

**ALL DISHES  
SERVED WITH  
INJERA OR RICE (GF)  
AND SALAD**

## STARTERS



- A LENTIL SAMBUSA** Thin flaky pastries filled with lentils infused with Ethiopian spices and served with an Ethiopian inspired herb and nut pesto or a hot chilli sauce **3 FOR \$12**
- B LAMB SAMBUSA** Thin flaky pastry filled with lamb mince infused with Ethiopian spices and served with an Ethiopian inspired herb and nut pesto or a hot chilli sauce **3 FOR \$12**
- C BEEF SAMBUSA** Thin flaky pastry filled with Beef mince infused with Ethiopian spices and served with an Ethiopian inspired herb and nut pesto or a hot chilli sauce **3 FOR \$12**

## ACCOMPANIMENTS



**D INJERA** Spongy unleavened flatbread, made from a combination of wheat, sorghum, millet and rice flour **\$2**



**E SALAD** Seasonal salad with tangy Oregano dressing **SMALL \$7 LARGE \$10**

**WHAT IS  
INJERA?**

*Our Injera is made from a combination of wheat, sorghum, millet, and rice flour, made into a batter, fermented, and then cooked on a heavy skillet into a giant circular pancake.*

*The texture is soft and spongy and the flavour is slightly sour. It is the foundation of Ethiopian food and eaten with most dishes.*

## MAINS



**KITFO** Signature Ethiopian dish, hand cut Steak Tartar (finely minced beef) with Niter Kebbeh seasoned with Mitmita and black cardamom. Accompanied with Injera and Ayib **\$18.50**

**TRADITIONALLY EATEN RARE.  
CAN BE SERVED MEDIUM OR WELL DONE TO  
YOUR LIKING**

**DORO WAT** Queen of the festive table, slow-cooked Spicy Chicken stew with hard boiled eggs, in a rich Berebere infused sauce, accompanied with Injera and Ayib (fresh housemade ricotta cheese) **\$18**

**KEY WOT** Spicy beef stew simmered in a red Berbere sauce, infused with cardamom, fenugreek and cloves **\$18**

**RED TIBS** Spicy Beef or Lamb strips stir fried and cooked in a red sauce infused with Berbere, onion, garlic, herbs and fresh tomatoes **BEEF \$18 / LAMB \$19**

**WHITE TIBS** Mild Beef or Lamb strips, stir fried and cooked in a curry sauce with onion, garlic and tomatoes **BEEF \$18 / LAMB \$19**

**GORED GORED** Buttery spicy raw tenderloin, bite-size cubes of beef bathed in melted niter kibbeh or olive oil and spices. Served with Ayib and Injera **\$18**

**CHICKEN TIBS** Boneless Chicken pieces stir fried with chilli, garlic, onion, fresh tomato, basil pesto **\$17**  
**HOT OR MILD**

**YE SEGA ALETCHA** Mild beef stew simmered in a yellow curry sauce infused with turmeric, cardamom, black pepper and garlic **\$18**



**GOMEN BE SEGAA** Beef and collard greens simmered in a mild sauce seasoned with Ethiopian herbs and spices **\$18**



**SHIRO WAT** Spicy chickpea flour stew simmered in a Berbere and garlic sauce **\$16**



**KIK ALICHA** Yellow split peas simmered in a mild sauce of onion, herbs and spiced **\$16**



**MISIR WAT** Spicy Red lentil stew simmered in a Berbere sauce with fresh garlic and ginger **\$16**



**DIFEN MISIR WAT** Mild Green Lentil stew cooked with fresh green chilli, onion, garlic and traditional herbs and spices **\$16**



**DENECH WAT** Potato, carrot and capsicum stew cooked with onion, garlic, fresh chilli, traditional herbs and spices **MILD, MEDIUM OR HOT \$16**



**KAY SIR WAT** Fresh beetroot, potato, carrot and capsicum stew cooked with garlic, onion and ginger, traditional herbs and spices **MILD, MEDIUM OR HOT \$16**



**GOMEN** Collard greens sautéed with chilli, garlic, onion and traditional herbs and spices **\$18**

## VEGETARIAN MAINS

## SPECIALS



17

**VETSOM BEYEA-NET** Chef's choice of vegetarian or vegan tasting plate \$25



18

**TASTE OF ETHIOPIA** Tasting selection of traditional Ethiopian dishes (including both vegetarian and meat items) chosen by the chef \$25



19

**MIXED RICE CHOICE** Aromatic white rice infused with cumin, served with a selection of sauces chose by the chef  
**VEGETARIAN/VEGAN \$22 MIXED \$25**



20

**FUL SUDANISE** Black Eyed Beans simmered in a sauce infused with garlic, chilli and cumin. Garnished with Feta cheese, olive oil and cracked pepper. Served with bread and salad \$22



21

**SPECIAL FUL SUDANESE** Black Eyed Beans simmered in a sauce infused with garlic, chilli and cumin. Garnished with Feta cheese, olive oil and cracked pepper. Served with scrambled eggs, bread and salad \$25



22

**LAMB SHANKS AND RICE** Spicy Lamb Shanks slow cooked with garlic and black pepper with a hint of cumin served with delicately spiced rice and fresh green chilli. Served in a hot pot \$22



23

**FIR-FIR** Torn Injera tossed in onion, ginger, garlic, hot pepper, your choice of olive oil or Niter Kebbeh (Spiced clarified butter) \$17



24  
A

**CHEF'S CHOICE UGALI**  
Made from maize flour, infused with fresh thyme and butter (*can be made plain, please let us know your preference*)  
**VEGETARIAN/VEGAN \$20 MIXED \$25**



**UGALI**  
Made from maize flour, infused with fresh thyme and butter (*can be made plain, please let us know your preference*)  
**VEGETARIAN \$16  
CHICKEN OR BEEF \$17  
LAMB \$18**

## HOT DRINKS

### COFFEE

Cappuccino	\$3.80
Latte	\$3.80
Short Black	\$3.00

### TEA

Traditional Ethiopian Tea \$2.50 with Cinnamon, Cloves, Thyme and Mint

### OTHER

Chai Latte	\$3.80
Hot Chocolate	\$3.80

## COLD DRINKS



**SMOOTHY** Fresh Seasonal Fruit with Lime and Ice \$7.00

Selection of soft drinks      Can \$3.00  
    Bottle \$4.00

Ginger Beer	\$4.00
Sparkling Mineral Water	\$4.00
Still Water	\$4.00
Kids Drinks	\$3.50

WE DO  
CATERING!

LET US CREATE  
SOMETHING WONDERFUL FOR  
YOUR NEXT EVENT!

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[WWW.AFRICANVILLAGE-RESTAURANT.COM](http://WWW.AFRICANVILLAGE-RESTAURANT.COM)

AFRICAN VILLAGE CENTRE

2A NORTHCOTE ST, TORRENSVILLE SA 5031

MONDAY: 10AM TO 8:30PM

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FRIDAY: 10AM TO 10PM

SATURDAY: 10AM TO 10PM

SUNDAY: 10AM TO 10PM

(KITCHEN CLOSES 7:30PM - M, W)  
(KITCHEN CLOSES 8:30PM - T, T, F, S)

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