

ETHIOPIAN TAKEOVER MENU

Dinner menu 220 kr

Shiro - ground spice chickpea stew cooked in tomato, sauteed onions & garlic.

Key misir - split red lentil stew cooked with ginger, garlic, onions & berbere sauce.

Gommen - chopped spinach sauteed with ginger, garlic, onions & herbs.

Atkilt Alich - potatoes, cabbage, sauteed onions, carrots & garlic. Seasoned with turmeric, black pepper & ginger.

Vegan Tibs - soy based vegan beef berbere. Cooked in tomato, onions & jalapenos.

Brunch menu 190 kr

Chechebsa Firfir - shredded flatbread immersed in berbere, ethiopian ghee butter & herbs. Served with a side yoghurt.

Ethiopian scrambled eggs - with sauteed onions, garlic, jalapeno & black pepper. Served with injera.

Gursha - Injera rolls coated with lentils and a blend of vegetables, herbs and spices