

# 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 GROUNDED 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 GRINED BY US AND SERVED ON JEBENA.