



HABESHA

ETHIOPIAN RESTAURANT



Argwings kodhek road . Tell.0733314677/0733730469/0725869955
P.O.Box52214 00200 Nairobi Kenya.

1. DORO WOT

Ethiopian favourite dish, chicken curry marinated with spiced butter, one piece, served with an egg and accompanied with homemade cheese

.....1000/=



2. SHEKLA TIBS

Pan fried goat meat with ribs, well-seasoned with rosemary, and green paper served with ETHIOPIAN “SHEKLA” /Plate/dish.

.....950/=



3. MIXED DISH

Of each kind on the Injera base, various kind of “WOT” (sauce) half meat, half vegetables’ both hot and non-hot and also cabbage, kale, carrots and potatoes sauce.

.....1,000/=



4. KIKIL

Well cooked (boiled)Got meat, marinated with traditional spices with soup (shorba)and prepared in Ethiopian way.

.....950/=



5. KEY TIBS FIRFIR

Is a mixture of Injera and Well pan fried beef meat, well-seasoned with Berbere (dry red pepper powder),green paper and other traditional spices

.....950/=



6. SHIRO TEGAMINO

Made of powdered legumes or dried peas with traditional spices prepared in Ethiopian way served with silver dish a taste you will never forget.

.....950/=



7. ALICHA MINCHET

Stew of prime beef (in piquant sauce) prepared with a variety of ingredients with butter (without chillies).

.....900/=



8. KEY MINCHET

Stew of prime beef (in piquant sauce)prepared with a variety of ingredient with butter and berbere (chillies).

.....900/=



9. KEY WOT

Well spiced hot sauce of beef, marinated with butter and "Berber".

.....950/=



10. KITFO

Minced meat, raw (medium) or well done seasoned with spiced butter accompanied with cheese, unforgettable taste, served in traditional way.

.....1000/=



11. DULLET

Minced beef, liver and beef are added to a pan in which onion have been cooked in butter with green and red chillies, prepared Ethiopian way.

.....950/=



12. SPECIAL KITFO

It is minced beef, raw, lightly or even thoroughly cooked served with “Ayeb Begomen” (mixture of cheese and spinaches) and marinated with spiced butter, a taste you will never forget.

.....1050/=



13. ZILZEL TIBS

Pan fried made from strips of beef with rosemary, served with Ethiopian “shekla”plate(dish)
Ethiopian” Nyama choma”.

.....950/=



14. KEY TIBS

Well pan fried beef meat, well-seasoned with Berbere(dry red pepper powder), green paper and other traditional spices and with soup

.....950/=



15. FASOLIA

String beans and carrots sautéed in caramelized onion.

.....950/=



16. GORED GORED

A raw delight is gored gored, tender beef fillet cubed and rolled in a blend of spices similar to kitfo and served on injera.

.....950/=



17. BOZENA SHIRO

Made of powdered dried peas and a mixture with beef meat marinated with butter spiced and served with traditional Ethiopian pot (SHEKLA DISH).

.....1000/=



18. DENCHE BESIGA

It is a mixture of well pan fried beef and fillet with cooked potatoes marinated with traditional prepared in Ethiopian way.

.....950/=



19. VEGETABLES

Mixed vegetables, delicious vegetarians, and platters with fresh cabbage, Sukhumi (kale) peas, beans, tomatoes, beet-root, lentils and lettuce.

.....850/=



20. AYEB- BEGOMEN

Mixture of grated spinach and kale with homemade cheese marinated with spiced butter and milled chillies. It is a delicious and light food

.....850/=



21. GOMEN

Chopped collard greens simmered in a mild sauce-herb.

.....850/=



22. DORO TIBS

Boneless, skinless cubed chicken sautéed in a special blend of spices and braised in onions tomato, green pepper and purified butter. Served hot or mild.

.....1000/=



23. ATERKIK ALITCHA

Split yellow piece made with onion, garlic, ginger, and turmeric.

.....850/=



24. GOMEN BE SIGA

Collard Green prepared either with Lamb or Beef. Lamb with bone cooked with collar green, herbed butter, garlic, ginger, onions, and green pepper.

.....950/=



25. NECH TIBS

Succulent meat cooked in a mild and distinctly flavorful sauce of mild green pepper sauce

.....950/=



26. NECH TIBS FIRFIR

Is a mixture of Injera and Wellpan fried beef meat, well seasoned with traditional spices

.....950/=



27.TIRE SIGA

Prime red beef with some white, served raw

.....1000/=



28. AYIB

Traditional Ethiopian cottage, homemade cheese

.....500/=



29. SALATA

Crisp green salad topped with green pepper tomato, onion in an authentic house dressing

.....450/=



30. TIMATIM SELATA (KACHUMBARI)

Chopped tomatoes, onions and green chili in oil and lemon dressing

.....400/=



31. ASSA WET

Well spiced sauce of fish prepared in Ethiopian way, marinated with onion ,with chili or without chili and salad oil

.....950/=



32.ASSA DULLET

Hand minced fish marinated with onions, green pepper and salad oil

.....950/=



33. DRY TIBS

Well pan fried beef meat, well-seasoned with or without chillies and other traditional spices and without soup.

.....950/=



34. FISH FRY

Well done pan fried boneless fish

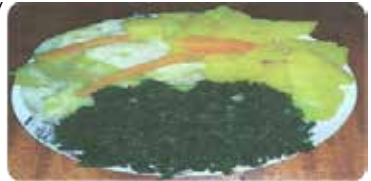
.....1000/=



35. CABBAGE MIX

A said vegetables of cabbage with carrot, kale and potato
With Carrot prepared in Ethiopian way

.....400/=



36. KEY MISIR / LENTEN

.....850/=



DRINKS

FRESH FRUIT JUICE



Mango.....	200/=
Orange.....	200/=
Passion.....	200/=
Mix.....	200/=
Avocado.....	200/=
Pineapple.....	200/=
Papaya.....	200/=

ETHIOPIAN COFFEE AND TEA



Ethiopian Coffee Per Cup.....	100/=
Ethiopian coffee per pot.....	1,500/=
Tea with milk.....	150/=
Special strong tea.....	100/=
Lemon tea.....	100/=
Ginger tea.....	100/=
Masala tea.....	150/=

TEJ /ETHIOPIAN HONEY WINE



Tej in brille/traditional glass.....	250/=
Tej in bottle.....	700/=

SODAS



300ml

500ml

Coke.....	100/=	150/=
Fanta	100/=	150/=
Sprite.....	100/=	150/=
Krest.....	100/=	150/=
Stony 300ml.....	100/=	150/=



OTHER DRINKS

Diet coke.....	150/=
Soda water.....	150/=
Tonic.....	150/=
Novida pineapple.....	150/=
Redbul.....	250/=
Ambo mineral water.....	200/=
Mineral water 500ml.....	120/=
Mineral water 1 liter.....	170/=