced tomatoes, cucumbers, sweet corn and eggs with lemon mayo sauce

Chicken caesar salad ₦21,500

Slices of marinated grilled chicken breast with crisp lettuce topped with parmesan cheese and croutons.

Chicken salad ₦21,500

Grilled chicken strips with lettuce, pickles, avocado and capers with mayonnaise dressing

Greek salad ₦21,500

Fresh green salad with tomatoes, cucumbers, olives and feta cheese

Mexican salad ₦24,000

Marinated Mexican chicken served with fried corn tortilla, sweet corn, avocado, lolo red lettuce, green lettuce, fresh mushrooms, onions tomatoes mixed in our in house special white cream

Oriental Salad ₦23,000

Marinated grilled chicken strips with lolo rosso green lettuce, carrots, cherry tomatoes, sweet corn, avocado, black olives, parmesan in chef special lemon based sauce

Pambagnat ₦21,500

Tuna, lettuce, tomatoes, eggs, grated cheese and olives with lemon mayonnaise sauce

Pollo ranch taco salad ₦24,000

Quinoa & brown rice salad ₦26,000

A wholesome mix of quinoa and brown rice tossed with fresh herbs and crisp vegetables. Light, nutty, and nourishing, it's a balanced salad packed with texture and natural flavour.

Quinoa Salad ₦26,000

A vibrant, protein-rich mosaic of organic red and white quinoa, tossed with crisp Persian cucumbers, sun-ripened cherry tomatoes, and flat-leaf parsley.

Rocca Salad ₦21,000

Fresh rocca (arugula) with mushrooms and cherry tomatoes, finished with a rich balsamic dressing. A light, peppery salad bursting with fresh flavors.

Salade vinaigrette ₦21,000

Tomatoes, onions, cucumber

Seafood salad ₦34,000

calamari, prawns

SANDWICHES

Beef fillet ₪17,000

Shredded beef fillet with onions on melted mozzarella cheese, mushrooms and green peppers

Burrito ₪17,000 – ₪23,000

A warm flour tortilla generously filled with seasoned meat or vegetables, fluffy rice, beans, and melted cheese, all wrapped into a hearty roll. Finished with fresh toppings and flavorful sauces, making it a bold, satisfying, all-in-one meal.

[Chicken](#) · [Beef](#) · [Shrimps](#) · [Vegetables](#)

Chicken avocado ₪17,000

Grilled chicken with avocado slices on chopped lettuce with mustard mayo sauce

Chicken caesar wrap ₪23,000

Chicken sub ₪19,000

Marinated grilled chicken breast, mushrooms, lettuce, tomatoes, pickles and lite mayo sauce

Club sandwich ₪19,000

A choice of bacon, ham or turkey on chopped chicken breast, eggs, tomatoes and coleslaw

Cuban sandwich ₪19,000

Spicy marinated Chicken topped with sautéed onion, cheddar mozzarella cheese, spicy cuban sauce with mayo

El mariachi burger ₪18,000

Served with cheddar cheese, pickles, shredded lettuce with spicy barbecue sauce and guacamole on the side served with fries

Enchiladas ₪20,000 – ₪29,500

Soft corn tortillas filled with your choice of savory chicken, beef, or cheese, rolled and baked in a rich, flavorful chili sauce. Topped with melted cheese and finished with fresh garnishes, served hot for a comforting and satisfying Mexican classic.

[Chicken](#) · [Prawns](#) · [Vegetarian](#)

Quesadillas ₪16,500 – ₪20,500

Soft Flour Tortilla. Served with guacamole, Pico de Gallo and Mexican Rice.

[Vegetables](#) · [Beef](#) · [Chicken](#)

Tawouk sandwich ₪16,500

Special in house garlic sauce, pickles, and chicken tawouk served with french fries.

Tuna sandwich ₪19,000

Tuna tossed with corn, tomatoes and black olives on chopped lettuce with lemon mayo sauce

PROTEINS

BBQ chicken ₪12,000

Grilled chicken with our BBQ Sauce served with your choice of yam or plantain

BBQ fish ₪25,000

Fresh croaker fish served with our BBQ sauce and yam

Beef ₪47,000

Prime Fillet beef 300 grams of Imported beef served with stir fried vegetables and Japanese fried rice

Black tiger prawns ₪40,000

Fresh tiger prawns served with stir fried vegetables and Japanese fried rice.

Char grilled chicken ₪23,000

Grilled marinated chicken breast in garlic sauce with corn and pickles

Chicken ₪27,000

Prime Chicken fillet 300 grams served with stir fried vegetables and Japanese fried rice.

