

20 *Black*[®] 21
Pepper
Steak House

FOOD MENU

Starters

Shrimps Tacos

A selection of mango chutney and guacamole shrimps taco garnished with either parsley leaf or chilli pepper.

N19,000

Philly Tortilla Cups

A mouth-watering mix of philly steak topped with melted mix of cheese served in our homemade tortilla bread cups. Topped with either guacamole and red chili pepper or sour cream and a coriander leaf.

N15,500

Truffle Mushroom Bruschetta

Our own recipe of goat cheese truffle mix served on our homemade baked bread. Topped with rocket leaves and sautéed mushrooms.

N16,600

Pulled Beef Fries

Seasoned deep fried french fries topped with our special pulled beef mix, melted mix cheese and jalapeños, Served with guacamole and sour cream dips.

N16,600

Chicken Poppers

Our own recipe of deep fried chicken buffalo pops. Served with side honey mustard sauce.

N13,000

Italian Meat Balls

Seasoned minced meat balls served on our delicious spicy tomato sauce and topped with melted cheese mix. Garnished with basil leaves.

N16,500

Boneless Turkey Wings

Golden fried boneless turkey wings dipped in our special honey soy sauce, Sprinkled with sesame seed and spring onions.

N16,500

Butter Fly Shrimps

Our unique crunchy marinated shrimps with bell pepper mix. Sprinkled with parsley and served with our homemade bread.

N16,500

Steak Tartar

Marinated beef tenderloin slices mixed with our signature sauce, topped with spicy mayo sauce garnished with radish slices and dill leaves. Accompanied with slices of our homemade toasted crunchy bread.

N17,500

Salads

Caesar Salad

Fresh romaine lettuce and sakura mix, roasted chicken, tomato confit, croutons, green beans and parmesan cheese. Served with our homemade caesar sauce

N19,000

Chicken Kale Salad

Kale, fresh thyme, quinoa, avocado, cherry tomato, marinated grilled chicken and fresh strawberries. Garnished with dried cranberries, bread crumbs, and sunflower seeds. Served with our homemade balsamic sauce

N18,500

Beef Thai Salad

Lettuce and arugula mix topped with grilled beef striploin slices, spring onions, red onion, red chilli pepper, cucumber, cherry tomato, and rice noodles. Garnished with white sesame seed and peanuts. Best enjoyed with our signature peanut Thai sauce.

N19,000

Salmon Avocado Salad

A fresh mix of lettuce, arugula, grilled salmon, fresh avocado, avocado mousse, edamame beans, orange wedges, radish and pickled onions. Garnished with black sesame seeds, bread crumbs and dill leaves. Served with our homemade creamy cilantro sauce.

N21,500

Pasta

Seafood Pasta

Our special tomato basil sauce, mussels, shrimps and calamari on linguini pasta.

N26,800

Tagliatelle Alfredo

Our signature creamy mushroom white sauce on tagliatelle pasta. Sprinkled with parmesan cheese.

N22,800

Penne Arrabiatta

Penne pasta served in a spicy tomato sauce with parsley.

N19,600

Burgers

Takis Chicken Ranch

Taki coated deep fried chicken dipped in sweet and spicy sauce with Taki coated deep fried mozzarella, ranch sauce, iceberg lettuce, tomato, pickles and jalapeños. Served in our homemade soft burger bun and topped with chili pepper.

N22,000

Whiskey Smash Burger

Our own recipe of whiskey double smashed Angus patty with melted cheddar cheese, spicy relish sauce, caramelised onions, pulled beef, pickles and our special potato chips served in our homemade soft burger bun.

N22,500

Mini Beef Burger

Grilled mini beef patty with lettuce, tomato, melted cheddar cheese and our signature cocktail sauce served in our homemade soft burger bun.

N19,000

Swiss Burger

Our tender grilled angus beef patty with coriander mayo sauce, caramelised onion, melted emmental cheese, our special swiss mushroom sauce and rocket leave. Served in our homemade soft burger and topped with crispy onion rings.

N22,500

Steak Burger

Grilled beef tenderloin with melted cheddar cheese, caramelised onion and our signature cocktail sauce served in our homemade soft burger bun.

N22,000

Sandwiches

Steak Sanwich

Sauteed beef with a mix of bell pepper, onion, mushrooms, garlic and spices, topped with melted cheddar and cream cheese. Served in our homemade soft bread.

