

AFRICAN VILLAGE CENTRE



Ethiopian cuisine — like the land it originates from — is rustic, wholesome and plentiful.

A land of high plateaus and low-lying plains, Ethiopia is often described as the land of bread and honey.

At the African Village Centre, we strive to embody this same traditional Ethiopian spirit.

Our food is made to share between family and friends.

Let yourself be immersed in traditional Ethiopian culture.

WWW.AFRICANVILLAGE-RESTAURANT.COM

(08) 8352 1492

**OPEN
7 DAYS**



**TAKE-AWAY
AVAILABLE**

NOT SURE?

**TURN TO THE BACK OF
THE MENU FOR
INGREDIENT
INFO!**

STARTERS



A LENTIL SAMBUSAS Thin flaky pasties filled with lentils infused with Ethiopian spices and served with an Ethiopian inspired herb and nut pesto or a hot chilli sauce

2 FOR \$10 | 4 FOR \$18

B LAMB SAMBUSAS Thin flaky pastry filled with lamb mince infused with Ethiopian spices and served an Ethiopian inspired herb and nut pesto or a hot chilli sauce

2 FOR \$10 | 4 FOR \$18

C BEEF SAMBUSAS Thin flaky pastry filled with Beef mince infused with Ethiopian spices and served with an Ethiopian inspired herb and nut pesto or a hot chilli sauce

2 FOR \$10 | 4 FOR \$18

ACCOMPANIMENTS



D

SMALL BOWL OF RICE \$4



E

INJERA | \$2

Spongy unleavened flatbread, made from a combination of wheat, sorghum, millet and rice flour



F

UGALI | \$4

Made from maize flour, infused with fresh thyme and butter
(can be made plain - please let us know your preference)



G

SALAD Seasonal salad with tangy Oregano dressing
SMALL \$7 LARGE \$10

ALL DISHES SERVED
WITH YOUR CHOICE
OF INJERA
OR RICE (GF) OR
UGALI (GF)
AND SALAD

SLOW COOKED MAINS

These dishes are made with rich and intense sauces which take 3-5 hours to cook and are infused with a blend of traditional Ethiopian spices.

1



DORO WAT

Queen of the festive table! Slow-cooked Spicy Chicken stew with hard boiled eggs, in a rich Berbere infused sauce, accompanied with Injera and Ayib **\$25**

2



KEY WOT Spicy beef stew simmered in a red Berbere sauce, infused with cardamom, fenugreek and cloves **\$23**

3



DENECH BE SEGA Spicy Beef, potato and fenugreek stew **\$23**

4



RED TIBS Spicy Beef or Lamb strips, stir fried and cooked in a red sauce infused with Berbere, onion, garlic, herbs and fresh tomatoes. Served in a hotpot
BEEF \$22 | LAMB \$23

5



YE SEGA ALETCHA Mild beef stew simmered in a yellow curry sauce infused with turmeric, cardamom, black pepper and garlic **\$23**

6



FIR-FIR Torn Injera tossed in onion, ginger, garlic, hot pepper, your choice of olive oil or Niter Kebbeh (Spiced clarified butter)
VEGETERIAN \$19 | BEEF \$22

MINIMUM OF ONE MAIN PER PERSON

ALL DISHES SERVED
WITH YOUR CHOICE OF
INJERA OR
RICE (GF) OR
UGALI (GF)
AND SALAD

MAINS

7



SIZZLING TIBS Sizzling Beef or Lamb Strips seasoned with green chili, onion, rosemary and a blend of Ethiopian spices. Served on a sizzle plate
RARE, MEDIUM OR WELL DONE
BEEF \$22 | LAMB \$23

8



WHITE TIBS Mild Beef or Lamb strips, stir fried and cooked in a curry sauce with onion, garlic and tomatoes. Served in a hotpot
BEEF \$22 | LAMB \$23

9



CHICKEN TIBS Boneless Chicken pieces stir fried with chilli, garlic, onion, fresh tomato and herbs (contains nuts). Served in a hot pot
HOT OR MILD **\$20**

10



SIZZLING CHICKEN TIBS Boneless Chicken pieces stir fried with chilli, garlic, onion, fresh tomato, and herbs (contains nuts). Served on a sizzle plate
\$20

11



GOMEN BE SEGA Beef and collard greens simmered in a mild sauce seasoned with Ethiopian herbs and spices **\$22**

MINIMUM OF ONE MAIN PER PERSON

ALL DISHES SERVED
WITH YOUR CHOICE OF
INJERA OR
RICE (GF) OR
UGALI (GF)
AND SALAD

VEGETARIAN MAINS

12



SHIRO WAT Spicy chickpea flour stew simmered in a Berbere and garlic sauce. Served in a hot pot **\$19**

13



KIK ALICHA Yellow split peas simmered in a mild sauce of onion, herbs and spices. Served in a hot pot **\$19**

14



MISIR WAT Spicy Red lentil stew simmered in a Berbere sauce with fresh garlic and ginger. Served in a hot pot **\$19**

15



DIFEN MISIR WAT Mild Green Lentil stew cooked with fresh green chilli, onion, garlic and traditional herbs and spices **\$19**

16



DENECH WAT Potato, carrot and capsicum stew cooked with onion, garlic, fresh chilli, traditional herbs and spices. Served in a hot pot
MILD, MEDIUM OR HOT \$19

17



KAY SIR WAT Fresh beetroot, potato, carrot and capsicum stew cooked with garlic, onion and ginger, traditional herbs and spices. Served in a hot pot
MILD, MEDIUM OR HOT \$19

