

## VEGETARIAN MAINS

12



**SHIRO WAT** Spicy chickpea flour stew simmered in a Berbere and garlic sauce \$17

13



**KIK ALICHA** Yellow split peas simmered in a mild sauce of onion, herbs and spiced \$17

14



**MISIR WAT** Spicy Red lentil stew simmered in a Berbere sauce with fresh garlic and ginger \$17

15



**DIFEN MISIR WAT** Mild Green Lentil stew cooked with fresh green chilli, onion, garlic and traditional herbs and spices \$17

16



**DENECH WAT** Potato, carrot and capsicum stew cooked with onion, garlic, fresh chilli, traditional herbs and spices MILD, MEDIUM OR HOT \$17

17



**KAY SIR WAT** Fresh beetroot, potato, carrot and capsicum stew cooked with garlic, onion and ginger, traditional herbs and spices MILD, MEDIUM OR HOT \$17

### TRADITIONAL ETHIOPIAN SINGLE ORIGIN COFFEE

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

#### TEA

Traditional Ethiopian Tea with Cinnamon, Cloves, Thyme and Mint	\$3.00
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#### OTHER

Chai Latte	\$4.00
Hot Chocolate	\$4.00

HOT DRINKS

18



**YETSOM BEVEA-NET** Chef's choice of vegetarian or vegan tasting plate with your choice of with Injera or Rice or Ugali \$23

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 SUDANISE** 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. \$18

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. \$23

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 | \$43

## CHEF'S SPECIALS

### COLD DRINKS

**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



# AFRICAN VILLAGE CENTRE

2A NORTHCOTE ST, TORRENSVILLE SA 5031

MONDAY: 10AM TO 8:30PM  
TUESDAY: 10AM TO 9:30PM  
WEDNESDAY: 10AM TO 8:30PM  
THURSDAY: 10AM TO 9:30PM  
FRIDAY: 10AM TO 10PM  
SATURDAY: 10AM TO 10PM  
SUNDAY: 10AM TO 10PM

(KITCHEN CLOSING 7:30PM - M, W)  
(KITCHEN CLOSING 8:30PM - T, F, S)

WE DO  
CATERING!

LET US CREATE  
SOMETHING WONDERFUL FOR  
YOUR NEXT EVENT!

VISIT OUR WEBSITE FOR DETAILS  
[WWW.AFRICANVILLAGE-RESTAURANT.COM](http://WWW.AFRICANVILLAGE-RESTAURANT.COM)

(08) 8352 1492

f /AFRICANVILLAGECENTER



## 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**

**INJERA** Spongey unleavened flatbread, made from a combination of wheat, sorghum, millet and rice flour **\$2**



E

**UGALI | \$4**  
Made from maize flour, infused with fresh thyme and butter  
*(can be made plain - please let us know your preference)*



F

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



G

## 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 Berebere infused sauce, accompanied with Injera and Ayib **\$23**



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 \$20 | LAMB \$22**



5

**YE SEGA ALETCHA** Mild beef stew simmered in a yellow curry sauce infused with turmeric, cardamom, black pepper and garlic **\$18**



6

**FIR-FIR** Torn Injera tossed in onion, ginger, garlic, hot pepper, your choice of olive oil or Niter Kebbeh (Spiced clarified butter)  
**VEGETERIAN \$17 | BEEF \$20**

## MAINS



7

**SIZZLING TIBS** Sizzling Beef or Lamb Strips seasoned with green chili, onion, rosemary and a blend of Ethiopian spices.  
**RARE, MEDIUM OR WELL DONE BEEF \$20 | LAMB \$22**



8

**WHITE TIBS** Mild Beef or Lamb strips, stir fried and cooked in a curry sauce with onion, garlic and tomatoes.  
**BEEF \$20 | LAMB \$22**



9

**CHICKEN TIBS** Boneless chicken pieces stir fried with chilli, garlic, onion, fresh tomato and herbs (contains nuts)  
**HOT OR MILD \$18**



10

**SIZZLING CHICKEN TIBS** Boneless chicken pieces stir fried with chilli, garlic, onion, fresh tomato and herbs (contains nuts) **\$18**



11

**GOMEN BE SEGA** Beef and collard greens simmered in a mild sauce seasoned with Ethiopian herbs and spices **\$20**

## TUESDAY + SATURDAY ONLY



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 **\$23**

**TRADITIONALLY EATEN RARE.**  
**CAN BE SERVED MEDIUM OR WELL DONE TO YOUR LIKING.**



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 **\$20**



S3

**HOT POT SELECTION** Your choice of 4 hot pots vegetarian or vegan dishes **\$28 | SERVES 1**  
**OR**  
Chef's choice of 6 hot pots (3 meat and 3 vegetarian) **\$58 | SERVES 2**