

## STARTERS

**A**

**LENTIL SAMBASAS** 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 SAMBASAS** Thin flaky pastry filled with lamb 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**

**C**

**BEEF SAMBASAS** 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**

**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**

## 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 \$23 | LAMB \$24**

**8**

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

**9**

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

**10**

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

## SPECIAL DISHES

**TUESDAY ONLY**



**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.**



**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



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

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

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

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

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

**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



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

**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 \$35 (SERVES 1)

**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

**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

**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

### TRADITIONAL ETHIOPIAN SINGLE ORIGIN COFFEE

### HOT DRINKS

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

**TEA**  
Traditional Ethiopian Tea with Cinnamon, Cloves, Thyme and Mint \$3.00

**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 \$3.00  
Bottle \$4.00

Ginger Beer \$4.00  
Still Water \$4.00  
Kids Drinks \$3.00

### WE ALSO DO CATERING!

TRADITIONAL ETHIOPIAN DISHES  
INCLUDING VEGETARIAN + VEGAN + GLUTEN FREE OPTIONS  
VISIT OUR WEBSITE FOR DETAILS  
[WWW.AFRICANVILLAGE-RESTAURANT.COM/CATERING](http://WWW.AFRICANVILLAGE-RESTAURANT.COM/CATERING)

CALL TO BOOK  
(08) 8352 1492

/AFRICANVILLAGECENTER

AFRICAN VILLAGE  
CENTRE

2A NORTHCOTE ST  
TORRENSVILLE SA 5031

### TRADING HOURS

Monday -Sunday/ 7 days  
5pm-10pm

Saturday  
12pm - 3pm  
5pm - 10pm