

PLATTERS

Gojo Platter - 1 Person \$40, 3 Person \$99 🌶️

For the true meat lover! A generous combination of Doro Wot, Yebeg Alich, and Yebere Tibs. Indulge in the best of Ethiopian meaty delights!

Mesob Platter - 1 Person \$36, 3 Person \$90 🌶️

A harmonious blend of both meat and vegan favourites! Enjoy Doro Wot, Minchet Abish, Gomen, Misir Wot, and Kik Alich – a feast for those who love variety.

Beyaynetu - 1 Person \$30, 3 Person \$85 🌶️

The ultimate vegan platter! A wholesome mix of Gomen, Misir Wat, Kik Alich, Yetetebese Atkilt, and Shimbra Asa Wat. Perfect for those who crave flavour without the meat.



ETHIOPIAN STYLE SPAGHETTI

Pasta Betimatim - \$18

Classic spaghetti served with a rich tomato sauce. A simple yet satisfying comfort dish.

Pasta Besiga - \$22

Spaghetti tossed with a hearty beef mince sauce. An Ethiopian take on a beloved classic.

Pasta Combo - \$25

A delightful mix of spaghetti with rich tomato sauce, served with slow-cooked shredded chicken stew. A hearty, flavourful combination!



DRINKS

Buna - \$3 per cup or \$15 per Jebena (Claypot)

Traditional Ethiopian coffee brewed for a rich, aromatic experience. Sip and savour the authentic taste of Ethiopia.

Tea - \$3

Choose from Cardamom, Green, or Black – each offering a soothing, warm, and flavourful cup.

Soft Drinks & Juices - \$4.50

Choose from Coke, Coke Zero, Sprite, or Sprite Zero – the perfect fizzy refreshment.

Keneto - \$4.50 per glass / \$18 per bottle

Ethiopian-style, alcohol-free beer made from roasted barley and honey. A unique and refreshing drink with a hint of sweetness.

Birz - \$4.50 per glass / \$18 per bottle

A fizzy blend of honey and fruit, this Ethiopian drink offers a sweet, effervescent taste.

Home Made Ginger Beer \$4.50 per glass / \$18 per bottle

Freshly brewed with a spicy kick—authentic Ethiopian refreshment.



MEAT DISHES

Doro Wat - \$28

A rich and hearty Ethiopian favourite! 2 Tender chicken drumstick slow-cooked in a deeply spiced, flavourful sauce, served with a boiled egg and a side of Ayib (Ethiopian feta) for a perfect balance. A must-try for those who love bold, comforting dishes!

Key Wat - \$25

A spicy sensation! Lean, finely chopped beef simmered to perfection in a robust, flavour-packed sauce, complemented with the creamy goodness of Ayib. This dish brings the heat and the heartiness!

Gomen Besiga - \$25

Succulent chunks of mild chuck steak cooked with vibrant kale in a savoury sauce. A dish that beautifully marries hearty meat with earthy greens for a wholesome and delicious experience.

Yebeg Kikil - \$27

Experience the melt-in-your-mouth tenderness of slow-cooked lamb stew, immersed in a delicately spiced butter broth. A traditional Ethiopian comfort dish that's both warming and satisfying.

Yebere Alichu - \$24

A gently spiced, slow-cooked beef stew, enriched with a buttery, aromatic broth. This dish is a celebration of Ethiopian flavours with a mellow, comforting finish.

Yebeg Tibs - \$27

Pan-fried lamb, marinated with a blend of butter, spices, and a hint of green chilli for a mild kick. Savour the juicy tenderness and the burst of flavour with every bite.

Yebere Tibs - \$25

Mildly pan-fried beef pieces, beautifully marinated with butter, aromatic spices, and green chilli. This dish offers a perfect balance of heat and hearty goodness.

Kitfo - \$30

An iconic Ethiopian delicacy! Spicy minced beef, served tartare or cooked, seasoned with the bold Mitmita spice powder and spiced butter. Accompanied by a side of Ayib to round out the experience.

Quanta Firfir - \$25

A rustic and satisfying dish of dried beef marinated in spiced butter, tossed with Injera and a boiled egg. A delightful fusion of textures and rich flavours.

Minchet Abish - \$24

Lean minced beef slow-cooked in a mild, flavourful stew, enhanced with spiced butter for a smooth and comforting taste. A humble yet hearty dish that satisfies every craving.

Chicken on Rice - \$22

Tender, slow-cooked shredded chicken stew, layered over fluffy rice. A simple yet hearty dish that combines juicy chicken with perfectly cooked rice.

Bozena Shiro Wat - \$24

A unique twist on the classic Shiro! Creamy chickpea stew enhanced with tender meat, cooked in a robust spiced butter sauce. Comforting, hearty, and deeply satisfying.

VEGAN DISHES

Gomen - \$22

A vibrant and nutritious dish of spinach sautéed with onions. Simple, wholesome, and packed with fresh, earthy flavours.

Misir Wat - \$22

A hearty red lentil stew simmered slowly to bring out rich, deep flavours. Bold, satisfying, and a vegan favourite!

Kik Alichu - \$21

Creamy and comforting yellow split pea stew, seasoned with mild spices for a smooth, soothing experience.

Yetetebese Atikilt - \$20

A medley of roasted vegetables seasoned Ethiopian-style. A colourful and healthy dish, perfect as a light and tasty option.

Timatim Fitfit - \$20

A refreshing cold salad made by mixing Injera with tomatoes, green chilli, and a blend of Ethiopian spices. A zesty, vibrant dish to cool and invigorate.

Shimbira Asa Wet - \$22

Delightful chickpea patties simmered in a spicy sauce. A textured, flavourful dish with just the right amount of kick.

Shiro Wat - \$22

A smooth, creamy chickpea stew, simmered to perfection with subtle spices. Rich, hearty, and irresistibly comforting.

Buticha - \$21

A vegan twist on scrambled eggs! Chickpeas blended with green chilli for a savoury, protein-rich dish that's both hearty and satisfying.