# meat dishes

ALL DISHES ARE SERVED WITH TEFF INJERA (TRADITIONAL PANCAKES), LENTIL SAUCE AND SALAD.

## TEBSI — € 17.50

Chopped lamb, prepared with fresh greens.
Cooked gently to tenderness over a low fire. Can be served mild or piquant.

## ZEGNI — € 17.50

(National Dish)
Zegni is a spicy beef stew. Cooked in a spicy red sauce.

## HAMLI BE SIGA — € 18.00

Marinated chopped lean beef with spinach.
Spicy.

## BEG ALECHA — € 18.00

Simmered chopped lamb, prepared with various vegetables.
Delicate and mild flavoured.

## KIFTO — € 18.00

Minced beef, fried in traditional spiced butter; spicy. On request, it can be served medium or well done.
Served with Ajibo (white cheese).

## GORED GORED — € 18.00

Chopped lean beef, fried in traditional spiced butter; spicy .
On request, it can be served medium or well done.
Served with Ajibo (white cheese).

## DORO TEBSI € 17.00

Tender chopped chicken fillet, fried in Abyssinian sauce.
On request, it can be served mild or piquant.

## DORO WOT € 18.00

(Traditional Nuptial Dish)
Doro Wot is a stew dish. Chicken drumstick in spicy red sauce. Prepared with Abyssinian ghee.
Supplemented with cooked egg, and yogurt

## MENCHET ABISH € 17.00

Menchit Abish is minced beef, marinated in a piquant red sauce with Abyssinian ghee.

## ENGUDAYE BEBEG € 17.50

Engudaye Bebeg is chopped lamb, fried with mushrooms.
On request, it can be served medium or piquant.

## BEYAYENETU € 23.50

A combination of our three favorite meat dishes:
***Zegni (Nr. 2), Kitfo (Nr.5), and Doro Wot (Nr.8)***
For 1 person.





# vegetarian dishes

ALL DISHES ARE SERVED WITH TEFF INJERA (TRADITIONAL PANCAKES), LENTIL SAUCE AND SALAD.

## SELSI € 16.00

(Traditional Commoners Dish)
Selsi is made from onions fried on low fire in red sauce; blended with different spices.

## HILBET € 17.00

Hilbet is made of sprouted, dried broad beans and mixed with different spices. Whipped into a light mousse, which gives it a subtle taste.
***Served with Selsi***

## ENGUDAYE WOT € 16.00

Chopped mushrooms in spicy red Abyssinian sauce.

## DUBA € 16.50

Duba is pumpkin stew with Abyssinian spices. Mild flavoured.

## TUMTUMO € 16.00

Two kinds of lentil sauces (Medium spicy and mild).
Served with Selsi

## HAMLI € 16.00

Spinach in spicy Abyssinian sauce

## YATER WOT € 16.00

Sprouted peas in mild sauce

SHURO € 17.00

Shuro is a delicious sauce which is made of highly seasoned ground chickpeas.

YE ZOM BEYAYNETU € 23.00

Combination of our three favourite vegetarian dishes:
***Duba (Nr. 15), Hamli (Nr. 17) and Yater Wot (Nr. 18)***
For 1 person

# fish dishes

ASSA € 17.00

Marinated white fish in spicy Abyssinian sauce; fish cut in small pieces.

ASSA TEBSE € 17.50

White fish, cut in small pieces, well done, mild taste.
Flavoured with onions and fresh tomato.

# extras

HALF INJERA € 2.00

WHOLE INJERA € 3.50

AJIBO (white cheese) € 2.50



# desserts

## ABYSSINIAN DESSERT € 6.50

Yogurt with ground nuts, flaxseed and a layer of honey

## ICE SPECIAL € 6.50

Different flavors ice cream with ground nuts, honey and whipped cream

## AFRICANA € 7.50

Banana flambé with whipped cream and chocolate topping

## DON PEDRO € 7.50

South-African cold dessert: Ice cream shake with Kahlua liquor

# after dinner coffees

| | | |
|---|---|---|
| IRISH COFFEE | Whisky | € 7.50 |
| FRENCH COFFEE | GrandMarnier \| Cointreau \| Cognac | € 7.50 |
| ITALIAN COFFEE | Amaretto | € 7.50 |
| SPANISH COFFEE | Tia Maria | € 7.50 |
| MEXICAN COFFEE | kahlua | € 7.50 |
| CREAM COFFEE | Amarla \| Baileys | € 7.50 |



# tradicional ethiopian coffee

Served in a Jebena (clay coffee pot) With popcorn en traditional incense
**Available on Tuesdays en Wednesdays**

*For two people - €12.50*



# drinks

## wine

### RED

| | | |
|---|---|---|
| Ethiopian wine | glass | € 5.25 |
| | 0,5 L carafe | € 16.00 |
| | 0,75 L bottle | € 25.00 |

### WHITE

| | | |
|---|---|---|
| South African wine | glass | € 4.75 |
| | 0,5 L carafe | € 13.00 |
| | 0,75 L bottle | € 20.00 |

### HONEY WINE

| | | |
|---|---|---|
| Tradicional Honey wine | glass | € 5.00 |
| | 0,75 L bottle | € 22.00 |

## liqour

| | Shot | Glass |
|---|---|---|
| OUZO | € 3.00 | € 5.00 |
| RUM BACARDI | € 3.00 | € 5.00 |
| SAMBUCCA | € 3.00 | € 5.00 |
| WHISKY RED LABEL | € 3.00 | € 5.00 |
| WHISKY BLACK LABEL | € 3.00 | € 6.00 |
| GORDON GIN | € 3.00 | € 5.00 |
| VODKA | | € 5.00 |
| JOSEPH GUY | | € 5.00 |
| REMY MARTIN | | € 6.00 |
| MARTINI | | € 3.00 |
| CAMPARI | | € 3.00 |
| PORT \| SHERRY | | € 3.00 |

# hot drinks

| | |
|---|---|
| COFFEE \| ESPRESSO | € 3.00 |
| CAPPUCCINO | € 3.50 |
| CAFFÈ LATTE<br>Caramel topping \| plant based milk + € 0.50 | € 3.50 |
| ETHIOPIAN SPICED TEA | € 3.50 |
| FRESH MINT TEA | € 3.50 |
| TEA | € 2.50 |
| MILK | € 2.50 |

# cold drinks

| | |
|---|---|
| FRESH ORANGE JUICE | € 4.50 |
| SOFT DRINK | € 3.00 |
| ALCOHOL FREE BEER | € 3.00 |
| AFRICAN BEER | € 4.00 |
| MONGOZO BEER | € 5.00 |
| 1 L BOTTLE WATER mineral \| sparkling | € 7.50 |