

" experience Eritrean delicacies "



Charatoria		
Starters Starters		
Peri-peri Chicken Liver	KSH.750	
Spicy Pan-fried chicken liver with a rich creamy sauce served with garlic bread		
Tomato And Basil Bruschetta	KSH.750	
Tomato, olives, pesto and basil mixed and served on slices of fresh baguette		
Asmara Garlic Mushrooms	KSH.750	梁
Pan-fried mushroom buttons, with garlic and Asmara spices		
Caprese	KSH.850	
Slices of fresh mozarrela and tomato with fresh basil drizzled with olive oil		
Prawn Cocktail	KSH.950	
Cocktail prawns in a pink succulent sauce.	K311.730	
Soups		
Asmara Vegetable Soup	KSH.650	
Carrots, leeks, zuchinni, broccoli and a touch of sweet peppers and fresh cream		
Spicy Fish Soup	KSH.800	
Spicy fish soup with an explosion of flavours		
Ox Tail Soup  A delicious bone soup rich in flavour	KSH.900	
Cream of Mushroom Soup	KSH.750	NAMA
A creamy mushroom soup		
Cream of Butternut soup	KSH.750	
A creamy butternut soup		
Salads		
From Kenyan Highlands Fresh vegetables grown in Limuru farm, picked early every		
morning and delivered to our kitchen table.		
Green Leaf Salad	KSH.800	
Assorted green leaves, fresh herbs, grilled vegetables with a		
balsamic vinaigrette dressing		

Tajiri Salad	KSH. 1,000	
Artichokes, cherry tomatoes, mango, sundried tomatoes, nuts, lettuce with a parmesan herb dressing		
Tomato & Mozarella Salad	KSH. 1,000	
Tomatoes, lettuce, tossed with rocket leaves, olives, mozzarella, basil, and pesto sauce.		
Greek Salad	KSH. 1,000	<b>A</b>
Lettuce, peppers, cucumber, feta cheese, cherry tomatoes, onions, olives with a greek dressing		
Mediterenean chicken Salad	KSH. 1,200	€03
Grilled chicken strips, rucola, nuts, Avocado, Apple, with honey & mustard dressing		
Marin Course		Y
Main Course		
Beef	VCII 1 200	
Asmara Kitfo (Steak Tartar)  Finely minced lean beef dressed with spiced butter and chillies served with spinach and cottage cheese	KSH.1,300	
Asmara Dullet	KSH.1,300	
Finely minced lean beef, tripe and liver cooked with spiced butter and chillies, one of Eritreans speciality!		
Zilzil Tibsi	KSH.1,400	
Pan-fried strips of beef with green peppers, tomatoes & chillies served on the traditional Eritrean clay pot	69	
Tsahli Tibsi	KSH.1,450	
Pan-fried goat meat with ribs, green peppers, & chillies served in a traditional Eritrean clay pot		
Kehy Tibsi	KSH.1,300	
Pan fried beef fillet cubes, well-seasoned with berbere, green peppers and other traditional spices		7

Tsaeda Tibsi Pan fired beef fillet cubes, well-seasoned with traditional spices (no chilies)	KSH.1,300
Tibsi Firfir	KSH.1,300
Succulent tender pieces of beef fillet cooked in onions, garlic and Awaze sauce mixed with Injera	
Dereq Tibsi	KSH.1,300
Dry fried beef fillet with traditional spices	
Hamli Bsga	KSH.1,300
Cubes of beef fillet, marinated in traditional spices and cooked with kale ( traditonal Eritrean dish)	
Keyh Tsebhi (ZGNI)	KSH. 1,300
Beef cubes marinated in spiced butter and berbere, cooked in a spicy hot sauce	
Minchet Abish	KSH. 1,300
Lean minced beef cooked in spiced butter, berbere powder and a hot sauce( or Alicha without chillies)	
Kunata Firfir	KSH.1,300
Succulent tender pieces of sundried beef fillet cooked in onions, garlic and Awaze sauce mixed with Injera	
Asmara Special	KSH. 1,700
Pan-fried beef fillet stripes, with green pepper, berbere powder and tomato. Served with a traditional meat soup and vegetables.	
Asmara Mixed plate	KSH.1,500
Our speciality, gives you a taste of everything, small portions of three meat dishes with assorted vegetables.	
Pepper Steak	KSH. 1,750
Grilled prime fillet steak served with in a peppercorn sauce, a choice of potatoes and vegetables	

	Lamb Chops Juicy grilled molo lamb chops served with a choice potatoes and seasonal vegetables	KSH.1,850	
7	T-bone Steak 500gm T-bone steak marinated and perfectly cooked	KSH. 2,050	
<b>À</b>	Chicken		<b>ŞÎ</b>
	Tsebhi Derho Chicken marinated in spiced butter, cooked in a hot sauce served with an egg and cottage cheese	KSH.1,300	
	Tsebhi Derho (Full Chicken) Whole Chicken marinated in spiced butter,	KSH.7,550	
4	cooked in a hot sauce served with 7 eggs and cottage cheese		
	Tsebhi Derho (Boneless) Boneless chicken marinated in spiced butter, cooked in a hot sauce served with an egg and cottage cheese	KSH.1,300	
	Chicken Mushroom  Pan seared boneless chicken breast in a mushroom sauce served with creamed potatoes and vegetables	KSH.1,500	
	Grilled Chicken  Charcoal grilled chicken breast or the leg with herbs served with a choice of potato and vegetables	KSH.1,500	
	Chicken Florentine Chicken and mushroom in a béchamel sauce wrapped in wafer thin pancakes served with a side salad	KSH.1,300	
	Chicken Shiro Boneless chicken cooked in a delicious chickpeas powder	KSH.1,300	
	Fish & Seafood		
	Tsebhi Asa  Fish pieces prepared the Eritrean way with mild chillies and spiced red sauce mouth watering!!!	KSH.1,300	

