



DANFO
bistro & dive

CORE BUSINESS
Fast Casual Nigerian Fusion

DANFO

bistro & dive

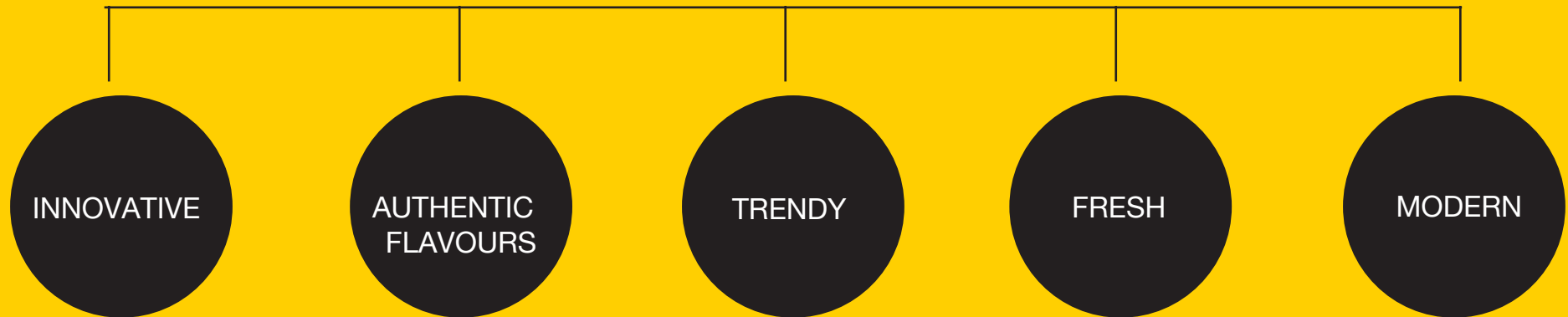
BRAND IMAGE

Innovative, Flavourfull and Fun
New-age Nigerian flavour infused food



DANFO
bistro & dive

BRAND ATTRIBUTE



DANFO
bistro & dive

BRAND VALUES

Fresh

New age
Lagos

Professional

Friendly

Authentic
Flavours



BRAND PERSONALITY

Danfo's Brand personality follows the modern Nigerian community characteristics and their personalities.

Modern
Street wise
Humeruous
Casual
Friendly



TARGET AUDIENCE

Nigerian and Expats > trendy
Males and females from > All ages

BRAND IDENTITY

Traditional concept modernized and fun

BRAND PROMISE

Danfo, To bring to our customers innovative, flavourfull Nigerian infused food in bistro style.

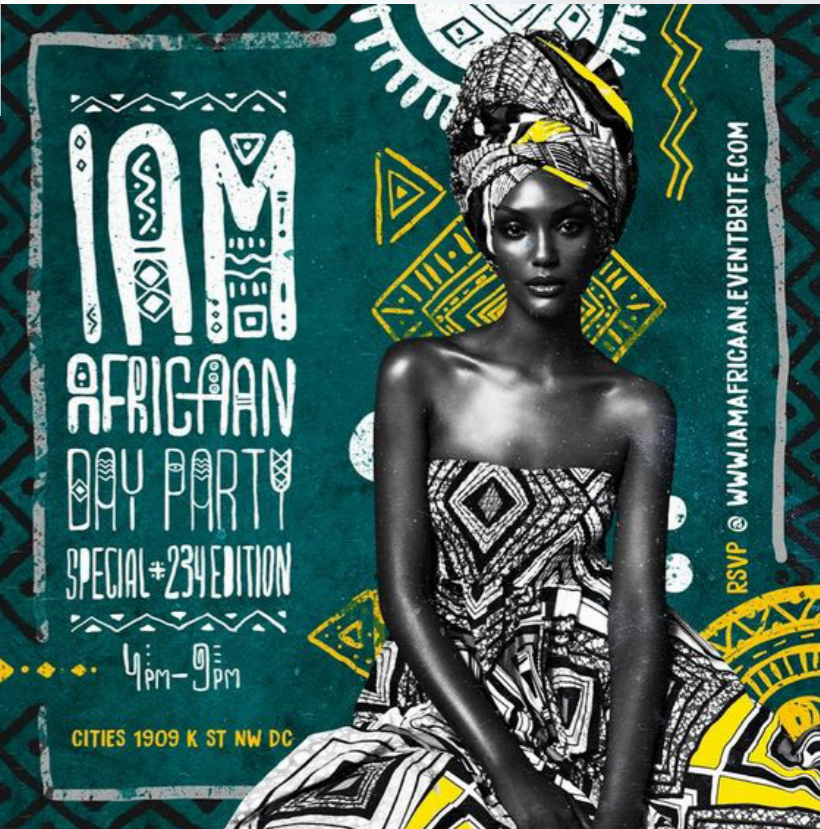
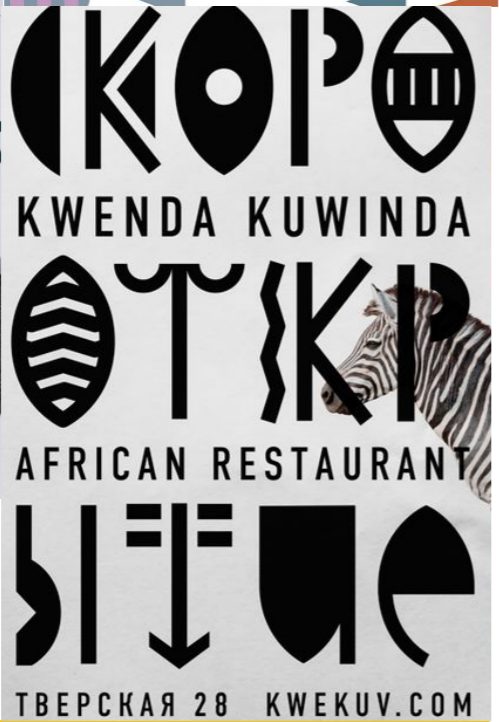
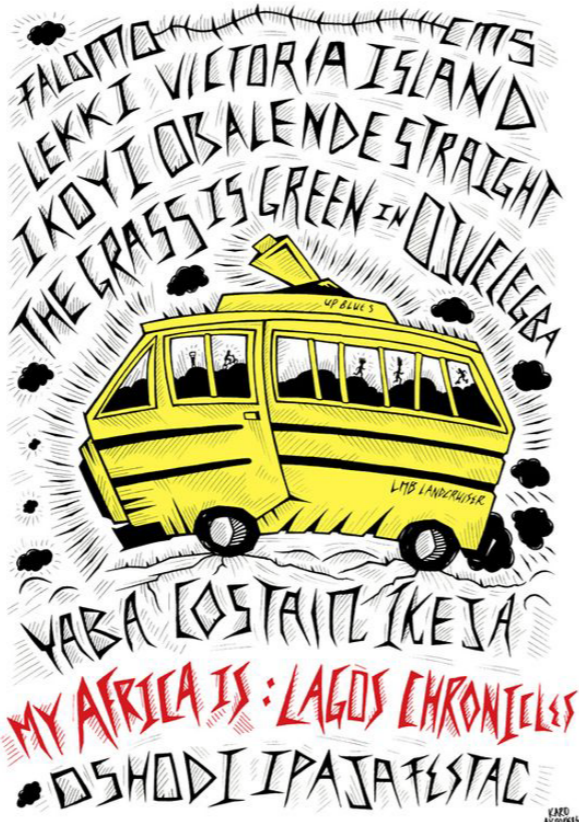
BRAND POSITIONING

