

Dinner Menu

CHEF'S PLATTERS

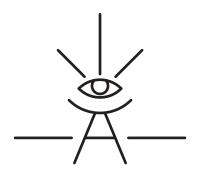
A Chef's choice mixed platter selected out from the main dishes served on a bed of Injera. A feast of spices and flavours to satisfy the most exigent food lover.

VEGETARIAN (VEGAN)	
1 person	28.0
2 persons	48.0
3 persons	78.0
MEAT, VEGETARIAN, POULTRY & FISH:	
1 person	32.0
2 persons	58.0
3 persons	90.0
EXTRAS	~~~~~
Steamed rice	6.0
Injera	3.0
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ENTREES	~~~~
SISLY	9.0
Sautéed onion purée on Ghee & Berberé spice with a touch of tomato sauce, served with Injera bread rolls	
MELANZANY	11.0
Grilled cubed eggplant, served and marinated with fresh finely chopped garlic, olive oil and chillies served with Injera bread rolls.	
ZUCCHINI	11.0
Sautéed zucchini on a light spicy Berberé and light tomato sauce, sprinkled	
with crushed chillie seeds, served with Injera bread rolls.	~~~~~
FOUL MEDAMES	11.0
An original Sudanese dish; slow-cooked lava beans, lemon and ghee mixed up with spices into a hot pan.	
SET OF ALL ENTREES	36.0



A LA CARTE	
ASMARA SALAD Seasonal mix of green salad, chopped green chillies and tomatoes sprinkled with olive oil, lemon & mustard seeds.	18.0
TUMTUMMO  Lentils cooked slowly in flavourful light sauce with a blend of African spices.	24.0
ADES Green lentils and spices cooked into a slightly hot dish	22.0
ALETCHA Cabbage & carrots sautéed on a tasty vegetable ghee sauce, garlic and spices.	24.0
SHIRO Finely grounded spiced chickpeas cooked and simmered with olive oil and chopped garlic	24.0
FOUL MEDAMES  An original Sudanese dish; slow-cooked lava beans, lemon and ghee mixed up with spices into a hot pan.	24.0
HOSWAS Mixed in-season vegetables, sautéed on oil, garlic and caramelised onions, with a splash of mixed spices at the end	24.0
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.	24.0
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	26.0
DORHO ZIGHINI  A famous East African chicken casserole dish, slowly cooked in a rich well seasoned Berberé sauce, served with a whole boiled egg.	28.0
SHIRO BOZENA  Topside Lamb cubes grilled on a hot pan mixed in a finely grounded chickpeas sauce simmered with oil and chopped garlic.	28.0
<b>ZIGHINI</b> Small cubes of marinated lamb, slowly cooked in a base of finely chopped onions, spiced ghee and Berberé sauce.	26.0
LAMB ALETCHA Cubes of prime lamb, in season vegetables, tomato puree and spices slowly cooked into a casserole dish.	28.0
GOAT Slowly cooked on a tangy sauce, made up of Lemon, Cardamom, Cloves and Cinnamon.	27.0
ASA KULWHA  Nile Perch fillet cubed and sautéed with onion, Spiced Ghee and Berberé, topped with fresh tomatoes and green chillies.	27.0
KANGAROO ZIGHINI Cubes of marinated kangaroo fillet, slowly cooked in a base of finely chopped onions, spiced ghee and Berberé sauce.	27.0

DESSERT	
CREAM CARAMEL	8.0
VANILLA ICE CREAM	8.0
TIRAMISU	9.0
STICKY DATE PUDDING	11.0
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 0	
<u>Note</u> — All our non-dessert dishes are free from dairy & peanuts. If you have a parti with regards to your diet please let us know and we'll do our utmost to meet your ne	
Note: All prince and including CCT and are subject to change without matical	
<u>Note</u> — All prices and including GST and are subject to change without notice	



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