



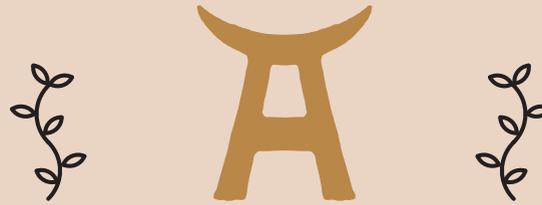
An authentic social, cultural, and culinary experience from one of the oldest cultures in the world.

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.



S  
L  
O  
W

THE  
**ABYSSINIAN**

FROM THE HORN OF AFRICA

F  
O  
O  
D



277 RACECOURSE ROAD  
KENSINGTON—3031

(03) 9376 8754

[THEABYSSINIAN.COM.AU](http://THEABYSSINIAN.COM.AU)



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



[THEABYSSINIAN.COM.AU](http://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!