



Cwrs cyntaf

Misir wat Cawl ffacbys coch a gwygbys gyda sesnin Ethiopiaidd
(Fegan, Diglwtwn) **£5.50**

Timatim Salad tomato, tsili ac afocado Ethiopiaidd gyda sbeisys berbere
(Fegan, Diglwtwn) **£5.50**

Prif gwrs

Doro wat Ffiled cyw iâr draddodiadol gyda pherlysiau a sbeisys (Diglwtwn) **£12.95**

Key wat Cig eidion Eithiopiaidd wedi'i goginio'n araf mewn sesnin berbere a tsili
ychwanegol (Diglwtwn) **£13.95**

Azifa Salad ffacbys gyda sesnin nionyn coch, garlleg, puprynnau jalapeno wedi ei weini
â quinoa (Fegan) **£12.95**

Gweinir pob un o'r uchod *gyda bara Injera traddodiadol, reis a salad (Diglwtwn)*

Pwdinau

Detholiad o hufen iâ gyda dewis o saws taffi neu siocled
(Fegan ar gael) **£5.25**

Cacen gaws ffa coffi Ethiopiaidd a fanila gyda mefus ffres (Llysieuol) **£5.25**

Starters

Misir wat Red Lentil and chickpea soup made with Ethiopian seasoning
(Vegan, GF) **£5.50**

Timatim Ethiopian tomato, chilli and avocado salad with berbere spices
(Vegan, GF) **£5.50**

Mains

Doro wat Traditional chicken fillet seasoned with herbs and spices (GF) **£12.95**

Key wat Ethiopian slow cooked beef cooked in authentic berbere seasoning
with extra chillies (GF) **£13.95**

Azifa Lentil salad seasoned with red onion, garlic, jalapeno peppers served with quinoa
(Vegan) **£12.95**

All the above are served with traditional Injera bread, rice and salad (GF)

Desserts

Assortment of Ice cream with your choice of toffee or chocolate sauce
(Vegan available) **£5.25**

Ethiopian coffee bean and Vanilla cheesecake with fresh strawberries (V) **£5.25**