

# ROCOCO

ARTISAN & SAVOIR-FAIRE IN THE ART OF FINE DINING

*Rococo's Chef revisits the classics of Continental, International & Nigerian cuisine with creative renewal and audacity.*

*The chef invites you on the most delicious  
Culinary Journey*




# ROCOCO

\*Kindly make all transfers only to [Aria D.r.e.a.m Ltd. GTB Acc# 0594153226](#) or by POS

\*ALL TAXES ARE INCLUSIVE



## STARTERS

**THE TRIUMPH OF VENUS**   
*BRUSCHETTA HAM AND BERRIES*  
 Toasted Bread, Topped With Goat Cheese  
 Pancetta Ham And Berries  
**NGN 17,000**

**BEJEWELLED**   
*TOMATOES BRUSCHETTA*  
 Toasted Bread Topped With Cherry Tomatoes,  
 Garlic, Basil And Parmesan Cheese  
**NGN 12,000**


**BIRISTA**   
*SHREDDED ONION*  
 Pané Shredded Onion Flower Marinated With  
 Paprika, Sua And Chili Served With A Mint Yogurt  
 Dip  
**NGN 5,500**

**SEBASTIAN ROULADE**   
*SPRING ROLL 4PCS*  
 Fried Filo Pastry Stuffed With Fresh Vegetables  
 And Osake Crab Served With Teriyaki And Chili  
 Sauce  
**NGN 6,500**

**WILD DUKE**   
*WILD MUSHROOMS*  
 Assortment Of Wild Mushrooms  
 Sautéed With Coconut Cream And Toasted Bread  
**NGN 15,000**

**CORSET**  
*MINI TACOS 5PCS*  
 Your Choice of Marinated Protein, With Salsa And  
 Guacamole Topped With Yogurt  
 \* CHICKEN **NGN 13,000**  
 \* BEEF **NGN 13,000**  
 \* FISH **NGN 15,000**


**AUBUSSON**   
*SAMOSA TRIANGLES 4PCS*  
 Fried Filo Pastry Stuffed With French Goat Cheese  
 And Black Madeira Dry Figs  
**NGN 12,000**

**ARCHES**   
*CALAMARI*  
 Deep Fried Breaded Calamari With Vegetable And  
 Chili Paste  
**NGN 13,000**

**GULLOTINE**   
*MILD OR SPICY CHICKEN*  
 Deep Fried Butter Chicken Mixed With Dynamite  
 Sauce  
**NGN 10,000**

**LA REINE**  
*LE ROUGIÉ FOIE GRAS*  
 Paris Le Rougié Moulard Duck Liver Served With  
 Farmhouse Toast Bread Splashed With Raspberry  
 Purée  
**NGN 60,000**

 **BROUCHE**   
*CHICKEN STRIPS*  
 Deep Fried Noodles Wrapped Crispy Chicken  
 Dipped In Chili Sauce.  
**NGN 9,000**

 **JUPE**  
*FISH STRIPS*  
 Marinated Fresh White Fish Strips Served With  
 Tartar Sauce.  
**NGN 11,000**

 **MOSAIC**   
*PLANTAIN CROQUETTE*  
 Breaded Deep Fried Mashed Plantain Balls  
 Mixed With Honey Served On A Bed Of  
 Avocado Mousse And Chili.  
**NGN 9,000**




## TARTAR (RAW)

**MADAME JUSTINE**  
*GOAT OR BEEF TARTARE*  
 New Zealand Premium Goat Fillet  
 Served With Black Garlic And Chili Sauce  
**NGN 40,000**

**DEMOISELLE DOUSCA**  
*ASIAN CEVICHE*  
 Fresh White Fish Marinated In Citron Sauce  
**NGN 25,000**

**COAT OF ARMS**  
*OCTOPUS CARPACCIO*  
 Thinly Shaved Fresh Octopus Served With Fermented  
 Curry Sauce  
**NGN 36,000**

**MADAME CAMPAN**  
*SALMON TARTARE*  
 Raw Salmon Cuts Mixed With Rococo Secret Sauce  
**NGN 32,000**

**MADAME DE BARRY**  
*HAMACHI TARTARE*  
 Fresh Hamachi White Fish Served With Roasted  
 Coffee Vinaigrette  
**NGN 40,000**

**MADAME LAMBALLE**  
*TUNA MIX TARTARE*  
 Fresh Yellow Fin Raw Tuna Served With Chives,  
 Ginger And Ikura  
**NGN 32,000**

