
APPETIZERS & SHAREABLE

Beef samosa	3 — 300 / 5 — 600
Crispy pastry enveloping a flavour filling of spiced beef, served with our signature spicy awaze.	
Lentils samosa	3 — 250 / 6 — 500
Crispy enveloping a flavour filling of spiced Lentils, served with our signature spicy awaze.	
Chicken wings	1,200
Crispy fried chicken wings served plain or tossed in Buffalo sauce or dry rubs served with carrot sticks with dip.	
Chicken skewer	1,400
Marinated chicken breast cubes grilled with spices, bell peppers and onions served with Awaze spiced Sauce.	
Zilzil Tibs	1,550
Tender flank steak, delicately seasoned with salt and pepper, pan-grilled to perfection and served with rich awaze sauce.	
A bowl French fries	600

LIGHT LUNCH

Classic Eritrean spicy pasta	1,450
Spaghetti or penne tossed with fresh tomatoes, onions, garlic, tomato paste, basil, and chili peppers. Available mild or spicy.	
Pasta with plain sauce	1,200
Pasta with Meat sauce	1,350
Pasta with Pesto	1,050
Avocado & tomato salad	1,250
Chicken cutlet with vegetable and Rice	1,650

BRUNCH

Scramble Eggs with toast / Chapati bread	900
Scramble Eggs with Potato & Sausages	1,150
Chechebsa	950
Pan-fried torn and sauteed with spiced butter and berbere. Served with Honey or Yogurt.	
Eyesom Firfir	950
Injera soaked in a rich flavourful & spicy berbere Sauce.	
Tibs Firfir	1,150
Tender beef sauteed with berbere, onions, garlic & tomato mixed with injera.	
Enkulal firfir	900
Scrambled eggs with onion, tomato and green chilli served with Bread or injera.	
Avocado toast	700
Toasted bread with smashed avocado, olive oil and black pepper.	
Foul	1,050
Cooked fava beans mashed and seasoned with onions, tomatoes, green chili and boiled egg served with baguette or pita bread.	
Fruit salad	700
Seasonal fruit mix.	

KIDS MENU

Chicken Nugget & Fries	950
Fish Nugget & Fries	1,050
Panini	650
Grilled cheese with ham or turkey.	

ETHIOPIAN & ERITREAN CUISINE

Vegetarian

All dishes are served with your choice of Injera or rice

Misir Wot (Spicy Lentil Stew) Red lentils slow cooked in onion, tomato, garlic and ginger, seasoned with a rich aromatic berbere spice sauce.	1,400
Fosolia na Carot Green beans, carrots & potato sauteed with onion, tomato, garlic, ginger, turmeric and mild spices.	1,450
Gomen Kales sauteed with onions, tomato, garlic, and hot green peppers.	1,250
Kikwot Split yellow peas simmered with onion, tomato, garlic, ginger, and turmeric, creating a mild, creamy, and comforting stew.	1,400
Shiro Wot Spiced ground chickpeas simmered in onions, tomatoes and garlic sauce.	1,450
Keysir (Beet root) Beet root sauteed with onion, tomato, garlic, and mild spices.	1,400
Beyaynetu (Mixed Veggie platter) A mix of vegetarian dishes served with injera.	1,600 2,400

Meat

Doro Wot (Chicken Stew) Rich spicy chicken stew, slow cooked in onion, tomato, garlic and spiced butter served with hard-boiled eggs.	2,250
Zigni Richly spiced beef stew slow-cooked in onion, tomato, garlic, and spiced butter.	2,250
Ye'beg Alichu Wot (Lamb Stew) Lamb cubes slow cooked in onions, tomato, garlic, turmeric, and spiced butter sauce.	2,250
Kitfo Finely minced beef mixed with spiced butter and mitmita, served rare or slightly cooked, with Ayeb (cottage cheese) & Gomen kitfo (kale).	2,200
Gomen Kitfo Finely minced and cooked kale mixed with spiced butter & mitmita served with injera.	1,800
Sega Tibs (Pan Fried Beef) Tender beef fillet cubes sauteed with onion, tomato and garlic, tossed in spiced butter and jalapenos.	2,100
Ye'beg Tibs (Pan Fried Lamb) Tender lamb cubes sauteed with onion, tomatoes, garlic and jalapenos, served with spicy awaze sauce.	2,100
Asa Tibs (Pan Fried Fish) Flavorful dish made with bite-sized pieces of fresh red snapper, sauteed. Seasoned with traditional berbere spice and cooked with onions, garlic, and tomato, it delivers a rich, savory flavor with a satisfying spicy kick.	2,100

PLATTERS & SIDES

Mixed Meat Platter

Serves 2–3 / 4–6 |
3,500 / 5,700

A generous selection of our flavorful meat dishes, beautifully served on a platter with traditional injera.

