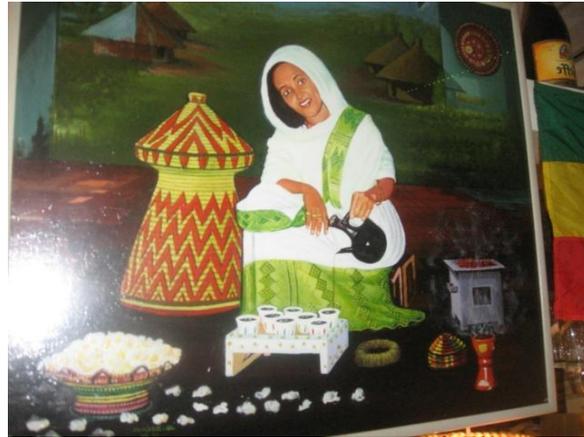


Addis Ababa is the capital of Ethiopia and means *New flower*. In the Ethiopian tradition the people eat with their right hand from a plate on which an injera or large pancake is. Therefore, before and after eating the hands are always washed.

አዲስ አበባ
የኢትዮጵያ ምግብ ቤት



Addis Ababa
ETHIOPIAN RESTAURANT

Already from the historiography Ethiopia is known for its special food culture.



www.addisababa.nl

DRINKS

Non-alcoholic drinks

- | | |
|---------------------------------|--------|
| 1. Malt beer (0.0% alcohol) ... | € 3,50 |
| 2. African mango juice ... | € 3,00 |
| 3. Soft drinks ... | € 2,75 |
| 4. Fresh orange juice | € 4,00 |

Beer with alcohol

- | | |
|--------------------------------|--------|
| 4. Banana beer (Mongozo)* ... | € 4,00 |
| 5. Coconut beer (Mongozo)* ... | € 4,00 |
| 6. Mango beer (Mongozo)* ... | € 4,00 |
| 7. Ethiopian beer* ... | € 3,75 |
| 8. White beer ... | € 3,75 |
| 9. Bottle of Heineken beer ... | € 3,00 |

* All African and Ethiopian beers are organic and fair trade.

Wine

- | | |
|---|---------|
| 10. Bottle of South African wine ... | € 17,50 |
| 11. Half a bottle of South African wine ... | € 12,00 |
| 12. Glass of South African wine ... | € 4,00 |

Other liquors

- | | |
|---|--------|
| 13. African coffee liqueur ... | € 5,00 |
| 14. Whisky / Cognac ... | € 5,00 |
| 15. Gin / Bacardi / Vodka ... | € 5,00 |
| 16. Tia Maria / Grand Marnier / Sambuca ... | € 5,00 |
| 17. Amaretto / Safari ... | € 4,00 |
| 18. Port / Sherry / Dutch gin ... | € 4,00 |



FIRST COURSES

1. Pumpkin soup



Vegetarian pumpkin soup with Ethiopian spices

€ 5,50

2. Lentil soup

Vegetarian lentil soup with Ethiopian spices

€ 5,50

3. Ethiopian bread

Ethiopian bread with spinach and cottage cheese

€ 5,50

4. Nifro Addis



Baked wheat and corn with fresh herbs, lemon and pepper

€ 5,50

5. Salad

Mixed salad of tomatoes, pepper, carrots and cucumber

€ 5,00

MAIN COURSES WITH MEAT

1. ADDIS ABABA SPECIAL (ምርጥ)

Combination of beef, lamb, chicken, egg, vegetables, two kinds of lentils, pea flour sauce, spinach, salad and cottage cheese, served with injeras

€ 18,00



2. GORED-GORED (ጎረድ ጎረድ)

Beef cut into small pieces, with Ethiopian spices, vegetables, lentils, spinach, salad and cottage cheese, served with injeras

€ 16,50

3. DORO WOT SPECIAL (ዶሮ ወጥ)

Drumsticks and egg in highly-seasoned, spicy red sauce with spinach, vegetables, lentils, salad and cottage cheese, served with injeras (traditional festive meal)

€ 16,00



4. YEBEG-ALICHA (ቅቅል)

Lamb meat with mild spices, vegetables, lentils, spinach, salad and cottage cheese, served with injeras € 16,00



5. DORO-BE-ENGUDAY (ዶሮ በእንጉዳይ)

Fried chicken fillet with mushrooms, vegetables, lentils, salad, cottage cheese and Ethiopian spices, hot or less hot to taste, served with injeras € 16,00

6. KITFO SPECIAL (ምርጥ ኪቶ)

Beef cut into small pieces and made in butter and Ethiopian spices (done or half-done to taste), with vegetables, lentils, spinach, salad and cottage cheese, served with injeras € 15,50

7. DORO TIBS (ዶሮ ጥብስ)

Fried chicken fillet with vegetables, lentils, salad, cottage cheese and Ethiopian spices, hot or less hot to taste, served with injeras (traditional festive meal) € 15,50

8. YEBEG TIBS (ጥብስ)

Fried lamb meat with fresh peppers and spices, vegetables, lentils, salad and cottage cheese, served with injeras € 16,00

9. YEBEG WOT (ZIGNI) (ወጥ)

Lamb meat with Ethiopian hot red sauce, vegetables, lentils, salad and cottage cheese, served with injeras € 16,00

10. MINCHET-ABISH (ምንቸት አብሽ)

Beef cut into small pieces, with hot red sauce, vegetables, lentils, salad, cottage cheese and egg, served with injeras € 15,50

VEGETARIAN DISHES

11. BE-YE-AYNETU SPECIAL (በየአይነቱ)

Combination of vegetables, two types of lentils, pumpkin, spinach, ground split peas, fried carrots with green beans and beetroot, salad and fresh cheese, served with injeras € 16,50



