



DINNER MENU

STARTERS

Kenya, Somalia and Tanzania

Beef/Vegan Samosa with home made pepper sauce

Or

Kuku Wings (Chicken wings) with coconut maandazi

Or

Mogadishu Meatballs with homemade pepper sauce

SOUP

Creamy Lentil Soup served with traditional ethiopian ambasha bread

Or

Lamb Soup – Ethiopian Lamb soup with Jalapeno peppers served with fresh traditional Ethiopian ambasha bread

MAIN COURSE

The Ethiopian National Dish - Doro Wot Special

Spicy chicken sauce with homemade cottage cheese, and boiled egg served on fresh homemade teff injera

Or

The Kings Platter

Have it all, a bit of everything (3 meat sauces and 3 Vegan sauces) served on freshly baked teff injera

Or

Somalian Biris

Somali style cardamom basmati rice cooked in goat meat stock, served with succulent chunks of goat meat and tamarind sauce

Or

Addis street food - Tibs and Shiro

Succulent beef strips stir fried in rosemary, with a side of shiro, served on homemade fresh teff injera

DESSERT

Kaldi Cocoa Surprise

Or

Homemade brownie with coffee caramel

Or

End it the Ethiopian way – Bunna – Ethiopian traditional coffee ceremony