Chicken brochettes ₪23,000

Diced grilled marinated chicken fillet served with corn, french fries and coleslaw

Chicken escalope ₪21,500

Deep-fried breaded chicken breast topped with cheese, served with coleslaw

[Beef escalope](#) · [Chicken escalope](#)

Chicken in american sauce ₪23,000

Chicken skewers (x1) ₪10,500

Chili ₪22,000

Chicken drumsticks, tomato sauce, chili sauce and chopped green peppers, onions served with steamed rice

[Beef](#) · [Chicken](#)

Chili fish ₪25,000

Chili prawns ₪39,000

Fried prawns, chilli sauce, green peppers, onions and basil leaves

Confit de canard ₪46,500

Crispy Duck Leg Confit Slow-cured and gently poached in its own fat until melt-in-the-mouth tender, served with a golden, crisp skin. Served with roasted potatoes (Pommes de terre sarladaises)

Curry ₪23,000

Mild spicy curry served with egg and rice

[Chicken](#)

Eggs (3 eggs/portion) ₪17,000

Start your morning with farm-fresh eggs, hand-prepared by our on-board chef to your exact preference. Whether you prefer the delicate silkiness of Poached Eggs, the classic golden finish of Fried Eggs, or a Sunny-Side Up with a perfectly runny yolk, each dish is cooked to order.

[Sunny side up](#) · [Omelette](#) · [Poached](#) · [Boiled](#)

Fajitas ₪23,000 – ₪40,000

Roll your own tortilla with a filling of your choice on a sizzling hot platter ! Marinated strips of pepper onions. Comes with 3 warm flour tortilla

[Chicken](#) · [Beef](#) · [Shrimps](#) · [Duo \(chicken & beef\)](#) · [Trio \(chicken, beef, shrimps\)](#)

Falafel sandwich ₪10,500

[Sandwich](#) · [By pieces \(portion 5 pieces\) with condiments aside](#)

Fish and chips ₪33,000

Deep-fried seasoned fish filled served with tartar sauce

Fish curry ₪31,000**Fish skewers (x1) ₪15,500**

Fresh white fish. Barracuda or croaker. Depending on availability.

Fried chicken and chips ₪21,000**Fruit skewers ₪8,500 – ₪10,500**

Seasonal. Choice of small or large.

[Small](#) · [Big](#)

Grilled fillet imported ₪45,000

Fire-grilled 300grm primes South African Beef grilled to your taste.

Grilled fish ₪32,000

Seasoned white fish fillet grilled to perfection with sautéed vegetables and lemon sauce

Grilled jumbo prawns ₪39,000

Marinated prawns served with vegetables and yakimeshi Japanese fried rice

Grilled salmon ₪47,000

Fresh Norwegian Imported salmon , grilled with sautéed vegetables

Halloumi Cheese skewers ₪7,500

Halloumi and fresh capsicum. Per piece.

Lamb Chops (with Bone) ₪49,000

Imported lamb chops marinated to perfection

Lamb curry ₪49,000**Meat balls (x3) ₪21,000**

A hearty 250g serving of hand-rolled meatballs, crafted from a premium blend of house-ground beef and veal. Seasoned with roasted garlic, Italian parsley, and aged Parmesan.

Mini skewers ₪7,500

A sophisticated selection of hand-crafted mini skewers, perfect for light grazing. Featuring garden-fresh seasonal vegetables charred over an open flame, paired with your choice of Golden Seared Halloumi or Marinated Pressed Tofu.

[Tofu](#) · [Halloumi](#) · [Vegetables](#)

Mixed grill ₪39,500

A mixed grill platter featuring two juicy kafta kebab skewers, one tender goat meat kebab, and one marinated chicken tawouk skewer, served with crispy fries, creamy garlic sauce, fresh biwaz, and a side of smooth hummus.

Parmigiana ₪23,000

Deep-fried breaded chicken or beef topped with cheese served with house pasta

[Chicken](#) · [Beef](#)

Pork chops imported ₪40,500

A thick-cut, bone-in pork chop, slow-braised and finished on the grill for a smoky char

Prawns sauteed ₪39,000

Green and red peppers, onions and lemon juice with basilic vinegar

Prawns thermidor ₪50,000

White sauce with Brandy and melted cheese

Rib Eye ₪45,000

SA Rib eye steak. 250g.

Salmon ₪47,000

Fresh imported salmon (300 grams) served with Japanese fried rice and stir fried vegetables.

Segoi ₪58,500

Beef tenderloin, chicken, black tiger prawns served with Japanese fried rice and stir fried vegetables.

Shakshouka ₪36,500

Shakshouka is a Maghrebi dish of eggs poached in a sauce of tomatoes, olive oil, peppers, onion, and garlic, commonly spiced with cumin, paprika, .

