



Nigeria

Africa's most populous country: busy Lagos by the ocean, the old walled city of Kano in the north, a pot of jollof rice on every party table and one of the busiest film industries in the world.

AT A GLANCE

Facts to know

CAPITAL

Abuja

POPULATION

More than 240 million (estimate, as of 2026), the most of any country in Africa. The last census was held in 2006

OFFICIAL LANGUAGE

English. More than 500 languages are spoken; the largest are Hausa, Yoruba and Igbo, and Nigerian Pidgin is used all over the country

CURRENCY

Nigerian naira (NGN), divided into 100 kobo

AREA

About 924,000 km²

GOVERNMENT

Federal presidential republic of 36 states and the Federal Capital Territory

HIGHEST MOUNTAIN

Chappal Waddi, 2,419 m, on the Mambilla Plateau near the border with Cameroon

LONGEST RIVER

The Niger, about 4,180 km long in total; it crosses Nigeria and ends in the Niger Delta

NEIGHBOURS

Benin, Niger, Chad and Cameroon. Nigeria also shares Lake Chad with Niger, Chad and Cameroon, and faces the Gulf of Guinea of the Atlantic Ocean to the south

DRIVES ON THE

Right

CALLING CODE

+234

A 45-minute trip to Nigeria

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Nigeria together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 500 BC: The Nok culture flourishes; 1963: Nigeria becomes a republic; 1999: Civilian rule returns. |
| 15 to 25 min | At the table: talk about Jollof rice and Egusi soup. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Sannu!" (Hello!), "Ina kwana?" (Good morning (literally 'How did you sleep?')), "Lafiya lau." (Fine, in good health.). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/nigeria/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Nigeria and its cities



- Abuja (Federal Capital Territory, in the centre of the country): Aso Rock and the Presidential Complex, The National Mosque, Millennium Park, Zuma Rock, on the road towards Kaduna
- Lagos (Lagos State, on the Atlantic coast in the southwest): Busy markets and heavy traffic, Nollywood films and Afrobeats music, The Lekki Conservation Centre, Beaches along the barrier islands
- Kano (Kano State, in the north): The ancient city walls and gates, The Kofar Mata dye pits, The Durbar horse festival, The Emir's Palace
- Ibadan (Oyo State, in the southwest): The University of Ibadan, Cocoa House, Nigeria's first skyscraper, Amala with ewedu and gbegiri
- Port Harcourt (Rivers State, in the Niger Delta): The oil and gas industry, Its old nickname, the Garden City, Pepper soup and seafood from the delta

- Benin City (Edo State, in the south): The Royal Palace of the Oba of Benin, Bronze casting on Igun Street, The Benin Bronzes
- Enugu (Enugu State, in the southeast): The nickname Coal City, Igbo culture and the New Yam Festival, Green hills around the city
- Calabar (Cross River State, in the southeast): The Calabar Carnival in December, Edikang ikong and other Efik soups, Rainforest parks nearby
- Jos (Plateau State, in the centre): A cool, hilly landscape, Tin mining history, A favourite holiday spot since colonial times
- Abeokuta (Ogun State, in the southwest): Olumo Rock, Indigo dyeing and the cotton trade, Birthplace of Wole Soyinka
- Osogbo (Osun State, in the southwest): The Osun-Osogbo Sacred Grove, The Osun-Osogbo Festival every August, Sculptures and shrines by the river
- Bauchi (Bauchi State, in the northeast): The gateway to Yankari Game Reserve, The seat of the Bauchi Emirate, Durbar horse parades at festivals

A short history of Nigeria

The land that is now Nigeria was home to many peoples and states long before it had one name. Nok artists made clay sculptures more than 2,000 years ago, the Kingdom of Benin traded with Portugal from the 1480s, and in the north the Hausa city-states and later the Sokoto Caliphate ruled the savanna. Britain took Lagos in 1861 and the rest over the following decades, joining north and south in 1914. After independence in 1960 came a painful civil war and long years of military rule, and civilian government returned in 1999.

