

**Habesha Restaurant & Bar**  
**Lunch & Dinner Menu**

**BEEF**

**Kitfo ከትፎ** £11.00

Lean minced beef seasoned with chili powder (mitmita), herbal butter and cardamom.  
(Medium or Welldone) **(Hot and Spicy)**

**Special Kitfo ስፔሻል ከትፎ** £12.00

Lean minced beef seasoned with chili powder (mitmita), herbal butter and cardamom,  
served with cottage cheese. (Medium or Welldone) **(Hot and Spicy)**

**CHICKEN**

**Doro Wot ዶሮ ወጥ** £10.50

Tender chicken leg or thigh slow cooked with onion, ginger, garlic, hot pepper (berbere)  
and herbal butter. Also served with hard-boiled egg. **(Medium hot and Spicy)**

**LAMB**

**Lega Tibs ሊጋ ጥብስ** £11.00

Tender lamb cubes well cooked with onion, tomato and green pepper. **(Mild)**

**Awaze Tibs አዋዜ ጥብስ** £11.00

Tender lamb cubes well cooked with onion, tomato and hot pepper sauce.  
**(Hot and Spicy)**

**Yebeg Wot የበግ ወጥ** £11.00

Tender lamb cubes slow cooked with onion, ginger, garlic, hot pepper (berbere) and  
herbal butter. **(Medium Hot and Spicy)**

**VEGETARIAN**

**Yetsom Beyaynetu የጾም በያይነቱ** £11.00

Spicy red lentils, yellow split peas, cabbage and carrots, shiro and house salad.

**Shiro ሸሮ** £10.00

Powdered chick peas cooked with onion, garlic and pepper. **(Medium Spicy)**

**\*All food is served with a traditional sour flatbread called Injera.**