

NNO!

EKAABO!

AKWAABA

MILAWOE ZO!

WELCOME!



SOYEZ LA BIENVENU!

Our restaurant takes its name from the coastline curve of West Africa called the Bight of Benin, situated within the broader Gulf of Guinea. Our Mission is to provide samplings of the rich cuisine and culture coming from and common to the West African countries around the Bight – stretching from Cameroon to Cote d'Ivoire and beyond. We invite you to West Africa! Savour flavours from the Sahel, exotic dishes from the Savanna, hearty meals from the Tropical Rainforests and culinary delights and tastes from the Mangroves of the coast.





# A DIARY

## OF WEST AFRICAN

# FOODS



### KOSAI OR ÀKÀRÀ

CRUNCHY SHELL, SOFT INTERIOR. DEEP FRIED, BLENDED WEST AFRICAN BLACK EYED BEANS WITH ONIONS, BELL PEPPERS

### PUFF PUFF

LIGHT - AS - AIR, SWEET DEEP FRIED DOUGH BALLS

### AWARA

FRESHLY MADE FIRM TOFU CHUNKS.

### EGUSI

A RICH SAVOURY SAUCE OF PROTEIN-RICH, NUTTY MELON SEEDS, WITH COOKED WITH A CHOICE OF SPINACH OR BITTER LEAF VEGETABLES. VEGETARIAN/ MEAT OF CHOICE.

### KPOMO

FRESH COW SKIN, COOKED IN VARIOUS SAUCES OR SOUPS

### ASSORTED

A HEARTY COMBINATION OF TRIPE/OFFAL, LIVER, KIDNEY & KPOMO

### MOIN MOIN

WEST AFRICAN BLACK EYED BEANS BLENDED WITH ONIONS, BELL PEPPERS & STEAM-COOKED IN MOIN MOIN LEAVES.

### ATTIÉKÉ/ACHEKE

STEAM COOKED GRATED AND FERMENTED FRESH CASSAVA.

### BANKU

FERMENTED GHANAIAN MAIZE FLOUR & CASSAVA

### OMUTUO/TUWON SHINKAFA

FUFU MADE FROM SLOW COOKED STICKY LOCAL PADDY RICE

### SUYA

SUYA OR TSIRÉ IS A TRADITIONAL GRILLED BEEF/CHICKEN/GOAT/ AWARA SKEWER, DRY MARINATED WITH WEST AFRICAN SUYA SPICES. THE NIGERIAN STREET MEAT.

### KELEWELE

POPULAR GHANAIAN PLANTAINS MARINATED WITH SPICES & FRIED. SPICY.

### WEST AFRICAN YAM (WHEN IN SEASON)

“THE KING OF CROPS” A LA THINGS FALL APART.

### PEPPERSOUP

NOSE TINGLING, FRESHLY MADE FLAVOURFUL SPICY SOUP, WITH WEST AFRICAN SPICES. CHOICE OF FIERY OR MILDLY HOT

### OGBONO

OGBONO IS THE KERNEL FROM THE SEED OF THE AFRICAN BUSH MANGO. GROUND AND PREPARED IN A SAUCE, PLAIN OR WITH SPINACH OR BITTER LEAF. TEXTURE OF OKRA. VEGETARIAN OR WITH MEAT OF CHOICE.

### COW/OXTAIL

COW/OXTAIL ON THE BONE, WELL-SEASONED AND SLOW COOKED TO MELT-IN-YOUR-MOUTH TENDERNESS FOR THE JOY OF YOUR TASTEBUDS.

### JOLLOF - WHO'S KING?

WEST AFRICAN ONE-POT LONG GRAIN RICE, COOKED IN A BASE OF WELL SEASONED TOMATO SAUCE AND OTHER CONDIMENTS AND GARNISH.

### WAAKYE

QUINTESSENTIALLY GHANAIAN. LONG GRAIN RICE COOKED TOGETHER WITH BLACK EYED BEANS IN A HERB INFUSED SMOKY COMBO.

### EBA/GARRI

YELLOW OR WHITE FUFU MADE FROM GRATED AND DRY PAN ROASTED CASSAVA FLAKES.