500 BC **The Nok culture flourishes**

By around 500 BC the Nok people of central Nigeria were smelting iron and making striking terracotta figures with large eyes and carefully shaped hair. The culture is named after the village of Nok, where tin miners found clay figures in 1928 and again in 1943, and its sculptures are among the earliest known in Africa south of the Sahara.

1485 **Portuguese sailors reach Benin**

In about 1485 Portuguese explorers led by João Afonso de Aveiro reached Benin City, capital of the powerful Kingdom of Benin. The Oba, the king, traded pepper and ivory with them and sent an ambassador to Lisbon. The name Benin comes from the Portuguese form of a local name for the kingdom.

1804 **The Sokoto Caliphate is founded**

In 1804 the Fulani scholar Usman dan Fodio led a religious war against the Hausa kings of the north and founded the Sokoto Caliphate. By the 1830s it was the most populous state in West Africa, ruled from the city of Sokoto, which his son founded in 1809. Britain took it over in 1903, but the Sultan of Sokoto is still an important Muslim leader today.

1861 **Britain annexes Lagos**

In August 1861, under the threat of force, a British naval force made Lagos a British colony. The island had been a major centre of the Atlantic slave trade, which Britain had abolished. From this small port, British rule spread slowly inland over the next fifty years.

1897

British troops take Benin City

In February 1897 a British military expedition captured Benin City, burned much of it, including the royal palace, and sent the Oba into exile. Thousands of bronze and ivory works of art, now known as the Benin Bronzes, were taken to Britain. Since the 2020s some museums abroad have begun to return pieces to Nigeria.

1914

North and south are joined

On 1 January 1914 the British joined the Northern and Southern Nigeria Protectorates into a single Colony and Protectorate of Nigeria, under Frederick Lugard. The name Nigeria had been suggested in 1897 by the journalist Flora Shaw, who later married Lugard.

1960

Nigeria becomes independent

On 1 October 1960 Nigeria became independent from Britain as a federation of three regions, with Abubakar Tafawa Balewa as prime minister. The day is celebrated every year as Independence Day.

1963

Nigeria becomes a republic

In 1963 a new constitution made Nigeria a republic within the Commonwealth, and Nnamdi Azikiwe, who had been governor-general, became its first president.

1967

The civil war begins

After two military coups and violence against Igbo people in the north in 1966, the Eastern Region declared itself the independent Republic of Biafra in May 1967, and fighting began in July. A blockade of the east caused a terrible famine, and pictures of starving children shocked the world. Estimates of the number of people who died vary widely.

1970

The civil war ends

Biafra surrendered in January 1970, after 30 months of war, and the east became part of Nigeria again. The government spoke of reconciliation, but the memory of the war is still painful for many families.

1976

Abuja is chosen as the new capital

In 1976 the military government decided to move the capital from crowded Lagos to a new city in the centre of the country, in a place seen as neutral between the country's main ethnic and religious groups. Abuja was planned from scratch and built mainly in the 1980s.

1986

Wole Soyinka wins the Nobel Prize

The playwright and poet Wole Soyinka, born in Abeokuta, won the Nobel Prize in Literature in 1986, the first Black African to receive it.

1991

Abuja becomes the capital

On 12 December 1991 Abuja officially replaced Lagos as the capital of Nigeria. Lagos remains the country's largest city and its business centre.

1996

Olympic football gold in Atlanta

At the 1996 Olympic Games in Atlanta, Nigeria's young football team beat Argentina 3 to 2 in the final, becoming the first African country to win Olympic gold in football.

1999

Civilian rule returns

After most of the years since 1966 under military governments, Nigeria adopted a new constitution and held elections in 1999. On 29 May 1999 power was handed to an elected civilian president.