Danfo, Nigerian traditional flavours in non-tradional food style.

DANFO

bistro & dive

Color and Pattern
Mood Board
BRAND PERSONALITY
Modern
Street wise
Humorous
Casual
Friendly



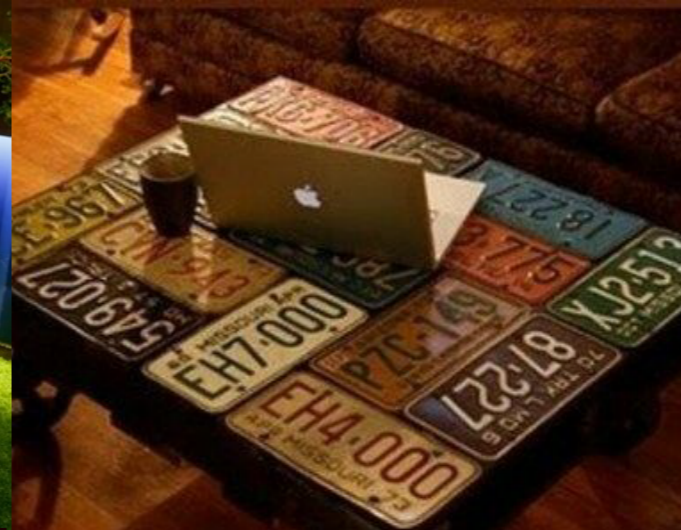
DANFO

bistro & dive

Interior Mood Board

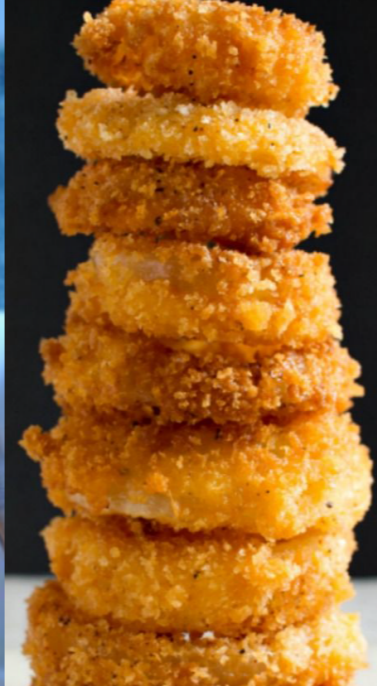
BRAND PERSONALITY

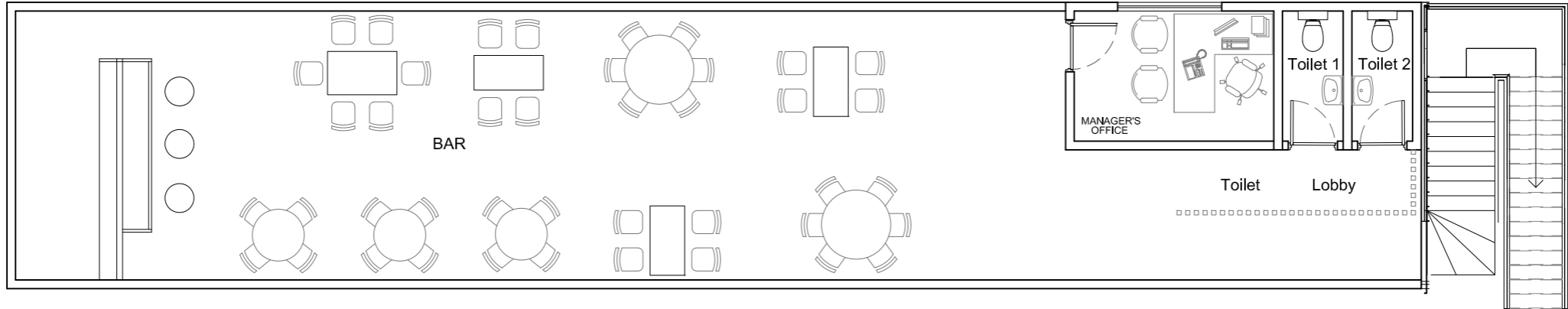
Modern
Street wise
Humorous
Casual
Friendly
Oyinbo



