



Doro wot

OUR national dish,
spicy, slow cooked free range chicken, onion, garlic,
ginger, berbere, hard-boiled egg, niter kibbeh

beg tibs

an everyday dish, stir-fried lamb, onion, green chilli
garlic, rosemary, korarima niter kibbeh

alicha wot**

Vegetable stew of potatoe, carrots, cabbage,
Capsicum, onion, garlic and turmeric

misir wot**

a staple dish, bursting with layers of spice,
brown lentils, garlic, tomato, berbere

all dishes are served with injera, ayib & timatim

****vegan**

glossary

niter kibbeh – spicy clarified butter
berbere – ethiopian spice blend
korarima – ethiopian cardamon
injera – soft, spongy, sour pancake-like bread
ayib – fresh, home-made cheese