What people eat in Nigeria

Nigerian cooking is hearty, colourful and often spicy, built on yams, cassava, rice, beans, peppers and red palm oil. The classic meal is a 'swallow', a soft, stretchy dough such as pounded yam, eba or amala, served with a rich soup of greens, ground melon seeds or okra, with meat or fish. A piece of swallow is pinched off with the right hand, dipped in the soup and eaten. Rice dishes such as jollof are the stars of parties, street food such as suya and puff-puff fills the evenings, and each region has its own favourites: soups of the Efik and Ibibio in the southeast, Yoruba stews in the southwest and grilled and dried meats in the Hausa north.

Jollof rice

All of Nigeria and much of West Africa

Rice cooked in one pot in a rich sauce of tomatoes, red peppers, onions and spices, often with thyme, curry powder and bay leaves, until every grain is orange-red. It is served at every party with fried chicken or beef, fried plantain and a little salad.

Egusi soup

All of Nigeria; the name is Yoruba

A thick, golden soup made with ground melon seeds, which cook into soft little curds, together with palm oil, peppers, leafy greens and meat or dried fish. It is one of the most popular soups in the country and is eaten with pounded yam or eba.

Pounded yam (Iyán (Yoruba))

The yam-growing south and centre of Nigeria

White yam boiled and then pounded in a large wooden mortar until it becomes a smooth, soft, stretchy dough. It is shaped into a ball and served with egusi, efo riro or okra soup.

Amala with ewedu and gbegiri (Àmàlà)

The Yoruba southwest

Amala is a smooth brown swallow made from dried yam flour. It is traditionally served with two soups side by side: green ewedu, made from jute leaves, and orange gbegiri, made from beans, often with a spicy stew and meat on top.

Efo riro

The Yoruba southwest

A rich stew of leafy greens such as spinach or amaranth, cooked in palm oil with blended red peppers, onions, locust beans and often several kinds of meat and fish. It

is eaten with pounded yam, amala or rice.

Edikang ikong

The Efik and Ibibio peoples of Cross River and Akwa Ibom states, around Calabar

A thick soup of fluted pumpkin leaves and waterleaf, cooked with palm oil, meat, dried fish and periwinkles. It takes a lot of greens and meat, so it is seen as a special-occasion dish for guests and celebrations.

Suya (Tsire (Hausa))

The Hausa north; now sold all over Nigeria

Thin slices of beef, chicken or ram on skewers, rubbed with yaji, a hot spice mix made with ground peanuts, chilli and ginger, and grilled over an open fire. Street sellers serve it in the evening with sliced onions, tomatoes and extra spice.

Kilishi

Hausaland, in northern Nigeria and southern Niger

Very thin sheets of beef dried in the sun, coated with a paste of peanuts, onion and spices, dried again and quickly roasted over high heat. It is a kind of spicy jerky that keeps for months without spoiling.

Pepper soup

All of Nigeria, especially the south

A light, very spicy broth made with goat meat, chicken or catfish, chilli and fragrant local spices such as calabash nutmeg and scent leaves. It is served as a starter, in bars with a cold drink, and as a warming dish for people who feel unwell.

Moin moin

The Yoruba southwest; now eaten all over Nigeria

A steamed pudding of peeled black-eyed beans blended with red peppers, onions and oil, often with boiled egg or fish inside. It is traditionally steamed in folded leaves and eaten with rice, pap or garri.

Akara (Àkàrà)

The Yoruba southwest; now eaten all over Nigeria

Crisp, fluffy fritters made from peeled black-eyed beans ground with onion and pepper, then fried in small spoonfuls. They are a favourite breakfast with pap, a smooth maize porridge, or with bread.

Puff-puff

All of Nigeria and West Africa; the name is Nigerian

Soft, round balls of sweet yeast dough, deep-fried until golden. They are sold at street stalls and served at every party, sometimes rolled in sugar.

