

MENU



LEQUANDA DISHES

all dishes are served with a selection of fiery spice blends and injera

RAW MEAT1/2 KG 450, 1 KG 800 thick strips of raw meat

SHEKLA TIBS ½ KG 450, 1 KG 800 traditionally fried julienned beef served in a clay pot

GODIN TIBS (RIBS) ½ KG 450, 1 KG 800 traditionally fried ribs

GASLIGHT TIBS ½ KG 450, 1 KG 800

finely diced beef mixed with onions, tomatoes, garlic and green chilies

ZILZIL TIBS 450

strips of specially marinated beef

KITFO 450

minced beef, mixed with chili powder and locally infused butter served with cottage cheese *can be prepared raw, medium or well done

TIBIT 450

minced raw beef, mixed with chili powder and locally infused butter mixed with diced onions, green chilies and olive oil

DRINKS

BLENDED WHISKEY

JOHNNIE WALKER BLUE LABEL

1 LTR 21,000

JOHNNIE WALKER GOLD LABEL

1 LTR 8,500

JOHNNIE WALKER DOUBLE BLACK LABEL

1 LTR 5, 500, SHOT 165

JOHNNIE WALKER BLACK LABEL

1 LTR 4900, SHOT 165

JOHNNIE WALKER RED LABEL

1 LTR 2,600, SHOT 120

JAMESON

1 LTR 3,800, SHOT 135

SINGLE MALTS

GLENFIDDICH 12 1 LTR 5,200, SHOT 155

VODKA

GREY GOOSE 1 LTR 5,000, SHOT 155

STOLICHNAYA 1 LTR 2,900, SHOT 130

ABSOLUT 1 LTR 3,600, SHOT 135

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HENDRICK'S 1 LTR 4,900, SHOT 160

TANQUERAY 1 LTR 2,800, SHOT 130

GORDON'S 1 LTR 3,600, SHOT 140

TEQUILA

PATRON SILVER 1 LTR 6,600, SHOT 280

PATRON CAFÉ 1 LTR 5,200, SHOT 245

DON JULIO 0.75 LTR 4,500, SHOT 220

JOSE CUERVO SILVER 1 LTR 3,100, SHOT 130

JOSE CUERVO GOLD 1 LTR 3,100, SHOT 130

CHAMPAGNE/SPARKLING WINE

MOËT & CHANDON ROSÉ 0.75 LTR 8,200

MOËT & CHANDON BRUT 0.75 LTR 8,000

MAISON CASTEL CUVÉE BLANCHE BRUT 0.75 LTR 2,400

