FORNO

WOOD FIRE BISTRO

FIRST THING FIRST.

Order first, figure out the rest later.

LAMB PITA POCKETS 10.0
Warm pita pockets filled with spiced lamb, served with dipping sauce.

BURNT BUTTER HUMMUS 11.0
Creamy hummus finished with burnt butter and basil oil, served with honey butter focaccia.

CHARRED SPICED CORN 14.5
Fire-grilled corn, smoky spices, lime, and parmesan cheese.

GARLIC TEAR AND SHARE 9.5
Warm, cheesy bread infused with roasted garlic, sea salt, parmesan crumbs, chilli flakes and extra virgin olive oil, topped with fresh rosemary served with warm marinara sauce.

HOUSE WINGS 16.0
Our signature wings served with barbeque glaze, jerk sauce and white sauce.

YAJI BEEF SKEWERS 9.0
Charred yaji beef and sweet plantain skewers with red onions, coriander and fresh herbs.

STICKY BEEF HUMMUS BOWL 18.5
Slow-cooked beef short rib, smothered in a sweet glaze, served with creamy hummus, crushed toasted cashews, a drizzle of olive oil, served with honey butter focaccia.

FOCACCIA BAR.

Freshly baked, toasted focaccia sandwiches served with house fries. Sweet potato fries + 2,000.

STEAK & TRUFFLE FOCACCIA 55.0
Tender South African ribeye, caramelised onions, fresh rocket and house truffle aioli on toasted focaccia, accompanied by French onion soup and roasted bone marrow.

TOASTED TUNA FOCACCIA 25.0
Tuna mixed with house mayo, celery and cranberries, layered with lettuce, tomatoes, onions and fresh rocket on golden toasted focaccia.

CHICKEN FONTEGA 23.5
Pulled chicken, melted mozzarella, arugula, sliced tomatoes, red onions, fresh basil and house chipotle aioli on toasted focaccia.

THE PARMA CLUB 29.5
Parma ham, creamy stracciatella, basil pesto cream, fresh rocket, sun-dried tomatoes and a drizzle of hot honey, layered in golden toasted focaccia.

HALLOUMI & PESTO 23.0
Grilled halloumi, charred tomatoes, fresh rocket and basil pesto, finished with extra virgin olive oil on toasted focaccia.

HOUSE DIPS & DRESSINGS.



Made in-house. Pick your favourite

HOUSE HONEY MUSTARD 3.0
Creamy honey mustard with a delicate balance of sweetness and tang.

TRUFFLE AIOLI 4.0
Rich, creamy garlic aioli infused with truffle.

CHIPOTLE MAYO 3.0
Creamy mayo with smoky chilli and a mild spicy kick.

HOUSE PEPPER SAUCE 3.0
Roasted peppers blended into a rich, flavourful sauce.

PEPPERCORN 3.0
Creamy sauce made with cracked black peppercorns.

FRENCH ONION JUS 4.0
A savoury dipping jus made with caramelised onions and beef stock.

THANK GOD I'M NOT VEGAN

All fire. No plant pretending to be meat



WOOD-FIRED BRANZINO 62.0
Whole branzino (350–400g, size may vary), wood-fired with charred lemon, herbs and olive oil. Served with honey butter focaccia, blood orange slaw, creamy herb sauce and green sauce.

WOOD-FIRED CHICKEN 23.0
Marinated chicken grilled over open flames, finished with our coconut butter sauce, house herb salad, honey butter focaccia.

SMOKED RIBEYE 55.0
Smoked ribeye served with roasted garlic, house butter, creamy peppercorn sauce and French onion jus, alongside your choice of house fries or charred vegetables.

CHARRED LAMB CHOPS 58.0
Wood-fired lamb chops seasoned with our house spices, served with creamy peppercorn sauce, green sauce, and French onion jus, alongside your choice of house fries or charred vegetables.

PAPI PESTO PASTA 25.0
Rigatoni tossed in our basil pesto, finished with Parmesan and crispy pangrattato.

SPICY POMODORO 19.0
Rigatoni tossed in a spicy tomato cream sauce with Parmesan and fresh basil, finished with crispy pangrattato. Optional additions: Grilled chicken (25.0) or grilled prawn (32.5).

CULTURE FRIED RICE 12.0
Nigerian-style fried rice topped with a sunny-side-up egg, served with house pepper sauce. Optional additions: grilled prawn (25.5), grilled chicken (18.0), or yaji beef skewers (19.0).

OH SHOOT, I'M VEGAN.

...or at least trying.

