

MENU

FOOD

1.TSEBHI DERHO

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Eritrean's favorite dish. Chicken curry marinated with spiced butter, one piece served With an egg and accompanied with home made cheese.

550/-

2.KITFO

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Minced meat, raw, medium, or well done, seasoned with spiced butter, , served in traditional way.

570/-

3.DULLET

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Minced tripe, liver and lean beef cooked in butter with traditional spices green and red chilies, and green pepper, prepared in Eritrean way One of Eritrean's most loved national cuisine.

550/-

4.SPECIAL KITFO

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The same as above but served with mixture of cheese and spinach)

600/-

5. ASMARA SPECIAL

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Well pan fried goat meat, well seasoned with berbere (dry red pepper powder). green pepper and and other traditional spices and with more of soup and full fresh salad .

850/-

6.TSAHLI TIBSI

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fried goat meat with ribs, well seasoned with rosemary, and green pepper served with Eritrean traditional clay dish

550/-

7.ZILZIL TIBSI

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Pan fried strips of beef with rosemary, served with on the fire Eritrean clay dish "tsahli" (Eritrean nyama choma.)

600/-

8.TIBSI FIRFIR

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(TIBSI FIRFIR) : is the mix mixture of injera together with keyh tibs or tsaeda tibs.

500/-

9.KEYH TIBSI:-

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Well pan fried beef meat, well seasoned with berbere (dry red pepper powder). Green pepper and other traditional spices and with a BIT of soup.

500/-

10.TSAEDA TIBSI:

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The same as above but no chillies

500/-

11. DRY TIBSI

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Well fried beef meat, well seasoned with out chillies and soup.

550/-

12.HAMLI BSGA

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well pan fried fillet with slightly cooked sukuma marinated with traditional spices, prepared in Eritrean way.

550/-

13. ZGNI (KEYH TSEBHI)

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Well spiced hot sauce of cubes beef , marinated with butter and berbere.

500/-

14. TSEBHI ALICHA

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The same as above but no chillies.

500/-

15. MINCHET ABISH

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KEYH MINCHET ABISH: stew of prime beef (in piquant sauce) prepared, from minced beef with a variety of ingredients and marinated with butter and berbere (chillies).

500/-

16. ALICHA MINCHET

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The same as above but no chillies

500/-

17. PASTAseasoned with meat

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400/-

18. PASTA with out meat

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350/-



MENU

FOOD

19. MIXED DISH

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600/-

Various kinds of tsebhi (sauces) both hot and non hot and also cabbage, kale, carrot and potatoes served on the injera base.

20. VEGETABLES

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450/-

Mixed vegetables, delicious, and platter with fresh cabbage, skuma (kale) peas. beans, beet-root, lentils, lettuce with tomatoes and carrot with potatoes.

21. AJIBO BHAMLI

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350/-

Mixture of grated spinach with home made cheese, marinated with spiced butter and mild chilies, it is

22. MEREK (ALICHA)

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450/-

Well cooked (boiled) goat meat, marinated with traditional spices with soup and prepared in Eritrean way.

23. FULL TSEBHI DERHO

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5000/-

Tsebhi Derho, prepared by order, traditionally prepared favorite dish for seven people with seven injera and seven eggs.

24. FRESH SALAD

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300/-

salad Marinated with lemon, vinegar, green pepper. Tomatoes, lettuce and other traditional spices.

25. SHIRO TEGAMINO

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400/-

Shiro, which is made of powdered legumes or dried peas and chick peas with traditional spices prepared in Eritrean way and served on a pan.

26. DULET NAY ASA

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550/-

Hand minces fish marinated with onions, green pepper and salad oil.

27. TSEBHI ASA

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500/-

Well spiced red sauce of fish prepared in Eritrean way, with onion, milled chilies and salad oil.

