

ABYSSINIA

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Menu



Meat and Chicken Hot Dishes (K'ey)

1. *YeSiga K'ey We't* – Cubed lean beef simmered with spices, onions, herbed butter, berbere* and tomatoes into a delicious stew.
2. *YeBeg K'ey We't* – Cubed lean lamb simmered with spices, onions, herbed butter, berbere and tomatoes into a delicious stew.
3. *Minchet Abish K'ey We't* – Minced lean beef stewed in herbed butter, garlic, spices, berbere, tomatoes and onions.
4. *K'ey Doro We't (Abyssinia Special)* – Chicken Cubes and hard boiled eggs tastefully simmered in herbed butter, spices, onions and berbere. Accompanied by Ayib (home-made cottage cheese)
5. *Bozena Shiro* – A mouthwatering sauce of ground chick peas and cubed lean beef simmered in berbere, onions, spices and seasonings. Served in a traditional pot.
6. *Gomen BeSiga* – Selected beef pieces with bones cooked with kale, herbed butter, garlic and ginger, onions and green peppers.
7. *Abyssinia Goulash* – A mild or hot goulash made from your choice of Beef, Lamb, Fish, or Chicken served with your choice of Rice or Injera

. *Berbere is powdered red pepper, used as a basic ingredient in many Ethiopian dishes.

Meat and Chicken Mild Dishes (Alicha)

1. *YeSiga Alicha We't* -- Cubed lean beef stewed in turmeric, onion, herbed butter & spices.
2. *YeBeg Alicha We't* – Cubed lean lamb stewed in turmeric, onions and herbed butter.
3. *Minchet Abish Alicha We't* – Minced lean beef stewed in herbed butter, turmeric & onions.
4. *Alicha Doro We't (Abyssinia Special)* – Chicken Cubes and hard boiled eggs tastefully simmered in herbed butter, spices, onions and turmeric.

Sizzling Hot Tibs

1. *Tibs – Lamb, Chicken, Or Fish* – A tasty dish of chunks of your choice, sautéed with onions, spices and herbed butter
2. *Ye Siga Tibs* – Cubed *sirloin steak* (beef) sautéed with onions, spices and herbed butter. Served either mild or hot, with or without gravy
3. *Shekla Tibs – Lamb, Chicken, or Fish* – cubes of lamb, chicken or Fish, sautéed with rosemary, onion, garlic, tomato, green pepper, spices and herbed butter and served in a traditional 'shekla' pot
4. *Shekla Tibs/Elzil Tibs* – Cubes/Strips of *sirloin steak* (beef) sautéed with rosemary, onion, garlic, tomato, green pepper, spiced and herbed butte and served in a 'shekla' pot

Vegetarian Dishes

1. *Misir (K'ey) We't* – A delicious split lentil sauce made with onions, berbere, spices, ginger and garlic. Served hot
2. *Misir (alicha) We't* – A delicious whole lentil sauce made with onions, spices, ginger, garlic and turmeric. Served mild
3. *Shiro Regular* – We't made from powdered chick peas, onions, tomatoes & spices.
4. *Shiro Tegamino We't* – A delicious sauce made from roasted and powdered chick peas, onions, garlic and green peppers (optional). Served in a traditional pot
5. *Shiro Silse We't* – Spicy Shiro Tegamino
6. *Kik' (alicha) We't* – Tasty split peas cooked with onions, ginger, garlic and turmeric
7. *Enkulal K'ey We't (Abyssinia Special)* – Egg Cubes tastefully simmered in herbed butter, spices, onions and berbere. Accompanied by Ayib (home-made cottage cheese)
8. *Abyssinia Paneer We't /Firfir* – Paneer Cubes tastefully simmered in herbed butter, spices, onions
9. *Vegetables – Atikilt, Gomen, Fessolia*

House Specialties

1. *Kitfo Special* - Ethiopian beef tartar made of specially selected lean round steak; seasoned with herbed butter, spices and mitmita. Served with Gomen Kitfo, Ayib and Kotcho and made Raw, Mild or Well Done
Kitfo Regular - Served with Kotcho and Injera, and made Raw, Mild or Well Done
2. *Tiqur Kitfo* - Cooked Ethiopian steak tartar made of specially selected lean round steak; Seasoned with herbed butter, spices and mitmita
Tiqur Kitfo Regular - Served with Kotcho and Injera, and made Raw, Mild or Well Done
3. *Gored Gored* - A dish made of cubed lean beef mixed with berbere, herbed butter and house spices and served rare
4. *Gomen Kitfo* - Cooked and minced kale and spinach prepared to perfection with herbed butter and spices
5. *Zimamojat* - Special mouth-watering House cheese seasoned with herbed butter and spices, and mixed with cooked and minced kale

Firfirs

1. *Kitfo, Doro, Asa or Yebeg tiks Firfir* - spiced deliciously and mixed with injera.
2. *YeSiga We't Firfir* - Your choice of Yebere we't or Minchet Abish we't mixed with Injera. Served Hot (K'ey) or Mild (Alicha)
3. *Yesiga Tibs Firfir* - spiced to your taste and mixed with Injera
4. *Quanta Firfir* - Dried lean Beef or Fish stewed in berbere sauce (berbere, onions, tomato, garlic and ginger) and mixed with Injera.
5. *Vegetarian (Ye'S'ome) Firfir* - Berbere sauce (berbere, onions, tomato, garlic and ginger) mixed with Injera

Combinations

Vegetarian Platter - Regular

A portion consisting of K'ey Missir, Shiro, Missir alicha, Kik alicha, Atikilt, Gomen and house salad

Vegetarian Special -1- (serves 3-4 people)

Vegetarian platter, Shiro tegamino, Zimamojat, ½ Missir key, served with 4 injeras

Vegetarian Special -2- (serves 3-4 people)

Shiro Silse, Enkulal we't, Missir key, atikilt, gomen and house salad, served with 4 injeras

Combo - Regular for One

A single portion consisting of Key We't beef, Minchet Abish We't alicha, Minchet Abish We't key, Doro We't key, Shiro, Atikilt, Gomen and house salad + homemade cheese

Combination Special -2- (serves 1-2 people)

½ Kitfo, ½ Doro k'ey, ½ Yesiga alicha, atikilt, gomen, shiro and house salad, served with 2 injeras

Combination Special -3- (serves 2-3 people)

½ Doro We't, ½ Yesiga tibs, ½ Shiro Tegamino/Silse, Shekla beef/lamb, ½ vegetables, and house salad, served with 2 injeras

Combination Special -4- (serves 4 to 5 people)

Vegetarian Platter, Doro or Asa We't, Shekla lamb/beef, Shiro Tegamino or Shiro silse and house salad served with 4 injeras

Super Combination (serves 4-5 people)

Doro Abyssinia, Shiro tegamino/Shiro silse shekla lamb/chicken/fish, Meat we't platter

Prices range between 600 - 1300 Kshs. per dish.

Take away orders are by collection only. Orders should be placed 30-40 minutes before collection.