



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

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 18.0

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

TUMTUMMO 24.0

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

ADES 22.0

Green lentils and spices cooked into a slightly hot dish

ALETCHA 24.0

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

SHIRO 24.0

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

FOUL MEDAMES 24.0

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

HOSWAS 24.0

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

DUBBA 24.0

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 26.0

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

DORHO ZIGHINI 28.0

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

SHIRO BOZENA 28.0

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

ZIGHINI 26.0

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

LAMB ALETCHA 28.0

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

GOAT 27.0

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

ASA KULWHA 27.0

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

KANGAROO ZIGHINI 27.0

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



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 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)