CHARRED CORN SALAD 17.0
Charred corn, tomatoes, red onions, toasted breadcrumbs, fresh herbs and cashews, tossed in a chilli-lime cashew dressing. Served with honey butter focaccia.

ROASTED MARINARA 15.4
House tomato sauce, sun-dried tomatoes, garlic, oregano, fresh basil, extra virgin olive oil, and sea salt.

SIDES.

Sweet Potato Fries 8.0
House Fries 6.0
Charred Seasonal Vegetable 6.0
Fried Rice 7.5
Fire Plantain 4.0
Honey Butter Focaccia 3.0
Grilled Chicken 6.0
Grilled Prawn 13.5
Bone Marrow 7.0

WOOD-FIRED PIZZAS.

Our pizzas are crafted with hand-stretched dough, fermented for three days and baked in our wood-fired forno.

MARGHERITA 19.0
Mozzarella, basil, tomato sauce.

HOT HONEY CHICKEN (HOUSE FAVOURITE) 18.0
Pulled chicken, mozzarella, jalapeños, basil, hot honey.

HOT HONEY DIAVOLA 31.0
Spicy pepperoni, nduja, stracciatella, hot honey.

HALAL 25.0
Mozzarella, halal pepperoni, oregano, tomato sauce.

SLOW BRAISED OXTAIL (HOUSE FAVOURITE) 33.0
Slow-braised oxtail, caramelised onions, mozzarella, basil, tomato sauce.

THE BUTCHER'S CUT (HOUSE FAVOURITE) 35.0
Oxtail, spicy pepperoni, nduja, mozzarella, caramelised onions, basil.

SWISS TRUFFLE MUSHROOM 31.0
Truffle cream, mozzarella, Emmental, mushrooms, Parmigiano Reggiano, wild rocket.

PARMA HAM & APRICOT 32.0
Parma ham, ricotta, mozzarella, Parmigiano Reggiano, wild rocket, hot apricot jam.

MORTADELLA 39.0
Mortadella, stracciatella, pistachio cream, basil.

VEGGIE HOT ONE 25.0
Mushrooms, broccoli, black olives, baby spinach, red peppers, chilli flakes.

SUYA & TRUFFLE 30.0
Beef suya, mozzarella, red onions, truffle drizzle, basil.

SWEET ENDINGS.

You've come this far.

MOLTEN CHOCOLATE CAKE 16.0
Warm chocolate centre, served with Vanilla Ice cream.

CLASSIC TIRAMISU 21.0
Espresso & mascarpone.

PUFF DOUGH BALLS 11.0
Fried dough balls tossed in cinnamon sugar. Served with salted caramel, vanilla cream and Nutella.



CULTURE BRUNCH.

Served from 8am to 2pm everyday.

FORNO'S ENGLISH BREAKFAST 26.0
Two eggs your way, chicken or pork sausage, crispy bacon, sautéed mushrooms, grilled tomato, and baked beans, served with honey butter focaccia, house-made butter, and PANU's jam.

SMOKED SALMON FOCACCIA 27.0
Freshly baked focaccia layered with smoked salmon, whipped cream cheese, red onions, cracked black pepper, capers and fresh dill served with your choice of house fries or sweet potato fries (2k).

HOUSE CHICKEN & WAFFLES 21.0
Crispy buttermilk fried chicken, golden waffles, whipped maple butter and maple syrup.

BERRIES & CREAM WAFFLES 13.0
Golden Belgian waffles topped with fresh berries, drizzled with vanilla cream and served with maple syrup.

AKARA & PAP 14.5
Golden akara served with your choice of traditional Nigerian pap or custard, with milk and sugar on the side.

YAM & EGG SAUCE 14.5
Boiled yam served with our signature pepper egg sauce and house-made butter.

YAJI LAMB CHOPS & EGGS 59.0
Wood-fired lamb chops sprinkled with yaji served with two sunny-side eggs, peppercorn sauce and French onion jus.

PLANTAIN & EGG SAUCE 14.5
Fried plantain served with our signature egg sauce.

GARDEN OMELETTE 17.0
Three-egg omelette loaded with sautéed mushrooms, tomatoes, chilli peppers, caramelised onions and fresh herbs, served with honey butter focaccia, our house herb salad and your choice of butter or jam.

CHIA PUDDING 17.0
Choice of vanilla, mango coconut, strawberry, or strawberry matcha.

BREAKFAST SIDES.

Two Eggs Your Way	4.0
Chicken or Pork Sausage	5.0
Crispy Bacon	5.5
Honey Butter Focaccia	3.0

Vegan Pork Spicy

All prices are in Naira. Exclude VAT & Lagos Consumption Tax.
Please inform your server of any allergies before ordering.