

APPETIZER

Samosa/sambusa

A pair of Ethiopian style phyllo dough pockets stuffed with savory fillings. Your choice of meat or lentils

GHC 22

COMBINATIONS

VEGGIE COMBO

Lentil stew (MESIR), Yellow split peas (kik Alecha), chickpea flour (shiro), cabbage(Ataklit wot),potatoes with carrots ,spinach(Gomen wot)

GHC 67

TASTE OF ABYSSINIA

Chicken sauce (Doro wot), Beef sauce, tenderloin beef (Abyssinia Tibs), Gomen Bessega, Shero wot, Atakilt wot and salad

GHC 85

BEEF DISHES

BEEF stew

Diced and seasoned lean beef slow cooked in a thick stew of onions, Berbere and spiced Ethiopian ghee butter

GHC 64

BOZENA SHIRO

Marinated and minced beef slowly simmered in chickpea gravy and spices

GHC 59

ABYSSINIA TIBS

Tender tips of marinated tenderloin beef sautéed with jalapenos, onions, tomato, garlic and touch of rosemary

GHC 69

QUANTA FIFIR

Seasoned Ethiopian style beef jerky cooked in light Berbere sauce and tossed with shredded injera

GHC 64


KITFO

Minced raw beef, marinated in a light/chili powder based spice blend and a clarified ghee butter

GHC 69




POULTRY DISHES



DORO stew

Chicken legs slowly cooked in a thick stew of onions, berbere, spiced Ethiopian ghee butter, finished off with cardamom and boiled egg-an (Ethiopian Holiday Treat)

GHC 69




DORO TIB

Chicken breast, diced-cut and marinated in house seasoning and sautéed with onions, tomato, rosemary, jalapenos, a touch of chardonnay and awaze sauce

GHC 65




LAMBS DISHES



GOMEN KIKII

Chunks of lambs slowly cooked to perfection with garlic, ginger, onions and chopped with collard green/kale finished off with turmeric and special flavours


GHC 69



DEREK TIBS

Tender lamb cubes marinated in chefs' special blends of Ethiopian seasoning and stir-fried with onions, garlic, jalapenos, rosemary and red wine

GHC 69




DULET

GHC 65

Creamy and assertively spiced with light or chilli powder with garlic, onion, ghee butter and spices






SEA FOODS



FISH TIBS

GHC 77

Marinated with special Ethiopian herbs and sautéed with onions, tomato, green pepper, garlic and touch of rosemary



VEGETARIAN

MESIR WOT/stew

Red split lentils with finely chopped onions, garlic, berbere and Ethiopian herbs

GHC 57

KIK ALECHA

Yellow split peas cooked with minced onion, garlic and a touch of turmeric and Ethiopian herbs

GHC 55

SHIRO

Slowly stirred chickpea flour, onions, garlic and ginger puree cooked on medium heat (with or without ghee butter)

GHC 55

ATAKILT wot/stew

Cabbage, string bean and green bell pepper cooked with onion, ginger and garlic with a touch of turmeric

GHC 55

DEFIN MESIR(FULL LENTIL)

FULL lentil cooked with minced onion, garlic and a touch of turmeric and Ethiopian herbs

GHC 55

GOMEN WOT/stew

Finely chopped kale and spinach cooked with onions, garlic and mild seasoning

GHC 56

TIMATIM FITFIT

Diced vine ripened tomatoes, peppers, onions and shredded injera all tossed in Awaze olive and vinaigrette

GHC 45

SUNFLOWER Seeds Dipping sauce (Yesuf fitfit)

ghc 45

Sunflower seeds dipping sauce with finely chopped tomatoes, onions, green pepper with injera

POTETEOES WITH CARROTS

GHC 55

Potatoes and carrot, with finely chopped onions ,garlic,ginger and a touch of turmeric With injera

PEA FLOUR FISH stew(Shimbera asa)

GHC 65

Pea flour fish cooked in a thick stew of onions, berbere spiced and Ethiopian ghee butter ,INJERA

SALAD

KAYE SIR

GHC 46

Beetroot and potato steamed and mixed with raw onions and garlic vinegar dressing

SALAD

GHC 30

Green salad , onions,tomatoes, green pepper, olive oil, black pepper, vinegar salt

YOGURT FITFIT(SHAFUD)

GHC 45

Yogurt, shredded injera, ground cumin, coriander leaf, onions, tomatoes, green pepper, garlic & salt

BREAKFAST

CHECHEBSA

GHC 37

Toasted flatbread pieces heated with berbere and spiced Ethiopian butter ghee or olive oil

KINCHE

GHC 37

Steamed Cracked wheat slowly heated in spicy Ethiopian butter ghee butter or olive oil

FUL

GHC 37

Beans cooked with minced onions, tomatoes and jalapenos

ENKULAL FIRFIR

Scrambled eggs sautéed with tomatoes, onions and jalapenos

GHC 34

FIRFIR

Seasoned Ethiopian style cooked with light berbere sauce and tossed with shredded injera. Add beef (+5)

GHC 37

BREAKFAST COMBO NUMBER1

Chechebsa, kinche, Enkulal FirFir, Yestom Firfir

GHC 60

BREAKFAST COMBO NUMBER2

Chechebsa, kinche, Enkulal Firfir, Quanta Firfir

GHC 69

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NB: WOT! MEANS STEW IN ETHIOPIA
ALL DISH ARE SERVED WITH INJERA
EXTRA INJERA COMES +8

ALL PRICES EXCLUDED TAXES!!!