

CATERING/LARGE ORDERS

PUFFPUFF

half/full pan: \$50/ \$100

ASUN

half/full pan: \$150/ \$300

GIZDODO

half/full pan: \$100/ \$200

JOLLOF SPAG

half/full pan: \$50/ \$100

JOLLOF RICE

half/full pan: \$50 / \$100

FRIED RICE

half/full pan: \$60 /\$120

AYAMASE

half/full pan: \$175 /\$350

OFADA

half/full pan: \$175/\$350

EWA AGOYIN

half/full pan: \$125/ \$250

YAM PORRIDGE

half/full pan: \$150/\$300

EGUSI

half/full pan: \$175/\$350

EFO RIRO

half/full pan: \$175/ \$350

OKRA

half/ full pan: \$100/ \$200

OGBONO

half/ full pan: \$125/\$250

STEWED CHICKEN

half/full pan: \$100/\$200

STEWED TURKEY

half/full pan: \$125/\$250

STEWED BEEF

half/full pan: \$150/\$300

STEWED FISH

half/full pan: \$150/\$300

STEWED GOAT

half/full pan: \$200/\$400



Opening Hours

Tuesday - Saturday
11.30am - 7pm

961 W Ray Road, Suite 2
Chandler AZ 85225

 602 369 6452

 agegebites

 agegebites AZ

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www.agegebites.com



**AGEGE
BITES**

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!

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APPETIZERS

GIZDODO \$10

sautéed 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 🍷👍 \$6

popular **nigerian** sweet snack made of deep-fried dough balls

NIGERIAN MEATPIE 🍷 \$7

seasoned beef filling baked inside a buttery outer crust

ASUN 🍌 \$10

grilled smoky goat meat pieces with a mix peppers, onions and Nigerian spices

SUYA TACOS (CHICKEN OR BEEF) 🍷 \$10

suya beef/ chicken nestled in warm tortillas, topped with crunchy veggies and zesty suya sauce

PEPPER SOUP 🍌 \$10

(Fish or Goat Meat)
light, hot soup prepared with varieties of meat/fish, Nigerian herbs and spicy peppers

Fun Fact: Nigerian dishes are usually served with big chunks of protein (chicken, beef, turkey, goat or fish)

DRINKS

Chapman Nigerian Mocktail of fruity, tropical flavors mixed with carbonation of soda \$5

Zobo (Hibiscus drink) \$5

Soda \$2

Malt/Soy Milk \$5

Bottled Water \$3

Yoghurt drink \$8

Juice \$4

KIDDOS

Jollof Rice & Chicken \$12

Fried Rice & Chicken \$15

Pounded with Egusi/Efo Riro 🍌🍷 \$15

RICE DISHES

(served with side of fried plantain and a choice of protein)

JOLLOF RICE \$23

classic **west african** dish made with long-grain rice simmered in a mild spicy tomato sauce

NIGERIAN FRIED RICE \$25

long-grain rice sautéed 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 \$23

savory green bell pepper sauce with locust beans, diced beef and egg **(no protein included)**

OFADA WITH SIDE OF WHITE RICE \$23

savory red bell pepper sauce with locust beans, diced beef and egg **(no protein included)**

SWALLOWS & STEWS

(served with pounded (fufu), amala or eba & a protein choice)

EGUSI \$25

popular **west african** dish made from ground melon seeds, cooked in a thick, flavorful prepared with spinach

EFO RIRO \$25

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 spicy rich broth with palm oil and **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



GRILLS

Sharwama (Chicken or Beef) \$15

slices of marinated chicken or beef, wrapped in warm tortilla bread with veggies and creamy suya sauce. **add on: sausage (+\$2), combo (+\$3)**

Suya (Chicken or Beef) \$20

nigerian street food made from skewered, spicy grilled meat, marinated in a mixture of peanuts seasoning

SPECIALS

Ewa Agoyin (Ewa G) \$23

soft stewed black-eyed beans with a side spicy sauce made from peppers, onions

Yam Porridge \$24

soft yam chunks cooked in a well-seasoned pepper mix

Jollof Spaghetti \$20

spaghetti made in spicy tomato sauce with **nigerian** species

Moimoi \$6

steamed or boiled bean pudding made from a mixture of washed and peeled beans

SIDES

Proteins: turkey, beef, fish, chicken or goat (+ \$3)

Fried Plantains \$5

Swallows: Pounded/Eba/Amala \$5

Rice: White rice (\$5), Jollof/ Fried Rice (\$7) \$10

Stews: Egusi / Efo Riro / Ogbono / Okra



spicy



vegan



customer's
fav