

Little Ethiopia Menu

All our food are made from scratch in our humble kitchen. As we don't have a liquor license, you're welcome to bring your own alcohol.

Main meals

All dishes are served with traditional, freshly prepared injera. Injera is yeast-risen flatbread with a unique, slightly pongy texture, traditionally made out of teff flour and is the national dish in Ethiopia, accompanying just about every meal.

Doro Wot 85.00

Spicy chicken stew with onions, berbere (Ethiopian chili paste), kibe (Ethiopian spiced butter) and garlic. Kindly check with your waiter for availability.

Key Wot 85.00

Lean beef stew with onions, berbere (Ethiopian chili powder), kibe (Ethiopian spiced butter and garlic). Please check with our waiter for availability.

Kitfo 80.00

Finely chopped lean beef, mixed with mamita (the spiciest and hottest of Ethiopian chilis), melt kibe (spiced butter) and orerima (black cardamom seed powder) served with ayibe (fresh Ethiopian cottage cheese).

Tibs 75.00

Pieces of beef, cooked with onions, rosemary, fresh chili with a hint of awaze (chili paste) for flavour (optional).

Zilzil tibs 95.00

Strips of lean beef, cooked with onions, rosemary, fresh chili with a hint of awaze (chili paste) for flavour (optional). It is served in a traditional clay pot with a mild charcoal flame beneath to keep the food warm.

Yebeq tibs 85.00

Pieces of mutton/lamb cooked with onions, rosemary and fresh chili with a hint of awaze (chili paste) for flavour (optional).

Qwanta firfir 70.00

Injera pieces mixed and simmered in a qwanta sauce (made with dried beef fillet) with onions, rosemary and tomatoes.

Beyeaynetu 75.00

A combination of Ethiopian vegetable dishes including alicha, kik alicha, misir wot, gomen and green salad.

Yesiga alicha wot (beef) 65.00

Vegetable and beef stew, slow cooked with onions, potatoes, carrots and hints of garlic and tumeric for flavour.

Alicha 60.00

Vegetable stew slow cooked with onions, cabbage, potatoes, carrots and hints of garlic and tumeric for flavour.

Misir wot 75.00

Lentil sauce cooked with onions, berbere, tomatoes and lentils.

Kik alicha 65.00

Gomen be siga

65.00

Spinach slow cooked with onion, lean cuts of beef and garlic added for flavour.

Shiro

70.00

Split chick peas and peas, dried, ground and mixed with berbere and various other spices in a traditional way to make shiro powder, which is then cooked with onions, tomatoes and garlic for flavour.

Alcoholic drinks

Wines

We stock a selection of wines. Our white wines include Sauvignon Blanc, Chardonnay and Grenache Blanc. Our red wines include Cabernet Sauvignon, Pinotage, Merlot, Ruby Cabernet and more. Prices are between R30-38 per glass and R95-132 per bottle.

Beer

We stock a variety of beer, including Amstel, Castle Light, Castle Lager, Heineken, Windhoek, Savannah Dry, Black Label and Hunter's Dry. Prices are between R20-24 per beer.

Drinks

Please note that we don't have a liquor license, so you're welcome to bring your own alcoholic drinks. We levy a R20 corkage fee.

Ethiopian buna (coffee)

200.00

Raw, premium Ethiopian coffee beans roasted, ground and brewed in a traditional way using the jebena (traditional Ethiopian clay coffee pots). Buna is prepared according to a prescribed traditional ceremony and is served in small porcelain cups.

Traditional spiced tea

19.00

Ceylon tea with a traditional spice mix of cardamom, cinnamon and cloves.

Ethiopian coffee

25.00

Ethiopian coffee, served in a traditional cup, with popcorn and incense on the side.

Ceylon and Rooibos tea

14.00

Cool drinks

16.00

Coke, Fanta (Orange, Pineapple or Grape), Sprite, Coke Light, Coke Zero, Sprite Zero, Stoney Ginger Beer

Appetizer/Grappetizer

20.00

Bottled water (still or sparkling)

16.00

Fruit juice

20.00