Chin chin

All of Nigeria

Small crunchy cubes of sweet dough made with flour, sugar, butter and milk, often flavoured with nutmeg, and deep-fried. They are a favourite snack all over Nigeria.

Tuwo shinkafa (Tuwon shinkafa)

The Hausa north

Soft, sticky rice cooked and mashed into a smooth dough, then shaped into balls. It is the northern swallow, served with soups such as miyan kuka, made from baobab leaves.

Zobo

All of Nigeria, especially the north

A deep red drink made from dried hibiscus flowers boiled with ginger and sometimes pineapple peel or cloves, then sweetened and served cold. It is sold in bottles and bags on the street and at parties.

Fura da nono

The Hausa and Fulani north

Balls of spiced millet dough, called fura, crumbled into nono, a fermented cow's milk, to make a thick, sour and filling drink, popular in the afternoon and on special occasions.

GOOD MANNERS

At the table

- Wash your hands before eating. A bowl of water is often brought to the table, because many dishes are eaten by hand.
- Eat, and pass or take anything, with your right hand. Using the left hand is seen as rude.
- To eat a swallow such as pounded yam, pinch off a small piece with your right hand, roll it into a ball, make a dent with your thumb and scoop up some soup.
- Greet the elders first. In traditional homes older people are served first and start eating before the rest.
- In Igbo homes a guest may be welcomed with kola nuts, offered as a sign of goodwill. Accept a piece with thanks.
- Many people in the north are Muslim and may not serve alcohol or pork. During Ramadan, do not eat, drink or smoke in public in the daytime in mainly Muslim areas.

Jollof rice

Rice cooked in one pot in a rich sauce of tomatoes, red peppers, onions and spices, often with thyme, curry powder and bay leaves, until every grain is orange-red. It is served at every party with fried chicken or beef, fried plantain and a little salad.

Ingredients

- 500 g long-grain parboiled rice, rinsed
- 1 tin (400 g) chopped tomatoes, 2 red peppers and 1 onion, blended smooth
- 1 whole Scotch bonnet chilli, left uncut (optional, for gentle heat)
- 4 tablespoons vegetable oil
- 1 more onion, sliced
- 2 tablespoons tomato paste
- 1 teaspoon dried thyme, 1 teaspoon curry powder and 2 bay leaves
- About 600 ml chicken or vegetable stock, and salt

Method

1. Heat the oil in a heavy pot and fry the sliced onion for 5 minutes, then add the tomato paste and fry for 3 minutes, stirring.
2. Pour in the blended tomato and pepper mixture, add the chilli, thyme, curry powder and bay leaves, and simmer for about 20 minutes, stirring now and then, until thick and the oil rises to the top.
3. Add the stock and salt, bring to the boil, then stir in the rice. The liquid should just cover the rice.
4. Cover tightly with foil and a lid and cook on the lowest heat for 25 to 30 minutes, without stirring, until the rice is tender. Add a splash of water if it dries out too soon.
5. Remove the bay leaves and chilli, stir gently and serve with fried plantain and chicken. A little browned rice at the bottom is prized as the 'party' taste.

Suya

Thin slices of beef, chicken or ram on skewers, rubbed with yaji, a hot spice mix made with ground peanuts, chilli and ginger, and grilled over an open fire. Street sellers serve it in the evening with sliced onions, tomatoes and extra spice.

Ingredients

- 600 g beef sirloin or chicken thighs, sliced very thinly
- 4 tablespoons unsalted roasted peanuts, finely ground
- 1 teaspoon ground ginger, 1 teaspoon paprika, 1 teaspoon onion powder and 1 teaspoon garlic powder
- 1/2 to 1 teaspoon cayenne pepper, to taste
- 1 stock cube, crumbled, and a pinch of salt
- 2 tablespoons vegetable oil
- 1 onion and 2 tomatoes, sliced, to serve
- Wooden skewers, soaked in water for 30 minutes

Method

1. Mix the ground peanuts, spices, stock cube and salt. Keep 2 tablespoons of this spice mix to one side for serving.
2. Thread the meat onto the skewers, brush with oil and press the spice mix all over it. Leave for 20 minutes.
3. Grill on a hot barbecue or under a hot grill for about 4 to 6 minutes on each side, until cooked through and slightly charred. Chicken must be fully cooked, with no pink inside.
4. Sprinkle with the rest of the spice mix and serve with raw onion and tomato. Leave out the peanuts if anyone has a nut allergy.

