

All mains are served with **INJERA**- a flat, spongy sourdough bread which also serves as your cutlery!

BEEF

- BEEF TIBS** ----- \$18
Prime beef strips sautéed to perfection in onions, garlic, jalapeno and berbere* (non spicy available)
- KITFO** ----- \$18
Finely chopped prime beef seasoned with mitmita* & kibbeh*
- HALF-HALF** ----- \$20
Half a serve of beef tibs, half a serve of kitfo
- KITFO DULLET** ----- \$18
Like kitfo with the addition of finely chopped onions and jalapeno
- RICE KITFO** ----- \$20
Finely chopped prime beef seasoned with mitmita* & kibbeh* mixed in with rice (no injera)
- RICE BEEF TIBS** ----- \$20
Prime beef strips sautéed to perfection in onions, garlic, jalapeno and berbere* mixed in rice (no injera)
- SEGA FIRFIR** ----- \$18
Spicy beef tibs are mixed in with pieces of gravy-soaked pieces of injera
- SHIA** ----- \$20
Tiny pieces topside beef are seared with onions, jalapenos and kibbeh

CHICKEN

- DORO WOT** ----- \$18
Ethiopia's national dish
Pieces of chicken are marinated in lemon, then simmered in onion, garlic and a blend of spices; served with a hard boiled egg

LAMB

- LAMB KAI WOT** ----- \$17
Spicy lamb stew slow cooked in onions, garlic and berbere*
- LAMB ALICHA** ----- \$17
Non-spicy lamb stew with potatoes and carrots, slow cooked in turmeric onions and garlic
- LAMB MISTO** ----- \$18
Half serves of both dishes above
- DEREK LAMB TIBS** ----- \$20
Mouth watering pieces of lamb seared in kibbeh with onions and jalapenos

VEGETARIAN / VEGAN

- BEYEINATU COMBO** ----- \$18
Our recommendation for vegetarian/vegan! A sampler of 5 chef-chosen dishes among the below:
- ATERKIK ALICHA** ----- \$16
Yellow split peas simmered in onions, garlic and turmeric
- KAI MISIR WOT** ----- \$16
Red lentils simmered in tomatoes, onions, garlic and berbere*
- MISIR ALICHA** ----- \$16
Green lentils simmered in onions, garlic and turmeric
- ATKILT WOT** ----- \$16
Cabbage, carrots and potatoes simmered in onions, garlic and turmeric
- KAI SER** ----- \$16
Beetroot and potatoes simmered in onions and garlic

VEGETARIAN / VEGAN

DUBA WOT ----- \$16

Carrots, Pumpkin and potato stew
simmered in turmeric, ginger and garlic

SHIRO ----- \$16

Chickpeas milled into a paste, cooked in
onions, garlic and berbere*, kibbeh* (vegan
option available)

VEGETARIAN / VEGAN FIRFIR ----- \$15

Dry pieces of injera are soaked in
berbere gravy (vegan) and kibbeh*
(vegetarian)

VEGGIES & MEAT

MIXED COMBO ----- \$20

A sampler of: 2 lentil stews, 1 veggie
dish, lamb kai wot and lamb alicha

SIDES

AYBE OR LENTIL ROLLS ----- \$6

4 slices of rolled injera filled with
your choice of lentils or aybe*

SIDE OF VEGETARIAN ----- \$8

Side of one vegetarian stew above
(except shiro)

SIDE OF MEAT ----- \$10

Side of one meat stew

SALATA ----- SMALL \$5 / LARGE \$8

Mixed lettuce, tomatoes and
onions with lemon dressing

BOWL OF RICE ----- SMALL \$4 / LARGE \$8

Steamed basmati rice

PLATTERS... SHARE THE LOVE!

Our platters are the best option when dining with a group. They consist of a wide selection of mild and spicy dishes served on a tray of injera. The greater the number of diners, the bigger the tray!

**Minimum 2 people ** Price is strictly per person **

VEGETARIAN / VEGAN PLATTER --- \$22.50

Beetroot stew, cabbage stew, red lentils
in berbere, green lentils and yellow split
peas in turmeric, shiro, pumpkin and
potatoes in garlic, ful and Ethiopian salad

Content may vary slightly depending on
availability

MIXED PLATTER ----- \$25

Beetroot stew, cabbage stew, red lentils
in berbere, green lentils or yellow split
peas in turmeric, spicy lamb stew, mild
lamb stew, kitfo, beef tibs, doro wot

Content may vary slightly depending on
availability

**Berbere: Ethiopian spice mix containing chilli and over 20 other spices*

**Kibbeh: Ethiopian clarified butter seasoned with a mix of native herbs & spices*

**Mitmita: Powdered mix of ground bird's eye chilli peppers, cloves and salt*

**Aybe: Home-made spiced cottage cheese*

BREAKFAST

FUL ----- \$12

Broad beans stew cooked in tomatoes, onions, kibbeh*, topped with a sliced hard boiled egg, served with crusty bread and a spiced tea (vegan option available)

SILTS ----- \$12

Scrambled eggs cooked in onions, tomatoes and berbere*, served with crusty bread and a spiced tea

ENKULAL BE SEGA ----- \$15

Diced prime beef sauteed together with scrambled eggs in onions, tomatoes and berbere*, served with crusty bread and a spiced tea

HALF-HALF ----- \$14

Half serves of both Ful and Silts, served with crusty bread and a spiced tea

AVOCADO SILTS (in season only) ----- \$14

A diced avocado is carefully combined to a stew of onions, tomatoes and berbere*, served with crusty bread and a spiced tea

SEGA FIRFIR ----- \$18

Spicy beef tibs are mixed in with pieces of gravy-soaked pieces of injera

VEGETARIAN/VEGAN FIRFIR ----- \$15

Dry pieces of injera are soaked in berbere gravy (vegan) and kibbeh* (vegetarian)

BEVERAGES

Latte, Flat White, Long Black, Short Black, Macchiato ----- \$4

Tea (Black, Spiced, Green, Ginger) ----- \$3

Mocha, Hot Chocolate, Chai Latte ----- \$5

Large ----- EXTRA \$0.50

Selection of juices and soft drinks in the fridge --- FROM \$3

Bonsoy, almond milk----- EXTRA \$0.50

TRADITIONAL ETHIOPIAN COFFEE

JEBANA ----- PER PERSON \$5

Essential Coffee Experience

The coffee ceremony is a tradition that goes back centuries. The green, raw coffee beans are washed and roasted on a hot skillet. The thick smoke and aroma from the roast is offered to the guests as a sign of welcome. Beans are then ground and brewed in an earthenware pot- *jebana*, in which it is served alongside burning myrrh and frankincense.