



Spring Roll & Sambusa



Enjera with Dips



Dorho Zighni



Kulwa with Rice



Barai Zighni

Entree

SAMBUSA SICHIA

Crispy filo parcels filled with beef mince seasoned with Eritrean herbs and spices accompanied by Silsie (3) \$8.50

TALMA

Chickpeas, garlic, green chili, dill & spices served with yoghurt dip (6) \$8.50 (v)(gf)

SPRING ROLLS

A delicious combination of vegetables & lentils combined with Eritrean herbs & spices, hand wrapped in pastry & served golden brown with Silsie (3) \$8.50 (v)

ENJERA and DIPS

Sour dough flat bread with an assortment of 4 homemade vegetable dips including Slijo**, Silsie, salsa & Ygurt/cucumber/garlic \$8.50 (v)

Salad/Vegetables

GUE'S'NIGH

Fresh Green chillies filled with a tomato & red onion salsa \$3.00 ea

MU'OOZ SALATA

Fresh salad of lettuce, tomato, red onion, cucumber & capsicum, with a homemade vinaigrette dressing \$6.50

Pasta

BEEF LASAGNE

Baked with the rich flavours of Berberé, red onion, tomatoes, garlic & roasted capsicum Served with chips & salad \$17.50

Side Dishes

Enjera 2 for \$2.00 or 14 for \$10.00

KITCHA FIT FIT

Traditional dish of crumbled Enjera, cooked in Tasame butter & Berberé, served with a dollop of natural yoghurt

Side- \$7.00 Full-\$11.00

DIPS

Silsie	\$2.50
Slijo	\$2.50 **
Mu'ooz Salsa	\$2.50
Yoghurt/cucumber/garlic	\$2.50
Rice	\$3.50
Hot Chips	\$4.50

** Dish contains nuts

Main Meals

Mild Medium

All main meat and vegetarian dishes are served with Enjera bread which is the staple of the Eritrean Diet.

It is a pancake like sour bread that is traditionally used as an eating utensil by pulling off a piece and picking up the food and then eating.

Non-vegetarian

* BARAI ZIGHNI

A traditional flavoured spicy beef curry flavoured with Berberé, onion, tomato, garlic & Tasame

\$20.00 (gf)

* DORHO ZIGHNI

Spicy chicken curry flavoured with Berberé, onion, garlic, tomato, garlic & Tasame

\$19.00 (gf)

* QULWA

Tender lamb cubes sautéed in Tasame, red onion, capsicum, garlic, rosemary & green chillies

\$21.00 (gf)

* BEGHE MOLIKYA

Lamb sautéed with North African spinach, onion, garlic, dill, Berberé & spices

\$20.00 (gf)

* NGOMBE

Beef cubes slowly cooked with onion, garlic, capsicum, green chili & herbs

\$20.00 (gf)

* MBISI (Goat)

Locally sourced goat slowly cooked with onion, garlic, capsicum, green chili & herbs

\$20 (gf)

* SOSO

Chicken combined with tomatoes, capsicum, green chili, onion, garlic & herbs

\$19.00 (gf)

Vegetarian

* KANTISHA

A rich Mushroom stew flavoured with Berberé, onion, tomatoes & garlic

\$20.00 (gf)

* BRUSN

Red lentils stewed with Eritrean spices

\$17.00 (gf)

* ALICHA

A mild stew of potatoes, green beans, zucchini and perfumed with turmeric, ginger and herbs

\$18.00 (gf)

* DUBA

Pumpkin sautéed in the rich flavour of Berberé in onion, tomatoes & garlic

\$18.00 (gf)

* SHIRO

Finely ground chickpeas with oil and spices served with stuffed green chillies

\$20.00

* MEDESO

A blend of Borlotti beans slow cooked with onion, garlic, tomatoes, turmeric & spices

\$17.00 (gf)

* HAMLADI ADRI

Green collard vegetables sautéed with garlic, onion, green chili and black pepper

\$17.00 (gf)

Share Platters

Enjoy our beautiful food in the traditional way by having a share platter.

In Eritrea a meal is a collective experience whereby family and friends share food from a large circular tray filled with layers of Enjera and topped with a delicious assortment of spicy stews and vegetarian dishes.

Eating involves tearing off a piece of Enjera and wrapping it around a portion of food and then eating without the use of cutlery.

Choose your selection of dishes for your table from any marked with an asterisk * on the menu.

Please note all dishes are served with Enjera.

Rice may be ordered as an extra side dish.

Platter per person

\$23.00 (mixed or all meat) \$21.00 (all vegetarian)

*Maximum dishes per table is 6

Platter for 2 = 3 Dishes

Platter for 4 = 5 Dishes

Platter for 3 = 4 Dishes

Platter for 5 = 6 Dishes

One bill per table, \$1 Surcharged for Credit Card payments
We apologise for any inconvenience

Children's Meals

\$10.00

All meals served with Salad,
Lasagne & Chips
Crumbed Fish & Chips
Hamburger & Chips
Chicken Drumettes & Chips



Share Platter



Busbusa



Panna Cotta



Dessert

BUSBUSA

Traditional semolina cake served warm with ice cream \$7.00

PANNA COTTA

A traditional Italian cream based dessert infused with cinnamon, vanilla, citrus and coffee bean accompanied by a tropical fruit salsa \$7.50

Halal available