### GHANA FUFU

CASSAVA & RAW PLANTAIN MIXED

### EFO RIRO

THE ULTIMATE NAIJA SAVOURY AND RICH STEWED SPINACH SAUCE WITH LAYERS OF FLAVOUR. PREPARED WITH HEARTY TRIPE/OFFAL, COW SKIN, SMOKED/DRIED FISH & VARIOUS MEATS



# ALL VEGETARIAN STARTERS

KOSAI OR AKARÀ UGX 25,500

SWEET POTATOES - FRIED UGX 15,000

AWARA PEPPERSOUP UGX 36,000

AWARA TOMATO STEW  
SEASONED RICH TOMATO SAUCE WITH  
FRESHLY MADE FIRM TOFU UGX25,000

SWEET POTATOES  
BOILED UGX 14,000

AWARA SUYA/TSIRÉ UGX 25,500  
FRESHLY MADE EXTRA FIRM TOFU,  
MARINATED WITH SUYA SPICES AND  
CHARCOAL GRILLED. CHOICE MILD /FIERY

WEST AFRICAN YAM  
FRIED UGX 36,000

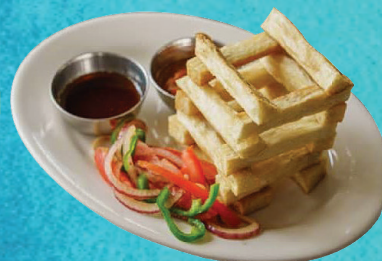
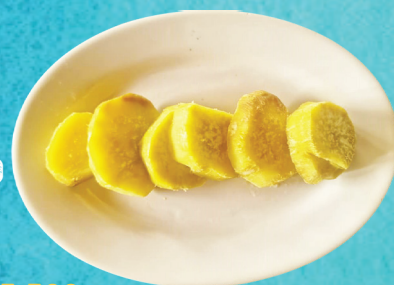
PLANTAIN  
FRIED UGX 15,000  
BOILED UGX 12,000

