

2000 Habesha Cultural Restaurant - Menu Summary for LLM Use

Main Dishes:

- Kitfo: Minced raw beef, seasoned with spices and herbed butter. 2000 ETB
- Kuantu Firfir: Dried beef strips with injera in berbere sauce. 1500 ETB
- Shekla Tibs: Pan-fried meat with onions, garlic, spices. 1500 ETB
- Dulet: Minced tripe, liver, lean beef with spices. 2000 ETB
- Tire Segà: Raw beef cubes with spices and injera. 3000 ETB
- Maheberawi: Mixed meat-based platter with injera. 2090 ETB
- Gored Gored: Cubed raw beef with mitmita and awaze. 2090 ETB
- Bozena Shiro: Spiced chickpeas and beef stew. 1090 ETB
- Beg Tibs: Sautéed lamb with onions and spices. 1980 ETB
- Fasting Beyeaynet: Vegetarian platter with stews. 950 ETB
- Doro Wot: Rich and spicy chicken stew. 950 ETB
- Gomen Kitfo: Chopped greens with sides and spices. 1980 ETB

Drinks:

- Special Tej: 1200 ETB
- Ethiopian Coffee: 60 ETB
- Acacia Wine: 900 ETB
- Tela: 200 ETB

Kitfo Dish Details:

- Main Ingredients: Raw beef, Mitmita (chili blend), Niter Kibbeh (spiced clarified butter)
- Accompaniments: Ayib (cheese), Gomen (greens), Injera, Kocho, Lentils, Salads