**DEMOISELLE BLANCHEFORT**  
*SCALLOPS*  
 Fresh Scallops Served With Tataki Sauce  
**NGN 30,000**

**LACED**  
*SALMON TATAKI*  
 Torched Salmon Served With Seaweeds And  
 Tataki Sauce  
**NGN 35,000**

**ALLURE**  
*TUNA TATAKI*  
 Torched Yellow Fin Tuna Served With Seaweeds  
 And Tataki  
**NGN 45,000**

**COUNT RÔCOCODILE**  
*CROCODILE CARPACCIO*  
 Premium Fresh (Raw) Crocodile Meat  
**NGN 75,000**



## SALADS

**MURAL**  
*SALMON SALAD*  
 Diced Raw Salmon With Ginger And Chives Mixed  
 With Seaweed  
**NGN 33,000**

**COQUETTE**  
*CHICKEN MIXED LEAVES SALAD*  
 Chicken Fillet Served With Citrus Sauce  
**NGN 17,000**

**COURTESAN**   
*FETA STRAWBERRY SALAD*  
 A Bed Of Lettuce Carrying Fresh Strawberries, Greek  
 Feta Cheese, Almond Tuile Served With A Drizzle Of  
 Balsamic Vinaigrette  
**NGN 16,500**

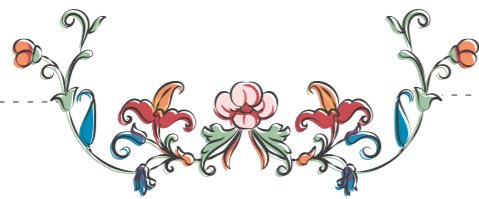
**MISTRESS**   
*GOAT CHEESE SALAD*  
 French Goat Cheese Served With Fresh Blueberry  
 Jam Dressed With Balsamic Sauce  
**NGN 18,500**

**PARAMOUR**   
*CAESAR SALAD*  
 Baby Gem Lettuce Served With Original Caesar  
 Sauce  
**NGN 12,500**  
 Grilled or Pané  
 \*ADD Chicken **NGN 5,000**  
 \*ADD Shrimp **NGN 7,500**

**GEISHA**   
*ASIAN FISH SALAD*  
 Fresh Fish Pané On A Bed Of Shredded Fresh  
 Veggies Served With Our Asian Sauce And Sprinkled  
 With Sesame Seeds  
**NGN 20,500**

 **DOXY**  
*CRAB SALAD*  
 Shredded Crab Filament Mixed With Carrots, Red  
 Cabbage, Spring Onion, Ginger, Avocado And  
 Mango, Served With Apple Miso Sauce.  
**NGN 25,000**

 **JANG HEE**   
*BABY GEM KIMCHI*  
**NGN 17,000**



## MAINS

### EMPEROR'S CHOICE

#### CHICKEN KATSU

Premium Chicken Pané, Aromatic Rice Served With Katsu Or Curry Sauce

**NGN 25,000**

### DAUPHINE

#### SEA FOOD PASTA

Fresh Italian Tagliatelle Cooked With Seafood And Cherry Tomato

**NGN 30,000**

### ARISTOCRAT

#### CHILI GOAT RAGU

Slow Cooked Goat Meat With Spicy Tomatoes And Wine Sauce Served With Mashed Potatoes

**NGN 28,000**

### WHITE SYMPHONY

#### WHITE FISH

White Fish Served With Potatoes Brandade, Nori, Leeks And Original Miso Sauce

**NGN 35,000**

### MARQUISE DE POMPADOUR

#### JUMBO PRAWNS

Grilled Fresh Jumbo Prawns Served With Cherry Tomato Confit

**NGN 40,000**

### MS FRILL

#### NOODLES

Your Choice Of Beef, Chicken Or Prawns Stir Fried With Bell Pepper, Onion And Oyster Sauce

\* CHICKEN

**NGN 25,000**

\* BEEF

**NGN 25,000**

\* PRAWN

**NGN 27,500**

### THE VEIL

#### CREAMY PASTA

Creamy Penne Pasta With Chicken And Sundried Tomatoes

**NGN 25,000**

### MARIE ANTOINETTE

#### WHITE TRUFFLE RAVIOLI

Fresh Italian Ravioli Stuffed With Cheese, White Truffle, Bacon Sage Sauce Served With Parmesan Crisps

**NGN 45,000**

### ROCK 'N' ROCOCO

#### BRAZILIAN CHICKEN LAP

Spicy Deep Fried Brazilian Chicken With Jollof And Plantain

**NGN 25,000**

### GALANTE

#### SOUTH AFRICA FILLET

Premium South African Fillet Served With French Style Ratatouille

**NGN 53,000**

### MADAME BERGERET

#### BEEF STEW

#### NORMAL OR SPICY .

Beef Cashewnuts Fried sliced Beef, Sautéed Carrots, Onion And Cashew Nuts Mixed With Teriyaki And Oyster Sauce Served With Steamed Rice

**NGN 28,000**

### LOUIS XIV

#### GOAT MEAT BURGER

New Zealand Premium Goat Meat Infused With Blueberry Jam And French Goat Cheese.

