

WHO WE ARE

WE ARE A BRUNCH CLUB BRINGING YOU A FUSION OF TASTY CONTEMPORARY PAN-AFRICAN PLATES.

WHO IS FiFi?

FiFi is soulful, creative, loving, passionate and cultured. FiFi is the nickname for Felicia, Alexis Felicia Adjei. A Nigerian British born with a natural and God given passion for food.

WHAT IS 'BRUNCH @ FiFi's'?

Alexis Felicia Adjei's recipes and plates have been influenced by cultures around the world, especially her own. It's no surprise that she has been inspired her to create a niche service by introducing Londoners to a new food experience. A contemporary Pan-African all day brunch club.

Brunch @ FiFi's hopes to give you a taste of West African fusion plates bursting with flavour, soul, spice, passion, colour and culture! It's balanced, sustainable and with 9 vegan choices to choose from on the menu, It's safe to say that Brunch @ FiFi's will be loved by all.

From our Sweet Brown Beans, sprinkled with Coconut Sugar Cassava Flour, to our Tropical Plantain Pancakes served with fresh Mango drizzled with passion fruit zabaione or our Grilled Mint Lamb served with a spicy smoked prawn spinach and a roasted garlic yam mash. Brunch @ FiFi's will have you experiencing West-African food like never before!





"Breakfast + Lunch are my favourite meals of the day. You can't lose when you combine the two"

- Alexis Felicia Adjei

Brunch @ FiFi's will serve three menus. A brunch menu, an all day main menu and a dessert menu.

Customers will also be able to select from a range of sides to accompany their main meals.

FiFi's will operate every Thursday, Friday & Saturday from 9am - 6pm. A selection of hot drinks and fresh juices will also be made available to our customers.

All plates served at Brunch @ FiFi's are Gluten and Dairy Free.

Get out of your house today, call up some friends and family and have Brunch @ FiFi's.



PAN-AFRICAN BRUNCH CLUB

BRUNCH MENU

Shrimp on Toast

£10

Jumbo Spicy Shrimp with avocado and Caramelised Pineapple Chutney on sourdough toast

Tropical Pancakes (v)

£7

Plantain pancakes served with fresh mango, drizzled with passion fruit and mango zabaione

£12.50

Mini Lobster Eggs Florentine

Sunnyside up quail eggs and baby spinach on sourdough bread

£8.50

French Toast (v)

Made with Agege bread stuffed with caramelised plantain and almond cream, topped with raspberry coulis and crushed hazelnuts

Banana Waffles (v)

Served with berries and mascarpone topped with grated lemon zest

Fish Cakes

Made with ripe plantain, tuna fish and red sweet potato served with a spicy £8 chilli tomato, garlic sauce and salad.



PAN-AFRICAN BRUNCH CLUB

MAIN ALL DAY MENU

Cassava & Crab Egg (vegan option available)

Fried yam with crab egg served with a tomato chilli, herb, garlic sauce

£15/£18

Grilled Seabass (whole)

Served with grilled plantain, salad and spicy guacamole

£20

FiFi's Suya

Chicken or Seafood (tiger prawn, muscles, squid)

£17/£22

Grilled with red onion, garlic & pepper served with spicy bulgar wheat Jollof

Grilled Lamb

Mint Lamb served with smoked prawn spinach and roasted garlic yam mash

£20

Sweet Brown Beans (v)

Sprinkled with cassava flour and served with grilled plantain and avocado

£14

BRUNCH @FIFI'S

PAN-AFRICAN BRUNCH CLUB

DESSERT MENU

Plantain Fritters (v)

Crispy plantain fritters served with coconut & pineapple nice cream.

£8

Coconut Puff Puff (v)

Filled with coconut jam, rolled in coconut sugar

£8

Cassava Sticky Pudding (v)

Served with lemon and orange mascarpone

£9

Grilled Pineapple Cheesecake (v)

With a crushed chin-chin base, topped with grilled caramelised pineapple pieces

£9

Cinnamon & Hazelnut Chocolate Swirl Banana Loaf (v)

Served with maple syrup and whipped coconut cream

£6

EXTRAS

Glazed Wings	£6
Caramelised King Prawns	£8
Plantain Fries (v)	£3
Spicy Guacamole (v)	£2
Yam Chips (v)	£4
Sweet Potato Wedges (v)	£4
Bean Fittes (v)	£5
Soun of the Day (years ention availa	hla) f5

DRINKS

Chapman	£4.50
Fresh Juice	£5/£7
Smoothie	£6
Tea	£2
Latte	£4
Cappuccino	£4
Flat White	£4
Espresso	£3

BRUNCH @ FIFI'S

PAN-AFRICAN BRUNCH CLUB



See you there!