



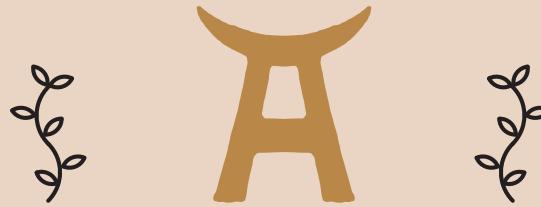
An authentic social, cultural, and culinary experience from one of the oldest cultures in the world.

Our food is slow cooked over hours, using a complex mixture of African ingredients and a delicate dance of traditional cooking styles.

The techniques for our foods have been passed down for thousands of years.

Eating from the same plate is a cultural tradition in Abyssinia. It is often said that people who eat from the same plate do not betray each-other.

The sincerity created between diners is truly unique, and must be experienced by a group to be understood.



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THE
ABYSSINIAN

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FROM THE HORN OF AFRICA



277 RACECOURSE ROAD
KENSINGTON—3031

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THEABYSSINIAN.COM.AU



FULLY LICENSED
BYO WINE ONLY
DINE IN & TAKEAWAY
FUNCTIONS
CATERING
PRIVATE PARTIES



THEABYSSINIAN.COM.AU

CHEF'S PLATTERS

A Chef's choice mixed platter selected out from the main dishes served on a bed of Injera. A feast of spices and flavours to satisfy the most exigent food lover.

VEGETARIAN (VEGAN)

1 Person	24.0
2 Persons	40.0
Mini Veg	15.0

MEAT, VEGETARIAN, POULTRY & FISH:

1 Person	28.0
2 Persons	50.0
Mini Mixed	17.0

EXTRAS

Steamed Rice	5.0
Injera	2.0

ENTREES

SISLY 7.0

Sautéed onion purée on Ghee & Berberé spice with a touch of tomato sauce, served with Injera bread rolls

MELANZANY 9.0

Grilled cubed eggplant, served and marinated with fresh finely chopped garlic, olive oil and chillies served with Injera bread rolls.

ZUCCHINI 9.0

Sautéed zucchini on a light spicy Berberé and light tomato sauce, sprinkled with crushed chillie seeds, served with Injera bread rolls.

FOUL MEDAMES 9.0

An original Sudanese dish; slow-cooked lava beans, lemon and ghee mixed up with spices into a hot pan.

SET OF ALL ENTREES 30.0

A LA CARTE

ASMARA SALAD 14.0

Seasonal mix of green salad, chopped green chillies and tomatoes sprinkled with olive oil, lemon & mustard seeds.

TUMTUMMO 18.0

Lentils cooked slowly in flavourful light sauce with a blend of African spices.

ADES 16.0

Green lentils and spices cooked into a slightly hot dish

ALETCHA 18.0

Cabbage & carrots sautéed on a tasty vegetable ghee sauce, garlic and spices.

SHIRO 18.0

Finely ground spiced chickpeas cooked and simmered with olive oil and chopped garlic

FOUL MEDAMES 18.0

An original Sudanese dish; slow-cooked lava beans, lemon and ghee mixed up with spices into a hot pan.

HOSWAS 19.0

Mixed in-season vegetables, sautéed on oil, garlic and caramelised onions, with a splash of mixed spices at the end

DUBBA 20.0

A thick Berberé sauce covers large cubes of freshly cooked pumpkin to create a great combination of sweet and spicy for lovers of this versatile vegetable.

DORHO KULWHA 22.0

Srips of chicken thighs, marinated and sautéed to perfection on Ghee and African spices, topped with fresh tomato puree, and finally simmered in a light Turmeric sauce

LAMB ALETCHA 21.0

Cubes of prime lamb, in season vegetables, tomato puree and spices slowly cooked into a casserole dish.

DORHO ZIGHINI 22.0

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

SHIRO BOZENA 22.0

Topside Lamb cubes grilled on a hot pan mixed in a finely ground chickpeas sauce simmered with oil and chopped garlic.

ZIGHINI 22.0

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

GOAT 23.0

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

ASA KULWHA 23.0

Nile Perch fillet cubed and sautéed with onion, Spiced Ghee and Berberé, topped with fresh tomatoes and green chillies.

KANGAROO ZIGHINI 25.0

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

DESSERT

CREAM CARAMEL 7.0

VANILLA ICE CREAM 7.0

TIRAMISU 8.0

STICKY DATE PUDDING 8.0

Please ask our staff for specials!