**NGN 25,000**

### BAZAR FIRE

#### SPICY CHICKEN BURGER

Spicy Deep Fried Chicken Breast, Grilled Tomatoes And Onion, Topped With Chili Mayo, Served With Fries

**NGN 25,000**

### MARY QUEEN OF SCOTS

#### SCOTTISH SALMON

Grilled Fresh Scottish Salmon Served With 3 Color Purée

**NGN 41,000**

### SIR NAPOLEON

#### THERMIDOR PRAWNS

Grilled Fresh Jumbo Prawns Served With Creamy Thermidor Cheese Sauce

**NGN 42,000**

### LA BAROQUE

#### SHORT BEEF RIBS

Slow Cooked Premium Australian Short Beef Ribs Served With Creamy Mashed Potatoes

**NGN 60,000 / per person**

### MONARCHY

#### SOUTH AFRICAN RIBEYE

Premium Cut Ribeye, With A Choice Of Sauce

**NGN 45,000**

### LE RÊVE

#### AUSTRALIAN RIBEYE

Premium Australian Ribeye Mb3 Served With French Fries

**NGN 68,000**

### ROSSINI QUEEN

#### ROSSINI BEEF FILET

Australian Premium Mb3 Beef Fillet Topped With Your Choice Of Black Pepper Or Mushroom Sauce Served With Sautéed Mushroom

**NGN 72,000**

### ROSSINI KING

#### ROSSINI BEEF FILET

Australian Premium Mb3 Beef Fillet Topped With Paris Le Rougié Foie Gras

**NGN 85,000**

### ROSÉ

#### SPAGETTI

Red Chilli Spagetti With Sundried Tomatoes, Fresh Basil And Parmesan Cheese

**NGN 23,000**

### THE MEDALLION

#### SPICY ASIAN GOAT MEAT

Deep Fried Sliced South African Goat meat Seared With Fresh Chili And Asian Sauce. Served With Rice

**NGN 30,000**

### COMPOSER

#### SWEET AND SOUR FISH

Fresh White Fish Breaded And Sautéed With Mix Bell Pepper, Onion, Tossed In Sweet And Sour Sauce, Served With White Rice.

**NGN 29,500**

### CONDUCTER

#### SWEET AND SOUR CHICKEN

Premium Chicken Breast Breaded And Sautéed With Mix Bell Pepper, Onion, Tossed In Sweet And Sour Sauce, Served With White Rice.

**NGN 25,000**

### VERSAILLES

#### FRESH SHRIMP RISOTTO

Risotto Arborio Mixed With Vegetables, Baby Shrimps And Our Secret Spices, Topped With Prawns

**NGN 30,000**

### HARP

#### DUCK LAP

Sauteed Duck Lap Served With A Mix Of Potato, Mushroom And Bacon. Served With Our Homemade Sauce

**NGN 65,000**

### BOURGOUISIE

#### LAMB CHOPS

350gms Of Grilled Premium South African Lamb Chops Served With German Potato Salad, Grilled Tomatoes And Caramelized Onion

**NGN 55,000**

### THE BALL

#### CHICKEN TERIYAKI BOWL

Marinated Chicken Breast Breaded, Served On A Bed Of Brown Rice Mixed With Vegetables Topped With Poached Egg

**NGN 25,000**

### ORCHESTRA

#### WHITE FISH LEMON RISOTTO

Grilled White Fish Served With Lemon Creamy Risotto

**NGN 30,000**



# ROCOCO NIGERIAN

## STARTERS

### PUF PUF

Deep Fried Dough Appetizer  
**NGN 5,500**

### SAMOSA

Fried Pastry Stuffed With Seasoned  
Meat/Chicken  
**NGN 5,500**

### PEPPER SOUP

Assorted Goat Meat, Pepper Soup With Soft  
Bread  
**NGN 14,000**

### MOI MOI

Bean Pudding With Tuna Fish  
**NGN 7,000**

### SUYA

Served Tomatoes Slice, Onions And Agege  
Bread  
\* BEEF **NGN 15,000**  
\* CHICKEN **NGN 14,000**  
\* PRAWN **NGN 19,000**

### TURKEY WINGS

Marinated Grilled Turkey Wings Dipped Served  
With A Side Of Chilli Sauce  
**NGN 15,000**

## SIDES

AROMATIC RICE **NGN 6,000**  
JOLLOF RICE **NGN 6,000**  
BROWN RICE **NGN 6,000**  
BASMATI RICE **NGN 6,000**

## SALAD

### NIGERIAN MAC SALAD

Macaroni Mixed With Diced Carrots, Green  
Pepper, Red Pepper, Sweet Corn And  
Lettuce Served With Lemon Mayo Sauce.  
**NGN 18,000**

