

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 \$13 | 4 FOR \$23

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 \$13 | 4 FOR \$23

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 \$13 | 4 FOR \$23

ACCOMPANIMENTS



D

SMALL BOWL OF RICE \$4

INJERA Spongy unleavened flatbread, made from a combination of wheat, sorghum, millet and rice flour \$4



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 \$9 LARGE \$12



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



2



3



4



5



6

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 \$27

KEY WOT Spicy beef stew simmered in a red Berbere sauce, infused with cardamom, fenugreek and cloves \$27

DENECH BE SEGHA Spicy Beef, potato and fenugreek stew \$25

RED TIBS Spicy Beef or Lamb strips, stir fried and cooked in a red sauce infused with Berbere, onion, garlic, herbs and fresh tomatoes **BEEF \$24 | LAMB \$25**

YE SEGHA ALECHA Mild beef stew simmered in a yellow curry sauce infused with turmeric, cardamom, black pepper and garlic \$25

FIR-FIR Torn Injera tossed in onion, ginger, garlic, hot pepper and your choice of olive oil or Niter Kebbeh (Spiced clarified butter) **VEGETERIAN \$20 | BEEF \$23**

MAINS



7



8



9



10

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 \$23 | LAMB \$24**

WHITE TIBS Mild Beef or Lamb strips, stir fried and cooked in a curry sauce with onion, garlic and tomatoes. **BEEF \$23 | LAMB \$24**

CHICKEN TIBS Boneless Chicken pieces stir fried with chilli, garlic, onion, fresh tomato and basil pesto **HOT OR MILD \$23**

SIZZLING CHICKEN TIBS Spicy Chicken pieces stir fried with chilli, garlic, onion, fresh tomato and basil pesto \$23

SPECIAL DISHES TUESDAY 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, Ayib and Injera \$28

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 \$25

VEGETARIAN MAINS

ALL VEGETARIAN MEALS CAN BE MADE VEGAN
— JUST ASK OUR STAFF



12

SHIRO WAT Spicy chickpea flour stew simmered in a Berbere and garlic sauce \$22



13

KIK ALICHA Yellow split peas simmered in a mild sauce of onion, herbs and spices \$22



14

MISIR WAT Spicy Red lentil stew simmered in a Berbere sauce with fresh garlic and ginger \$22



15

DIFIR MISIR WAT Mild Green Lentil stew cooked with fresh green chilli, onion, garlic and traditional herbs and spices \$22



16

DENECH WAT Potato, carrot and capsicum stew cooked with onion, garlic, fresh chilli, traditional herbs and spices
MILD, MEDIUM OR HOT \$22



17

KAY SIR WAT Fresh beetroot, potato, carrot and capsicum stew cooked with garlic, onion, ginger and traditional herbs and spices
MILD, MEDIUM OR HOT \$22

CHEF'S SPECIALS



18

YETSOM BEYEA-NET Chef's choice of vegetarian or vegan tasting plate with your choice of with Injera or Rice or Ugali \$25(SERVES 1)



19

TASTE OF ETHIOPIA Tasting selection of traditional Ethiopian dishes (including both vegetarian and meat items) chosen by the chef with your choice of with Injera or Rice or Ugali \$35(SERVES 1)



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 or dark toasted sesame oil. Served with flat bread. \$22



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 or dark toasted sesame oil. Served with flat bread. \$27



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 or dark toasted sesame oil. Served with flat bread. **SERVES 2 | \$55**

HOT DRINKS

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



COLD DRINKS

SMOOTHY Fresh Seasonal Fruit with Lime and Ice **\$7.00**

Selection of soft drinks	Can	Bottle
Ginger Beer	\$3.00	\$4.00
Still Water	\$4.00	\$4.00
Kids Drinks	\$3.00	\$3.00

AFRICAN VILLAGE CENTRE

2A NORTHCOTE ST
TORRENSVILLE SA 5031

TRADING HOURS

Monday - Sunday / 7 days
5pm - 10pm

Saturday
12pm - 3pm
5pm - 10pm

WE ALSO DO CATERING!

TRADITIONAL ETHIOPIAN DISHES
INCLUDING VEGETARIAN + VEGAN + GLUTEN FREE OPTIONS
VISIT OUR WEBSITE FOR DETAILS
WWW.AFRICANVILLAGE-RESTAURANT.COM/CATERING

CALL TO BOOK
(08) 8352 1492

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