Skewers (per piece) ₪10,500 – ₪33,000

Why choose just one? Enjoy a tasting flight of all our premium grilled skewers: Beef, Chicken, Lamb, Salmon, Tofu, and Garden Vegetables.

[Chicken](#) · [SA Beef](#) · [White fish skewers](#) · [Salmon](#) · [Vegetables](#) · [Lamb skewers](#) · [Tofu](#)

Smoked salmon ₪41,500

Finely sliced smoked salmon served with fresh lemon wedges and capers, offering a light, savoury balance of smoky richness, citrus brightness, and a subtle briny kick. (120g) (4 slices)

Suya ₪16,500 – ₪21,500

Thin sliced beef seasoned with Nigerian spices grilled to perfection.

[Mixed suya \(2 beef, 2 chicken\)](#) · [Beef \(3 sticks\)](#) · [Chicken \(3 sticks\)](#)

T-bone steak **₦49,000**
450 grams of awesomeness.

Zesty seabass fillet **₦49,000**
Pan-seared seabass with a vibrant lemon garlic sauce, served with steamed broccoli, fresh mushrooms, and crispy roasted potatoes. A perfect balance of freshness and flavor.

SIDE ORDERS

Asparagus **₦10,500**

Basmati white rice **₦5,500**

Boiled yam **₦5,500**
3 pieces

Grilled cherry tomatoes **₦5,500**

Grilled mushrooms **₦5,500**
Fresh imported portobello mushrooms with aromatic seasoning

Jollof rice **₦5,500**

Mixed steamed vegetables **₦16,500 – ₦33,000**
Seasonal vegetables. A choice of cauliflower, fresh mushrooms, sliced corn cubs, fresh carrots, fresh broccoli, marrow.
Small aluminum pack (good for 2) · Large aluminum pack (good for 4)

Noodles **₦20,000 – ₦29,000**
A vibrant, fragrant stir-fry of premium wheat noodles tossed in a savory ginger-soy reduction. Each bowl is wok-fired with a medley of crisp snap ingredients
Tofu · Chicken · Beef · Prawns

Potato harra **₦7,500**
Sweet Potato Harra is a spicy, garlicky Middle Eastern-style dish inspired by Lebanese “harra” preparations (which simply means “spicy”). It’s especially popular as a side or appetizer, similar in spirit to dishes from Lebanon.
Sweet potatoes · Irish potatoes

Roasted potatoes **₦3,500**
Oven-roasted to a delicate golden brown, these premium potatoes are tossed in cold-pressed olive oil and infused with fresh sprigs of rosemary.

Vegetables skewers **₦10,500**

Yakimeshi fried rice **₦5,500**

SAUCES

BBQ sauce **₦5,500**

Black Pepper sauce **₦5,500**

Chimichurri sauce **₦5,500**

Garlic lemon sauce **₦5,500**

Mushroom sauce **₦5,500**

Mustard sauce **₦5,500**

Pesto sauce **₦5,500**

Tartar sauce **₦5,500**

Thermidor sauce **₦8,500**

BURGERS

Bungalow burger **₦17,000**
Served with cheese, lettuce, tomatoes, pickles

Bungalow mozzarella **₦20,000**
Our popular Bungalow burger with deep-fried mozzarella cheese

Chili burger **₦16,500**
On cheese with pickles, tomatoes and lettuce with chilli sauce

Classic burger **₦17,000**
Served with cheddar cheese, lettuce, tomatoes, onions, ketchup and mustard

El mariachi burger **₦18,000**
Served with Cheddar cheese, Jalapeños , onions,shredded lettuce with spicy BBQ Sauce , pico de gallo , tomatoes, guacamole on the side served with sliced avocados

Fried chicken burger **₦17,000**
Chicken fillet coated in special flavouring combined with lettuce, mayo, cheddar cheese. Served with a hot and spicy Asian sauce served with french fries

Grilled chicken burger **₦17,000**
Grilled chicken breast on shredded lettuce with mushrooms and pickles with light garlic mayo sauce.

Honey hickory burger **₦19,000**
Charbroiled with crispy fried onions, cheddar cheese, crisp smoked bacon, jalapeños and honey hickory BBQ sauce.

Old school burger **₦17,000**
Beef served with iceberg, cheese, lettuce, onions and pickles.

PASTA

4 cheese pasta ₦23,000

Penne pasta mixed with parmesan, mozzarella, blue cheese and cheddar cheese topped with whipped cream

Carbonara ₦23,000

Tagliatelle or penne pasta, bacon, olive oil, whipped cream

Chicken farfalle in white sauce ₦23,000

Farfalle pasta in our special white sauce with parmesan cheese and black pepper

Fettuccini ₦20,000

Topped with chicken cubes, whipped cream, mushrooms, parmesan cheese and spices

Lasagna ₦27,000 – ₦29,500

Layers of tender pasta, rich slow-cooked meat sauce, creamy béchamel, and melted cheese baked into a comforting Italian classic.