N22,800

Chicken Sandwich

Grilled chicken breast with ranch and sweet spicy barbecue sauces, fried plantain, iceberg lettuce and fried pickles. Served in our homemade brioche bread.

N18,000

Main

Meat Platter

Tender grilled beef tenderloin slices deliciously mixed with our special orange carrot sauce. Garnished with sakura mix, cherry tomato and garlic oil. Served with golden French fries, side green salad with caesar sauce, homemade bread and a cup of chilli sauce.

N44,000

T-bone Steak

350grs grilled T-Bone, served with sauteed vegetable and your choice of one side dish

N53,000

Smokey Lamb Chank

Smokey lamb chank served with mashed potatoes, broccoli and incredible port sauce

N57,000

Dallas Steak

400grs grilled Dallas, served with sauteed vegetables and your choice of one side dish.

N63,000

Ribeye Steak

350grs grilled ribeye, served with sauteed vegetables and your choice of one side dish.

N57,500

Beef Tomahawk

1kg grilled Tomahawk served with sauteed vegetables and your choice of side dish.

N67,000

Jack Daniels Tomahawk

Jack Daniels marinated Tomahawk, presented to you by our chef special show served with sauteed vegetables and your choice of any side dish.

N72,000

Lamb Chops

350grs marinated grilled lamb chops with baby potatoes and green beans served on a bed of mashed carrots. Sprinkled with spring onions.

N58,000

Picanha Steak

400grs charcoal grilled Picanha, served with sauteed vegetables and your choice of one side dish,

N57,000

Wine T-bone Steak

Red wine marinated T-bone steak, presented to you by our chef special show served with sauteed vegetables and your choice of any side dish.

N65,000

Black Pepper Special

N58,500

Grilled tenderloin presented to you by our chef special fire show, served with sliced bread and baby Rocca and your choice of one side dish.

Special Cuts

Half Pork Ribs

N94,000

500grs charcoal grilled pork ribs, served with one side dish and your choice of honey barbecue or spicy barbecue sauce.

Pork Ribs

N120,000

1kg charcoal grilled pork ribs, served with one side dish and your choice of honey barbecue or spicy barbecue sauce.

Lamb Rack

N164,500

charcoal grilled lamb rack, served with sauteed with vegetables and your choice of one side dish.

Gold Section

Golden Tomahawk

N165,000

1.5kg Golden grilled Tomahawk, presented to you with a special show served with any two side dish from your choice.

Dry Aged

Tomahawk

N90,000

Chicken

Chicken Platter

N28,000

Perfectly grilled chicken breast slicess mixed with our signature pesto herb sauce. Garnished with sakura mix, cherry toamto and garlic oil. Served with golden French fries, side green salas with caesar sauce, homemade bread and a cup of chili sauce.

Roasted Half Chicken

N29,000

Roasted half chicken served with sauteed vegetables and your choice of one side dish.

Chicken Breast

N28,000

Grilled chicken breast, served with mashed potatoes and sauteed vegetables.

Chicken Leg

N27,000

Roasted chicken leg served with your choice of one side dish.

Seafood

Smoky Salmon Orange

N46,000

Pan fried salmon, topped with special orange sauce, served with mashed potato and sauteed vegetables.

Croaker Fish

N29,000

Grilled croaker fish topped with our special red sauce, served with sauteed vegetables and choice of one side dish.

Jumbo Prawns

N42,000

Grilled jumbo prawns, served with thai sauce and your choice of one side dish

Side Dishes

Jollof Rice

BP French Fries

Mashed Potatoes

Wedges Roasted Potatoes

Sautéed Spinach

Desserts

Molten Chocolate Fondant

N18,000

Chocolate cake with a divine melting texture, topped with icing sugar and vanilla ice cream.

Lotus Cheesecake

N16,000

A lotus flavoured creamy cheesecake, topped with lotus crumbs and biscuit.

Trilece

N12,000

Homemade spongecake, dipped in milk and topped with strawberry glaze and fruit.

Fruit Salad

N15,000

Pineapple Show

N17,000

Our chef special grilled marinated pineapple show served with vanilla ice cream and topped with the special cinnamon and coconut mixture

Blueberry Cheesecake

N16,000

Homemade cheesecake finished with a sweet blueberry topping.

Chocolate Cake

N16,000

Layered chocolate cake stuffed with chocolate mousse

Apple Crumble

N16,000

Homemade cookies topped with a warm cinnamon laced apple filling and a crumbly topping. Served with vanilla ice cream.