12. YE-DUBBA-WOT (የዱባ ወጥ)

Cooked South African pumpkin with Ethiopian spices, vegetables, lentils and salad, served with injeras € 14,50

13. ENGUDAYE BE (እንጉዳይ)

Fried mushrooms with carrots, red beets, green beans with Ethiopian spices, salad and cottage cheese, served with injeras ... € 14,50

14. GOMEN-WOT (ጎመን)

Spinach with Ethiopian spices, vegetables, lentils and salad, served with injeras € 14,50

15. MESER-WOT (ምስር)

Red lentils in spicy sauce with Ethiopian spices, vegetables, salad and cottage cheese, served with injeras € 14,00

16. ATER KIK-WOT (አተር ከከ)

Ground split peas with Ethiopian spices, vegetables, lentils, salad and cottage cheese, served with injeras € 14,00

17. ATEKELT-WOT (አትከልት ወጥ)

Cooked potatoes, white cabbage, carrots with fresh spices, lentils and salad and, served with injeras € 14,00

FISH DISHES

18. YE-TSOM SPECIAL (አዲስ በየአይነቱ)

Combination of fish from the Red Sea (tilapia), vegetables with spicy sauce of red lentils, spinach, ground split peas, green peas with carrots and red beets, salad and cottage cheese, served with injeras € 17,50

19. ASSA SPECIAL (አሳ ምርጥ)

Fish from the Red Sea (tilapia), cut into small pieces, vegetables, lentils, spinach, salad and cottage cheese, served with injeras € 16,50

20. ASSA (አሳ)

Fish from the Red Sea (tilapia), cut into small pieces, with spicy red sauce, vegetables, lentils, salad and cottage cheese, served with injeras € 16,00

Tips

All tips you give on Tuesday, go directly to charity! The money will be used to build schools and libraries, and buy books, chairs and tables so that more children can go to school.

In addition, Wondem Foundation is committed to teach children the importance of personal hygiene to avoid preventable diseases.

**Visit the website of Wondem Foundation for more information:
www.wondemfoundation.org**

DESSERTS

Sweets

1. Three flavors of ice cream with fresh fruit and whipped cream € 6,00
2. Three flavors of ice cream with fresh fruit... € 5,50
3. Three flavors of ice cream with whipped cream... € 4,75
4. Three flavors of ice cream ... € 4,50
5. Cocktail of fresh fruits with whipped cream ... € 5,50
6. Cocktail or fresh fruits ... € 5,00
7. Yogurt with fresh fruit and honey... € 5,00
8. Yogurt with fresh fruit... € 4,50
9. Yogurt with honey... € 3,75

Hot drinks

10. Irish coffee ... € 6,50
11. French coffee ... € 6,50
12. Small pot of Ethiopian coffee* for 1 person ... € 4,00
13. Medium pot of Ethiopian coffee* for 2 persons ... € 6,50
14. Large pot of Ethiopian coffee* for 3 or more people ... € 3,00 per person
15. Warm milk with Ethiopian herbs and honey ... € 4,00
16. Hot chocolate with whipped cream ... € 4,00
17. Hot chocolate ... € 3,50
18. Small pot of Ethiopian tea for 1 person ... € 3,50
19. Large pot of Ethiopian tea for 2 or more people ... € 3,00 per person

* Delicious, spicy Ethiopian coffee, freshly roasted and served in Ethiopian tradition with sandalwood incense.



Ingredients and allergens

Information about our ingredients and allergens:

1. **ingredients of injera:** An injera is prepared with: wheat, rice flour, corn flour and teff.
2. **yeast:** In addition an injera contains yeast. If you have an intolerance to yeast, you can get rice or bulgur instead of an injera. The preparation time of rice or bulgur is 15 minutes extra. Bulgur is not gluten-free.
3. **gluten:** Teff is completely gluten-free. People with celiac disease (gluten intolerance) or gluten sensitivity can safely eat an injera of teff. Do you want to eat entirely gluten-free (and yeast-free) with us? Please feel free to contact us and let us know that one day in advance. Then we make gluten-free (and yeast-free) injeras especially for you.
4. **meat and fish:** In our meat dishes we use beef, lamb and chicken, but no pork. Our fish dishes contain only tilapia. This is an African freshwater fish.
5. **crustaceans and molluscs:** Our dishes are free of crustaceans and molluscs.
6. **milk (lactose):** If you have an intolerance to milk products (lactose), report that us when ordering. We will keep this in mind.
7. **soy:** Our dishes are free of soy.
8. **nuts, peanuts, sesam seeds and lupin:** We do not use nuts (such as almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts), peanuts, sesame seeds and lupin in our meals.
9. **celery and mustard:** Our dishes are free of celery. Mustard we only use in green lentils. If you have an intolerance to mustard, tell us when ordering. We will keep this in mind.
10. **eggs:** Some dishes contain a boiled egg. If you don't want an egg, report that us when ordering. We will keep this in mind.
11. **additives:** Our dishes are free of additives. These are flavourings, aromatic substances, colourings and preservatives. So we don't use E621. This is ve-tsin, or monosodium glutamate (MSG).
12. **sulphite:** We do not use sulphite in our meals. Wine does contain sulphite.
13. **fresh:** The meals at Addis Ababa are prepared fresh every day. So they retain their natural and fresh taste and you can enjoy your meal to your heart's content.
14. **herbs and spices:** All Ethiopian and African herbs and spices that we use, are fresh and are put together with a lot of care.
15. **In short:** Restaurant Addis Ababa is hospitable to fish lovers, meat eaters, vegetarians, vegans and people with a food intolerance.

Melkam megeb! "Enjoy your meal!"