Pepper soup

A light, very spicy broth made with goat meat, chicken or catfish, chilli and fragrant local spices such as calabash nutmeg and scent leaves. It is served as a starter, in bars with a cold drink, and as a warming dish for people who feel unwell.

Ingredients

- 800 g goat meat or bone-in chicken pieces
- 1 onion, chopped
- 2 tablespoons ready-made pepper soup spice mix (from African shops), or 1 teaspoon each of ground ginger, ground coriander and ground nutmeg
- 1 or 2 fresh chillies, chopped, to taste
- 1 stock cube and salt
- About 1.5 litres water
- A handful of fresh basil or mint leaves (instead of scent leaves)

Method

1. Put the meat, onion, stock cube and a little salt in a pot, cover and let it steam in its own juices for 10 minutes on a low heat.
2. Add the water, the spice mix and the chillies, bring to the boil and simmer until the meat is tender: about 60 minutes for goat, 30 for chicken.
3. Taste and add salt or more spice if needed.
4. Stir in the torn basil or mint just before serving, and serve hot in bowls.

Akara

Crisp, fluffy fritters made from peeled black-eyed beans ground with onion and pepper, then fried in small spoonfuls. They are a favourite breakfast with pap, a smooth maize porridge, or with bread.

Ingredients

- 250 g dried black-eyed beans
- 1 small onion, chopped
- 1/2 red pepper, or a little fresh chilli to taste
- 1/2 teaspoon salt
- Vegetable oil for deep frying

Method

1. Soak the beans in water for 20 minutes, then rub them between your hands to loosen the skins. Pour off the skins that float up and repeat until most beans are skinned. Soak for 1 to 2 hours more.
2. Blend the beans with the onion, pepper and just a few spoonfuls of water to a thick, smooth paste.
3. Beat the paste hard with a wooden spoon for 3 to 5 minutes until light and fluffy, then stir in the salt.
4. Heat 5 cm of oil in a deep pan to about 175 °C. Carefully drop in tablespoons of the paste and fry for 3 to 4 minutes, turning, until golden brown. Take great care with hot oil and never leave the pan.
5. Drain on kitchen paper and serve hot.

Puff-puff

Soft, round balls of sweet yeast dough, deep-fried until golden. They are sold at street stalls and served at every party, sometimes rolled in sugar.

Ingredients

- 300 g plain flour
- 60 g sugar
- 1 sachet (7 g, about 2 teaspoons) fast-action dried yeast
- 1/4 teaspoon salt and a pinch of ground nutmeg
- About 250 ml warm water
- Vegetable oil for deep frying

Method

1. Mix the flour, sugar, yeast, salt and nutmeg in a bowl, then stir in the warm water to make a thick, sticky batter.
2. Cover and leave in a warm place for about 1 hour, until it has doubled in size and is full of bubbles.
3. Heat 5 cm of oil in a deep pan to about 170 °C. Scoop up a little batter with your hand or two spoons and drop small balls into the oil.
4. Fry for 3 to 4 minutes, turning them, until golden brown all over. Take great care with hot oil.
5. Drain on kitchen paper and serve warm, plain or rolled in sugar.

Zobo

A deep red drink made from dried hibiscus flowers boiled with ginger and sometimes pineapple peel or cloves, then sweetened and served cold. It is sold in bottles and bags on the street and at parties.

