

little Eritrea



Since 1996

ናዪ ጎኒ - SIDE ORDERS

ሳምቡሳ - SAMBUSA (Veg/Meat/Chicken): £3,95
Fried pastry shell with potato, onion and pea stuffing

ሰላጣ - SELATA: £4,95
Freshly prepared green salad with onions in olive oil

ጎዕ ስንግ - GOE S'NIGH: £3,95
Green chillies stuffed with onion slices and
fresh tomatoes dressed in olive oil

ሕሙስ - HOMOUS: £3,95
Chickpeas and sesame paste served with
pita bread

አዚፋ - AZIFA: £3,95
Spicy green lentil stew with a hint of garlic
(served cold)

ቃተኛ - KATEGNA: £3,95
Fresh and crispy injera soaked in seasoned ghee or
olive oil.

ስጋ በጊዕ - LAMB

1.ጥብሲ - TIBSI: £12,50
Lamb cubes fried in purified ghee butter with
onions, rosemary and green chilli. Served with
salad on the side

2.አዋዛ ጥብሲ - AWAZE TIBSI: £12,50
Lamb cubes marinated in hot pepper sauce and fried in ghee

3.አዋዛ ጥብሲ ፍትፍት - AWAZE TIBSI FITFIT: £12,95
Awaze mixed with lamb cubes fried in ghee
and Injera

4.ስጋ ጥብሲ ምስ ሓምሊ - SIGHA TIBSI MS HAML: £12,95
Lamb cubes fried in ghee and spinach

5.አዲስ አበባ ስፔሻል - ADULIS
SPECIAL: £13,95
Lamb cubes fried with onions, green chilli,
spices, olive oil and herbs; served on a charcoal heated clay pan

6.ፍይ ጎኒ ጥብሲ - NAI GONI TIBSI: £12,95
Lamb on the bone fried in Ghee

7.ዝልዝል - ZILZL: £13,95
Grilled shreds of lamb marinated in spices and vegetable oil

8.አዱሊስ ሸሮ - ADULIS SHIRO: £12,95
Finely ground chickpeas cooked in oil mixed with lamb cubes

9.ደሎት - DULOT: £12,95
Spicy fried tripe and mince beef

10.ጸብሒ ኣሮስቶ - TSEBHI AROSTO:£12,95
Marinated lamb and potato, oven roasted and cooked
in a blend of spicy hot stew.

ስጋ ኸብቲ - BEEF

11.ዝግኒ - ZIGHNI: £11,95
Spicy hot beef stew slowly cooked to blend with
the rich combination of spices and chilli

12. ዝሐላ - ZIHLA: £12,95
Lean cubes of beef mixed with special butter, herbs and paprika

13. ክትፎ - KITFO: £12,95
Finely chopped lean and tender beef seasoned in
ghee butter, herbs and paprika

14.ክትፎ ስፔሻል - KITFO SPECIAL:
£13,95
Kitfo with cottage cheese and spinach

15.ምንቸት ኣብሽ - MINCHET ABISH:
£11,50
Minced beef stew cooked in herbs and spices (Hot or mild)

16.ጃንጣ ፍትፍት - KWANTA FITFIT:
£12,50
Smoke-dried shreds of lamb served with fresh green chillies mixed with injera

17.ባምያ ምስ ስጋ - BAMYA MS SIGHA: £12,50
Spicy hot beef and Okra stew slowly cooked to blend with the
rich combination of spices and chilli

ደርሆ - CHICKEN

18.ደርሆ - DORHO: £11,95
Chicken stew slowly cooked in a rich flavour of herbs, spice and chilli

19.ደርሆ ፍትፍት - DORHO FITFIT: £11,95
Dorho mixed with Injera

20.ደርሆ ጥብሲ - DORHO TIBSI: £11,95
Chicken cubes marinated in hot pepper sauce and
fried in olive oil (spicy or mild)

21.ደርሆ ስፔሻል - DORHO SPECIAL: £12,95

Chicken cubes fried in green chilli, spices,
olive oil and herbs; served on a charcoal heated clay pan

