

## Appetisers

### Beef Sambusa.....\$8

Light crispy pastry filled with a mixture of lean minced beef, coriander, spring onions, garlic & mild Ethiopian spices, cooked till golden brown and served with a dipping sauce (3 per serve)

### Vegetable Sambusa ..... \$8

Light crispy pastry filled with a mixture of braised green peas, potato, carrot, coriander, spring onions, garlic & mild Ethiopian spices, cooked till golden brown and served with a dipping sauce (3 per serve)

### Spiced Lentil Soup .....\$8

Braised red lentils flavoured with ground roasted cumin, coriander seed and fresh garlic. Blended to a velvety smooth texture and served with lemon and natural yoghurt

## Salads

### Azifa Salata - Lentil Salad .....\$12

Braised brown lentils, spanish onion, green chilli, lemon juice, mustard and fresh herbs with an olive oil dressing

### Keysir Salata - Beetroot Salad .....\$12

Fresh beetroot, carrots, potatoes and dill pickled cucumber, tossed with fresh herbs and a mildly spiced Ethiopian dressing

### Tossed Garden Salad .....\$8

Vine ripened diced tomato, radish, spanish onion & seasonal greens

## Mains

All mains are served with house made Injera (Ethiopian flat bread)

### Meat

### Doro Wot - Chicken ..... \$16

Stewed marinated chicken pieces on the bone cooked in mild Ethiopian spiced clarified butter with a tomato, onion & garlic based sauce, served with a boiled free range egg

### Siga Wot - Beef..... \$17

Diced lean marinated beef gently simmered until tender in mild Ethiopian spices & slowly cooked in a tomato & garlic based sauce until tender

### Yesega Tibs - Beef ..... \$17

Diced lean marinated beef sautéed in mild Ethiopian spiced clarified butter with onion, rosemary, fresh tomato, garlic, capsicums & jalapeño chillies

### Ye Beg Alichia - Lamb .....\$18

Braised marinated lamb on the bone simmered with turmeric, garlic, onion, fresh green chillies, ginger, carrots and potatoes

### Asa Gulash - Fish ..... \$17

Braised marinated Nile Perch fillets gently simmered in a blend of roasted turmeric, garlic, onion, tomato, capsicum, fresh green chillies & rosemary



Open Tuesday to Saturday

181 King Street Newcastle

Extra bread..... \$2 per person

Steamed rice ..... \$2 per person

### Vegetarian

### Miser Wot - Red Lentils ..... \$15

Braised split red lentils cooked in a tomato, onion, ginger & garlic sauce finished in mild Ethiopian spiced clarified butter

### Difen Miser Wot - Black Lentils ..... \$15

Braised black lentils cooked in an onion, roasted turmeric, fresh green chilli, ginger & garlic sauce finished with mild Ethiopian spiced clarified butter

### Kik Alichia - Yellow Split Pea's..... \$15

Braised yellow split peas cooked in an onion, roasted turmeric, fresh green chilli, ginger & garlic sauce finished with mild Ethiopian spiced clarified butter

### Shiro Wot .....\$14

Roasted ground chickpeas stewed with minced sautéed onions, garlic, fresh green chilli & mild Ethiopian spices

### Gomen be Duba - Kale & Pumpkin .....\$15

Sautéed Kale & Pumpkin cooked in garlic, mild green chillies and onion

### Tikel Gomen - Cabbage, Carrot & Potato.....\$15

Braised cabbage, carrot & potato mildly spiced with roasted turmeric, garlic & mild green chillies

### Fosolia - Green Beans with Carrot .....\$15

Sautéed fresh green beans & carrots with garlic, mild green chillies & onion

### Key Ser - Beetroot & Potato.....\$15

Braised fresh beetroot & potatoes with garlic, mild green chillies & onion

02 4929 1876

www.habeshafood.com.au

## Dessert

All desserts are made in house

Raspberry & Ginger Panna Cota .....\$8

Creamy vanilla based panna cota delicately flavoured with ginger & served with raspberry compote

No Bake Lemon & Lime Cheese Cake .....\$8

Crushed house made biscuit base with a zesty cream cheese lemon & lime filling

Chocolate Mousse .....\$8

Dolly's silky smooth chocolate mousse served with fresh double cream

## Beverages

Soft drinks - cans.....\$3

Bottled still mineral water ..... \$4

Bottled sparkling mineral water ..... \$4

Ethiopian "Buna" Coffee Ceremony (2-4 people).....\$10

Spiced Ethiopian Tea..... \$4

Iced Tea ..... \$4

Orange Juice ..... \$4

Apple Juice ..... \$4

**BYO Corkage:** \$4 per bottled wine, \$2 per person for beer



# HABESHA

[huh - besh - a]

Ethiopians refer to themselves as "Habesha."

According to tradition the Habesha people also trace their roots back to Menelik I who was the son of the Queen of Sheba and King Solomon, whose lineage historically gave kings a divine right to rule.

Although the word is of great antiquity, there is no consensus on what it actually means.

Habesha is not an ethnicity; it's not a country; nor is there a common language or religion that is collectively followed.

Habesha, in many ways, is a state of mind or style - hard to describe, but you know it when you see it.



02 4929 1876

[www.habeshafood.com.au](http://www.habeshafood.com.au)

181 King Street Newcastle

**Open Tuesday to Saturday**



## Menu

— TAKEAWAY —

02 4929 1876

[www.habeshafood.com.au](http://www.habeshafood.com.au)

181 King Street Newcastle

**Open Tuesday to Saturday**