Ingredients

- 50 g dried hibiscus flowers (sold as zobo, sorrel or flor de Jamaica)
- 2 litres water
- A thumb of fresh ginger, sliced
- The peel of 1 pineapple, washed, or 4 cloves (optional)
- Sugar or honey to taste

Method

1. Rinse the dried flowers in cold water.
2. Put them in a pot with the water, ginger and pineapple peel or cloves, bring to the boil and simmer for 15 to 20 minutes.
3. Leave to cool, then pour through a fine sieve and press the flowers to get all the juice out.
4. Sweeten to taste and chill well. Serve cold over ice.

Useful phrases

Sannu!

SAN-noo · Hello!

Ina kwana?

ee-NAH KWAH-nah · Good morning (literally 'How did you sleep?')

Lafiya lau.

lah-FEE-yah LOW · Fine, in good health.

Barka da yamma.

BAR-kah dah YAHM-mah · Good evening.

Sannu da zuwa.

SAN-noo dah ZOO-wah · Welcome (literally 'greetings on your arrival').

Sannu da aiki.

SAN-noo dah EYE-kee · Well done on your work.

Na gode.

nah GOH-deh · Thank you.

Don Allah.

don AHL-lah · Please (literally 'for God's sake').

Ba kome.

bah KOH-meh · It's nothing, you're welcome.

Suna na ...

SOO-nah nah · My name is ...

Ban gane ba.

ban GAH-neh bah · I don't understand.

Ba na jin Hausa.

bah nah JEEN HOW-sah · I don't speak Hausa (literally 'I don't hear Hausa').

Nawa ne?

NAH-wah neh · How much is it?

Ina makewayi yake?

ee-NAH mah-keh-WAH-yee YAH-keh · Where is the toilet?

Na koshi.

nah KOH-shee · I'm full.

Madalla!

mah-DAHL-lah · Excellent! Wonderful!

Sai an jima.

sigh ahn JEE-mah · Goodbye, see you later.

Sai gobe.

sigh GOH-beh · See you tomorrow.

Taimaka!

tie-MAH-kah · Help!

Things you might not know

1. As of 2026 Nigeria has more people than any other country in Africa, more than 240 million, and it is one of the ten most populous countries in the world.
2. The name Nigeria comes from the Niger River. It was suggested in 1897 by the British journalist Flora Shaw, and the neighbouring country of Niger is named after the same river.
3. More than 500 languages are spoken in Nigeria, which makes it one of the most language-rich countries on Earth.
4. By the number of films made each year, Nollywood, the Nigerian film industry, is often ranked the second largest in the world: only India's film industry makes more, and Hollywood makes fewer.
5. Things Fall Apart, the 1958 novel by Chinua Achebe, has been translated into more than 50 languages and is one of the most widely read African novels.
6. In 1986 Wole Soyinka became the first Black African to win the Nobel Prize in Literature.
7. Afrobeat, a mix of West African music with jazz, funk and soul, was created in Nigeria in the late 1960s by the bandleader Fela Kuti.
8. In 1996 Nigeria became the first African country to win Olympic gold in football, beating Argentina 3 to 2 in the final in Atlanta.
9. Nigeria grows more yams than any other country, about two thirds of the world's harvest in 2020. The Igbo celebrate the first yams of the season with the New Yam Festival in August.
10. The terracotta heads of the Nok culture, made more than 2,000 years ago, are among the earliest known sculptures in Africa south of the Sahara.
11. Zuma Rock, a giant dome of rock near Abuja, appears on the 100 naira note.
12. Chappal Waddi, at 2,419 m, is the highest point in Nigeria and in all of West Africa.
13. In the Durbar festivals of the northern emirates, hundreds of horsemen in bright robes ride in a parade and charge at full speed towards the emir,

then stop and salute him.

