

DELICIOUS
ETHIOPIAN BEER!



GLUTEN-FREE INJERA
AVAILABLE!

THE HORN

ENTREES

- KATANIA \$ 7.5** Toasted injera with kibe (herb butter) & berbere
SAMBOOSA \$ 10 Minced beef or lentils, with red onions, celery, green chilli, & spring onion, wrapped in pastry, served with Ethiopian salsa (3 per serve)
ZIL ZIL \$ 10 Free-range chicken breast strips, marinated in berbere, crumbed & dipped in white sesame seeds, served with Ethiopian salsa
DIPS \$ 9.5 Hommus & tahini with awazey (chilli) dips, served with pide bread

SALADS

- TOMATO SALAD \$ 8.5** Tomato, red onions, green chilli with lemon juice & feta or tahini
DORO SALAD \$ 14 Crumbed organic chicken strips, with green salad & feta & with a traditional salad dressing
SEASONAL VEGETABLE SALAD \$ 13 Ask staff for details

MEAT

- BOZANA SHIRO \$ 20** Your choice of lamb or beef, cooked in shiro wot (black-eyed pea dahl) with fresh tomato, garlic, onion & herbed butter
YEBEG WOT \$ 19 Lamb stewed Ethiopian style, with red onion, ginger, garlic & kibe, plus a selection of very mild herbs & spices
GOMEN BA SIGA \$ 21 Your choice of lamb or beef, with spinach, pan-fried in garlic butter, fresh tomato & traditional herbs & spices
KYE WOT \$ 20 Beef cooked with garlic, ginger, red onion, tomatoes & berbere, served with yoghurt
DOO BA WOT \$ 17 Beef & pumpkin stew, cooked with traditional spices, red onion & garlic
GODIN TIBS \$ 20 Lamb ribs pan-fried, with garlic, red onion, tomato, green chilli & traditional spices
GODIN TIBS SPECIAL \$ 22.5 As above, but meat is marinated for two days with berbere, extra virgin olive oil & herbs
DORO WOT \$ 21 Free-range chicken, cooked in red onion sauce with ginger, tomato, garlic, traditional spices & boiled eggs, served w. yoghurt
DORO TIBS \$ 21 Free-range chicken sautéed in a special homemade herbed butter, with garlic, tomato, onion & spices
QWANTA FIR FIR \$ 20.5 Beef jerky cooked with injera in onion, tomato, garlic & Ethiopian spice
FIYEL WOT \$ 21 Goat stewed with red onion, garlic, berbere & chef's family's traditional seasoning
MEAT & VEGIE COMBO \$ 20 per extra person **\$ 19** Kye wot, missar wot, doro wot (free-range chicken breast) & veggie alecha
GORED GORED (Sat/Sun only) \$ 21 Diced rump steak rare, cooked with red onion, berbere & kibe butter
KITFO (Sat/Sun only) \$ 21 Finely chopped yearling topside, raw or rare, cooked in kibe butter & chilli powder: Ethiopia's national dish

FISH

- ASA BA ATA \$ 20** Fish of the day, cooked with yellow split peas, white wine, garlic, red onion & traditional spices
ASA TIBS \$ 22 Fish of the day, marinated in a traditional green chilli paste, pan-fried with chilli

VEGETARIAN (all dairy-free, except *)

- SHIRO WOT \$ 18** Black-eyed and split peas, roasted & ground, cooked with garlic, red onion & traditional spices
ENKULAL FIR FIR* \$ 17 Free-range eggs, cooked in a fresh home made tomato sauce with green chilli, served with injera or turkish bread
MISSAR WOT \$ 16 A red lentil stew, with garlic, red onion, tomato, berbere & traditional spices
VEGGIE ALECHA \$ 15.5 Potatoes, carrot & spinach, cooked with tumeric, garlic, red onion & traditional spices
TIKEL GOMEN \$ 15.5 Cabbage & carrot, cooked in traditional herbs & spices, served with salad & injera
KEYSIRR WOT \$ 16 Beetroot, carrot & potato, cooked with red onion, garlic & traditional herbs & spices
FOSOLIYA \$ 16 Green beans and carrot cooked with onion, garlic, ginger & other herbs
DIFIN MISSAR \$ 15 Black lentil with onion, garlic, green chilli & herbs
YE SHIMBRASA \$ 16 Homemade ovenbaked chickpea & spice biscuits, cooked in a special spicy sauce. Your choice of hommus or yoghurt
INGUDAI BA ATA \$ 18 Mushrooms sautéed in virgin olive oil with tomatoes, garlic, red onion & white wine, cooked with yellow split peas & spices
VEGETABLE & DAHL COMBO \$ 19 per extra person **\$ 18** Missar wot, yellow atta wot, veggie alecha, tikel gomen (cabbage & carrot)

DESSERT

- ETHIOPIAN DONUTS \$ 11** Cinnamon, pine nuts & sultanas, caramelised in lemon juice, shallow fried in donut batter, served with ice cream & maple syrup (2 per serve)

SET MENUS/BANQUET AVAILABLE

- 1. MAINS ONLY (3 meat, 3 veg) each \$ 22**
2. ENTREE & MAINS each \$ 28
3. ENTREE, MAINS & DESSERT each \$ 33

spices	
KEYSIRR WOT	\$ 16
Beetroot, carrot & potato, cooked with red onion, garlic & traditional herbs & spices	
FOSOLIYA	\$ 16
Green beans and carrot cooked with onion, garlic, ginger & other herbs	
DIFIN MISSAR	\$ 15
Black lentil with onion, garlic, green chilli & herbs	
YE SHIMBRASA	\$ 16
Homemade ovenbaked chickpea & spice biscuits, cooked in a special spicy sauce. Your choice of hommus or yoghurt	
INGUDAI BA ATA	\$ 18
Mushrooms sautéed in virgin olive oil with tomatoes, garlic, red onion & white wine, cooked with yellow split peas & spices	
VEGETABLE & DAHL COMBO	\$ 19
per extra person	\$ 18
Missar wot, yellow atta wot, veggje alecha, tikel gomen (cabbage & carrot)	

DESSERT

ETHIOPIAN DONUTS	\$ 11
Cinnamon, pine nuts & sultanas, caramelised in lemon juice, shallow fried in donut batter, served with ice cream & maple syrup (2 per serve)	

COFFEE	\$ 5
Fairtrade single blend organic Sidamo coffee from the Oromo area of Ethiopia: complex, sweet & fruity, with a rich & creamy mouthfeel	

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2. ENTREE & MAINS each	\$ 28
3. ENTREE, MAINS & DESSERT each	\$ 33

A larger range of dishes can be provided for larger groups & the balance of meat/veg can be negotiated.