



TRUE ETHIOPIAN VEGAN FUSION DINING-IN LONDON

Appetizer

Spiced Red lentil Injera Roll: Red lentil simmered with onion, garlic, ginger and berbere (chili powder).

Chickpeas Injera Roll: Roasted and finely grounded chickpeas simmered in onion, ginger, garlic and chilli.

Fava beans Injera Roll: Fava beans simmered in onion, ginger, garlic and chilli.

All our rolls are garnished with diced tomatoes mixed with red onion, lemon juice, chilli, herbs and olive oil.

Main

Tibs Tacos soya protein chunks sauteed with onion, garlic, Jalapeno and fresh rosemary.

Bell Peppers stuffed with Key Wot: Loaded peppers stuffed with soya protein chunks braised in onion, garlic, ginger, berbere (chili powder) and kibe (clarified vegetable ghee) .

Dulot: Vege mince seasoned with chilli, onions, mitmita (chili powder) and kibe (clarified Vegetable Ghee).

All our mains are served with two side tapas:

Fosolia Tapas: String beans and carrots simmered in its own juice with garlic, ginger and onion.

Gomen Tapas: Fresh spinach and potato simmered in its own juice with onion, ginger, garlic and jalapeño.