

OPEN **Monday to Friday** 17:00 - 23:00
Saturday & Sunday 12:00 - 23:00

BOOK A TABLE (HTTPS:

ADDIS

THE TASTE OF AFRICA

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STARTER

Addis Potatoes

Boiled baby potatoes salted with fresh herbs & spices

Humus

A combination of sesame seed tahini, chickpea, garlic & lemon juice made to our own special recipe

Mixed Salad

Salad made with lettuce, tomatoes, cucumber, olive oil and green pepper made to our own special recipe

Samak Sire

Sardine delicately flavoured & stuffed with fresh herbs and spices



Aswad

Deep fried Aubergine salad, covered in rich tahini & yogurt butter sauce made to our special recipe serve with bread

Selata Khadra

Salad made with lettuce, tomatoes, cucumber, topped with feta cheese & olives made to our own special recipe

Ye-Abesha-Salad

Salad made with tomatoes, green chillies, red onion, fresh lemon juice, made to our own special recipe

VEGETARIAN

Atikelt Wot

Mild mixed vegetable sauce made with cabbage, potato and carrots seasoned with our special spices

Ayeb be Gomen

Cottage cheese mixed with thinly chopped spinach & cooked with varies types of spices

Falafel

Mildly spiced chickpea nugget deep-fried & served with green salad, humus, aswad & zabadi serve with bread. This dish is a North/East Africa favourite

Ful Musalah

A traditional East African dish which consists of crushed fave beans lightly spiced & topped with feta cheese, falafel & sauted in either sesame oil or traditional ghee, serve with bread

Seneg Kariya

Green chillies stuffed with onion & tomatoes

Shro Wot

Chickpeas flour cooked with our special spices

Yestom Beyaynetu

Mild mixed vegetable sauce made with cabbage, potato and carrots & chickpeas seasoned with our special spices



Beyaynetu special

Mild mixed vegetable sauce made with cabbage, potato, carrots & chickpeas seasoned with our special spices fried fish and fresh salad

FISH



Samak Muhamar

Deep fried tilapia (Fresh water snappers) seasoned in a better of Traditional North African spices, serve with salad or potato

CHICKEN

Chicken Kebab

Luxurious pieces of chicken marinated in Addis seasoning , grilled over a charcoal fire served with Addis potatoes, rice or salad.

Doro Alichu (mild)

Chicken cooked with a mixed mild spices sauce

Doro Fir fir

Chicken cooked with hot pepper & spices as a sauce mixed with Injera.

Doro Wot (hot)

Chicken cooked with hot pepper and spices sauce.

LAMB

Addis Special

A mixed platter of dishes (chicken, lamb, vegetable, fresh salad- for two people)



Tibs

Lamb cubes well fried with onion, Ethiopian pepper and spices.

Bozena Shro

Chickpeas prepared with our special spices and cooked with lamb cubes



Dereq Tibs

Cubes of lean lamb dry- fried with onion, Ethiopian spices.

Dulet

Well chopped lamb stomach , liver, red meat and cooked with Ethiopian spices.

Goden Tibs

Spare ribs lamb fried with rosemary, onion, special spices and fresh salad.

Lamb Kebab

Luxurious pieces of lamb marinated in our special Addis seasoning & grilled over a charcoal fire. Serve with Addis potatoes, rice or salad



Lega beg Tibs

Cubes of lean lamb well fried with onion and spices .

Tibs fir fir

Cubes of lean lamb well fried with onion & special spices mixed with piece of Injera.

Ye beg Wot

Cubes of lamb meat cooked with hot pepper and spices as sauce

Ye beg Alich fit fit

Mild spicy lamb stew mixed with piece of Injera.



BEEF

Gored Gored

Cubes of lean raw meat prepared with special Ethiopian butter

Kitfo

Lean minced beef prepared with Ethiopian butter Raw, medium or well done

Quanta fir fir

Specially prepared dried meat cooked in a spicy sauce and mixed with Injera

Special Kitfo

Lean minced beef prepared with special spinach mixed cottage cheese and special Ethiopian butter.
Raw, medium or well done

