SEE2RU THERAPY

Whiskey Base

WHISKEY SOUR.................................N14,500
Whiskey, Sour Mix, Simple Syrup

OLD FASHION...................................N14,500
Whiskey, Aromatic Bitters, Sugar

HOT TODDY.......................................N14,500
Whisky, Honey, Lemon Juice, Cinamon & Hot Water

MANHATTAN...................................N14,500
Whiskey, Sweet Vermouth & Bitters

IRISH COFFEE..................................N14,500
Irish Whisky, Brown Sugar, Hot Brewed Coffee, Whipped Cream

NEW YORK SOUR..............................N14,500
Whisky, Sour Mix, Red Wine Float

Vodka Base

SEX ON THE BEACH..........................N12,500
Vodka, Peach, Schnapps, Orange Juice, Cranberry Juice

PORNSTAR MARTINI........................N12,500
Vodka, Passion Fruit, Puree, Vanilla Liquor, Lemon Juice.

MOSCOW-MULE................................N12,500
Vodka, Ginger Bear (Juice Extract), Lemon Juice

COSMOPOLITAN...............................N12,500
Vodka, Cranberry Juice, Corntruia & Lemon Juice

BLUE LAGOON..................................N12,500
Vodka, Lemon Juice, Blue Curacao & Sprite

KIWI FIZZY...N12,500
Kiwi Fruit, Mint Leaves, Lemon Juice, Tonic Water,Vodka

Brandy

SIDE CAR..N15,000
Cognac, Orange Liquor, Lemon

HENYBERRY....................................N15,000
Cognac, Strawberry Syrup, Sour Mix and Redbull

Tequila Base

MAGARITA...N14,500
Tequila, Simple Syrup, Contruca, Triple Sec, Lemon Juice

TEQUILA SUNRISE..........................N14,500
Tequila, Orange Juice, Lemon, Granadine soda

PALOMA...N14,500
Tequila, Lemon, Grapefruit,Soda

Gin

FRENCH 75.......................................N12,000
Gin, Sparkling Wine & Lemon Juice

GINGER TONIC.................................N12,000
Ginger Extract, Simple Syrup, Gin and Blue Curacao

RED BULL TROPICAL.......................N12,000
Gin, Lemon Juice, Passion Fruit & Redbull

NEGRONI..N12,000
Gin Vermonth Rosso & Campari

TOM COLLINS..................................N12,000
Gin, Lemon Juice, Blueberry, Soda

Rum Base

PINA COLADA..................................N13,500
White Rum, Pineapple Juice, Coconut Cream, & Coconut Syrup

MOJITO..N13,500
Rum, Lemon Juice, Simple Syrup, Mint, Soda

STRAWBERRY DIAQUIRI..................N13,500
Rum, Lime Juice, Simple Syrup, Strawberry

PASSION FRUIT DIAQUIRI................N13,500
Rum, Lemon Juice, Passion Fruit Puree, Syrup

MAI TAI..N13,500
Dark Rum, Orange Juice, Lemon Juice & Orgeat

PAIN KILLER....................................N13,500
Dark Rum, Pineapple, Orange Juice, Coconut Cream

Signature

THERAPY SPECIAL	**N18,500**	Whiskey, Sour Mix, Simple Syrup
WHITE DOVE	**N18,500**	Martini, Mango puree, Lemon, Sparkling water
SEE2RU	**N18,500**	Vodka, Amaretto, Baileys, Cointreau, Whipped Cream
CUCUMBER MINT REFRESHER	**N18,500**	Fresh cucumber, Lemon, Agave syrup, Soda Water, Vodka
BERRY BLISS	**N18,500**	Blueberries or strawberry, Cranberry juice, Club soda Sparkling water

