



☀️ BEEF

1. KITFO [ከትፎ] Lean minced beef, spiced butter and mitmita (chilli powder). Served medium rare or well-done. £14.50
2. SPECIAL KITFO [ስፕሻል ከትፎ] Kitfo, gommen kitfo (finely chopped spring green) and cottage cheese. Served medium rare or well-done. £15.25
3. FINTAFINTO SPECIAL [ፍንታፍንቶ ስፕሻል] Special Kitfo, zimamujat and tikure (cooked mince beef). Served medium rare or well-done. £16.50
4. DEREK TIBS [ደረቅ ጥብስ] Grilled cube of beef, seasoned with onions, green chillies and tomatoes and served with awaze dip. £14.50
5. KEY SEGA WOT [ቀይ ስጋ ወጥ] Cubed beef cooked with diced onion and berbere (Ethiopian spice mix). £13.25
6. ALCHA SEGA WOT [አልጫ ስጋ ወጥ] Curried beef stew cooked with exotic spices. Served on injera (flat bread) or rice. £13.25
7. QUANTA FITFIT [ቋንጣ ፍርፍር] Specially prepared dried meat cooked in a spicy sauce and mixed with injera. £12.75
8. AGELGGEL [አገልግል] A selection of beef dishes such as kitfo, alicha wot, key wot and boiled egg. £14.50

☀️ LAMB

9. AWAZE TIBS [አዋዜ ጥብስ] Cubes of lamb cooked with berbere (Ethiopian spice mix), onions, tomatoes, garlic and green pepper. £13.75
10. AWAZE TIBS FIRFER [አዋዜ ፍርፍር] Awaze tibs cooked with pieces of injera. £13.75
11. LEGA TIBS [ለጋ ጥብስ] Cube of lamb cooked with onions, tomatoes, garlic and green peppers. £13.50
12. KIKEL [ቅቅል] Curried lamb stew cooked with exotic spices mixed with bits of injera. £13.50
13. RUZ BESEGA [ሩዝ በስጋ] Rice with tender, marinated and curried pieces of beef or lamb cooked with peppers, onions and tomatoes. £14.00
14. GODEN TIBS [ጎድን ጥብስ] Lamb ribs marinated with spices and fried with onions, rosemary and other spices. Served with salad. £14.75

☀️ FISH

15. ASA TIBS [ዓሣ ጥብስ] Grilled fish and salad. £14.90
16. ASA WOT [ዓሣ ወጥ] Boneless tilapia fish cooked with seasoned butter, onions, garlic and berbere. £13.90

☀️ CHICKEN

17. DORO WOT [ዶሮ ወጥ] One chicken drumstick cooked with a spicy stew. Served with boiled egg and cottage cheese. £13.90
18. DORO AWAZE TIBS [ዶሮ አዋዜ ጥብስ] Boneless pieces of chicken breast cooked with berbere (Ethiopian spice mix), onions, tomatoes, garlic and green peppers. £13.90
19. DORO LEGA TIBS [ዶሮ ለጋ ጥብስ] Boneless pieces of chicken breast cooked with onions, tomatoes, garlic and green peppers. £13.90

☀️ VEGETARIAN

(Note that not all of our vegetarian dishes are vegan.)

20. FOSOLYA [ፎሶላያ] Whole beans and baby carrots, cooked and fried with different spices. £12.90
21. GOMEN KITFO [ጎመን ከትፎ] Spiced and finely chopped spring green. £12.50
22. RUZ BATIKELT [ሩዝ በአትክልት] Rice with a combination of vegetables with a touch of rosemary and other spices. £13.50
23. SHIRO [ሻሮ] Finely ground roasted chickpeas, simmered in a combination of spices. £13.50
24. MISIR WOT [ምስር ወጥ] Prepared from red lentil, berbere and other spices. £11.75
25. ALICHA KIK WOT [አልጫ ክክ] Yellow split pea, thermic and other spices. £11.50
26. YESOME BEYAYNETU [የጾም በየአይነቱ] A mixed combination platter for one. £15.95
27. DENECH WOT [ድንቸ ወጥ] Potato and carrot stew. £12.50
28. ATKILT [አትክልት] Gomen, denech wot and fossolia. £13.50
29. ZIMAMUJAT [ዝማሙጂት] Spiced spring green and cottage cheese. £11.00

MIXED DISHES

30. DULET [ዱሊት] Minced lamb tripe and beef cooked with butter, mitmita, onions and green pepper. £13.50
31. MESER BESGA [ምስር በስጋ] Miser wot (lentil stew) with tender and seasoned lamb or beef cubes. £13.75
32. GOMEN BESEGA [ጎምን በስጋ] Spring greens, beef cubes and lamb cooked with butter, onions and mitmita. £13.50
33. BOZENA SHRO [ቦዘና ሸሮ] Chickpea cooked with lamb or beef. £13.75

SET MENU

34. MAHBERAWI (FOR 2) [ማሳበራዊ] Combination of beef, chicken, lamb, cottage cheese and vegetable dishes. £38.50
35. MAHBERAWI (FOR 3) [ማሳበራዊ] Maheberawi for two and one additional customer dish of choice with salad. £56.70
36. MEAT SET (FOR 2) [የተቀላቀሉ ምግቦች] A selection of beef and lamb stew with salad and cottage cheese. (Segawot, doro wot and lega tibs.) £42.75
37. VEGGIE SET (FOR 2) [የጾም በየአይነቱ] Perfect for new comers to share, this set menu for two features a selection of our most popular veggie dishes, such as shiro wot, miser wot, ater wot, gomen, azifa, fossolia, cottage cheese and salad. £32.75

SIDE DISHES

38. LENTIL SALAD [አዚጋ] Brown lentil, green chilli and onions mixed with mustard. £6.50
39. KOCHO [ቆጮ] False banana bread. £3.75
40. TIMATIM SALAD [ቲማቲም ሳላጅ] Ethiopian style salad: tomatoes, onions and green pepper mixed with lemon and other spices. £6.75
41. SALAD [ሳላጅ] Tomatoes, lettuce and cucumbers mixed with lemon and other spices. £6.75
42. SENGE [ስንግ] Green pepper filled with onions, tomatoes and other spices. £2.00
43. TEFF INJERA [የጤፍ አጎጂራ] Flat bread (injera) made from teff flour. (gluten free) £3.00

HOT DRINKS

- Latte, Cappuccino, Double espresso £2.95
- Espresso £2.50
- Ethiopian herbal tea £2.00
- Traditional Ethiopian coffee, freshly roasted and brewed (serves 3-4 people) served with a portion of popcorn £18.00

DRINKS

- Coca cola, sprite (bottle) £2.95
- Perrier sparkling (small) £3.00 Perrier sparkling (Large) £3.99 Appletiser £3.00
- Still water £1.75
- Kids juice (orange or mango) £1.50
- Glass of juice (orange or mango) £4.50

SPIRT

- Chivas Regal, Jack Daniel's, Black Label
25ml £4.50 50ml £6.50
Bottle £65.00
- Gorden jin, Sambuka, Vodka 25ml £3.95
50ml £5. Bottle £50.00

BEERS

- Ethio beer: Habesha, £3.99
- Becks, Stella, Heineken, Budweiser £3.50

WINE

- Small bottle of wine £6.00
- Bottle of wine (red or white) £22.00 Tej (homemade honey wine) £4.50

FOOD ALLERGY INFORMATION

Please ask the member of staff if you are allergic to milk, egg or gluten.