

Takeaway menu

CHEF'S PLATTERS

The chef's pick of the main dishes on one round of injera.

MIXED PLATTER

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

1 person	28.0
2 people	50.0
Mini platter	25.0

VEG PLATTER (VEGAN)

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

1 person	24.0
2 people	40.0
Mini platter	21.0

EXTRAS

Steamed rice	5.0
Extra injera	2.0

ENTRÉES

Small hot dishes, served with rolled injera.

SISLY — 9.0

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

MELANZANY — 11.0

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

ZUCCHINI — 11.0

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

FOUL MEDAMES — 11.0

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

SET OF ALL ENTRÉES — 36.0

VEGETARIAN & VEGAN

ASMARA SALAD 16.0
Seasonal greens, chopped green chilli and tomato with olive oil, lemon and mustard seed.

TUMTUMMO 22.0
Lentils simmered slowly in a light sauce with a blend of African spices.

ADES 20.0
Green lentils and spices, cooked into a slightly hot dish.

ALETCHA 22.0
Cabbage and carrot sautéed in a vegan ghee sauce with garlic and spices.

SHIRO 22.0
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 22.0
Slow-cooked fava beans with lemon, vegan ghee and spices.

HOSWAS 22.0
In-season vegetables sautéed with garlic and caramelised onion, with the spices added at the end.

DUBBA 22.0
Large pieces of pumpkin in a thick berbere sauce, which makes it sweet and hot at the same time.

MEAT, POULTRY & FISH

DORHO KULWHA 26.0
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 26.0
The East African chicken casserole, slow-cooked in a rich berbere sauce and served with a whole boiled egg.

SHIRO BOZENA 26.0
Topside lamb grilled on a hot pan and folded through a ground chickpea sauce with olive oil and garlic.

ZIGHINI 26.0
Small pieces of marinated lamb slow-cooked with finely chopped onion, vegan ghee and berbere.

LAMB ALETCHA 26.0
Prime lamb with seasonal vegetables, tomato and spices, slow-cooked as a casserole.

GOAT 26.0
Slow-cooked in a tangy sauce of lemon, cardamom, cloves and cinnamon.

ASA KULWHA 26.0
Nile perch fillet, cubed and sautéed with onion, vegan ghee and berbere, topped with fresh tomato and green chilli.

DESSERT

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

NOTES

All our meat is halal, about half the menu is vegan, there is not a single nut in the building, and nothing except the desserts contains dairy. Every dish can be made gluten-free: gluten-free teff injera with a day's notice when you book, or steamed rice instead of injera at no charge. If you are coeliac, tell us when you book so the kitchen can take care.

Berbere is our red chilli and spice blend.

Prices include GST, and a 10% surcharge applies on public holidays. EFTPOS and cards accepted (MasterCard, Visa and AMEX).