

GURSHA

ETHIOPIAN SUPPER CLUB

MAIN COURSE

DORO WAT

Flavourful chicken stew simmered in berbere sauce & onions served with boiled eggs and home made cottage cheese

Alergens: Milk, Egg

YEBEG TIBS

Lamb strips marinated w/garlic, cherry tomatoes & peppers

YEBEG ALICHA

Cubes of lamb mixed w/ garlic, onions & turmeric

GOMEN (v)

Ethiopian style greens boiled and cooked in fresh herbs and garlic

ALICHA (v)

Delicious trio of carrots, white cabbage & potatoes seasoned with turmeric

SHIRO WAT (v)

Ground split peas simmered in garlic and onion dressed in berbere sauce

KEYSIR WAT (v)

Fresh beetroot, potatoes and onions mixed with ginger

ATER KIK ALICHA (v)

Split peas stew mixed w/ garlic & onion coated in turmeric

MISIR WAT (v)

Ethiopian spiced red lentils cooked /w caramelised onions

ALL DISHES SERVED ON INJERA (GF)

(a gluten free, sour dough, flat bread used as utensils)

DESSERT

-Chocolate Fudge Brownie- (Alergens: G,M,N,E,S)

-Traditional Coffee Ceremony