KELEWELE  
UGX 22,500

PUFF PUFF  
UGX 20,500

ADD JARA:  
WAAKYE UGX 11,000  
CASSAVA UGX 5,000

ACCOMPANIMENTS:  
PLANTAIN (FRIED/BOILED)  
JOLLOF  
MOIN MOIN





# VEGETARIAN SOUPS

## WEST AFRICAN STYLE

## WITH SWALLOW



### GHANA PEANUT SOUP

GROUND PEANUT AND TOMATOES LEND A RICH & CREAMY BACKDROP TO THIS TASTY HEARTY GHANAIAIN DISH

UGX 56,000

### AWARA SPINACH SAUCE

FRESHLY MADE EXTRA FIRM TOFU, SEASONED & STEAMED SPINACH IN BUTTER AND SPICES

UGX 46,000

ADD JARA: TOFU UGX 8,000  
POUNDED YAM: FULL PORTION UGX 45,000  
1/2 PORTION UGX 25,000



EGUSI UGX 41,000  
WELL SEASONED, GROUND SPICY,  
NUTTY MELON SEEDS COOKED  
WITH A CHOICE OF SPINACH  
BITTER LEAF



OGBONO UGX 41,000  
GROUND OGBONO - AFRICAN  
BUSH MANGO -PLAIN/ WITH  
SPINACH /BITTER LEAF



OKRO/OKRA UGX 37,500  
(LADIES FINGERS)  
FLAVORFUL & WELL-SEASONED  
OKRO SOUP

CHOOSE YOUR  
SWALLOW

- Let your server  
guide you





# MAINS ONLY

## CHICKEN & BEEF RICE UGX27,500

COMBINE THE BEST OF TENDER BEEF & CHICKEN FILLET STIR FRIED, WITH VEGETABLE & LONG GRAIN RICE

## R.S.V.P. UGX50,000

RICE. STEW. WEST AFRICAN BEANS & TOMATO STEW

## STIR FRIED CHICKEN/BEEF & VEGETABLES UGX25,500

SEASONED BEEF OR CHICKEN FILLET & THICK CUT STRIPS OF CARROTS, CABBAGE & SPRING ONIONS

## STEWED BEANS UGX23,000

BLACK-EYED BEANS COOKED WITH PALM OIL & THE BIGHT SAUCE

## STEAMED WHITE RICE UGX12,500

STEAMED LONG GRAIN RICE



## EGG FRIED VEGETABLE RICE UGX20,500

STEAMED RICE, STIR-FRIED WITH EGGS & SPRING ONIONS

## ASSORTED MOIN MOIN UGX16,500

WITH FLAKES OF FISH

## YAM, BOILED (WHEN IN SEASON) UGX25,500

BOILED WEST AFRICAN YAMS PLAIN BOILED/MASHED

## PLAIN BOILED/MASHED POTATOES UGX15,500



**VEGETABLE RICE UGX18,500**  
LONG GRAIN RICE, STIR FRIED WITH A MEDLEY OF SPRING ONIONS, CABBAGE, PEAS & CARROTS



**MOIN MOIN UGX12,500**  
BLENDED WEST AFRICAN BLACK EYED BROWN/WHITE BEANS WITH ONIONS, BELL PEPPERS & STEAMED IN BANANA LEAVES



**WAAKYE UGX22,500**  
QUINTESSENTIALLY GHANAIAN. LONG GRAIN RICE COOKED TOGETHER WITH BLACK EYED BEANS

## JOLLOF RICE UGX20,500

WEST AFRICAN ONE POT LONG GRAIN RICE, COOKED IN A WELL SEASONED TOMATO SAUCE





# SWALLOW ONLY



## POUNDED YAM

WEST AFRICAN YAM FLOUR, MOULDED

FULL PORTION

UGX 45,000

HALF PORTION

UGX 25,000

## ATTIÉKÉ/ACHEKE

UGX 30,000

## GHANA FUFU

CASSAVA & RAW PLANTAIN MOULDED

UGX 30,000

## SEMOLINA

COARSE, WHEAT MIDLINGS OF DURUM WHEAT

UGX 22,000

## OMUTUO

SLOW COOKED STICKY LOCAL RICE & MOULDED

UGX 18,000

## POSHO

UGX10,000



**EBA/GARRI** UGX 22,000  
GRATED, ROASTED & MOULDED  
CASSAVA GRAINS



**BANKU** UGX 25,000  
FERMENTED GHANAIAN MAIZE  
FLOUR & CASSAVA





# STARTERS

## ALL NON-VEGETARIAN



### 9JA PEPPERSOUP

BIGHT OF BENIN SPECIAL HEARTY SOUP COOKED WITH GOAT MEAT /FISH MEAT CUTLETS OR CHUNKS. CHOICE OF FIERY OR MILD

FISH

UGX25,000

GOAT BONELESS

UGX36,000

CHICKEN

UGX25,500

FRESH CATFISH

UGX61,000

ASSORTED

TRIPE, COW SKIN, OFFAL, KIDNEY, LIVER & KPOMO.

UGX46,000

CHICKEN WINGS

ALL WEST AFRICAN STYLE. CHOICE OF FIERY OR NOT

UGX20,500

FRIED PEPPERED GIZZARD

WELL-SEASONED, SPICY FRIED GIZZARD. CHOICE OF FIERY OR MILDLY HOT

UGX25,500

BEEF/CHICKEN SUYA OR TSIRÉ

SAVORY, SPICY GRILLED BEEF OR CHICKEN ON SKEWERS, NAIJA STYLE

UGX25,500

GHANA LIGHT FISHSOUP

A REALLY LIGHT, YET INTENSELY FLAVOURED SPICYSOUP

UGX25,000



COW/OXTAIL UGX46,000

SLOW COOKED, FALLING-OFF-THE - BONE COW TAIL SOUP.



COW/OX LEG

UGX33,000



GOAT

UGX28,500

ACCOMPANIMENT  
ON PEPPERSOUP  
ONLY:  
Plantain (Boiled)





# SOUPS

## WEST AFRICAN STYLE WITH SWALLOW

### OKRO/OKRA (LADIES FINGERS)

FRESH FLAVORFUL OKRO SOUP COOKED WITH FISH/ BEEF /  
GOAT/ CHICKEN CUTLETS OR CHUNKS OF YOUR CHOICE

GOAT MEAT/CHICKEN/BEEF	UGX48,000
DRIED FISH	UGX50,000
ASSORTED OKRO	UGX58,000
KPOMO (COW SKIN), OFFAL, CUTLETS OF BEEF/GOAT MEAT, TRIPE, CHOICE OF FRESH/ DRIED FISH, OKRO SOUP	