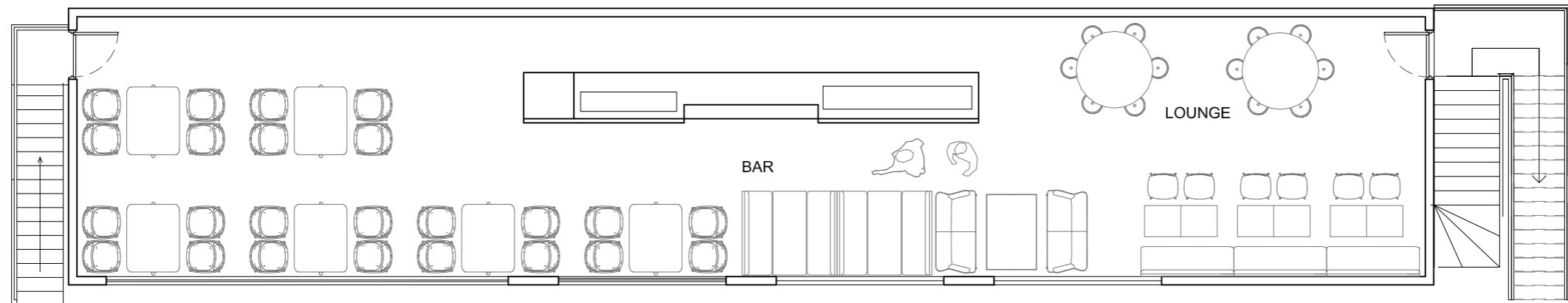
anthony
rahave
PHOTOGRAPHY







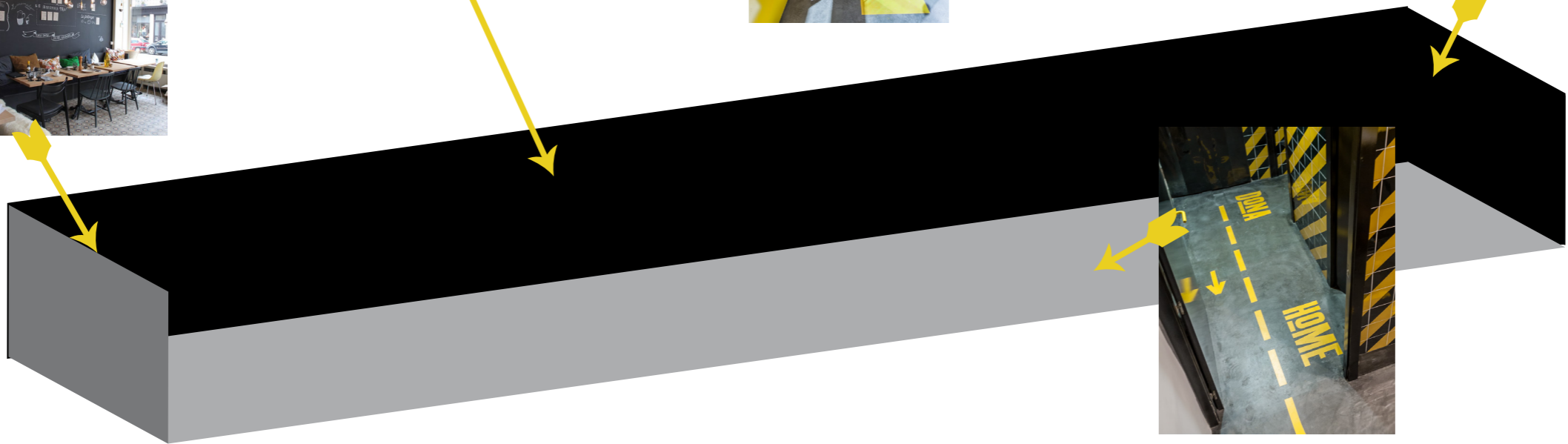
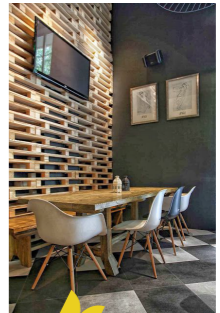
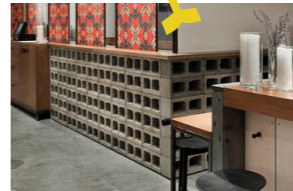
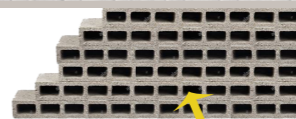
Danfo Rooftop Bar Layout



Danfo Indoor Bar Layout



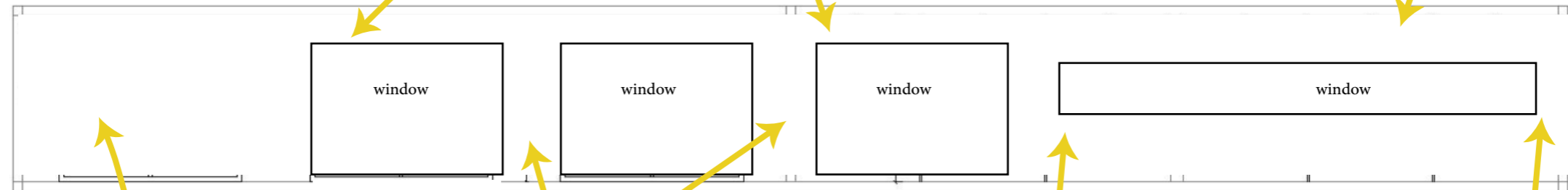
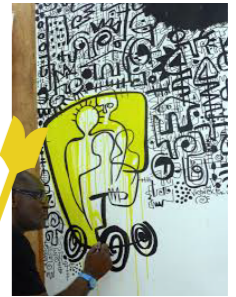
station 01
danfo



