



MAI SHAYI™

COFFEE • ROASTERS LTD.

ESTD  1981

ABINCI  
(A LA CARTE MENU)





# BREAKFAST

<b>*** MASA DA MIYAN TAUSHE</b>	<b>N22,506</b>
Freshly made Hausa traditional rice cakes served with a green leaf & tomato-based soup known as Taushe. Alternatively, opt for a groundnut-infused version of the same soup. It is traditionally served with Ram meat.	
<b>THE FULL ENGLISH</b>	<b>N22,155</b>
It is served with sausage, baked beans, turkey bacon, grilled vegetables, a choice of toast (wheat or white bread), and a choice of eggs.	
<b>FRENCH TOAST CLASSIC BREAKFAST</b>	<b>N27,508</b>
Four pieces of French toast served with eggs, sausage, bacon, and grilled vegetables, then garnished with strawberries and blueberries and served with syrup.	
<b>CREPE CLASSIC BREAKFAST</b>	<b>N27,075</b>
Golden crepes are served with sausage, bacon, and eggs, then garnished with strawberries and syrup.	

## SANDWICHES

<b>MASA SANDWICH</b>	<b>N15,349</b>
Signature traditional rice cakes are sandwiched with sunny-side-up eggs and lettuce, topped with turkey bacon, and then garnished with strawberries and syrup.	
<b>MAI SHAYI HOUSE SANDWICH</b>	<b>N11,681</b>
Homemade grilled chicken breast in a light mayo sauce with lettuce, tomato, and cucumber.	
<b>VEGETARIAN WHEAT SANDWICH</b>	<b>N10,592</b>
Lettuce, tomatoes, and cucumber tossed in olive oil and served with toasted wheat bread.	

## BURGERS

<b>MASA BURGER (IMPORTED BEEF)</b>	<b>N32,270</b>
Signature rice cakes reimagined as a burger, served with imported beef patty, well done eggs, and garnished with iceberg lettuce or Rocca leaves and topped with mozzarella cheese.	
<b>MASA BURGER (LOCAL)</b>	<b>N20,318</b>
Signature rice cakes reimagined as a burger, served with local-grown beef patty, well done eggs, garnished with lettuce, tomatoes, cucumber, and onions, and served with homemade sauce.	

## WAFFLES & CREPES

<b>SEAFOOD WAFFLES WITH CHEESE</b>	<b>N26,966</b>
Homemade Waffles with cheese topped with prawns and shrimp and garnished with strawberries. It is served with syrup.	
<b>GOLDEN MAI SHAYI CREPES</b>	<b>N14,322</b>
Golden crepes garnished with strawberries and syrup.	
<b>BLUEBERRY PANCAKES</b>	<b>N20,740</b>
Stacked homemade pancakes topped with blueberries, drizzled with blueberry sauce, and topped with whipped cream.	
<b>STRAWBERRY AND BANANA PANCAKES</b>	<b>N21,060</b>
Stacked homemade pancakes topped with strawberries and banana, drizzled with strawberry sauce, and topped with whipped cream.	
<b>BUTTERMILK PANCAKES</b>	<b>N16,179</b>
Stacked homemade pancakes are topped with butter. It is served with syrup.	
<b>WAFFLES &amp; ICE-CREAM</b>	<b>N15,611</b>
Homemade waffles served with scoops of ice-cream with caramel and chocolate sauce toppings.	

## APPETIZER, SOUP & SALADS

<b>CHICKEN~N~STRIPS</b>	<b>N14,840</b>
Tender chicken breast battered with sesame seed, seasoned and deep-fried. It is served with onion rings and ketchup.	
<b>CHICKEN NOODLE SOUP</b>	<b>N12,471</b>
Fine strips of chicken and vegetables cooked in a light-thickened broth and seasoned to taste.	
<b>SEAFOOD SOUP</b>	<b>N14,409</b>
Mild spicy seafood chowder served with garlic bread.	
<b>ESPRESSO-INFUSED, SIGNATURE BBQ CHICKEN WINGS</b>	<b>N14,855</b>
Our bespoke BBQ sauce, uniquely enriched with a shot of espresso crafted from the finest Nigerian Blue Mountain Arabica coffee.	
<b>BEEF / VEGETABLE SAMOSA</b>	<b>N12,454</b>
A choice of Beef or vegetable fried samosas served with coleslaw salad and sweet chilli sauce or cocktail sauce.	
<b>GREEK SALAD</b>	<b>N13,476</b>
Lettuce, cucumber, tomatoes, and onions topped with feta cheese and served with black and green olives, then sprinkled with an oregano-vinaigrette dressing.	
<b>CHEF SALAD</b>	<b>N14,263</b>
Lettuce, cucumber, and tomatoes topped with grilled diced chicken breast and hard-boiled eggs and served with a choice of salad dressing.	

