

AGEGE BITES

Unwind, Indulge, Repeat:
Taste the Nigerian flavors at Agegebites!

Opening Hours

Tuesday - Saturday:
11.30am - 7pm

961 W Ray Road, Suite 2
Chandler AZ 85225



602 369 6452



agegebites



agegebites AZ



agegebites

www.agegebites.com

AGEGE BITES

MENU

About Agege Bites

We are a family-owned restaurant from the Western part of Nigeria, proudly representing the Yoruba tribe and our love for bold spices!

At Agege Bites, we bring the authentic flavors of Nigeria to Chandler, Arizona. Our restaurant is named after Agege, a lively area in Lagos known for its street food culture. We're passionate about sharing the rich culinary traditions of Nigeria with our community.

Using fresh ingredients and traditional spices, we serve beloved Nigerian dishes that offer a true taste of home. Whether you're new to Nigerian cuisine or a Naija proper, Agege Bites is here to serve you the authentic flavors of home.

Come through and experience the taste that keeps everyone coming back for more!

Join us at Agege Bites for a genuine taste of Nigeria!

Appetizers

- Gizdodo** \$8
sauteed chicken gizzards mixed with fried plantains in a rich tomato sauce
- Ponmo Alata** 🍌 \$10
cow skin (ponmo) slow cooked in a rich, spicy tomato and pepper sauce
- Puff Puff** 🍷 \$5
popular Nigerian sweet snack made from deep-fried dough balls
- Nigerian Meatpie** \$5
seasoned beef filling baked inside a buttery outer crust
- Asun** 🍌 \$10
grilled smoky goat meat pieces with a mix of peppers, onions and Nigerian spices
- Suya Tacos** \$8
suya beef/chicken nestled in warm tortillas, topped with crunchy veggies and zesty suya sauce

- Pepper Soup** 🍌 \$10
(Chicken, Fish or Goat Meat)
spicy hot soup prepared with choice of protein

Drinks

- Chapman** \$5
Nigerian Mocktail of fruity, tropical flavors mixed with carbonation of soda
- Zobo (Hibiscus drink)** \$5
- Soda** \$2
- Malt/Soy Milk** \$5
- Bottled Water** \$1.5

Kiddos

- Jollof Rice & Chicken** \$12
- Fried Rice & Chicken** \$15
- Pounded with Egusi/Efo Riro** \$15



Rice Dishes

(served with fried plantains and protein choice: chicken, turkey, goat, beef, fish)

- Jollof Rice** \$21
classic West African dish made with long-grain rice simmered in a mild spicy tomato sauce

- Nigerian Fried Rice** \$23
long-grain rice sauteed in curry and mixed vegetables

- White Rice & Red Stew** \$20
freshly boiled long grain rice served with tomato stew

- Ayamase with Side of White Rice** 🍌 \$21
savory green bell pepper sauce with locust beans, diced beef and egg

- Ofada with Side of White Rice** 🍌 \$21
savory red bell pepper sauce with locust beans, diced beef and egg

Swallows & Stews

(served with swallows choice: pouno (fufu), eba or amala with protein choice: chicken, turkey, goat, beef, fish)

- Egusi** \$23
popular West African dish made from ground melon seeds, cooked in a thick, flavorful prepared with spinach

- Efo Riro** \$21
popular Nigerian spinach stew, known for its rich and savory flavors

- Ogbono** \$22
thick nigerian soup made from ground ogbono seeds (wild African mango seeds)

- Okra** \$22
chopped okra cooked in rich broth with Nigerian seasonings

- Ewedu** \$20
nigerian soup made from finely blended jute leaves

- Abula** \$25
ewedu paired with gbegiri (bean soup) and red stew, forming a delicious combination

- Stew Platter** \$150
Platter of our five stews with three wraps of swallow & two protein choices and two drinks



Grills

- Sharwama (Chicken or Beef)** \$15
slices of marinated chicken or beef, wrapped in warm tortilla with veggies and creamy suya sauce, optional add-on: sausage

- Suya (Chicken or Beef)** \$20
nigerian street food made from skewered, spicy grilled meat, marinated in a mixture of peanuts seasoning

- Grilled Fish (Tilapia or Catfish)** \$40/\$50
seasoned with a blend of spices, herbs, and spicy Nigerian marinade. Served with plantains
(take a min. of one hour to prepare)

Specials

- Ewa Agoyin (Ewa G)** \$20
soft stewed black-eyed beans with a side spicy sauce made from peppers, onions

- Yam Porridge** \$22
soft yam chunks cooked in a well-seasoned pepper mix

- Jollof Spaghetti** \$18
spaghetti made in spicy tomato sauce with nigerian species

- Moimoi** \$5
steamed bean pudding made from a mixture of blended peeled beans and red pepper mixture

- Nkwobi** \$20
delicious spicy cow foot

Sides

- Protein: (chicken/ turkey/goat/ beef/fish)** \$6

- Fried Plantains** \$6

- Swallow: (pouno(fufu)/eba/amala)** \$5