Mixed Meat & Vegetarian Platter

Serves 2–3 / 4–6 |
4,200 / 6,300

A generous combination of our flavorful meat and vegetarian dishes, beautifully arranged on a large platter and served with traditional injera.

Sides & Add Ons

Injera	100
A bowl Avocado & Tomato Salad	450
Rice	450
Boiled eggs	100
Ayeb (cottage Cheese)	350
Kitfo Gomen (kale)	350

COFFEE

Espresso	250
Double Espresso	300
Americano	350
Ethiopian Macchiato	350
Cappuccino Flat White Mocha	400
Latte Chai Latte Spanish Latte	450
Ethiopian Coffee	350
Hot Chocolate	450

TEA

Black Mint Tea	300
Green Tea	300
Herbal Tea	300
Dawa	350

Lemon, ginger & honey

Special Tea	350
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Orange, Lemon, Ginger & Honey

Kenyan Tea	400
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All drinks are available iced and with skimmed milk.

COLD DRINKS

Still Water	200
Still Water Large	350
Sparkling Water	250
Sparkling Water Large	350
Kombucha	400
Soda	200
Tonic Water	200
Fresh Juice	450

Mango, orange, passion or pineapple mint

Milkshakes	500
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Vanilla, Chocolate, Oreo, Espresso

Extras

Almond, Soy or Oat Milk	150
Decaf	100
Syrup	100

COCKTAILS

Limoncello Spritz	1,300
Chilled Prosecco combined with Limoncello, topped with sparkling mineral water and ice.	
Aperol Spritz	1,200
Chilled Prosecco mixed with Aperol, topped with soda water and ice.	
Hibiscus Spritz	1,000
Vodka, house hibiscus infusion, Prosecco, and soda water.	
Agave Mexican Mule	1,000
Tequila mixed with fresh lime juice and sugar syrup.	
Classic / Passion Mojito	950
Rum infused with fresh passion fruit, lime, mint, and sugar.	
Dirty Martini	950
Gin with dry vermouth, served with olive juice on the side.	
Whiskey Sour	950
Premium whiskey shaken with fresh lemon juice and lime.	
Margarita	900
Tequila, fresh lemon juice, and triple sec.	
Gin & Tonic	900
Gin with lime, topped up with tonic water.	
Dawa	850
Vodka mixed with honey and lemon juice.	

MOCKTAILS

Tropical Sunrise Cooler	800
A bright blend of tropical juices layered for a refreshing, sunset-inspired drink.	
Virgin Classic / Passion Mojito	750
Passion fruit, mint, lime, and soda.	

BEER

Tusker	450
Tusker Lite	450
Tusker Malt	450
White Cap	450
Heineken	600
Stella Artois	600

WINES

House Wines

House White – La Vieille Ferme Blanc (France)

Fresh and crisp with citrus and floral notes

Glass: 1,100 | Bottle:
4,600

House Red – La Vieille Ferme Rouge (France)

Smooth and fruity with soft tannins

Glass: 1,100 | Bottle:
4,600

House Rosé – La Vieille Ferme Rosé (France)

Light, dry and refreshing with red fruit notes

Glass: 750 | Bottle:
2,800

River Garden Selection

River Garden Sauvignon Blanc (South Africa)

Crisp and refreshing with citrus and tropical fruit

Glass: 1,150 | Bottle:
5,200

River Garden Chardonnay

Glass: 1,000 | Bottle:
4,300

River Garden Merlot

Smooth red with berry and plum notes

Glass: 1,050 | Bottle:
4,500

River Garden Rosé

Light, fresh and fruity

Glass: 950 | Bottle:
4,600

John B Collection

White

Chardonnay / Sauvignon Blanc / Chenin Blanc

Glass: 950 | Bottle:
3,350

Red & Rosé

Cabernet Sauvignon / Merlot / Rosé

Glass: 950 | Bottle:
3,350

Sparkling

Brut Chardonnay

Bottle: 3,350

Red Wines

Stone Dale Cabernet Sauvignon / Merlot

Easy-drinking, soft red

Glass: 950 | Bottle:
3,900

White Wines

B. Sauvignon Blanc (South Africa)

Glass: 950 | Bottle:
3,900

Apéro à Paris White (France)

Glass: 700 | Bottle:
2,900

Sparkling Wine

Veuve Ambal Brut (France)

Crisp, dry French sparkling wine with fine bubbles

Bottle: 4,500

Valdo Prosecco DOC Etichetta Nera – Extra Dry (Italy)

Fresh, lively bubbles with apple & pear notes

Bottle: 5,200

Thank you for dining with us