### EGUSI

GROUND SPICY, NUTTY MELON SEEDS COOKED WITH  
SPINACH/BITTER LEAF & CHICKEN/FISH/BEEF/GOAT MEAT  
CUTLETS

GOAT MEAT/BEEF/CHICKEN	UGX51,000
FRESH OR FRIED FISH	UGX51,000
ASSORTED EGUSI	UGX61,000
KPOMO (COW SKIN), OFFAL, CUTLETS OF BEEF/GOAT MEAT, TRIPE, CHOICE OF FRESH/ DRIED FISH	

### EFO RIRO

NAIJA STEWED SPINACH ONE-POT WITH  
LAYERS OF FLAVOR OFFAL, TRIPE, COW SKIN,  
DRIED FISH & VARIOUS MEATS

UGX66,000

### OGBONO -

AFRICAN BUSH MANGO - COOKED WITH DRIED FISH, BEEF /  
GOAT CUTLETS OR CHUNKS & VEGETABLES

GOAT MEAT/BEEF & DRIED FISH	UGX54,000
ASSORTED	UGX63,000
DRIED FISH, BEEF/GOAT CUTLETS, OFFAL, KPOMO CHUNKS & VEGETABLES	

### GHANA CHICKEN PEANUT SOUP

GROUND PEANUT & TOMATOES LEND A RICH &  
CREAMY BACKDROP TO THIS TASTY HEARTY  
GHANAIA DISH

UGX56,000



### GHANA ASSORTED LIGHT SOUP WITH GOAT + DRIED FISH

UGX61,000

A LIGHT YET INTENSELY FLAVOURED SPICY  
SOUP WITH DRIED FISH & GOAT MEAT  
CUTLETS OR CHUNKS

### GHANA CHICKEN & DRIED FISH PEANUT SOUP

UGX61,000

TASTY, RICH & CREAMY GHANAIA DISH  
WITH A BLEND OF DRIED FISH, SEASONED  
GROUND PEANUT & TOMATOES

### SPINACH SAUCE

STEAMED & SEASONED SPINACH IN BUTTER  
AND SPICES

### BEEF/GOAT/CHICKEN/ FILLET/ FISH CHICKEN PIECES

UGX51,000

UGX54,000

### ADD JARA:

Kpomo:	Ugx 8,000
Goat/beef/fish/chicken:	Ugx 9,000
Pounded Yam: Full Portion	Ugx 45,000
Pounded Yam: 1/2 Portion	Ugx 25,000

### CHOOSE YOUR SWALLOW

\*Let your server guide you\*

OKRO (FRESH FISH/  
FRIED FISH)  
UGX49,000





# THE ICONIC WEST AFRICAN TOMATO STEW



WEST AFRICAN TOMATO STEW  
RICH TOMATO, ONION, GINGER AND PEPPER BASE

FRIED WHOLE FISH STEW

UGX43,000

COW/OXLEG STEW

UGX36,000

CHICKEN/GOAT/BEEF  
UGX22,500

COW/OXTAIL STEW  
UGX46,000



KPOMO STEW  
UGX46,000



FISH STEW (PIECES)  
UGX25,500



ASSORTED STEW  
UGX46,000



OPTION:  
Steamed White Rice  
Plantain/cassava  
Chips/sweet Potatoes  
Moin Moin





# SALADS

## AND VEGETABLES



PLAIN SPINACH SAUCE  
UGX20,500



VEGETABLE SALAD  
UGX16,500



COLESLAW  
UGX 13,500



KACHUMBARI SALAD  
UGX17,500





# OFF THE GRILL



## POINT & KILL

YOU POINT & WE FISH YOUR CHOICE OF FRESH CATFISH – STEAM-GRILLED IN THE SIGNATURE BIGHT SAUCE, WITH POTATOES AND CARROTS. ALLOW 45 MINUTES

UGX67,500

## WHOLE GRILLED TILAPIA [BONELESS]

FRESH TILAPIA FISH, MARINATED IN THE SIGNATURE BIGHT SAUCE, CHARCOAL GRILLED & SERVED WITH FRESH KACHUMBARI OR THE BIGHT PEPPER SAUCE. ALLOW 40 MINUTES

