

# MENU

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## STARTERS & SIDES

### 1. SAMBUSA (4)

Fried pastry filled with a choice of spiced lentils or spiced minced lamb (mix of both available)

£4.00/£5.00

### 2. HOUSE SALAD

Mixed leaf, tomato, garlic, onion and green chilli in our house dressing of balsamic vinegar, lemon and olive oil

£3.00

### 3. AYIB

Traditional Ethiopian cheese, made in house. Mild and crumbly, often used to temper the spices of the stews below

£3.50

### 4. BERBERE FRENCH FRIES

French fries coated in berbere spice

£4.00

### 5. BASMATI RICE

White steamed basmati rice

£3.50

### 6. INJERA

A sourdough flatbread made from teff flour. The star of Eritrean cuisine. The dishes below are served on a bed of injera but you can order extra (gf)

£2.50

## MAINS (VEGETARIAN/VEGAN DISHES)

### 6. SHIRO

Clay-pot slow cooked stew made from ground chickpeas with a hint of berbere spice (gf/vg)

£11.00

### 7. ALICHA

Potatoes, cabbage and carrots fried in mild spices (gf/vg)

£10.00

### 8. BCHA ADES / ALICHA MESER

Yellow split pea stew slow-cooked in tumeric, ginger and garlic (gf/vg)

£10.00

### 9. KEYIH ADES / KEY MESER WOT

Red lentil stew slow-cooked in tomato and berbere spice (gf/vg)

£10.00

### 10. HAML I / GOMEN WOT

Sauted collared greens (gf/vg)

£8.50

### 11. KEY SIR ALICHA

Beetroot and potato stew (gf/vg)

£8.50

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## MAINS (MEAT DISHES)

### 12. MEREK TIBSI

Choice of beef or lamb

Fried in tesmi with onions, rosemary and green chilli. Add berbere spice cooked and served with the broth (gf)

£13.50

### 13. SHEKLA TIBSI

Choice of beef or lamb

Served on a clay pot, garnished with onion and green chilli (gf)

£13.50

### 14. ZIGNI / DORO WAT

Choice of beef or chicken

A rich stew slow cooked with onion, tomato, garlic and berbere spice (gf)

£15.00

### 15. LAMB ALICHA

Lamb and vegetable dish, cooked with mild spices, potatoes, carrots and cabbage (gf)

£14.50

### 16. TIBS FIR FIR

Beef friend in berbere spice and tesmi, served in shredded in a choice of bread or injera (gf if choosing injera)

£13.50

### 17. AFAGN

Ground beef friend with onion, garlic, ginger, tesmi and lots of green chilli (gf)

£14.50

### 16. HAMLEE SIGA / GOMEN BESIGA

Slow-cooked lamb and kale, served with mitmita and awaze (spicy sauces with tesmi) (gf)

£14.50

### 17. KITFO

Finely minced raw beef marinated in tesmi and ground cardamon (gf)

£15.00

### 18. SPECIAL KITFO

Kitfo with kale and traditional cheese (Ayib) marinated in tesmi and pepper (gf)

£20.00

## CHILDRENS MENU

### 20. SUGO SPAGHETTI

Spaghetti served with a classic Italian tomato sauce

£7.00

### 21. CHICKEN GOUJONS

Served with fries and salad

£8.50

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## PLATTERS (1 PERSON)

### VEGAN PLATTER

Choice of 3 vegan dishes, served with salad and rice (vg/gf)

£16.00

### MIXED PLATTER

Choice of 1 meat dish and 2 vegan dishes, served with salad and rice (gf)

£19.00

### MEAT PLATTER

Choice of 3 meat dishes, served with salad and rice (gf)

£23.00

## PLATTERS (2 PEOPLE)

### VEGAN PLATTER

Choice of 4 vegan dishes, served with salad and rice (vg/gf)

£29.00

### MIXED PLATTER

Choice of 2 meat dishes and 2 vegan dishes, served with salad and rice (gf)

£33.00

### MEAT PLATTER

Choice of 4 meat dishes, served with rice and salad (gf)

£40.00

## PLATTERS (3-4 PEOPLE)

### VEGAN PLATTER

Choice of 5 vegan dishes, served with salad and rice (vg/gf)

£45.00

### MIXED PLATTER

Choice of 3 meat dishes and 2 vegan dishes, served with salad and rice (gf)

£54.00

### MEAT PLATTER

Choice of 5 meat dishes, served with salad and rice (gf)

£60.00

# DRINKS & DESSERTS

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## SOFT DRINKS

Guava, Mango or Apple	£2.50
Coca Cola, Coke Zero, Pepsi	£2.50
Fanta, Irn Bru, Sprite	£2.50
Hyper Malt	£3.00
Bottled water	£1.50

## HOT DRINKS

Espresso Single / Double	£2.30/£2.50
Machiato	£2.70
Latte	£3.20
Cappucino	£3.20
Eritrean Tea infused with cardomom, cloves and cinnamon	£3.00

Eritrean/Ethiopian Bun - Traditional coffee, freshly roasted and brewed with ginger, served with popcorn. Cup or Jebena to share! **£3.00/£10.00**

## SWEETS/DESSERT

### MAKLEEL

Eritrean doughnuts with honey and pistachio. **£6.50**

### BASBOUSA

Coconut & orange sponge cake made from semolina flour (vg) **£4.00**