

AUTHENTIC ERITREAN & ETHIOPIAN DISHES

VEGAN



TIMTIMO 9.5

RED LENTIL STEWED IN ONION, GARLIC & GINGER WITH SOME HABESHA HERBS. (GF)



SPICY TIMTIMO 9.5

RED LENTIL STEWED IN TOMATO, ONIONS, GARLIC & SOME BERBERE SPICE HERBS. (GF)



SPINACH 9.5

CHOPPED SPINACH, STEWED IN ONIONS & GARLIC WITH SOME HABESHA HERBS. (GF)



SHIRO 12.5

FINELY GROUND CHICKPEAS COOKED WITH ONIONS AND TRADITIONAL SPICES. (GF)



ALITCHA MIX 12.5

STIR FRIED POTATO, CARROT, CABBAGE, GREEN BEANS STEW WITH HABESHA HERBS SPICES. (GF)



VEGAN SPECIAL 15

A SELECTION OF ALL OF THE ABOVE VEGAN DISHES. (GF)



VEGAN SPECIAL PLATTER 35

A SELECTION OF ALL OF THE ABOVE VEGAN DISHES. (GF)
SERVING 2-3 PERSONS

Please note: this menu is provided as a guide. Dishes and prices may change, though all details were correct when shared online.

ALL SERVED ON INJERA (BREAD) (GF) OR RICE (GF) AND SALAD

EVERYTHING IS HALAL

MEAT



SHEKLA 18.5

LAMB 3 WAYS, LAMB CHOPPED, RIBS AND LAMB MARINATED IN HERBS & SPICES. (GF)



KULWA SEIDA (LAMB STEW) 15.5

FINELY SLICED LAMB SLOWLY COOKED WITH PEPPERS, ONIONS, GARLIC IN RICH FLAVOUR OF HABESHA HERBS. (GF)



KULWA KEYH (SPICY LAMB) 16.5

FINELY SLICED LAMB SLOWLY COOKED WITH ONIONS, GARLIC & TOMATOES IN RICH FLAVOUR OF BERBERE SPICE. (GF)



SPICY CHICKEN TIBS 14.5

FINELY SLICED CHICKEN BREAST CHUNKS, SLOWLY COOKED WITH ONIONS, GARLIC, TOMATOES IN RICH FLAVOUR OF BERBERE SPICE. (GF)



THE FULL HOUSE 19.5

A SELECTION OF SOME VEGAN & MEAT DISHES. (GF)

THE FULL HOUSE PLATTER 45



A SELECTION OF SOME VEGAN & MEAT DISHES. (GF)
SERVING 2 - 3 PERSONS.

ALL SERVED ON INJERA (BREAD) (GF) OR RICE (GF) AND SALAD

HABESHA **TWIST**

BURGERS



BERBERE BURGER 10.5

TWO SMASHED BEEF PATTIES SEASONED WITH HABESHA SPICES, AMERICAN CHEESE, CREAMY COLESLAW, HOUSE SAUCE ON BRIOCHE BUN.



DORHO BURGER 10.5

2 GRILLED CHICKEN STACKED SEASONED WITH GARLIC, BERBERE SPICE, AMERICAN CHEESE, CREAMY COLESLAW AND HOUSE SAUCE ON BRIOCHE BUN.



HABESHA CHEESESTEAK 13.5

GRILLED STEAK WITH ONIONS, GREEN PEPPERS, CREAMY CHEESE SAUCE, SEASONED WITH HABESHA HERBS, SERVED ON BRIOCHE LONG BUN.

LOADED FRIES



KULWA LOADED FRIES 14.5

LAMB, TOMATO, ONIONS, GARLIC, COOKED IN RICH BERBERE SPICE TOPPED ON OREGANO FRIES. (GF)



FRIED LAMB LOADED FRIES 13.5

FRIED LAMB, TOMATO, ONIONS, PARSLEY, TOPPED ON OREGANO FRIES, AWAZE SAUCE AND GARLIC MAYO. (GF)



GRILLED CHICKEN LOADED FRIES 10.5

GRILLED CHICKEN SERVED ON TOP OF FRIES WITH CREAMY COLESLAW, HOUSE SAUCE AND GARLIC MAYO. (GF)



SPICY CHICKEN LOADED FRIES 12.5

JUICY CHICKEN MARINATED WITH HABESHA HERBS WHICH THEN SERVED ON TOP OF FRIES WITH GARLIC MAYO AND PARSLEY. (GF)

FOOD ALLERGIES AND INTOLERANCES PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER. THANK YOU.

HABESHA **TWIST**

TACOS

VEGAN TACOS **6.5**

SPICY LAMB TACOS **6.5**

DERKE LAMB TACOS **6.5**

ETHIOPIAN TACOS 15.5



ETHIOPIAN TACOS, 3 TACOS CONSISTING OF SPICY LAMB, FRIED LAMB TIBS & VEGAN. GO ON A JOURNEY TO FULL OF MOUTH WATERING EXPERIENCE AND BURSTING FLAVOURS.

WRAPS

DORHO WRAP **9.5**

GRILLED CHICKEN, CHEESE, GARLIC MAYO, FRIES INSIDE THE TORTILLA WRAP.

VEGAN WRAP 8.5

STIR FRIED POTATO, CARROT, CABBAGE, GREEN BEANS STEW COLESLAW, FRENCH FRIES INSIDE THE TORTILLA WRAP.

LUNCH DEAL

ANY WRAP **10**

CHICKEN / VEGAN AND FRIES

MON - FRI 12 - 3

NIBBLES

HABESHA FRIES 4.5

MITMITA FRIES (SPICY) 5

CHEESY FRIES 7.5

SHIRO FRIES 8.5

SAMBUSA 3PS 6.5

VEGETARIAN / LAMB

HOT DRINKS

KEMEM SPICED TEA 2.5

GINGER TEA 3.5

BUNA COFFEE CEREMONY

A TRADITIONAL ETHIOPIAN & ERITREAN COFFEE, THATS ROASTED AND GRINDED BY US AND SERVED ON JEBENA.