28. KEYH TIBSI (GOAT MEAT)

550/-

29. KUANTA FRIFER

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450/-

well seasoned dry meat mixed with injera

BREAKFAST

1. FOUEL OLIVE OIL

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270/-

2. KITCHA FIRFER (SILSI)

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350/-

3. KITCHA FIRFER (KUANTA)

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470/-

4. FRITATA (2EGGS)

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250/-

5. SILSI EGGS

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250/-

6. FIRFER

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350/-



MENU

WINES & SPIRITS

(WINE SERVED IN GLASS)

| | |
|-----------------------------|-------|
| 4th Street (red/sweet) | 250/- |
| Drostdy hof (red /white) | 250/- |

SPIRITS

(sprints served in tots)

WHISKY

| | |
|---------------------------|-------|
| Jack Daniel's | 300/- |
| Chives regal | 300/- |
| Johnny walker black label | 300/- |
| Johnny walker red label | 250/- |
| Jameson (Irish whisky) | 350/- |
| J& B rare (scotch whisky) | 200/- |
| Glenfiddich | 350/- |

| | |
|------------------|-------|
| Captain Morgan | 200/- |
| Myers's rum | 200/- |
| Bacardi | 200/- |
| Malibu | 200/- |
| Martin (Rosso) | 200/- |
| Camapri | 200/- |
| Southern Comfort | 200/- |

BRANDY

| | |
|----------|-------|
| Richot | 150/- |
| Vice roy | 150/- |

GIN

| | |
|---------|-------|
| Gordon | 200/- |
| Gilbeys | 150/- |

CREAM SPIRITS

| | |
|-----------|-------|
| Amarula | 200/- |
| Baileys | 200/- |
| Tia maria | 200/- |

COGNAC

| | |
|-------------------|-------|
| Mairttel | 400/- |
| Hennessy | 400/- |
| V*S (Courvoisier) | 400/- |

VODKA

| | |
|-----------------------|-------|
| Smirnoff vodka (red) | 150/- |
| Smirnoff vodka (blue) | 150/- |
| Absolute vodka | 250/- |

| | |
|------------------------------------|-------|
| Zappa- sambuca (white & green) | 150/- |
| Zappa -sambuca (blue) | 150/- |
| Tequila olmega silver | 200/- |
| Tequila camino real | 200/- |

LIQOUR

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| Tiamaria | 200/- |
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MENU

DRINKS

BEERS

| | |
|----------------------|-------|
| Tusker lager | 200/- |
| Tusker malt lager | 200/- |
| White cup light | 200/- |
| Pilsner lager | 200/- |
| Smirnoff ice (red) | 200/- |
| Smirnoff ice (black) | 200/- |
| White cup lager | 220/- |
| Heineken | 250/- |
| Guinness 500 ml | 220/- |
| Guinness 300ml | 200/- |
| Alvaro | 120/- |
| Carlsberg | 250/- |
| Tusker Can | 220/- |
| Guinness Can | 250/- |
| Smirnoff ice can | 220/- |
| Red bull | 250/- |

(WINE SERVED IN BOTTLE)

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|-----------------------|--------|
| Cronier (White/ Red) | 2000/- |
| Robertson (Red/White) | 3000/- |

SPRITS IN HALF AND QUARTERS (BOTTLES)

| | |
|--------------------------|---------|
| ½ Johnny Walker Black | 2,400/- |
| ½ Johnny Walker Red | 1,900/- |
| ½ Baileys | 1,800/- |
| ½ viceroy (350 ml) | 1,200/- |
| ½ Smirnoff Vodka (350ml) | 1,200/- |
| ½ gilbey' s gin (350 ml) | 1,200/- |
| ½ richot (350 ml) | 1,200/- |
| ½ vat 69 | 1,400/- |

Coffee/Tea

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|--------------------|-------|
| Coffee per pot | 300/- |
| Coffee cup | 100/- |
| Macchicato | 100/- |
| Shaie (strong tea) | 100/- |
| cappuchino | 150/- |
| Milk | 150/- |
| Late | 150/- |
| American | 150/- |
| Café Mocha | 150/- |
| Hot Chocolate | 150/- |

Cigarettes

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|-------------|-------|
| Dunhill | 300/- |
| Embassy | 250/- |
| Sportman | 200/- |
| Sweetmentol | 200/- |

Soft drinks

| | |
|------------------------|-------|
| Soda (300ml) | 100/- |
| Mineral water (500 ml) | 100/- |

FRUIT JUICE

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| Fresh Juice | 120/- |
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Milk Shake

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| (vanilla, Strawberry, Chocolate) | 200/- |
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| Cappuchino Shake | 250/- |
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