

Ethiopian

on northbourne

Entrées

Beef Samosa // Crispy pastry, seasoned minced beef (2 pcs).	8
Lentil Samosa // Spiced lentils, crisp pastry (2 pcs).	8
Eggplant Spread // Roasted eggplant, red onion, garlic, chilli, tomato & bread.	11

Wot (Stews)

Key Wot // Slow cooked beef pieces, bebere sauce, rich spices.	20
Doro Wot // Marinated chicken on bone, mild spices, ginger & boiled egg.	23
Lamb alicha // Lamb pieces fresh spices, onions, garlic, peppers & chilies.	20
Asa Wot // Basa fillet, mild berbere sauce, onions, and aromatic spices.	24
Duba Wot // Pumpkin stew mild berbere sauce, onions, aromatic spices.	18
Yellow Split peas // Simmered, onions, hint of turmeric, fresh mint.	18
Misir Wot // Red lentil, smooth berbere base, onions, aromatic spices.	18
Shiro // Chickpea stew, mild berbere, fresh onion, and fragrant spices.	21

Tibs (Sautéed Dishes)

Lamb Tibs // Marinated lamb pieces, pan-fried, Ethiopian herbs & onion.	22
Doro Tabs // Chicken, onions, fresh garlic, mix herbs & mild spice.	21
Gored Gored // Beef eye fillet pieces, rare, coriander, garlic, onion, chilli.	35

Share Plates

Meat Beyanetu // 6 Dishes on injera. Doro Wot, Key Wot, Lamb Aliche, Atakilt Wot (cabbage & carrots), Key Sir(beetroot salad), and Gomen(Kale).	29pp
Vegetarian Beyanetu // 6 Dishes on injera. Misir Wot (Red lentils), Atakilt Wot (cabbage & carrots), Duba Wot (pumpkin), Shiro, Yellow Split Peas, and Fasolia.	26pp

Feed me min 3ppl	58pp
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7 Dishes dishes, served to share. Eggplant spread, Somsoa(Beef/Lentil), Key wot, Chicken tibs, Gored Gored, Key Sir(beetroot salad), Duba wot(pumpkin).

// with dessert, pistachio baklava or cinnamon cake. 65pp

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Sides

Fasolia // Simmered green beans, carrots, onions & Ethiopian spices.	13
Gomen // Kale sautéed, onion, potato, garlic & fresh spices.	14
Doro Wings // Marinated chicken wings, mild spice, pan-fried, (8 pcs).	19

Salad(Salata)

Key Sir // Beetroot, fresh herbs, mint and tangy dressing.	14
Green Salad // Spinach, avocado, tomato, tangy lemon-chili dressing.	13
Timatim Salad // Diced tomato, fresh green chili, onion, olive oil.	9

Dessert

Pistachio Baklava	7.5
Pistachio Baklava + Pistachio gelato	10
Cinnamon cake	8.5
Cinnamon cake + Vanilla gelato	11.5
Gelato: Pistachio, Mango Gelato or Coffee	9.5

Drinks

Cinnamon Tea	5.5
Jebena Coffee	4.5

See our Drinks menu for more drink options

Extras

Injera	2
Steam rice	3
Gluten Free Teff Injera available on request	3

