

Selam AFRIKA

MENU

TIBS

Lamb tibs - €25

Fried lamb with fresh peppers and a blend of East-African spices.

Beef tibs - €20

Fried beef served with fresh peppers and a blend of East-African spices.

Chicken tibs - €20

Fried chicken served with fresh peppers and a blend of East-African spices.

FISH

Sea bass tibs - €28.50

Sea bass grilled with fresh peppers and a blend of East-African spices.

Codfish tibs - €26

Codfish grilled with fresh peppers and a blend of East-African spices.

Shrimp tibs - €28.50

Shrimp grilled with fresh peppers and a blend of East African spices.

SPECIALTIES

Gored Gored - €25

Tender medium-rare beef cubes marinated in a sauce with a blend of East-African spices and cognac.

Kitfo - €25

Raw minced beef, warmed in butter sauce with mitmita and a blend of East-African spices.

WOT & ZIGNI - STEW DISHES

Lamb Zigni - €22

Lamb simmered in a spicy red sauce with a blend of East-African spices.

Beef Zigni - €21

Beef simmered in a spicy red sauce with a blend of East-African spices.

Sebhi Dorho - €21

Drumsticks simmered in a spicy red sauce with a blend of East-African spices served with a boiled egg.



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ALICHA - STEW DISHES

Beg Alich - €22

Lamb simmered in curry sauce with a blend of East-African spices.

Chicken Alich - €21

Chicken simmered in curry sauce with a blend of East-African spices served with a boiled egg.

Beef Alich - €21

Beef simmered in curry sauce with a blend of East-African spices.

TASTING MENU

Selam's Special - €60 (vanaf 2 pers.)

Lamb alich, gored gored and chicken tibs.

Selam's Vegan Menu - €55 (vanaf 2 pers.)

8 vegan dishes selected by the chef.

Selam's Vegan Menu - €22.50

6 vegan dishes (including seasoned kale and vegetable mix).



VEGAN

Yellow lentils - €17

Yellow lentil sauce with curry and a blend of East-African spices.

Red lentils - €17

Red lentil sauce with red pepper and a blend of East-African spices.

Mushroom tibs - €18

Grilled mushrooms with peppers and a blend of East-African spices.

Okra with lentil - €19

Red lentils with okra, red peppers and a blend of East-African spices.

Duba tebhiy - €18

Spicy sauce made with pumpkin and a blend of East-African spices.

Shiro - €18

Flavorful chickpea-based sauce and a blend of East-African spices.

Potato tebhiy - €17

Spicy sauce made with potato and a blend of East-African spices.

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HOT DRINKS

Tea - €3

Fresh mint tea- €3.50

Tea with cloves - €3.50

Kuarant tea (with Araki) - €3.75

Coffee - €3

Cappuccino - €3.50

Espresso - €2.50

Dubbel espresso - €4

Latte macchiato - €4.50

COLD DRINKS

Cola / Cola light - € 2.75

Fanta - €2.75

7-up - €2.75

Bitter lemon - €3.25

Tonic - €3.25

Ginger Ale - €3.25

Ice tea - €2.75

Red Bull - €4

Appel sap - €3.50

Mango sap / Guava sap - €3.50

Chaudfontaine (plat/bruis) - €2.50

Bottle Chaudfontaine (0.75l) - €7.50



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BEER

Heineken pilsner - €3.50

Heineke pilsener 0% - €3.50

Hertog Jan pilsner - €3.50

AFRICAN BEER

Bedele beer - €5

Habesha beer - €5

Mongozo beer (gluten free) - €5

Mongozo beer (Banana) - €5

Mongozo beer (Mango) - €5

Mongozo beer (Cocos) - €5

WINE

Chardonnay - €6

Sauvignon Blanc - €6

Rosé - €6

Merlot - €6

Red wine - €6

Port - €5.50

Bottle of wine - €28

LIQUOR

Red Label - €6

Black Label €6.50

Double Black Label - €7.50

Jack Daniels - €7

Chivas - €7

Jameson Irish Whiskey - €7

Hennessy - €7

Bacardi - €6

Amarula - €6

Baileys - €6

Vodka (Smirnoff) - €6

Vodka (Absolut) - €6

Gin - €6

Disaronno - €6

Tia Maria - €6

Jenever - €5

Sambucca - €6

Tequila - €5

Araki - €5

Ouzo - €5

