



## ----- ENTREES -----

All entrees are served with Injera (A pancake like sourdough bread) and Salad.

## --- BEEF and CHICKEN ---

### **JEBENA KULWA**

**98 kr**

Cubed tender Beef pieces fried in a pan with a hearty butter sauce or vegetable oil, onions, tomatoes, pepper until golden and then marinated in Jebenas special sauce.

### **AWAZE KULWA**

**98 kr**

Cubed tender Beef pieces fried in a pan with a hearty butter sauce or vegetable oil, onions, tomatoes, pepper until golden, then sautéed in spiced and berbere.

### **KITFO**

**110 kr**

Lean tender chopped prime Beef seasoned with spiced butter and "mitmita" (powered small chill pepper and red pepper). It can be served slightly cooked (lebleb style) upon request.

### **ZEBHI DERHO**

**90 kr**

Tender chicken leg or thigh marinated in lemon sautéed in seasoned butter and stewed in red pepper sauce, flavored with onions garlic, ginger root and pinch of cardamom.

### **DERHO FITFIT**

**95 kr**

Tender chicken leg or thigh marinated in lemon sautéed in seasoned butter and stewed in red pepper sauce, flavored with onions garlic, ginger root and pinch of cardamom and then mixed with pieces of Injera.

### **ZIGNI**

**90 kr**

Cubed tender Beef pieces fried in a pan with a hearty butter sauce marinated and cooked with tomato, garlic and berbere sauce.

### **ZIGNI FITFIT**

**95 kr**

Cubed tender Beef pieces fried in a pan with a hearty butter sauce marinated and cooked with tomato, garlic and berbere sauce and then mixed with pieces of Injera.

### **ALLICHA FITFIT**

**95 kr**

Pieces of Beef meat in mild sauce mixed with Injera before being served.

ALLICH Pieces of Beef meat in mild sauce mixed

**95 Kr**

### **GORED GORED**

**110 kr**

Chucked Beef lightly cooked and mixed with a home made awaze sauce diced onion, jalapeno and our hebal butter

(Awaze is spicy sauce made with different kinds of herbs)

### **BEB´ AINETU**

**139 kr**

A combination of **Kulwa, Zebhi derho and Vegetarian.**

### **RICE WITH KULWA**

**95 kr**

Cubed tender Beef pieces fried in a pan with a hearty butter sauce or vegetable oil, onions, tomatoes, pepper until golden and then marinated in Jebenas special sauce. Served with rice

## ----- VEGETARIAN -----

### **ALLICHA**

**80 kr**

Stew combining potato, carrot, green cabbage, squash & string beans, mildly curried

**SHIRO**

**80 kr**

A traditional dish with split peas, tomatoes, onions, green peppers and seasoned to perfection

**SHIRO FITFIT**

**85 kr**

Sliced Injera pieces mixed with split peas, tomatoes, onions, green peppers and seasoned to perfection

**HAMLI**

**90 kr**

Spinach cooked with garlic, lemon, chili and olive oil

**SALAD**

**70 kr**

Fresh salad with tomato, feta cheese and chopped onion in house dressing

**TIMTIMO**

**80 kr**

Lintels / Beans spiced and cooked in olive oil

**BEB ^ AINETU**

**105 kr**

A combination of **Allicha, Hamli and Timtimo**

**----- DESSERTS -----**

**BAKLABA WITH ICE-CREAM**

**50 kr**

Two baklabas with a scoop of ice-cream (vanilla, chocolate or strawberry)

**ICE-CREAM**

**35 kr**

Two scoops of ice-cream (vanilla, chocolate or strawberry)