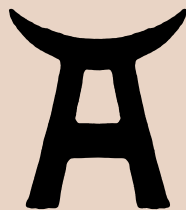


THE
ABYSSINIAN
• RELAX •



**SLOW FOOD
FROM THE
HORN OF AFRICA**

DINNER MENU

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CHEF'S PLATTERS

A chef's choice of the main dishes served together on a bed of injera. Order by the number of people eating.

VEG PLATTER VEGAN

Shiro, lentils, cabbage and carrot, pumpkin, seasonal vegetables and salad on injera.

1 person	30.0
2 people	52.0
3 people	82.0

MIXED PLATTER

Lamb, chicken and fish, with shiro, lentils, cabbage and carrot, pumpkin, seasonal vegetables and salad on injera.

1 person	34.0
2 people	62.0
3 people	94.0

EXTRAS

Steamed rice	6.0
Extra injera	3.0

ENTRÉES

Small hot dishes that come with rolled injera, and if you cannot decide you can order all four as a set to share.

SISLY	9.0
Sautéed onion purée in vegan ghee and berbere with a little tomato.	

MELANZANY	13.0
Grilled eggplant cubes marinated in fresh garlic, olive oil and chilli.	

ZUCCHINI	12.0
Zucchini in a light berbere and tomato sauce, finished with crushed chilli seeds.	

FOUL MEDAMES	12.0
A Sudanese dish of fava beans slow-cooked with lemon, vegan ghee and spices, served hot from the pan.	

SET OF ALL ENTRÉES	38.0
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VEGETARIAN & VEGAN

ASMARA SALAD	20.0
Seasonal greens, chopped green chilli and tomato with olive oil, lemon and mustard seed.	

TUMTUMMO	25.0
Red lentils simmered slowly in a light sauce with a blend of African spices.	

ADES SPICY	23.0
Green lentils and spices, cooked with a little berbere.	

ALETCHA	25.0
Cabbage and carrot sautéed in a mild vegan ghee sauce with garlic and spices.	

SHIRO	26.0
Finely ground spiced chickpeas simmered with olive oil and chopped garlic. Good on its own, and better with a spoon of zighini on top.	

FOUL MEDAMES	25.0
Slow-cooked fava beans with lemon, vegan ghee and spices.	

HOSWAS	25.0
In-season vegetables sautéed with garlic and caramelised onion, with the spices added at the end.	

DUBBA SPICY	25.0
Large pieces of pumpkin in a thick berbere sauce, which makes it sweet and hot at the same time.	

MEAT, POULTRY & FISH

DORHO KULWHA	30.0
Strips of chicken thigh marinated and sautéed in vegan ghee and African spices, topped with fresh tomato and finished in a light turmeric sauce.	

DORHO ZIGHINI SPICY	32.0
The East African chicken casserole, slow-cooked in a rich berbere sauce and served with a whole boiled egg.	

SHIRO BOZENA	32.0
Topside lamb grilled on a hot pan and folded through a ground chickpea sauce with olive oil and garlic.	

ZIGHINI SPICY	30.0
Small pieces of marinated lamb slow-cooked with finely chopped onion, vegan ghee and berbere.	

LAMB ALETCHA	32.0
Prime lamb with seasonal vegetables, tomato and spices, slow-cooked as a mild casserole.	

GOAT	32.0
Slow-cooked in a tangy sauce of lemon, cardamom, cloves and cinnamon.	

ASA KULWHA SPICY	30.0
Nile perch fillet, cubed and sautéed with onion, vegan ghee and berbere, topped with fresh tomato and green chilli.	

DESSERT

CREAM CARAMEL	9.0
VANILLA ICE CREAM	9.0
TIRAMISU	13.0
STICKY DATE PUDDING	13.0

Ask the staff about tonight's specials.

NOTES

All our meat is halal. About half the menu is vegan, and every dish in the vegetarian section is vegan. No savoury dish contains dairy or peanuts. Rice instead of injera, at no charge, for anyone avoiding gluten.

Our injera comes fresh each day from a specialist injera bakery near us and is made from rice, red sorghum and corn flours with some wheat. If you avoid gluten, ask for steamed rice instead of injera; the swap is free.

Berberere, the red spice blend in the hot dishes, is sent to us by family at home. It is mostly dried chilli with a couple of dozen other spices ground in, and there is more about it on the culture page.

Our vegan ghee is made in-house from olive oil and spices, so it contains no dairy.

Spicy on the menu means made with berbere, our red chilli blend, medium heat. Mild means no chilli. Fresh green chilli and chilli paste are on the side if you want more heat.

Prices include GST. EFTPOS and cards accepted (MasterCard, Visa and AMEX, with a 2% card surcharge).