UGX51,000

## QUARTER OF A GRILLED CHICKEN

MARINATED IN THE SIGNATURE BIGHT SAUCE & CHARCOAL GRILLED GRILLED CHICKEN/BEEF

UGX22,500

## GRILLED CHICKEN/ BEEF KEBAB

CHICKEN OR BEEF CUTS, MARINATED IN THE SIGNATURE BIGHT SAUCE & CHARCOAL GRILLED

UGX22,500

## WHOLE CHICKEN SUYA OR TSIRÉ

SPATCHCOCK STYLE, SUYA-SPICE SEASONED WHOLE CHICKEN, GRILLED TO PERFECTION. ALLOW 40 MINUTES

UGX60,000

## AWARA OR TSIRÉ SUYA

UGX22,500

FRESHLY MADE EXTRA FIRM TOFU, MARINATED WITH SUYA SPICES AND CHARCOAL GRILLED. CHOICE MILD OR FIERY

### OPTION:

PLANTAIN

CHIPS/ SWEET POTATOES

SPINACH SAUCE/ COLESLAW

JOLLOF/ VEG RICE



## WHOLE GRILLED TILAPIA

UGX46,000

FRESH TILAPIA FISH MARINATED IN THE SIGNATURE BIGHT SAUCE, CHARCOAL GRILLED & SERVED WITH FRESH KACHUMBARI OR THE BIGHT PEPPER SAUCE. ALLOW 40 MINUTES





# FRYS

## CHOP 1, CHOP 2 PACK ALL FRIED

CHICKEN DRUMSTICKS (6)	UGX46,000
BEEF PIECES (200GM)	UGX36,000
NILE FISH PIECES (1.2 KG)	UGX66,500
GOAT ON THE BONE	UGX46,000
BONELESS GOAT	UGX55,000



ADD JARA: 10,000 A PAIR

### SAMOSA:

Beef/Chicken or vegetables

### SPRING ROLLS:

Beef/Chicken or vegetables

### MAKE IT SPICY:

ADD JARA: 5,000

DEEP FRIED WHOLE TILAPIA UGX43,000  
DEEP FRIED FRESH TILAPIA FISH MARINATED IN THE  
SIGNATURE BIGHT SAUCE & SERVED WITH FRESH  
KACHUMBARI OR THE BIGHT PEPPER SAUCE



THE BIGHT FRIED GOAT FRIED GOAT  
1KG UGX66,500  
1/2 KG UGX41,000  
SEASONED WITH SPECIAL BIGHT SPICES &  
GARNISHED WITH ONIONS AND TOMATOES



MAKE BODI WELL PLATTER FOR 2/3 UGX115,000  
FRIED GOAT, BEEF KEBAB, AND GRILLED CHICKEN, SPICY  
GIZZARD AND A CHOICE OF PLANTAIN OR CHIPS AND  
SERVED WITH FRESH KACHUMBARI, SHITO OR THE  
BIGHT BODI WELL SAUCE. ALLOW 45 MINUTES





# Kid's

## MENU

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CHIPS WITH BEEF/  
CHICKEN/ FISH FINGERS/  
FISH SAUSAGE UGX 30,000

CHIPS & CHICKEN WINGS UGX 32,000

CHIPS & FISH FINGERS UGX 22,000

EGGS - BOILED UGX 6,000  
- FRIED UGX 10,000

CHIPS PLAIN UGX 12,000

BEEF/CHICKEN/  
FISH SAUSAGE/  
FISH FINGERS UGX 30,000







# DESSERTS

## FRUIT SALAD

UGX12,000

A SERVING OF SEASONAL FRUITS

## ICE CREAM

UGX12,000

## FRUIT PLATTER

UGX15,500

SEASONAL FRUITS







# BIGHT OF BENIN

**WEST AFRICAN FINE DINING**

**For Orders And Deliveries  
Contact Us:**

**0200 903 880 : 0788 233 555 : 0709 702 833**

Plot 20 Kyadondo Road - Nakasero  
P. O. Box 24315 Kampala:

[ask@bightofbeninrestaurant.com](mailto:ask@bightofbeninrestaurant.com)  
[deliveries@bightofbeninrestaurant.com](mailto:deliveries@bightofbeninrestaurant.com)

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[www.bightofbeninrestaurant.com](http://www.bightofbeninrestaurant.com)

Family Sunday Brunch  
Child Minders Available At The Playground

**Open Daily: 11.30am Till Late**

- Childrens Playground • Large Garden
- Private Dining • Functions • Bar