

193 A CALEDONIAN ROAD LONDON N1 OLS Tel. 0207 837 4499

OPEN MIDDAY TILL LATE HOURS EVERYDAY TAKE AWAY AVAILABLE

STARTERS

1.1	Lamb Sambusa (wheat pastry filled with lamb flavoured with spices including garlic and cumin)	.£3.50
1.2	Vegetarian Sambusa (wheat pastry filled with lentil and bullet spiced chilli with garlic and cumin)	.£3.50
1.3	Spring Rolls	.£3.50
1.4	Salad (lettuce, tomatoes, onions mixed with olive oil, basil and balsamic vinegar)	.£3.50
	SIDE DISHES (VEGETARIAN)	
2.1	Azipha (whole lentil, cooked with chilli pepper, garlic and other spices)	.£3.50
2.2	Misser Wot (cracked lentil hot wot)	.£3.50
2.3	Cabbage WOT (cabbage cooked with slices of potatoes and carrots)	.£3.50
2.4	Ayib Begomen (cottage cheese mixed with spinach and simmered with spiced butter)	.£3.50
2.5	Spinach Wot (spinach cooked with spiced butter)	.£3.50

2.6 <u>Fosolia</u> (whole beans cooked with slices of carrot and spice)£3.50
2.7 <u>Shiro Side</u> £3.00
2.8 Any Side with ingera£5.00
WOT DISHES
3.1 <u>Doro Wot</u> (hot) chicken cooked with spicy Ethiopian sauce(WOT)£8.00
3.2 <u>Doro Alicha Wot</u> (mild chicken cooked with spicy Ethiopian sauce)£8.00
3.3 <u>Beg Wot</u> ((hot) lamb sauce prepared with traditional berrbere (Ethiopian spiced pepper powder) spices)£8.00
3.4 <u>Alicha Beg Wot</u> (mild fried beef sauce with spices)£8.00
3.5 <u>Bozena Shiro</u> (ground split peas simmered in a spicy berbere lamb sauce£8.00
3.6 <u>Shiro</u> (ground spleat peas simmered in a spicy berbere sauce)£7.00
3.7 <u>Fish</u> with salad, potatoes, carrots and beetroot£8.50
3.8 <u>Tsome Beye-aynetu</u> (an assortment of dishes consisting of spicy lentils, split peas and other vegetable sauces)£7.00
3.9 <u>Gomen Besiga</u> spinach with lamb£8.00
3.10 <u>Atikilt Wot</u> (fried cubes of potatoes with traditional mild mixed vegetables sauce made with cabbage and carrots seasoned with Ethiopian spices)£7.00

FIR FIR

4.1	Doro Fir Fir (a spicy chicken sauce mixed with small pieces of injera)	.£8.00
4.2	Alicha Fit Fit (mild spicy lamb stew mixed with small pieces of injera)	.£8.00
	Quanta Fir Fir (specially prepared dried meat cooked with spicy sauce and mixed with small pieces of injera)	.£8.00
4.4	Wot Fir Fir (lamb sauce prepared with traditional berbere (Ethiopian spiced pepper powder), spices and mixed with small pieces of injera)	£8.00

<u>TIBS</u>

5.1	"Marathon" Special Tibs (small steak of lamb
	cooked in red wine with onion, green bullet chilli
	tomato, rosemary and black pepper)£11.50
5.2	Zil Zil Tibs (fried strips of beef coked with onion,
	black pepper and garnished with green chilli)£8.50
5.3	Awaze Tibs (fried cubes of lean lamb cooked with
	onion, green chilli, black pepper and berbere
	(Ethiopian spiced pepper powder) with rice£8.50
5.4	Lega Tibs (fried cubes of lean lamb cooked with onion,
•	green bullet chilli, rosemary and black pepper) with rice£8.00
	green builet ommi, reservary and black pepper/ with hee
55	Goden Tibs (fried lamb tibs coked with
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	onion, green bullet chilli and rosemary)£8.50
	Tosemary)£0.50
E 6	Dorok Lamb (triad laan lamb applied
5.0	Derek Lamb (fried lean lamb cooked
	with onion, rosemary until crunchy,
	garnished with green chilli)£8.50

<u>KITFO</u>

6.1	"Marathon" Special Kitfo (lean beef	
	chopped finely, cooked with traditional	
	spiced butter and served with home	
	made cheese and spinach)£9.00)
6.2	Kitfo (lean beef chopped finely, cooked	
	with traditional spiced butter)£8.00)
	SUNDRIES	
	<u>SONDICES</u>	
7.1	Gored Gored (cubed beef cooked in	
	awaze traditional bevere sauce)£8.50	
7.2	Dulet (finely chopped lamb tripe and	
	liver cooked with spiced traditional	
	butter, onion and chilli pepper)£7.00)
7.3	Mahiberawi (an assortment of many	
	dishes including kitfo, doro wot,	
	lega & awaza tibs, cheese and	
	tsome beye-aynetu£28.50)

CHOICE OF DISHES FOR ASSORTMENT

1.	Awaze Tibs
2.	Kitfo
3.	Lega Tibs
4.	Beg Wot
5.	Alicha Beg Wot
6.	Doro Wot

7. Doro Alicha Wot

- half portion

- half portion
- half portion
- half portion
- half portion
- half portion
- half portion

Price for any TWO dishes for assortment£9.50