

IBILE

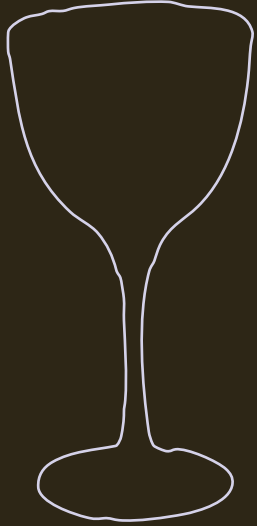
Where Flavour Tells Our Story



4 COURSE

West African Tasting Experience

African Wine & Cocktail Pairings



From the West

Raffia Cuvée Sparkling Palm Wine

London Manyá

Profile: sweet, umami note

From the South

Pinotage Rosé

Delheim

Profile: acidic, fruity cherry note

From the South

The Coco Chocolate

Merlot Mooiplaas

Profile: fruity, mocha, dark chocolate notes

Rooibos Old Fashioned

Roe & Co, Loose Rooibos, Kola Nut Infused Aquavit

Flavor Profile: Strong, nutty, spiced

Paradise Gin Sour

Paradise Syrup, Hibiscus Gin, Lime Juice

Flavor Profile: Tart, floral, sweet

Eze's Heritage

Vodka, Tiger Nut Milk, Coffee Liqueur, Sugar Syrup

Flavor Profile: Tart, floral, sweet



Oluwatomiwo O. Adegboro-Olowojebutu, known as O.A



Oluwatomiwo O. Adegboro-Olowojebutu,
known as O.A



"Child Soldier"

Oluwatomiwo O. Adegboro-Olowojebutu, known as O.A., is an American-born Nigerian abstract artist based in Ireland. Working in painting, photography, and other accessible materials, his art explores trauma, emotion, and self-reflection. Influenced by personal experiences with therapy, his practice is rooted in healing and expression.

Find them on Instagram: @ooao__.

"Child soldier" Inspired by conflict and the loss of innocence, this piece reflects the trauma I've faced and the hurt I've caused. Choosing now to break the cycle.

Rapha Diamond



Rapha Diamond



"Mama's Cry"

Rapha Diamond is an emerging Irish-Cameroonian artist from Dublin, who specialises in visual art. She creates art that not only captures emotion and detail, but also raises questions about equity, identity, and lived experience. Through her art, Rapha tells layered, stories that aim to spark dialogue, challenge perspectives, and contribute meaningfully to conversations.

Find them on Instagram: [@gftedhands_](https://www.instagram.com/gftedhands_)

"Mama's Cry" delves into the profound link between food, culture, and care within communities facing adversity. It portrays how mothers, often with limited resources, nourish their families while preserving cultural traditions that anchor them in identity and resilience. This painting highlights the significance of accessible nutrition and the quiet, everyday sacrifices mothers make to keep their children fed, healthy, and connected to their heritage.

Mediums: acrylic paint and oil pastels.

Sodez



Sodez



"Helter Skelter"

Sodez is a Lagos born artist based in Ireland, working primarily in African sculpture and abstract expression. Drawing from the rich visual tradition of West Africa, his work blends cultural symbolism with modern, interpretive forms, creating pieces that feel both deeply rooted and boldly contemporary. Through carved textures, fluid shapes and expressive abstraction. Sodez explores themes of identity, heritage, and the evolving dialogue between African and global art. My creative mission is to bring the spirit and storytelling of African sculpture into new spaces transforming homes, galleries and public rooms across Ireland and beyond.

Find them on Instagram: [@8ode_24](https://www.instagram.com/@8ode_24).

The title "Helter Skelter" signals chaos, fragmentation contrasting the still, iconic pose of the figure. This tension reflects the inner conflict many people face at moments of cultural dislocation, personal struggle and transition. Ultimately, the intent of this piece is to create a bridge between traditional African visual language and contemporary psychological expression, a figure that looks ancient yet feels emotionally modern.

Collin Westmeath



Collin Westmeath



"B.B.S"

Collin Westmeath[®] is an Ireland born, South African raised artist based out of Wexford, Ireland. Born out of his prior circumstances, he describes his practice as a “deconstruction” of “the most abundant art form” ... Graffiti. With his expression he seeks to refine a culture known for vandalism and destruction.