MINIMUM OF ONE MAIN PER PERSON

CHEF'S SPECIALS

18



YETSOM BEYEA-NET Chef's choice of vegetarian or vegan tasting plate with your choice of Injera or Rice or Ugali
\$25

19



TASTE OF ETHIOPIA Tasting selection of traditional Ethiopian dishes (including both vegetarian and meat items) chosen by the chef with your choice of Injera or Rice or Ugali
SERVES 1 | \$30

20



FUL SUDANESE Black Eyed Beans simmered in a sauce infused with garlic, chilli and cumin. Garnished with Feta cheese, olives, cracked pepper, salad, drizzled with olive oil. Served with flat bread **\$20**

21



SPECIAL FUL SUDANESE Black Eyed Beans simmered in a sauce infused with garlic, chilli and cumin, with scrambled egg. Garnished with Feta cheese, olives, cracked pepper, salad, drizzled with olive oil. Served with flat bread **\$25**

22



FUL SUDANESE SHARING PLATE Black Eyed Beans simmered in a sauce infused with garlic, chilli and cumin, with scrambled eggs and your choice of sizzling chicken or beef tibs. Garnished with Feta cheese, olives, cracked pepper, salad, drizzled with olive oil. Served with flat bread
SERVES 2 | \$45

MINIMUM OF ONE MAIN PER PERSON

TUESDAY & SATURDAY SPECIALS



S1

KITFO Signature Gurage dish, hand cut Steak Tartar (finely minced beef) with Niter Kebbeh seasoned with Mitmita and black cardamom. Accompanied with Gomen, Ayub and your choice of Injera or Gojo **\$25**

TRADITIONALLY EATEN RARE.

CAN BE SERVED MEDIUM OR WELL DONE TO YOUR LIKING.

GOJO IS A GLUTEN FREE TRADITIONAL BREAD MADE WITH ABYSSINIAN BANANA FLOUR.



S2

GORED GORED Buttery spicy raw tenderloin, bite-size cubes of beef bathed in melted niter kibbeh or olive oil and spices. Served with Ayib and Injera **\$22**



S3

HOT POT SELECTION Your choice of 4 hot pots vegetarian or vegan dishes **\$27**



S4

HOT POT SELECTION Chef's choice of 6 hot pots (3 meat and 3 vegetarian)

Serves 2 | **\$60**

OR \$70 WITH TRADITIONAL ETHIOPIAN COFFEE



WE DO CATERING!

**LET US CREATE SOMETHING WONDERFUL
FOR YOUR NEXT EVENT!**

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HOT DRINKS



TRADITIONAL SINGLE ORIGIN ETHIOPIAN COFFEE
Serves 5-6 people \$20

COFFEE

	HAVE HERE
Cappuccino	\$4.00
Latte	\$4.00
Short Black	\$3.00

TEA

Traditional Ethiopian Tea with Cinnamon, Cloves, Thyme and Mint	\$3.00 CUP
	\$6.00 SMALL POT (2 CUPS)
	\$10.00 MEDIUM POT (4 CUPS)
	\$20.00 LARGE POT (8 CUPS)

OTHER

Chai Latte	\$4.00
Hot Chocolate	\$4.00

COLD DRINKS



Purezza Alkaline water	Small Jug (2 cups)	\$3.00
	Large Jug (4 cups)	\$5.00
Purezza Sparking water	Small Jug (2 cups)	\$5.00
	Large Jug (4 cups)	\$8.00
Smoothy Fresh Seasonal Fruit with Lime and Ice		\$7.00
Selection of soft drinks	Can	\$3.00
	Bottle	\$4.00
Ginger Beer		\$4.00
Sparkling Mineral Water		\$4.00
Still Water		\$4.00
Kids Drinks		\$3.50



**BYO WINE
DINNER ONLY**

Corkage \$10 per bottle

KEY INGREDIENTS IN THE ETHIOPIAN KITCHEN

BERBERE

Berberere is a combination of black pepper, cloves, cardamom, fenugreek, ginger, cayenne pepper and salt. Berberere is used to flavour many dishes, particularly stews (wats), it is essential in Ethiopian cuisine.

AYIB

Fresh house-made ricotta cheese

AWAZE

Awaze is the paste version of Berberere, it goes very well with meat dishes.

MITMITA

Mitmita is a very aromatic, red-orange coloured, crazy hot blend of dry spices, saltier than Berberere, and served as a side seasoning for certain meat dishes.

NITER KIBBEN

Clarified butter infused with spices including fenugreek, cloves, ginger, cardamom and turmeric

TEFF

An Ancient grain from the Ethiopian Highlands, Teff is the smallest of all grains, about the size of a poppy seed. It comes in a variety of colours, white, red and dark brown. Teff is ground into a flour and is used to make traditional Injera, the fermented pancake served at most Ethiopian meals.

INJERA

Injera is made from a combination of wheat, sorghum, millet, and rice flour, made into a batter, fermented, and then cooked on a heavy skillet into a giant circular pancake. The texture is soft and spongy and the flavour is slightly sour. It is the foundation of Ethiopian food and eaten with most dishes.

UGALI

Kenyan Ugali, made from maize flour, infused with fresh thyme and butter, served like a stiff polenta. It is traditionally eaten with vegetarian or meat stews.

NO UTENSILS ARE NEEDED TO EAT OUR FOOD!

Eat with your hands while sharing platters
with family and friends.

ENJOY!