Mocktails

VIRGIN MOJITO	**N11,500**	Whiskey, Sour Mix, Simple Syrup
CHAPMAN	**N11,500**	Whiskey, Aromatic Bitters, Sugar
PINA COLADA	**N11,500**	Whisky, Honey, Lemon Juice, Cinamon & Hot Water
PASSION BULL	**N11,500**	Whiskey, Sweet Vermouth & Bitters
STRAWBERRY BULL	**N11,500**	Strawberry Syrup, Lime, Redbull
BLUE HAWAIIN	**N11,500**	Pineapple Juice, Blue Caracao, Coconut Milk, Coconut Syrup
VIRGIN DAIQUIRI	**N11,500**	Strawberry Syrup, Lemom and Puree

Shooters

BLOWJOB	**N8,000**	Amaretto, Irish Cream, Whipped Cream
B-52	**N8,000**	Kahlua, Baileys, Rum or Triple Sec
DR. PEPPER	**N8,000**	Amaretto, Bacardi Rum
FLAMING LAMBORGHINI	**N8,000**	Kahlua, Sambuca, Baileys, Blue Curacao

Milkshake

FOLLOW ME MILKSHAKE	**N10,000**
CARAMEL MILKSHAKE	**N10,000**
BANANA MILKSHAKE	**N10,000**
VANILLA MILKSHAKE	**N10,000**
CHOCOLATE MILKSHAKE	**N10,000**
STRAWBERRY MILKSHAKE	**N10,000**
OREO MILKSHAKE	**N10,000**

Strong

LONG ISLAND	**N15,000**	Vodka, Rum, Tequila, Triple Sec, Gin, Lemon Juice, Coke
ADIOS MOTHER F*CKER	**N15,000**	Vodka, Rum, Tequila, Triple Sec, Gin, Lemon Juice, Sprite, Blue Curacao

Pasta Selection

SEE2RU SPICY ALFREDO PASTA...........N18,000

Fettuccine tossed in rich parmesan cream sauce with grilled chicken breast and herbs

SPICY SEAFOOD LINGUINI....................N25,000

Linguine cooked in spicy tomato seafood sauce with prawns, calamari, and fresh basil.

CLASSIC BEEF BOLOGNESE....................N10,000

Classic slow-cooked minced beef tomato sauce served with spaghetti and parmesan cheese.

CREAMY MUSHROOM PENNE...............N15,000

Penne pasta coated in roasted garlic cream sauce with sautéed mushrooms and parsley

CAJUN CHICKEN PASTA.........................N12,500

Creamy Cajun sauce with grilled spicy chicken strips, bell peppers, and penne pasta.

STIR-FRIED ASIAN NOODLES.................N12,500

Wok-tossed egg noodles with vegetables, soy ginger, garlic sauce, and choice of chicken or beef.

PESTO GRILLED CHICKEN PASTA.........N15,000

Basil pesto pasta served with grilled chicken breast, cherry tomatoes, and parmesan.

SMOKY JOLLOF PASTA...........................N10,500

A fusion-style pasta cooked with smoky tomato pepper sauce, herbs, and grilled sausage

LINGUINE CHICKEN ESCALOPE............N18,000

Pasta cooked in a very rich creamy sauce served with chicken escalope

PENNE ARRABIATA................................N18,000

Penne pasta cooked roman style in spiced pomodoro sauce finished with flavorful herbs served with chicken or smoky chevon [asun style]

LINGUINE CHICKEN ESCALOPE............N13,000

Pasta cooked in a very rich creamy sauce served with chicken escalope

PENNE ARRABIATA................................N13,000

Penne pasta cooked roman style in spiced pomodoro sauce finished with flavorful herbs served with chicken or smoky chevon [asun style]

Salad

AFRO CAESAR SALAD.............................N15,000

Crisp lettuce, suya croutons, parmesan & chicken, Caesar dressing

Signature Pizzas

JOLLOF MARGHERITA.........................N10,000

Wood-fired pizza layered with jollof rice sauce reduction, mozzarella, basil oil & parmesan snow. Pairing: Hibiscus iced tea.

PLANTAIN & PROSCIUTTO DOLCE
...N13,000

Sweet ripe plantain, prosciutto, mozzarella, honey drizzle & cracked black pepper. A balance of sweet and savory elegance. Pairing: Sparkling sweet white wine.

