

NOT SURE?

TURN TO THE BACK OF
THE MENU FOR
INGREDIENT
INFO!

STARTERS



A

LENTIL SAMBUSAS Thin flaky pastries 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 with 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



E

INJERA | \$4
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 \$10 LARGE \$13

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

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 \$30



2

KEY WOT Spicy beef stew simmered in a red Berbere sauce, infused with cardamom, fenugreek and cloves \$30



3

DENECH BE SEGA Spicy Beef, potato and fenugreek stew \$27



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 \$26 | LAMB \$27



5

YE SEG ALETCHA Mild beef stew simmered in a yellow curry sauce infused with turmeric, cardamom, black pepper and garlic \$27



6

FIR-FIR Torn Injera tossed in onion, ginger, garlic, hot pepper, your choice of olive oil or Niter Kebbeh (Spiced clarified butter)

VEGAN \$22 | VEGETERIAN \$23 | BEEF \$23 | + EGG \$25

MINIMUM OF ONE MAIN PER PERSON

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

MRINS

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 \$23 | LAMB \$24

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 \$23 | LAMB \$24

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 \$23

10



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

\$23

MINIMUM OF ONE MAIN PER PERSON

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

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. Served in a hot pot \$24

13



KIK ALICHA Yellow split peas simmered in a mild sauce of onion, herbs and spices. Served in a hot pot \$24

14



MISIR WAT Spicy Red lentil stew simmered in a Berbere sauce with fresh garlic and ginger. Served in a hot pot \$24

15



DIFEN MISIR WAT Mild Green Lentil stew cooked with fresh green chilli, onion, garlic and traditional herbs and spices \$24

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 \$24

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 \$24

MINIMUM OF ONE MAIN PER PERSON

CHEF'S SPECIALS

18



YETSON BEYEA-NET Chef's choice of vegetarian or vegan tasting plate with your choice of Injera or Rice or Ugali
SERVES 1 | \$29

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 | \$37

20



FUL SUDANISE Black Eyed Beans simmered in a sauce infused with garlic, chilli and cumin. Garnished with Feta cheese, olives, avocado (seasonal), salad and 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, avocado (seasonal), salad, cracked pepper and drizzled with olive oil or dark toasted sesame oil. Served with flat bread \$30

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, salad, avocado (seasonal), cracked pepper and drizzled with olive oil or dark toasted sesame oil. Served with flat bread
SERVES 2 | \$60

TUESDAY 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, Ayib and your choice of Injera \$30

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 \$27



S3

HOT POT SELECTION Your choice of 4 hot pots vegetarian or vegan dishes \$35



S4

HOT POT SELECTION Chef's choice of 6 hot pots (3 meat and 3 vegetarian)
Serves 2 | \$80



WE ALSO DO CATERING!

TRADITIONAL ETHIOPIAN DISHES

INCLUDING VEGETARIAN + VEGAN + GLUTEN FREE OPTIONS

VISIT OUR WEBSITE FOR DETAILS

WWW.AFRICANVILLAGE-RESTAURANT.COM/CATERING

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

\$10.00 SMALL POT (2 CUPS)
\$13.00 MEDIUM POT (4 CUPS)
\$25.00 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 Sparkling 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

Kids Drinks \$4.00



BYO WINE DINNER ONLY

Corkage \$10 per bottle