Find them on Instagram: @collinwestmeath

“B.B.S”, an abbreviation for Blueband Steel, is a work that relishes in Collin’s time spent in construction. Various imagery and wording can be seen scattered around a his signature style of expression. This work is one rooted in personal experience, as he describes his work with steel as some of the most difficult days of his life.

Course 1

Niger-Delta Region

Igbagba | Ikpogiri

Melon seed soup infused with pounded yam dumplings, sweet potato, served with fish of the day

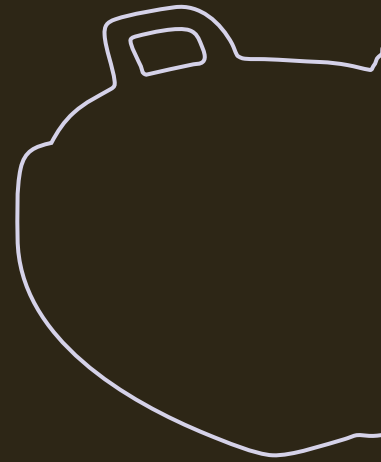
(2,4,12)

OR

Delta Harvest Salad

Seared beef suya, peppered rocket, charred corn, sundried tomatoes, avocado, and seasonal vegetables tossed in a Banga dressing.

(8)



Course 2

From Yorubaland

Prawn Àkàrà

Fried black-eyed pea fritters served with prawns, avocado, and Nigerian bisque.

(2)

OR

Streets of Kinshasa to the Hausas of Nigeria

Grilled Ntaba with Masa & Ata Din Din

Grilled goat meat, fermented rice cake served with fried pepper stew.

(9,12)

Course 3

From Yorubaland

Fufu with Smoked Turkey & Efo Riro

Starchy cassava dough-like balls served with spinach stew.

OR

From Hausaland

Seared Beef Suya & Yam

Puna yam pottage with spicy seared beef, served with a sweet potato and plantain purée and zoboberry jus.

(8)

Course 4

Chef's Special

Citrus White Chocolate Chin Chin Cheesecake

A delicately infused citrus and smooth white chocolate cheesecake on a bed of golden, crunchy chin chin crumbs..

(1,6,7)

OR

Puff Puff & Plantain Ice Cream

Powdered dough balls served with house-roasted plantain ice cream and zoboberry syrup..

(7)



Side Options

- **Cassava Fries**
- **Jollof Rice**



Course 1

From Yorubaland

Akara & Ata Din Din

Fried black-eyed pea fritters served with fried pepper stew.

(2,4,12)

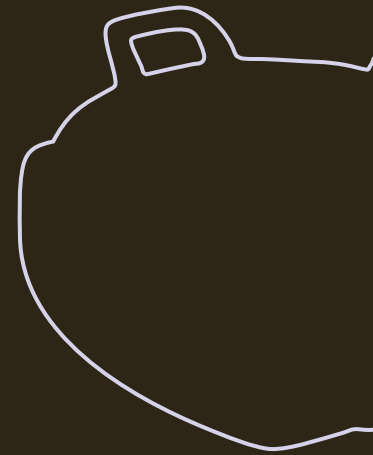
OR

From Niger-Delta Region

Delta Harvest Salad

Seared veggie beef suya, peppered rocket, charred corn, sundried tomatoes, avocado, and seasonal vegetables tossed in a Banga dressing.

(8)



Course 2

From Yorubaland

Fufu with Veggie Beef & Efo Riro

Starchy, dough-like balls served with spinach stew.

(2)

Course 3

From Hausaland

Seared Veggie Suya & Yam

Puna yam pottage with spicy seared veggie beef, served with a sweet potato and plantain purée and zoboberry jus.

(8)

Course 4

Chef's Special

Citrus White Chocolate Chin Chin Cheese- cake

A delicately infused citrus and smooth white chocolate cheesecake on a bed of golden, crunchy chin chin crumbs..

(1,6,7)

OR

Puff Puff & Plantain Ice Cream

Powdered dough balls served with house-roasted plantain ice cream and zobo-berry syrup..

(7)



Side Options

- **Cassava Fries**
- **Jollof Rice**



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