Beef · Vegetarian

Lobster pasta ₦58,500

Spaghetti with lobster in rosee sauce ! Must try ! Chef Specialty !

Pasta al pesto ₦20,000

Basil, pine nuts, olive oil and garlic mixed with our special sauce

Penne arrabiatta ₦19,000

Tomato sauce topped with parmesan cheese, black olives and garlic

Prawns pasta ₦29,500

Al dente pasta tossed with succulent, juicy prawns in a rich, flavorful sauce—choose from creamy garlic, spicy tomato, or light herb-infused olive oil—finished with fresh herbs and a hint of zest for a luxurious, seafood-packed delight.

Prawns thermidor ₦40,000

Succulent prawns baked in a creamy, decadent Thermidor sauce with hints of mustard, herbs, and cheese, served atop perfectly cooked spaghetti for a luxurious seafood pasta experience.

Seafood pasta ₦48,500

Prawns, calamari, salmon

Spaghetti Bolognese ₦20,000

Classic spaghetti served with a rich, slow-simmered meat sauce made from ground beef, ripe tomatoes, onions, garlic, and Italian herbs, finished with a sprinkle of Parmesan for a comforting and hearty Italian favorite.

Spicy Spaghetti Aglio Olio Con Gambas ₦29,500

Spicy oil and garlic pasta with broccoli and chilli !

PIZZAS

Classic ₦23,000

olives, ham, cheese and turkey

Four seasons ₦23,000

Hawaiian ₦20,000

Margarita ₦20,000

Mozzarella cheese and tomato sauce

Pepperoni ₦21,500

Braised Italian sausages with mozzarella cheese

Pollo ₦21,500

Grilled chicken, mushrooms, mozzarella cheese and capers

Quattro Fromaggi (4 cheese) ₦23,000

Mozzarella, cheddar, parmesan and blue cheese

Seafood ₦48,500

Calamari, salmon, prawns and tomato Sauce

Seafood pizza ₦48,500

Vegetarian ₦20,000

Vegetables, mushrooms, topped with mozzarella cheese, black olives and oregano

DESSERTS

Assorted pastries ₦12,500

Choice of three chocolat cake, citron merengue, oreo cheesecake, St. honore, chocolat eclair, creme brulee, delice coco. Depending on availability.

Chia pudding with berries ₦10,500

Creamy chia pudding topped with fresh seasonal berries. Light, naturally nourishing, and rich in fiber and protein—perfect for breakfast, a healthy snack, or a guilt-free dessert. Good for 2.

Cinnamon rolls ₦6,500

Soft, fluffy cinnamon rolls swirled with rich cinnamon sugar and baked until golden, then topped with a smooth sweet glaze. Warm, gooey, and aromatic, they're the perfect indulgent treat for breakfast or dessert.

Fruit basket (for 6) ₦72,500

Combination of seasonal and fresh fruits for a fruit basket

Fruit platter (for 4) ₦21,000 – ₦51,500

Seasonal and fresh fruits.

for 2 · for 4 · for 6

Fruit tart ₦12,500

Buttery pastry tart filled with smooth cream and topped with a vibrant selection of seasonal fresh fruits. Light, colourful, and naturally sweet, it's a refreshing dessert that highlights the best of each season.

Pain au chocolat ₦5,500

Golden-baked and flaky, this traditional pastry hides a treasure of semi-sweet chocolate within its buttery layers.

Slice of cake ₦5,000 – ₦21,000

Perfectly portioned and stay-fresh moist. Our artisanal cakes are the ideal companion to your choice of tea or coffee. Enjoy a single slice of your favorite flavor or upgrade to a 5-piece full loaf—perfect for group travel or a more indulgent dessert experience.

Flavors: Blueberry | Marble | Banana | Chocolate

Blueberry · Marble · Chocolate · Banana · Full loaf / Banana · Full loaf /

Blueberry · Full loaf / Marble · Full loaf / Chocolate

OTHER

Glass of juice ₦3,500

Kafta sandwich (meat kebab) ₦16,500

Served with onions, parsley, hummus, pickles and kafta. By Mishwi.

All prices in Naira (₦) and exclusive of **7.5% VAT**. · Pickup adds **5%** (packaging); Delivery adds **10%** (logistics & packaging).

Menus are prepared to order — please allow advance notice for large aviation & event orders. · order.bungalowrestaurant.com/catering