	NAVAVA		
	Grilled Fish Fillet Grilled fish fillet served with a jacket potato, grilled vegetables and a chunky tartare sauce	KSH.1,500	
	Norwegian Salmon Salmon grilled to perfection.	KSH. 2,550	
	Grilled Calamari Perfectly seasoned calamari with lemon, herbs, soy sauce grilled to perfection, served with a seasonal salad.	KSH.1,400	
÷0.	Vegetarian		
	Asmara Vegetables Mixed vegetables, cabbage, kale, potatoes, peas, lentils and beetroot in a spicy Eritrean sauce.	KSH.1,050	4
	Ajibo Bhamli Spinach and cottage cheese, marinated and cooked in spiced butter and mild chillies.	KSH.950	K
	Shiro Tegamino Chickpeas & split peas powder made in a delicious sauce mixed with berbere and a combination of spices	KSH.1,050	
	Spaghetti Alio Olio Peperoncino Spaghetti with olive oil, chilli and black olives.	KSH.850	
	Penne Arabiatta Penne with tomato, basil and chilli sauce	KSH.900	
	Penne Pesto Penne in traditional Italian pesto sauce	KSH.1,000	
	Ravioli Pomodore Ravioli with Spinach and ricotta cheese, served with a pomodore sauce or butter & sage	KSH.1,000	3

Vegetable Lasagne	KSH.1,000
Layers of homemade pasta, assorted vegetables,	
cheese and herbs.	
Tagliatelle Funghi Porcini	KSH.1,500
Tagliatelle with a creamy porcini sauce	
Side Dishes	
Injera	KSH.200
Plate of chips	KSH.400
Grilled Vegetables	KSH.350
Creamed potatoes	KSH.350
Couscous	KSH.400
Quinoa	KSH.400
Desserts	
Chocolate Mousse	KSH.600
Chocolate mousse served with Chantilly Cream	
Assorted Ice - Cream	KSH.550
Vanilla, strawberry and chocolate served with hot chocolate sauce	
Asmara Chocolate Brownie	KSH.700
Dark sticky chocolate cake served with vanilla ice cream and a drizzle of wicked chocolate sauce.	
Summer Fruit Plate	KSH.600
Exotic fruit plate with passion syrup, fresh mint and honey dressing	
Apple Cake	KSH.600
Freshy baked apple cake and served with vanilla ice cream or cream	
Tiramisu	KSH.650
Wicked Italian dessert, finger biscuits with marscapone cheese,khalua and Chantilly cream	

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Minty Strawberry	KSH. 750
Fresh strawberries with lemon and mint served	
with whipped cream or vanilla ice cream	
Pizza	
Focaccia	KSH.450
Focaccia, olive oil and rosemary	
Bruschetta	KSH.600
Fresh tomatoes, garlic and basil	
Margherita	KSH.900
Tomato, mozzarella cheese and basil	
Capricciosa	KSH.1,000
Tomato, mozzarella cheese, artichokes and olives	
Vegetariana	KSH.1,000
Tomato, mozzarella cheese, baby marrow, green pepper	
Funghi	KSH.1,000
Tomato, mozzarella cheese, mushrooms	
Positano Special	KSH.1,000
Baby tomatoes from Italy, mozzarella cheese and basil	
Rucola Gorgonzola	KSH.1,150
Pizza with rucola and gorgonzola cheese	
Quattro Formaggi	KSH.1,150
Four cheese	
Quattro Stagioni	KSH.1,150
Tomato, mozzarella cheese, artichokes, mushrooms and cooked ham	

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Al ragu		KSH.1,050	
Tomato, mozzarella	cheese and minced meat		
Al pollo		KSH.1,050	
Chicken pizza		1311117030	
dinaman pizzu			<b>'</b>
Al tonno		KSH.1,150	
Tuna pizza			<b>3</b> 2
Name I		VCH 1 150	
Napoli Towata wassaralla	shoose and unshoules	KSH.1,150	
Tomato, mozzarella	cheese and anchovies		
Prosciutto Crudo		KSH.1,300	
Tomato, mozzarella	cheese and ham	•	
Prosciutto Cotto		KSH.1,150	4
Tomato, mozzarella	cheese and cooked ham		
Combat		VCII 1 050	
Gamberi Tomato, mozzarella	choose and praying	KSH.1,250	
iomaio, mozzarena	cneese and prawns		
Calzone		KSH.1,150	
Focaccia folded with	mozzarella cheese,cooked		
ham and mushrooms	;		
Diavola	abassa and abilit animat	KSH.1,300	
Iomato, mozzarella	cheese and chilli salami		September 1
Hawaii		KSH.1,100	
Tomato, mozzarella, h	am and pineapple		<b>1</b> 1111
Kids Corn			AA(G
		Well Foo	
Fish Fingers	or corned with abine and turtur cause	KSH.700	
Deep Tried fish finge	er served with chips and tartar sauce		S C
Asmara Chicken		KSH.700	
	umbed chicken fingers served with chips		4
Kiddie Beef Burger		KSH.650	
Beef burger served v	with fries		













## Boozy Coffee Calypso Parissiene Coffee Mt. Kenya Coffee





## **BAILEYS COFFEE**

Baileys Irish Cream, Coffee, whipped Cream

KSH.650



## **IRISH COFFEE**

Bulleit Bourbon Whiskey, Coffee, whipped Cream

KSH.650



## **JAMAICAN COFFEE**

Ron Zacapa Rum, Coffee, whipped Cream

KSH.750

















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