# MAIN COURSE

<b>PREMIUM CHOPS</b>	<b>N43,370</b>
Meticulously seasoned and flawlessly grilled, served alongside pan-seared French beans, parsley-infused potatoes, and a delicately smoked onion sauce. Our offering rotates between select cuts, dependent on availability.	
<b>GRILLED BBQ RIBS</b>	<b>N60,000</b>
500grams honey-glazed BBQ Ribs (imported) served with sauteed vegetables	
<b>***GIWAN RUWA (NILE PERCH)</b>	<b>N18,990</b>
Specially marinated and grilled, then served on a bed of sauteed vegetables.	
<b>GRILLED JUMBO PRAWNS</b>	<b>N32,100</b>
Pan-grilled Atlantic prawns served with sauteed vegetables.	
<b>GRILLED CHICKEN BREAST</b>	<b>N17,664</b>
Served with Sautéed vegetables	
<b>TUWO SHINKAFA DA MIYAN KUKA</b>	<b>N17,000</b>
A traditional Rice pudding served with a baobab leaf soup known as Miyar kuka. Or opt for our green leaf & tomato based soup known as Miyar Taushe. Alternatively, opt for a groundnut-infused version of the Taushe soup.	
<b>SPAGHETTI BOLOGNESE</b>	<b>N15,334</b>
Spaghetti Al Dente topped with our special homemade Bolognese sauce and served with grated parmesan cheese.	
<b>PENNE PASTA ARRABBIATTA</b>	<b>N18,387</b>
Penne pasta in mild spicy tomato and garlic sauce with parsley. Add a side of either chicken breast or shrimp.	
<b>GRILLED RIB-EYE STEAK</b>	<b>N45,488</b>
Tenderized steak grilled to your choice of temperature, served with mashed potatoes, grilled vegetables and creamy pepper sauce	
<b>GRILLED TILAPIA FILLET</b>	<b>N41,000</b>
Seasoned with garlic based marinade, then grilled to perfection and served spicy or non-spicy with veggies, parsley-infused potatoes and Cajun sauce.	

## WRAPS

SPICY/NON-SPICY CHICKEN WRAP \_\_\_\_\_ N14,654

Seasoned slow-grilled chicken chunks coated with cocktail sauce and hot chili, served with fresh lettuce, cucumber, and tomatoes and wrapped in a tortilla. \*If a non-spicy alternative is preferred, kindly alert the barista.

HALLOUMI WRAP \_\_\_\_\_ N14,688

Grilled halloumi cheese is served on a bed of lettuce, tomatoes, cucumber, and hummus, then tossed with olive oil and served in a tortilla wrap.

SEAFOOD WRAP \_\_\_\_\_ N26,416

Sauteed shrimp and calamari with green pepper, onions, and tomatoes, wrapped in tortilla bread, garnished with deep-fried mini prawns, and served with a side of potato wedges.

## PASTRIES

Coconut crusted cookies \_\_\_\_\_ N5,000

Oatmeal & mixed fruit cookies \_\_\_\_\_ N7,100

Kuli Kuli (peanut bars) \_\_\_\_\_ N2,000

## SIDES & EXTRAS

FRENCH FRIES \_\_\_\_\_ N5,000

POTATO WEDGES \_\_\_\_\_ N5,000

JOLLOF RICE \_\_\_\_\_ N8,550

WHITE RICE \_\_\_\_\_ N5,000

FRIED RICE \_\_\_\_\_ N4,650

MASHED POTATOES \_\_\_\_\_ N6,000

EXTRA MASA \_\_\_\_\_ N2,050

BACON \_\_\_\_\_ N6,950

EGG \_\_\_\_\_ N4,000

PRAWNS \_\_\_\_\_ N18,500

SHRIMPS \_\_\_\_\_ N6,000

RAM/LAMB MEAT (ask barista for availability) \_\_\_\_\_ N7,500

SAUSAGE \_\_\_\_\_ N5,000

CHICKEN BREAST \_\_\_\_\_ N6,000

MIYAR \_\_\_\_\_ N10,550

SAUTÉED VEGETABLES \_\_\_\_\_ N5,000

MAC & CHEESE \_\_\_\_\_ N10,850

MANSHANU \_\_\_\_\_ N1,900

YAJI \_\_\_\_\_ N1,400

SYRUP \_\_\_\_\_ N1,450



## THANK YOU

Visit our Instagram page

[@maishayicoffee](#)

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

## CONTACT

our sales line

[+234 9044781938](tel:+2349044781938) (Lagos)

[+234 9047764552](tel:+2349047764552) (Abuja)

or email [sales@maishayicoffee.com](mailto:sales@maishayicoffee.com)