#### **Sides**

Plantain \$3 MoiMoi \$5 Steamed White Rice \$7 Fried Plantains \$7 **lollof Rice** \$10 Protein \$5 Swallow \$5

### Drinks

\$5 Chapman Nigerian mocktail of fruity, tropical flavors mixed with carbonation of soda \$2 Coca Cola Malt \$4 Bottled Water \$1.5 \$2 luice Side \$2.5

### AGEGE BIT=S

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961 W Ray Road, Suite 2 Chandler AZ 85225

# We Cater!

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## AGEGE **BIT=S**

MENU



Appelizers  Most of our meals are spicy, if you want any less spicy, we can do that for some dishes  Puffpuff	\$5	Grills Grilled Tilapia/Calfish (comes with plantain or fried yam)  Street Shawarma (Beef, Chicken or Combo) pita bread filled with fresh veggies, sausage, chicken and spicy sweet sauce	\$40/\$50 \$15/\$19	Rice Dishes All comes with your choice of protein and plantain  Fried Rice \$25 sauteed long grain rice cooked in curry buttery base with mixed veggies
Asun bite-sized pieces of spicy smoky roasted goat meat with onions, habanero and bell peppers	\$12	Beef/Chicken Suya (Includes Peanuts) beef skewers spiced, nutty, smokey and charred served with raw onions and tomatoes	\$20	Jollof Rice \$21 long grain rice boiled in zesty tomato based broth & spices
Pepper Soup (Chicken, Fish or Goat Meat) light, hot soup prepared with varieties	\$10	Swallows: Eba, Poundo, Amala Protein: Chicken, Turkey, Goatmeat, Be Fried Fish, Assorted (Tripe & Shaki) Stews & Swallows	eef,	Jollof Spaghetti \$20 spaghetti made in spicy tomato sauce with nigerian spices
of meat/fish, herbs, spices, and spicy peppers Meat Pie	\$5	(Comes with a choice of Protein & Swalls  Okra  chopped up okro in a flavorful	<del>ow</del> ) \$25	Ofada or Ayamase Stew \$25 savory unripe habaneros sauce with locust beans, diced beef and egg
baked fluffy pastry filled with minced beef	•	tomato sauce	\$25	While Rice & Slew \$20
fried cow skin sauteed with hot and spicy peppers	\$10	social media fav made of blended melon seeds and Nigerian spices		Ewa Agoyin (Ewa G) \$20  popular Nigerian street foods of
Gizdodo  peppered chicken gizzards and plantains tossed in a delicious tomato sauce onions	\$10	spicy spinach soup cooked with beef and fish flavors	<b>\$26</b>	Yam Porridge \$25 soft yam chunks cooked in a
Suya Taces (Chicken or Beef) taces filled with suya and coleslaw)	\$8	Ogbono Nigerian soup made with ogbon seeds (African wild mango seed		well-seasoned pepper mix  Abula \$30
		Ewedu blended and cooked Jute leaves (popular vegetable in West Africa		"mixture of soups" and is made by combining gbegiri (bean soup), ewedu (jute leaves soup)