



Dinner Menu

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

Sautéed onion purée on Ghee & Berberé spice with a touch of tomato sauce, served with Injera bread rolls	7.0
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MELANZANY

Grilled cubed eggplant, served and marinated with fresh finely chopped garlic, olive oil and chillies served with Injera bread rolls.	9.0
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ZUCCHINI

Sautéed zucchini on a light spicy Berberé and light tomato sauce, sprinkled with crushed chillie seeds, served with Injera bread rolls.	9.0
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FOUL MEDAMES

An original Sudanese dish; slow-cooked lava beans, lemon and ghee mixed up with spices into a hot pan.	9.0
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SET OF ALL ENTREES

	30.0
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A LA CARTE

ASMARA SALAD

Seasonal mix of green salad, chopped green chillies and tomatoes sprinkled with olive oil, lemon & mustard seeds.	14.0
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TUMTUMMO

Lentils cooked slowly in flavourful light sauce with a blend of African spices.	18.0
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ADES

Green lentils and spices cooked into a slightly hot dish	16.0
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ALETCHA

Cabbage & carrots sautéed on a tasty vegetable ghee sauce, garlic and spices.	18.0
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SHIRO

Finely grounded spiced chickpeas cooked and simmered with olive oil and chopped garlic	18.0
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FOUL MEDAMES

An original Sudanese dish; slow-cooked lava beans, lemon and ghee mixed up with spices into a hot pan.	18.0
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HOSWAS

Mixed in-season vegetables, sautéed on oil, garlic and caramelised onions, with a splash of mixed spices at the end	19.0
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DUBBA

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.	20.0
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DORHO KULWHA

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	22.0
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DORHO ZIGHINI

A famous East African chicken casserole dish, slowly cooked in a rich well seasoned Berberé sauce, served with a whole boiled egg.	22.0
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SHIRO BOZENA

Topside Lamb cubes grilled on a hot pan mixed in a finely grounded chickpeas sauce simmered with oil and chopped garlic.	22.0
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ZIGHINI

Small cubes of marinated lamb, slowly cooked in a base of finely chopped onions, spiced ghee and Berberé sauce.	22.0
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LAMB ALETCHA

Cubes of prime lamb, in season vegetables, tomato puree and spices slowly cooked into a casserole dish.	21.0
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GOAT

Slowly cooked on a tangy sauce, made up of Lemon, Cardamom, Cloves and Cinnamon.	23.0
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ASA KULWHA

Nile Perch fillet cubed and sautéed with onion, Spiced Ghee and Berberé, topped with fresh tomatoes and green chillies.	23.0
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KANGAROO ZIGHINI

Cubes of marinated kangaroo fillet, slowly cooked in a base of finely chopped onions, spiced ghee and Berberé sauce.	25.0
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DESSERT

CREAM CARAMEL	7.0
VANILLA ICE CREAM	7.0
TIRAMISU	8.0
STICKY DATE PUDDING	8.0

Please ask our staff for specials!

NOTES

BERBERE

Hot spice endemic of Ethiopia and Eritrea; 80% Serrano Chili and 20% mix of 25 different spices.

GHEE

Clarified olive oil

Our Injera bread is made with Self Raising Wheat, Rice, Red Sorghum and Corn Flours.

Note — All our non-dessert dishes are free from dairy & peanuts. If you have a particular request with regards to your diet please let us know and we'll do our utmost to meet your needs.

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

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