AFRICAN CHICKEN ALFREDO PIZZA
...N10,500

Creamy rich white sauce, grilled herb chicken, parsley oil, sweet bell peppers & parmesan. Pairing: Fresh lemonade.

SEE2RU SPECIAL SEAFOOD MARINARA
...N13,500

Garlic tomato sauce, calamari, shrimp, smoked fish chili flakes, parsley. Pairing: Citrus white wine.

QUASI BIANCA PIZZA...........................N10,000

Creamy white sauce infused with roasted egusi, spinach, smoked turkey or chicken & mozzarella blend. A bold Nigerian-Italian fusion. Pairing: Palm wine inspired mocktail, See2ru bar special.

PEPPERONI SEE2RU FIRE CLASSIC
...N12,000

Classic pepperoni pizza elevated with ata Rodo celery oil, finish with hot honey glaze. Pairing: Cold sweet mojito or malt.

SEE2RU ASUN INFERNO........................N15,000

Spicy Yoruba-style asun goat meat, roasted onions, mozzarella, basil & suya spice dust finish. Pairing: Sweet cucumber cooler.

VERDE AFRO VEGGIE............................N12,000

Roasted zucchini, spinach, mushrooms, sweet corn, pesto & grilled plantain slices. Pairing: Fresh cucumber mint juice.

CUSTOMERS CHOICE PIZZA.................N15,000

Roasted zucchini, spinach, mushrooms, sweet corn, pesto & grilled plantain slices. Pairing: Fresh cucumber mint juice.

Sides

CRISPY FRENCH FRIES N5,000

·SWEET POTATO FRIES N3,500

·COLESLAW N2,000

MEDITERRANEAN KACHUMBARI N15,000
Fresh tomatoes, onions, cucumber, olives & citrus herb vinaigrette.

CRISPY ONION RINGS N2,500

Rice Dishes

SMOKY CHICKEN STIR-FRIED RICE.......N18,000
Wok-tossed jasmine or basmati rice with grilled chicken strips, red onions bell peppers, spring onions, sweet corn, carrots, soy glaze, and a touch of chili flakes.

SEAFOOD SUPREME FRIED RICE..........N20,000
Butter-seared prawns, calamari, and white fish tossed with garlic and onion, rice, fresh herbs-parsley mixed vegetables, and oyster sauce.

HOT BEEF PEPPER RICE BOWL.............N18,000
Tender beef soft strips stir-fried with black pepper sauce, onions, sweet carrots, green beans, and aromatic basmati rice.

ASIAN COCONUT CURRY RICE................N18,000
Fragrant rice wok-fried in mild coconut curry sauce with shredded vegetables and crispy skin chicken placed on top.

SUYA STIR-FRIED RICE...........................N18,000
Nigerian-inspired stir-fried rice infused with inhouse suya spice, grilled beef, onions, and smoky peppers.

TERIYAKI CHICKEN RICE.........................N18,000
Sticky teriyaki-glazed chicken served over wok-fried rice with sesame seeds and vegetables.

GARLIC BUTTER SHRIMP RICE.............N18,000
Garlic butter rice loaded with sautéed shrimp, herbs, sweet bell peppers, and fresh parsley.

VEGETABLE DELUXE FRIED RICE..........N20,000
A colorful vegetarian rice dish with mushrooms, zucchini, carrots, broccoli, sweet corn, and soy sauce reduction.

LOUISIANA JAMBALAYA RICE N18,000
A tasty rice dish cooked in chicken and sausage tomato sauce with Spanish and African culinary influence.

NIGERIAN JOLLOF RICE.........................N13,000
A mild spicy umani rice dish cooked in sweet tomato sauce with earthy Nigerian flavors.