entrance from the outside



graffiti style black and white expressing danfoi ride



window

window

window

window



furniture style



light fixtures



furniture style lounge



Exterior View from Carpark Area



Approach / Main Entrance



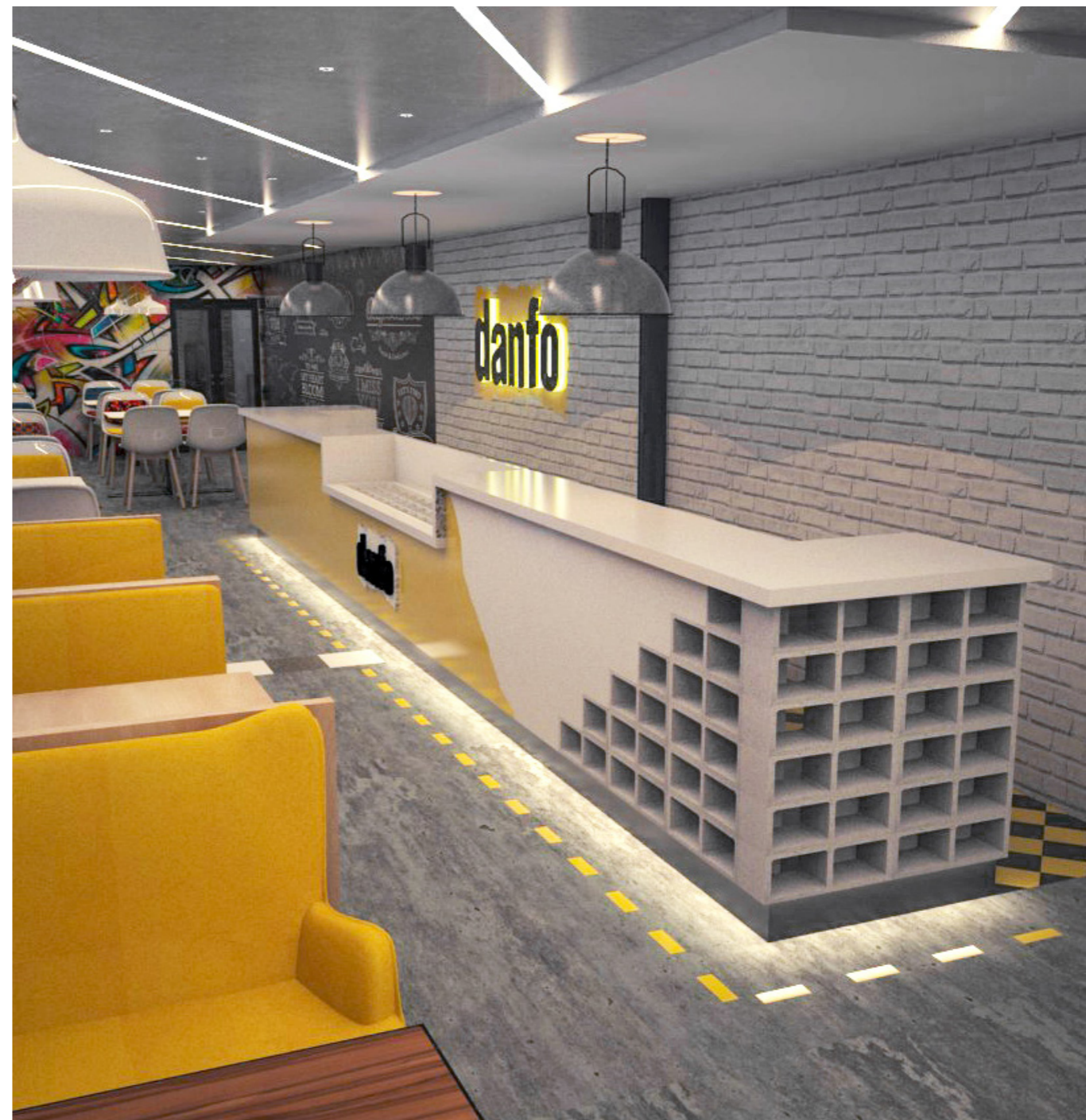
Interior View 1



Interior View 1



Interior Views 2 & 3



Interior View 4



Rooftop Bar Concept







BISTROS & DIVES



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Runners



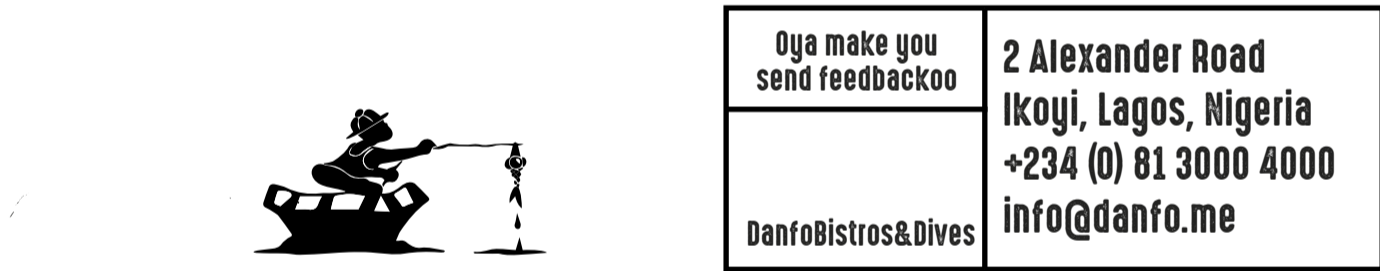
Chef



waiters



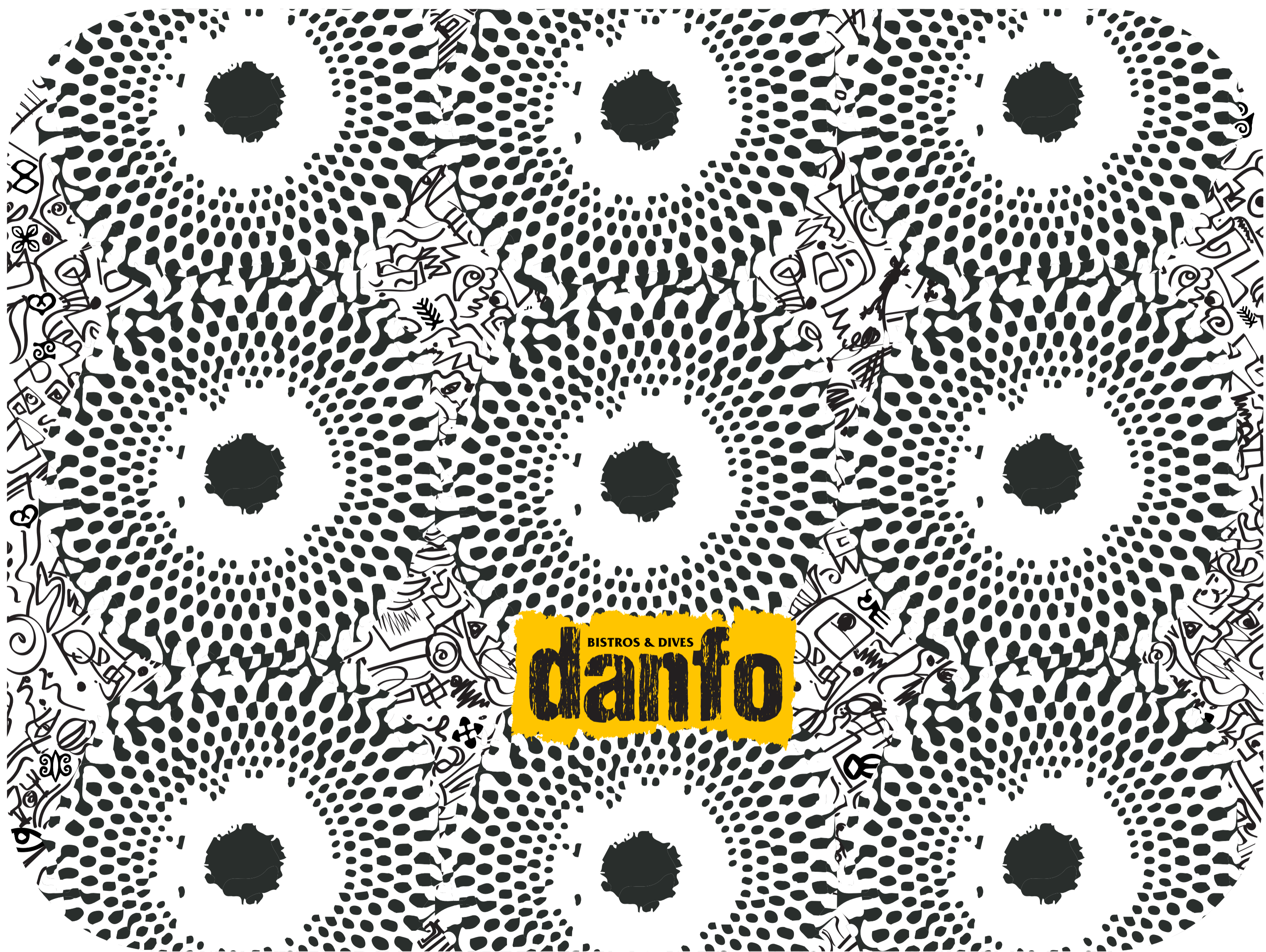




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BISTROS & DIVES

danto

BISTRO & DIVE

danfo

NEWS 25 K



"IKOYI, IKOYI STRAIGHT....MAKE YOU ENTA WITH YOUR CHANGE OOOH...I NO GET CHANGE OOOOH!"



FULL SHOW
AT THE
SHRINE
Chief Priest says:
Holiday Jump
Tomorrow 2.30 —
9 p.m.

Wettin we dey chop for danfo

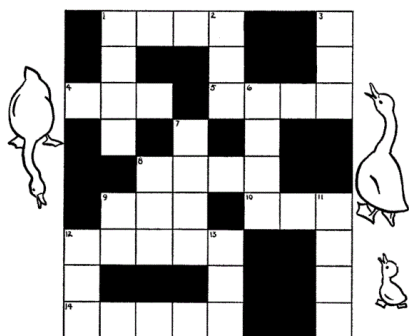
From favorites like chin-chin and plantain chips to full-blown greasy meals, these foods offered are ingenious combinations of flavor,

Suya is skewers of intricately spiced cuts of meat, grilled to perfection over an open flame. Often served with sharp, raw chopped onions, and wrapped in newspaper.

Bean and plantain pottage is a pottage made of beans and plantains. This variation balances the nuttiness of brown beans with the natural sweetness of plantains, and the palm oil adds a rich smoky taste to it.

Dodo are deep fried plantains cut in slim diagonal slices, circles or cubes and deep-Fried.

A FARM CROSSWORD PUZZLE



Moin moin is a (vegan!) dish made of peeled Nigerian brown beans ground together with onions, bell pepper, palm oil and spices, and steamed in banana leaves. You can add any combination of extra bits to it.

Puff puff it is a deep fried, light-as-air sweet dough balls, served alone or with sugar sprinkled over them.

Akara is Deep fried bean cakes. These delicious protein-packed fritters are light, making them ideal for breakfast or throughout the day as a snack. Most people use peeled brown beans, ground and blended with onions and spices, and fry in vegetable oil. They taste amazing when eaten with Agegebread.

