

# THE ABYSSINIAN

SLOW-FOOD FROM  
THE HORN OF AFRICA

## Appetizers

- Melanzany** **\$6.00**  
Grilled cubed eggplant, seasoned and marinated with finely fresh chopped garlic, olive oil and chilies served with Injera bread rolls.
- Silsy'** **\$5.00**  
Sautéed onion purée on Ghee & Berberè spice with a touch of tomato sauce, served with Injera bread rolls.
- Zucchini** **\$6.00**  
Sautéed zucchini on a light spicy Berberè and light tomato sauce, sprinkled with crushed chilies' seeds, served with Injera bread rolls.
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- BERBERÈ:** Hot spice endemic of Ethiopia and Eritrea; 80% Serrano Chili and 20% mix of 25 different kinds of spices
- GHEE:** Clarified vegetable palm oil
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- Note: All our dishes are free of dairy products & peanuts. If you have a particular request in regards to your diet, please let us know and we'll do our utmost to meet your needs.
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- Our Injera bread is made with Self Raising, Rice, Red Sorghum and Corn Flours  
All **THE ABYSSINIAN** dishes are served with Injera Bread & Small Salad
- Steamed Rice** **\$4.00** a bowl  
(Can be provided on special request for people with Celiac conditions)
- Additional Injera Bread** **\$1.00**

## Vegetarian

- Tumtummo** **\$15.00**  
Lentils cooked slowly in flavorful light sauce with a blend of African spices.
- Aletcha** **\$15.00**  
Cabbage & Carrots sautéed on a tasty Vegetable Ghee sauce, garlic and spices
- Shiro** **\$15.00**  
Finely ground spiced chickpeas cooked and simmered with olive oil and chopped garlic
- Hoswas** **\$17.00**  
Mixed on-season vegetables, sautéed on oil, garlic and caramelized onions, with a splash of mixed spices at the end
- Dubba (Pumpkin)** **\$18.00**  
A thick Berberè sauce covers the large cubes of freshly cooked Pumpkin to create a great combination of sweet and hot for the lovers of this versatile vegetable
- Salad a la Asmara** **\$10.00**  
Seasonal mix of green salad, chopped green chilies, tomatoes sprinkled with olive oil, lemon & mustard seeds
- Mixed Salad** **\$12.00**  
Sliced steamed potatoes, boiled eggs, fresh tomatoes, green chilies and mixed salad with a tangy garlic, mustard seeds and olive oil sauce
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- Chef's Vegetarian Combination**  
A daily's Chef mixed combination of Vegetable dishes
- 1 Person:** **\$ 20.00**  
**2 Persons:** **\$ 35.00**  
**Each additional person:** **+ \$ 18.00**

## Poultry

### **Dorho Zighini (Dorho Wott) \$17.00**

A famous East African chicken casserole dish, slowly cooked in a rich and well seasoned Berberè sauce, served with a whole boiled egg.

### **Dorho Kulwha \$18.00**

Strips of chicken breast, marinated and sautéed to perfection on Ghee & African spices, topped with fresh Puree tomato, and finally simmered on a light Turmeric creamy sauce

## Beef

### **Kitfo \$17.00**

Finely chopped prime beef seasoned with Mitmitta and Spiced Ghee, served raw (Steak Tartar alike), or slightly cooked.

### **Gored-Gored \$18.00**

Raw cubed prime beef smothered with Awaze and spiced clarified butter

## Lamb

### **Kulwha (Tibs) \$17.00**

Strips of lamb sautéed with onion, ghee and spices, topped with fresh cubed tomatoes, onions and green chilies

### **Zighini \$18.00**

Small cubes of marinated lamb, slowly cooked in a base of finely chopped onions, spiced ghee and Berberè sauce

### **Derek Tibs \$18.00**

Marinated strips of lamb, grilled on a hot pan and seasoned with spiced clarified butter, green chilies, onions and rosemary

## Seafood

### **Asa Kulwha \$20.00**

Nile Perch fillet cubed and sautéed with onion, Spiced Ghee and Berberè, topped with fresh tomatoes and green chilies

### **Shrimp & Nile Perch Kulwha \$22.00**

Slightly sautéed Shrimps & Nile Perch on Awaze and Ghee Sauce, topped with fresh onions, tomatoes and green chilies

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### **Chef's Poultry, Lamb, Fish & Veggie Combination**

A Chef's choice mixed platter all above dishes, served on a bed of Injera bread & small salad. A feast of spices flavors & colors to satisfy the most exigent food lover!!

**1 Person: \$ 25.00**  
**2 Persons: \$ 45.00**  
**Each additional person: + \$ 22.00**

Note: As our Beef dishes are Raw Beef, they will not be provided in the Combination Platter unless requested as additional order

## Chef's Specials

### Goat on Kemmam Sauce

\$20.00

Slowly cooked on a tangy sauce, made up of Lemon, Cardamom, Cloves and Cinnamon.

A delicatessen for the most exigent palate

### Kangaroo Zighini

\$22.00

Cubes of marinated Kangaroo fillet, slowly cooked in a base of finely chopped onions, spiced ghee and Berberè sauce.

Where Australia meets Africa!!

### Shrimps Kororima

\$24.00

Fresh shrimps sauté on a tangy sauce of Ethiopian cardamom, palm oil ghee and Mitmitta (crushed salted Serrano chilli seeds)

### Shiro Bozena

\$20.00

Topside lamb cubes grilled on a hot pan mixed in a finely grounded chickpeas sauce simmered with oil and chopped garlic

## Dessert

### Cream Caramel

\$4.00

### Frozen Yogurt With Wild Berries

\$4.00

### Vanilla Ice Cream With Campari Sauce

\$5.00

Note: All prices are including GST and subject to change without notice

An additional service charge of 15% will apply on Public Holiday

\*\* EFTPOS & Credit Cards Accepted (MasterCard & Visa Only: 2% Surcharge)

Private Parties, Functions and large Birthday Parties attract a 15% service charge.