NIGERIAN FRIED RICE N15,000
Rich stir fried Nigerian rice, with vegetables and tasty sausages

ORIENTAL FRIED RICE N12,000
Rich stir fried Nigerian rice, with vegetables and tasty sausages

SUGGESTED ADD-ONS

GARLIC PRAWNS.......................................N32,500

LOBSTER TAIL...N10,000

MUSTARD OIL FRIES................................N10,000

Classic Soft Steak

FILET MIGNON...................................N30,000
The most tender classic cut with a beautiful texture. Pairing: Garlic potato, Buttered asparagus or carrot, Red wine demi-glace

RIBEYE STEAK..................................N20,000
Rich marbling, juicy flavor, soft bite. Pairing: Creamy mashed potatoes, pan seared broccoli, Black pepper cream sauce [au poivre]

TENDERLOIN MEDALLIONS............N20,000
Elegant small cuts of beef with delicate tenderness. Pairing: chili oil pomme purée, green peas and carrots, Mushroom jus

NEW YORK STRIP STEAK..................N25,000
Firm yet soft with balanced beef flavor. Pairing: Rosemary roasted potatoes, Grilled corn, Herb butter

FLAT IRON STEAK...............................N20,000
Well-marbled and surprisingly tender mouth feel. Pairing: •Cajun sweet potato wedges, Sautéed green runner beans, African chili sauce

SIRLOIN STEAK...................................N50,000
Lean, soft, and versatile. Pairing: Butter rice pilaf, Honey-glazed carrots, Garlic herb butter

T-BONE STEAK....................................N50,000
A luxurious steak. Pairing: Grilled mushrooms, Red wine reduction

CHATEAUBRIAND...............................N50,000
Classic French center-cut tenderloin for sharing. Pairing: Dauphinoise potatoes, Buttered spinach, Béarnaise sauce

LAMB CHOPS.......................................N60,000
Lamb Chops, Garlic, Rosemary Thyme, Olive Oil, Butter

RECOMMENDED STEAK SAUCES

NIGERIAN CHILI CREAM SAUCE............N2,500

PEPPERCORN CREAM............................N2,500

MUSHROOM JUS.......................................N2,500

CHIMICHURRI..N2,500

RED WINE REDUCTION...........................N2,500

GARLIC ROSEMARY BUTTER N2,500

SAUTÉED MUSHROOMS	N15,000
PARMESAN ASPARAGUS	N15,000

Sandwiches

INHOUSE GRILLED CHICKEN CLUB SANDWICH N13,000

Triple-layer toasted sandwich with grilled chicken, turkey ham, lettuce, tomato, cheese, and spicy sweet garlic mayo

SEE2RU PHILLY CHEESE STEAK SANDWICH N13,000

Sliced beef steak with caramelized onions, peppers, and melted cheese in toasted bread.

CRISPY CHICKEN SANDWICH N13,000

Crunchy fried chicken fillet with coleslaw, pickles, lettuce, and spicy mayo.

BBQ PULLED BEEF SANDWICH N13,000

Slow-cooked shredded beef in smoky BBQ sauce with creamy slaw.

TUNA MELT SANDWICH N15,000

Creamy tuna filling topped with melted cheese and char marked to perfection.

VEGGIE GARDEN SANDWICH N13,000

Fresh cucumber, lettuce, tomato, avocado, grilled vegetables, and herb cream cheese.

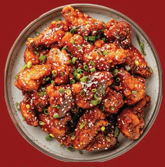
SHAWARMA CHICKEN PANINI N13,000

Spiced shawarma chicken with garlic sauce, onions, and melted mozzarella pressed in panini bread.

BREAKFAST EGG & SAUSAGE SANDWICH N13,000

luffy eggs, beef sausage, cheddar cheese, and caramelized onions on toasted brioche.

Proteins



PEPPERED GOAT MEAT	N13,000
CHICKEN	N9,000
BEEF	N8,000
CHICKEN WINGS	N7,500
PEPPERED SNAIL	N10,000
PEPPERED TURKEY	N11,000
PEPPERED CROACKER	N8,500

Grills

BBQ CHICKEN AND FRIES	N12,500
BBQ CROACKER FISH (BIG)	N25,000
TILLAPIA (SMALL)	N12,000
TILLAPIA (BIG)	N18,000
CATFISH (SPICY)	N18,000
BEEF SUYA	N5,000
DOUBLE SAUSAGE SHAWARMA	N10,000
SINGLE SAUSAGE SHAWARMA	N8,000