Boboze and Coconut

Boboze also called "akpu mmiri" is a meal made from cassava. It is prepared by slicing cassava into strips, half-boiling it and then soaking it in water for days to kill any lingering toxin. It is usually combined with coconut for a tastier experience.

Banana + Groundnut

Sometimes, the best street foods are usually the simplest. Roast plantain and Groundnut

Bread and Suja is a palatable delight for people with a craving for spice.

Gala, which is a soft beef/sausage roll.



Naija drinks

Zobo is the roselle plant is a hibiscus plant that is native to parts of west Africa, and the flowers are what's used to make this refreshing drink. It has a tingling ginger after taste.

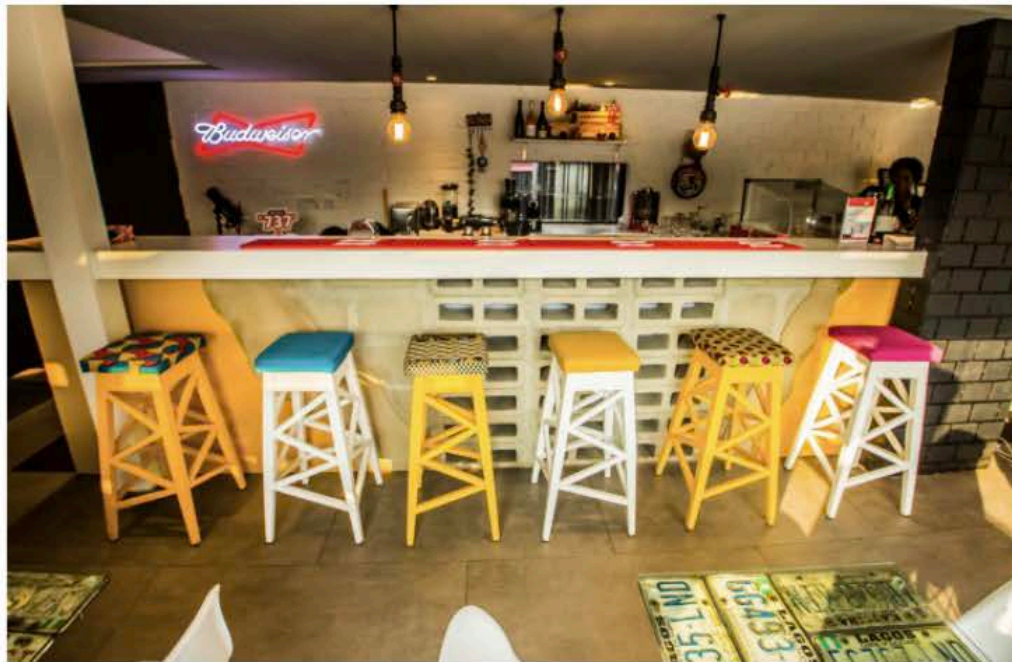
Snake Water drink. It is a locally brewed herbal concoction, made from the seeds and leaves of Indian hems and mixed with ogogoro (local gin). It is consumed by people who desire them.

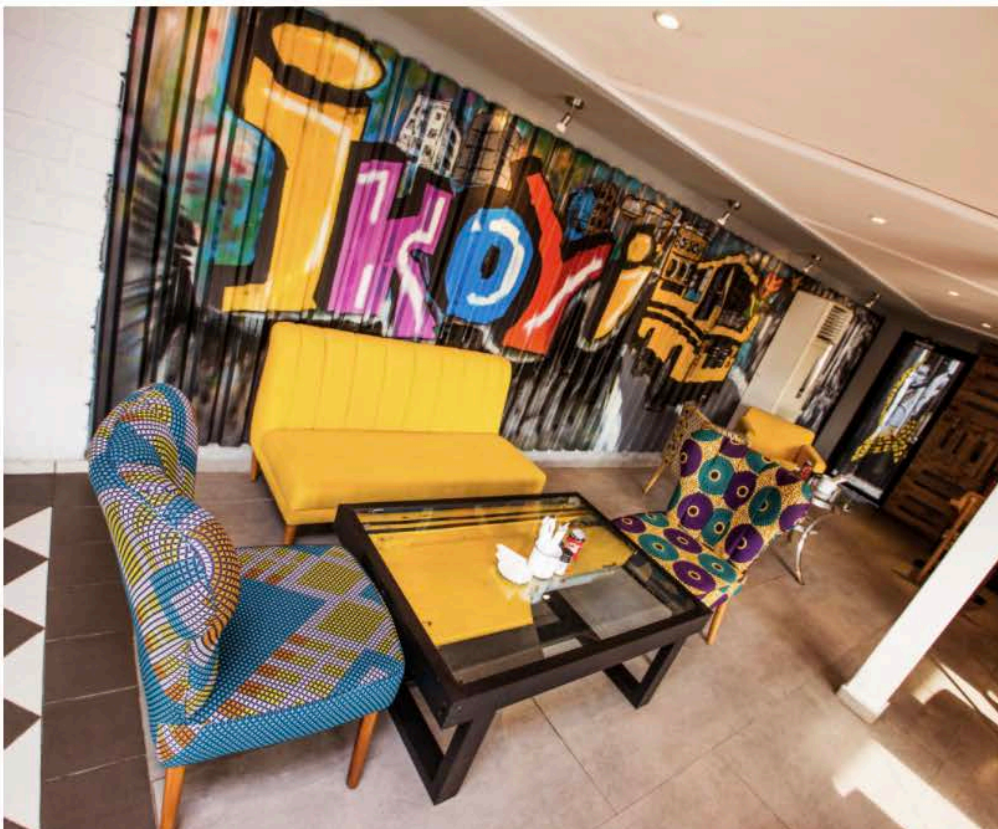
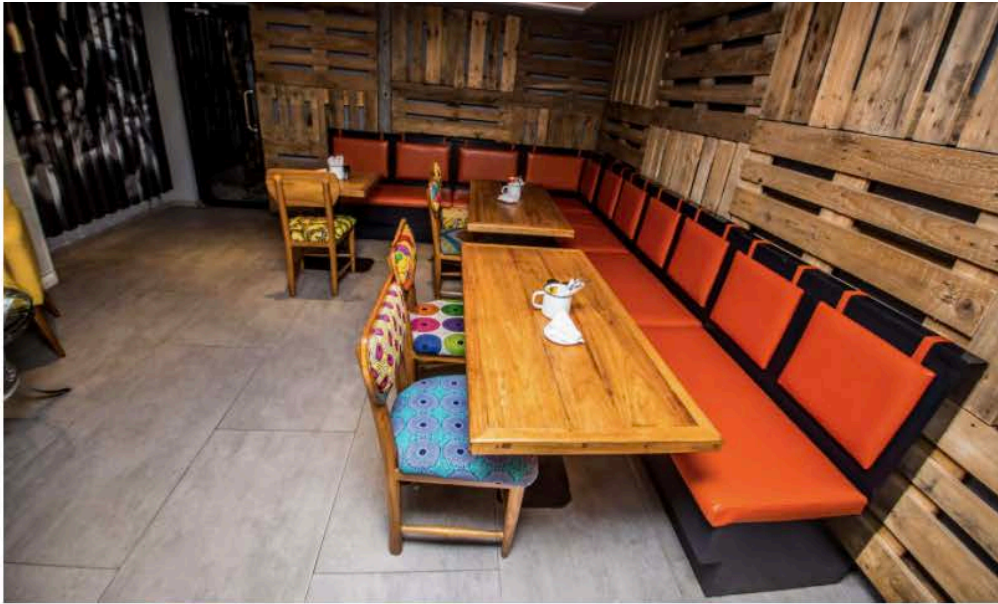
Palm wine is an alcoholic beverage created from the sap of various species of palm tree such as the palmyra, date palms, and coconut palms







