



Credit Cards & Eftpos Welcome



ETHIOPIAN & ERITREAN CUISINE

MENU

Mon. - Sat. 5.30pm - 11.00pm

Group bookings available for lunches

7 JOHNSTON STREET
COLLINGWOOD VIC. 3066
(Near corner Smith Street)

Ph: 03 9416 1462



Savanna African Restaurant



INJERA – Ethiopia’s staple bread

All meals are served with Injera - the traditional Ethiopian yeast- risen bread with a unique spongy texture.
Ingredients:- teff, rice, sorghum, millet, barley and wheat flour.

- Please note our Injera contains wheat (gluten), and can be substituted with rice.

CHICKEN DISHES

DORO WOT – Ethiopia’s famous chicken dish cooked with boiled eggs in a blend of spices and sautéed onion – served with Injera \$21.90

MEAT DISHES

ZIGNEY – (Eritrean special)
Goat cooked with onion, garlic in Tesmi purified spiced butter and tempered Eritrean chili spice mix Berbere – served with Injera \$21.90

ASSA TIBS – Fish sautéed with onions and green pepper in Kebe spiced butter finished with a special seasoning – served with Injera..... \$21.90

LAMB TIBS -- Lamb sautéed with onions and green pepper in Kebe spiced butter finished with a special seasoning – served with Injera \$21.90

VEGETARIAN & VEGAN DISHES

All vegetarian dishes and Vegan dishes served with Injera

SHIRO – House Specialty, Ground chickpea in a delicious sauce of garlic, ginger, onion, and unique spices – served with Injera..... \$21.90

VEGETARIAN BEYAYNETU/ VEGAN

Individual Platter, your choice of 4 vegetarian dishes from the dishes listed below
– served with Injera \$21.90

ATKILT WOT – Cabbage, slowly sautéed with onion and lightly curried with a combination of turmeric and ginger.

GOMEN WOT – Spinach slowly sautéed with onion, garlic and Etheopian herbs and spices.

KAY MISIR WOT – Mild red lentils slow cooked with onion, garlic and tempered Ethiopian chili, mild spice mix Berbere.

AZIFA MISIR WOT – Lentils subtly spiced with onions, garlic, ginger, turmeric and bessobela Ethiopian basil.

KIK ALICHA WOT – Yellow split peas subtly spiced with onions, garlic, ginger, turmeric and bessobela Ethiopian basil.

KAY SIRR WOT – Beetroot simply cooked with mild fresh green chilies, onion, Etheopian herbs and spices.

GREEN BEANS – Green beans simply cooked with onion and Etheopian herbs and spices.

MUSHROOM – Slowly sautéed with onion, and lightly curried with a combination of turmeric and ginger.

POTATO WITH CARROT – Carrots and potato lightly curried with a combination of turmeric, onion, garlic and ginger. Simply cooked with fresh mild green chilies and Ethiopian herbs and spices

CHOOSE YOUR OWN COMBINATION (BEYAYNETU)

Mix our Meat and Vegetable options in your own special platter for one .

LAMB TIBS

and two Vegetable wot served with Injera \$24.90

ZIGNEY

and two Vegetable wot served with Injera \$24.90

CHICKEN

(Doro wot) and two Vegetable wot served with Injera..... \$24.90

FISH

(Assa Tibs) and two Vegetable wot served with Injera \$24.90

COMBINATION(BEYAYNETU) PLATTER FOR SHARE

VEGETARIAN BEYAYNETU

Share Platter - a taste of all vegetarian dishes described below in ‘Platter Choices’ with shiro and served with Injera.

1. Ideal Feast for Two \$54.90
2. Ideal Feast for Three..... \$74.90

BEYAYNETU – SAVANNA SPECIAL

Combination Platter Zigney(goat), tibs(lamb), doro(chicken), and all vegetable dishes on the menu served with Injera.

1. Ideal Feast for Two..... \$59.90
2. Ideal Feast for Three..... \$79.90