CQ MENU

Cocktails

PINA COLADA

BACARDI, MALIBU, COCONUT PUREE, PINEAPPLE PUREE, LIME JUICE AND SUGAR SYRUP

CHERRY SOUR MARTINI £12

DISARANNO, ABSOLUT VANILLA, LIME JUICE, PINEAPPLE JUICE AND MORELLO CHERRY SYRUP

CALL ME A F*CKING UBER £15

CAPTAIN MORGAN SPICED RUM, HAVANA ESPECIAL, WRAY&NEPHEW, SUGAR SYRUP, CITRUS FRUIT JUICE AND PINEAPPLE JUICE

MOJITO £12

BACARDI, LIME JUICE, FRESH MINT AND SODA

PARADISE PUNCH £15

GRENADINE, MALIBU, WRAY&NEPHEW, PINEAPPLE
JUICE, AND BLUE CURAÇAO

POP MY CHERRY £12

GRENADINE, TEQUILA, ORANGE JUICE AND LIME JUICE



TROPICAL BREEZE £8

PINEAPPLE JUICE, MANGO SYRUP, LIME JUICE, MINT AND LEMONADE

SUNRISE £8

GRENADINE, PEACH SYRUP, ORANGE JUICE, PINEAPPLE
JUICE AND CRANBERRY JUICE

BLUE HAWAIAN £8

BLUE CURACAO, PINEAPPLE JUICE AND LEMONADE

UPON REQUEST ALL COCKTAILS CAN BE MADE NON ALCOHOLIC AND MOCKTAILS CAN BE MADE ALCOHOLIC





FLAVOURS

CLASSIC

GRAPE
BLUEBERRY
RASPBERRY
STRAWBERRY
DOUBLE APPLE
WATERMELON
KIWI & MINT

£35

SHISHA

CQ'S PREMIUM FLAVOURS

FROZEN PINEAPPLE
SKITTLES
LOVE66
LADYKILLER
AFRICAN QUEEN

EXTRAS

FLAVOUR MIXING-£6
ICE PIPES-£4



FOOD MENU

STARTERS

SPRING ROLLS	£10
CHICKEN WINGS	£10
TEMPURA PRAWNS	£10
ASUN	£15

MAINS

LAMB CHOPS £25

SUCCULENT AND SIZZLING GRILLED LAMB CHOPS, MARINATED FOR 24 HOURS TO DELIEVER BIG RICH FLAVOUR.

TIGER PRAWNS \$27

TANTALISING FUSION OF FRESH HERBS AND SPICES. FILLED WITH AROMATIC SEASONED FILLING.

SUYA CHICKEN £15

CHICKEN SUYA FEATURING JUICY SLICES OF MARINATED CHICKEN GRILLED TO PERFECTION.

BEEF SUYA £15

GRILLED BEEF SUYA FEATURING JUICY SLICES OF MARINATED BEEF GRILLED TO PERFECTION.

SHARING PLATTERS

CQ MIXED PLATTER

LAMB CHOPS, PRAWNS, BEEF \$50 SUYA AND CHICKEN WINGS. SERVED WITH JOLLOF RICE AND A CHOICE OF EITHER PLANTAIN OR FRENCH FRIES

SIDES

JOLLOF RICE

PLANTAIN

FRENCH FRIES

COLESLAW