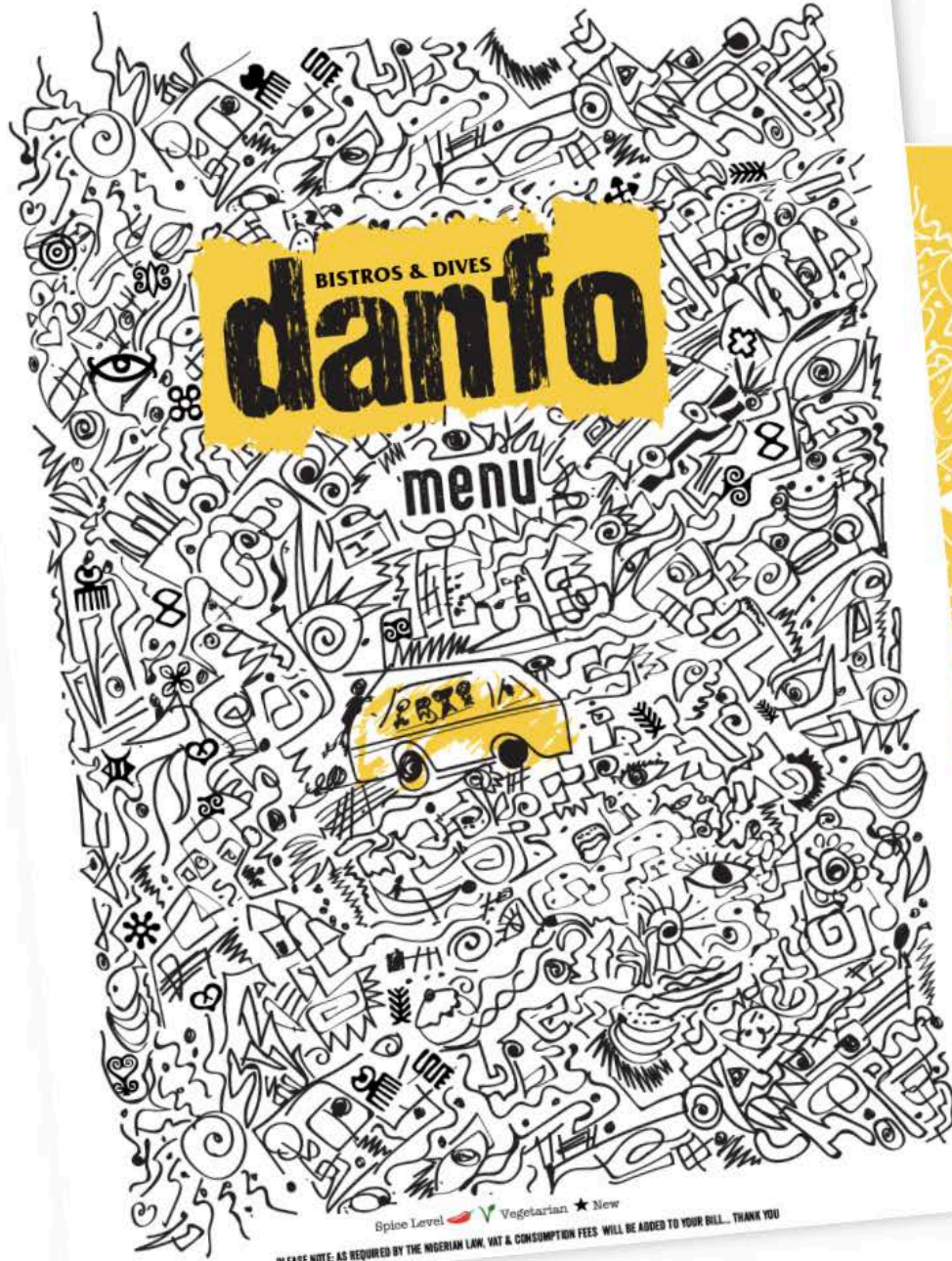






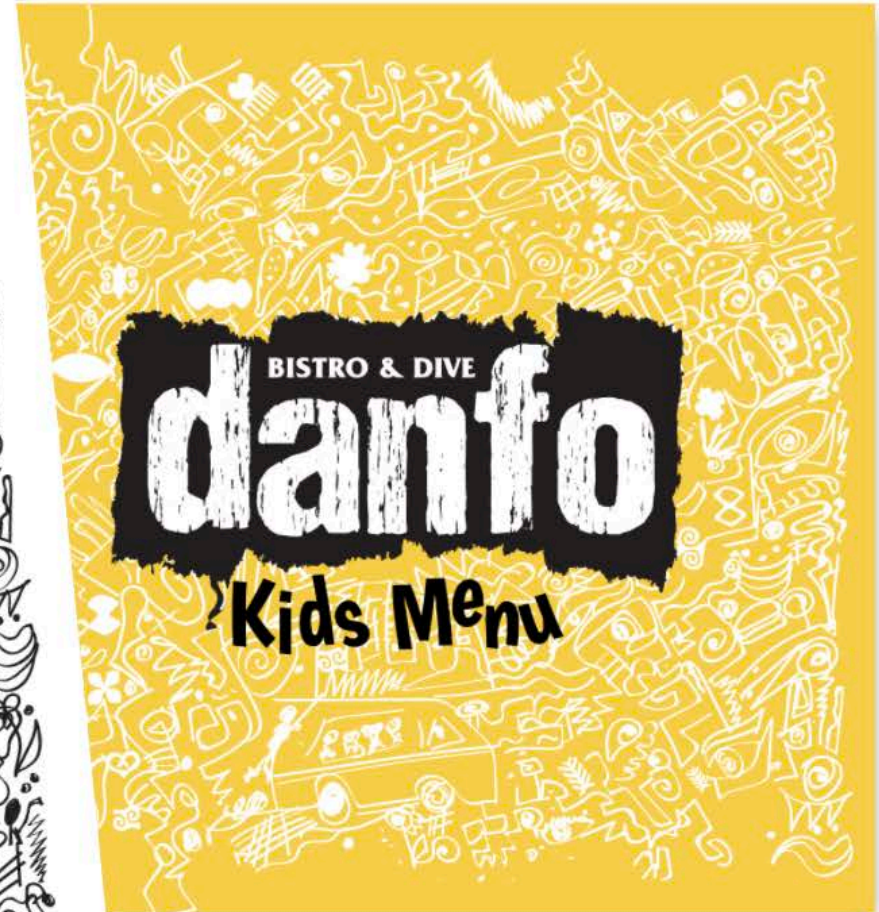


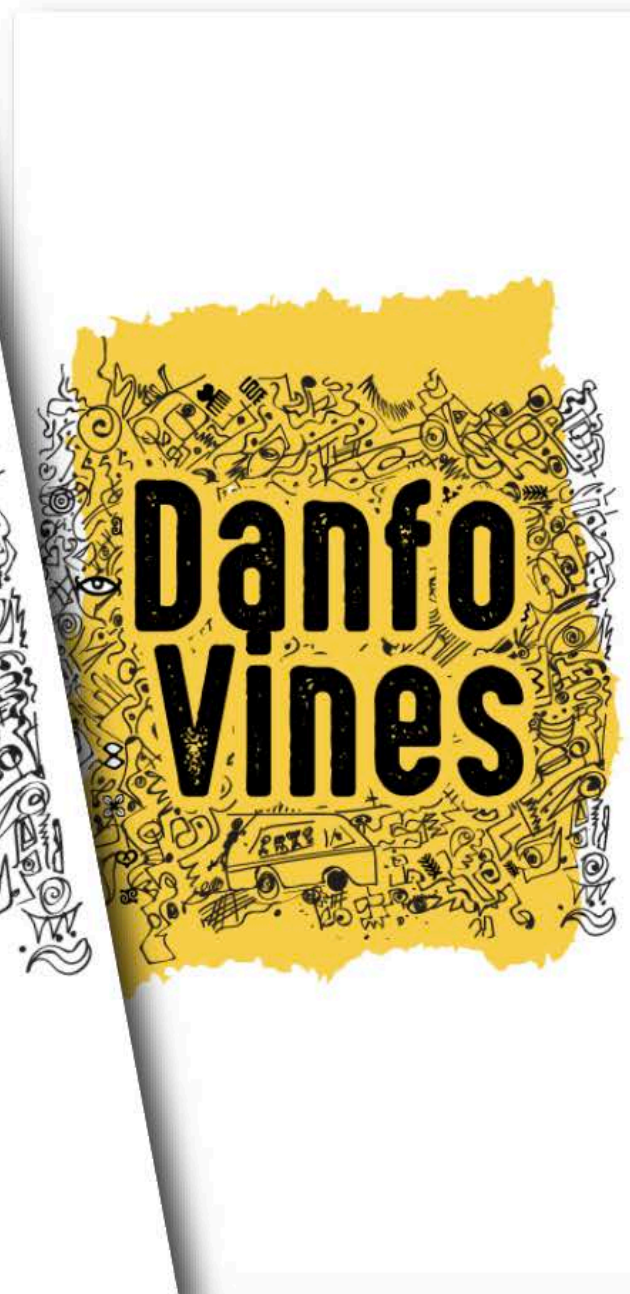




Spice Level   Vegetarian ★ New

PLEASE NOTE: AS REQUIRED BY THE NIGERIAN LAW, VAT & CONSUMPTION FEES WILL BE ADDED TO YOUR BILL... THANK YOU





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