- 14.** As of 2026 Nigeria has two UNESCO World Heritage Sites: the Sukur Cultural Landscape, added in 1999, and the Osun-Osogbo Sacred Grove, added in 2005.

TALK ABOUT IT

Questions for the group

- Have you ever been to Nigeria, or has someone in your family? What do you remember?
- Have you ever tasted Jollof rice or Egusi soup? What is a dish you remember from a trip?
- Olympic football gold in Atlanta (1996). Do you remember hearing about it? Where were you then?
- Civilian rule returns (1999). Do you remember hearing about it? Where were you then?
- Have you seen Aso Rock, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Nigeria, which would it be and why?

QUIZ

How well do you know Nigeria?

Circle the right answer. The answers are on the last page.

1. The Hausa greeting "Ina kwana?" literally asks "How did you sleep?"

- A) True
- B) False

2. Which rock near Abuja appears on the 100 naira note?

- A) Aso Rock
- B) Olumo Rock
- C) Idanre Hill
- D) Zuma Rock

3. Abuja replaced Lagos as the capital of Nigeria in 1991.

- A) True
- B) False

4. What is suya, sold by street sellers in the evening?

- A) A steamed bean pudding
- B) Spiced grilled meat on skewers
- C) Fried sweet dough balls
- D) Fried bean fritters

5. Akara travelled with enslaved Yoruba people to Brazil. What is it called there?

- A) Acarajé
- B) Brigadeiro
- C) Feijoada
- D) Pão de queijo

6. Which is the largest city in Nigeria?

- A) Port Harcourt
- B) Lagos
- C) Abuja
- D) Enugu

7. Which city in the southeast is nicknamed the Coal City?

- A) Kano
- B) Jos
- C) Abeokuta
- D) Enugu

8. How do you say "thank you" in Hausa?

- A) Don Allah
- B) Sannu
- C) Sai gobe
- D) Na gode

9. What is the official emergency number in Nigeria for police, fire and ambulance?

- A) 000
- B) 999
- C) 112
- D) 111

10. As of 2026, Nigeria has more people than any other country in Africa.

- A) True
- B) False

11. As of 2026, which vaccination certificate must visitors show to enter Nigeria?

- A) Yellow fever
- B) Measles
- C) Chickenpox
- D) Rabies

12. What can visitors swim in at Yankari Game Reserve?

- A) A crater lake
- B) A salt lake
- C) A natural warm spring
- D) The Niger River

Quiz answers

1. True

True. Ina kwana? is the morning greeting and literally asks how you slept. The usual answer is lafiya lau, fine.

2. D) Zuma Rock

Zuma Rock, a giant dome of rock beside the road from Abuja to Kaduna, appears on the 100 naira note.

3. True

True. Abuja officially became the capital on 12 December 1991, fifteen years after it was chosen in 1976.

4. B) Spiced grilled meat on skewers

Suya is spiced grilled meat on skewers: thin slices rubbed with yaji, a spice mix with ground peanuts and chilli. It comes from the Hausa north.

5. A) Acarajé

In Brazil akara became acarajé, a famous street food of Salvador da Bahia.

6. B) Lagos

Lagos is Nigeria's largest city and one of the largest in Africa. It was the capital until 1991.

7. D) Enugu

Enugu grew up after coal was found there in 1909. Its name means "hill top" in Igbo.

8. D) Na gode

Na gode means thank you. Sannu is hello, sai gobe is see you tomorrow and don Allah is please.

9. C) 112

The emergency number in Nigeria is 112. There is no national ambulance service, so good travel insurance matters.

10. True

True. With more than 240 million people, Nigeria is the most populous country in Africa.

11. A) Yellow fever

Visitors must show a certificate of yellow fever vaccination, with exemptions only for small babies and older adults.

12. C) A natural warm spring

At Yankari visitors can swim in a natural warm spring, the clear Wikki Warm Spring.

Nigeria visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

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<https://preview.worldstroll.com/countries/nigeria>