ኣኮምልቲ - VEGETARIAN

22.ኣምሊ - HAMILI: £11,95

Cooked with garlic, lemon, chilli and olive oil

23.ኣምሊ ብኣጅቦ - HAML B'AJIBO: £11,95

Cottage cheese with spinach

24.ኣልጫ - ALICHA: £11,50

Mild curry stew dish with carrots, beans and
cabbage

25.ሸሮ - SHIRO: £11.50

Spicy chickpea dahl cooked in oil

26.ትምትሞ - TIMTMO: £11,50

Lentils spiced and cooked in olive oil

27.ሸምብራ ዓሳ - SHIMBRA ASSA: £11,50

Chickpeas cooked in spices, garlic, ginger,
cayenne pepper and olive oil

28.ስልሲ - SILSI: £10,50

Onions, tomatoes, chilli powder and garlic stew

29.ፉል - FOUL: £9,95

Broad beans with onions, olive oil, cottage
cheese served with pita bread

30.ኣንጣጢዕ - INTAT'E: £11,95

Linseed stew with onions, tomatoes, chilli
powder and garlic cooked in olive oil

31.ቃንጥሻ - KANTISHA: £11,95

Mushrooms with, chilli powder and garlic
cooked in olive oil

32. ባምያ - BAMYA £11,50

Spicy hot okra stew slowly cooked to blend
with a rich combination of spices and chilli

33. ዓተር - ATTER: £11,50

Split peas cayennein cayenne pepper
and olive oil.

ዓሳ - FISH

34.ዓሳ ጥብሲ - ASSA TIBSI: £12,95

Red Sea Grouper fish marinated in hot pepper sauce
and fried in olive oil (spicy or mild)

35.ገምበራ - GHEMBERI: £12,95

Fresh prawns fried with mixed herbs served with rice

36.ክትፎ ዓሳ - KITFO ASSA 12,95

Finely chopped lean and tender fish seasoned in ghee butter, herbs and paprika

37. ድሎት ዓሳ - DULOT ASSA £12,95
Spicy fish mince cooked with fine Eritrean herbs

38. ዘልዘል ዓሳ - ZILZL ASSA: £13,95
Red Sea Snapper seasoned in traditional Eritrean herbs and spices grilled and served with fries.

ካዲሊስ መካዲ - ADULIS PLATTERS

FOR ONE PERSON

39. በብዓይነት ስጋ - BEB'AYNETU SIGHA: £12,95
Assorted meat dishes selected by our Head Chef.

40. በብዓይነት ካሕምልቲ - BEB'AINETU AHMILTI: £12,50
Assorted vegetarian dishes selected by our Head Chef

FOR TWO PERSONS

41. ናይ ጾም ስፔሻል - NAIT SOM
SPECIAL: £25,95
Special Vegetarian combo selected by our Head Chef
(Additional person, £11.95)

42. ቅርጫት ንክልተ - MINI KIRCHAT: £28,95
A selection of different vegetarian/non-vegetarian dishes selected by our Head Chef (Additional person, £11.95)

43. ናይ ውሻጠ - NAY WISHATE: £29,95
A variety of meat dishes selected by our Head Chef
(Additional person, £11.95)

FOR FOUR PERSONS

44. ካዲሊስ ቅርጫት - ADULIS KIRCHAT: £54,95
A selection of eight different vegetarian or non-vegetarian dishes from our menu. selected by our Head Chef (Additional Person £11.95)

45. በብዓይነት ካሕምልቲ - BEB'AINETU AHMILTI: £49,95
Assorted vegetarian dishes selected by our Head Chef

FOR EIGHT PERSONS

46. ካዲሊስ ቅርጫት - ADULIS KIRCHAT: £111,95
A selection of eight different vegetarian or non-vegetarian dishes from our menu. selected by our Head Chef
(Additional Person £11.95). Includes free coffee ceremony.

All dishes are served with injera or rice.

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