## MAINS

### EGUSI SOUP

Pounded Yam Or Semovita  
Choice of Fish / Chicken / Goat  
\* GOAT **NGN 17,000**  
\* CHICKEN **NGN 17,000**  
\* FISH **NGN 18,000**

### FISH STEW

Steamed White Basmati Rice or Boiled Yam  
**NGN 25,000**

### CHICKEN STEW

Steamed Wite Basmati Rice or Boiled Yam  
**NGN 19,500**

### FISHERMAN STEW

Pounded Yam Or Semovita  
**NGN 30,000**

### SEAFOOD OKRA SOUP

Pounded Yam Or Semovita  
**NGN 30,000**

### CHICKEN YAM PORRIDGE

Chicken Yam Porridge And White Rice  
**NGN 25,000**



## DESSERT

CHOCOLATE PUF PUF  
Fried Puffs With Chocolate Sauce  
**NGN 7,500**



### LA REINE

*LE ROUGIÉ FOIE GRAS*

Paris Le Rougié Moulard Duck Liver Served With  
Farmhouse Toast Bread Splashed With Raspberry Purée.  
Topped With 24 Karat Gold Flakes  
**NGN 100,000**

### COUNT ROCOCODILE

*CROCODILE CARPACCIO*

Premium Fresh (Raw) Crocodile Meat  
Encrusted In 24 Karat Gold Flakes  
**NGN 200,000**

\* \* \*

### LOUIS XIV

*GOAT MEAT BURGER*

New Zealand Premium Goat Meat Infused With Blueberry Jam  
And French Goat Cheese. Encrusted In 24 Karat Gold Leaf  
**NGN 100,000**

### EMPEROR'S CHOICE

*CHICKEN KATSU*

Premium Chicken Pané, Aromatic Rice Served With Katsu Or Curry Sauce.  
Topped With 24 Karat Gold Flakes  
**NGN 100,000**

### ROSSINI KING

*ROSSINI BEEF FILET*

Australian Premium Mb3 Beef Fillet Topped With Paris Le Rougié Foie Gras  
Encrusted In 24 Karat Gold Leaf  
**NGN 200,000**

### SIR NAPOLEON

*THERMIDOR PRAWNS*

Grilled Fresh Jumbo Prawns Encrusted In 24 Karat Gold Leaf,  
Served With Creamy Thermidor Cheese Sauce  
**NGN 150,000**

\* \* \*

### THE LOVE LETTER

*ROCOCO CRUMBLE*

French White Chocolate Served With Honey Crumble  
Topped With 24 Karat Gold Flakes  
**NGN 50,000**



## SIDES

FRENCH FRIES  
**NGN 6,000**

FRENCH FRIES WITH FRESH TRUFFLE  
**NGN 7,000**

MASHED POTATOES  
**NGN 6,000**

SAUTÉED VEGETABLES  
**NGN 5,000**

FRIED PLANTAIN  
**NGN 5,000**

FRIED RICE  
**NGN 5,000**

BASMATI WHITE RICE  
**NGN 5,000**

AROMATIC RICE  
**NGN 6,000**

EXTRA SHRIMPS  
**NGN 6,000**

EXTRA CHICKEN  
**NGN 5,000**

EXTRA FISH  
**NGN 10,000**

EXTRA GOAT  
**NGN 7,500**



## SAUCES

PEPPER SAUCE   
**NGN 5,000**

MUSHROOM SAUCE  
**NGN 5,000**


RED WINE SAUCE  
**NGN 5,000**

LA TARTUFERIA HONEY TRUFFLE DIP  
**NGN 5,000**

SPANISH TRUFFLE OIL DIP  
**NGN 5,000**

TOMATO SAUCE  
**NGN 5,000**

SATE DIP   
**NGN 5,000**

CHILLI SAUCE   
**NGN 3,500**



## DESERTS

LET THEM EAT CAKE  
*CHEESE CAKE*

Thin Crust Served With Fresh Blueberries, Topped With Creamy French Cheese  
**NGN 12,000**

LADIES IN WAITING  
*FROZEN LOTUS CAKE*

Frozen Lotus Cake With Salted Caramel Sauce  
**NGN 11,500**

THE LOVE LETTER  
*ROCOCO CRUMBLE*

French White Chocolate Served With Honey Crumble  
**NGN 14,000**

ROYAL WALTZ  
*CHOCOLATE PAPAYA*

French Dark Chocolate With Ruby Rise Red Papaya  
**NGN 12,000**

HAPPY BIRTHDAY TO ME  
*PINEAPPLE CAKE*

**NGN 16,000**

\*CAKE WRITING DECOR **NGN 3,000**



# Mamma mia

PIZZA CONES & MORE



## *Salty Pizza Cone*

Suya beef	N 13,500
Suya chicken.	N 12,500
Soujuk.	N 14,000
Chicken.	N 12,000
Margherita.	N 11,500
Pepperoni.	N 14,500
Sausage	N 13,000

