

# MESOB

Ethiopian Restaurant & Bar

## ENTREE

- Zilzi** *gf v* **8**  
Sautéed onion infused with kibbeh & berbere spice with a touch of homemade tomato sauce served in fresh chillies
- Dips** **13**  
Trio of dips served with flat bread  
Gluten free option available  
Please ask waiter for daily selections
- Sambosa** **10.5**  
Two pieces of pastry shells filled with your choice of minced beef or lentils tossed with onion and coated in Ethiopian spices. Served with berbere chutney

## SIDES

- Timatim Salata** **7**  
Traditional Ethiopian garden salad made up of tomato, onion, cucumber and a touch of jalapenos in a lemon dressing
- Injera** **3**
- Rice** **3**

## MAINS

All our mains served with injera fermented flat bread made with Teff flour

- Alicha Tibs** *gf* **23**  
Tender cubed lamb sautéed in a blend of spices, onions, garlic, ginger & kibbeh
- Kaye Tibs** *gf* **23**  
Spicy lamb simmered in hot red pepper sauce and seasoned with kibbeh
- Gomen Tibs** *gf* **23**  
Collard greens simmered with sautéed lamb, onions, green peppers and spices in mild sauce
- Bozena Shiro** *gf* **24**  
Chickpea stew with cubed beef slowly simmered with oil and chopped garlic topped with chopped tomato
- Kaye Wot** *gf* **25**  
Beef and caramelised onion slow cooked in barbere seasoning. Served with natural yoghurt
- Doro Kaye Tibs** *gf* **22**  
Tender boneless chicken stir fried with a blend of traditional spices, capsicum, sweet onions and tomatoes
- Doro Wot** *gf* **26**  
Mildly spiced chicken portions gently simmered with onions, ginger and spices for hours into a delightful stew topped with a whole hard-boiled egg. Served with Aybe.  
This traditional dish that no festive holiday meal is complete without. This celebratory dish has been labelled the National dish of Ethiopia.

### Vegetarian

- Gomen** *gf v* **16**  
Collard greens slowly simmered in vegetable broth with finely chopped onions, garlic and ginger
- Shiro** *gf* **18**  
Chickpea flour roasted and simmered in a barbere sauce with kibbeh and a multitude of spices topped with chopped tomatoes.  
Mildly spicy Shiro is an Ethiopian comfort food. Vegan option available
- Yatakilt Alicha** *gf v* **16**  
Combination of potato, carrot and cabbage delicately sautéed with onions and garlic
- Miser Wot** *gf v* **14**  
Red split lentils cooked with barbere, garlic and ginger in a mildly spicy stew
- Kik Alicha** *gf v* **14**  
Split yellow lentils made with traditional turmeric blend
- Duba Wot** *gf v* **16**  
Organic pumpkin stew cooked with caramelised red onion and barbere
- Kayser** *gf v* **16**  
Beetroot and potato flavoured with ginger and garlic with a hint of olive oil



## SHARE

- Herbivore combination platter** **23pp**  
Chefs' selection of vegetarian dishes served with a side salad.  
*Minimum two people*
- Omnivore combination platter** **26pp**  
Chefs' selection of vegetarian and meat dishes served with a side salad.  
*Minimum two people*

- Negus platter** **35pp**  
Eat like a King with this festive selection of vegetarian and meat dishes served with a side salad.  
*Minimum four people*

## DESSERT

**See specials board**  
Traditionally Ethiopian cuisine does not include dessert, but for something sweet at Mesob please see our display fridge for a selection of local dessert options

**All main dishes are prepared using Australian grass fed beef and Free-Range poultry and eggs**

*gf* - Gluten free      *v* - Vegan

Berbere - Traditional Ethiopian spice blend

Kibbeh - Spiced butter

Aybe - Ethiopian style homemade cottage cheese

## HOW TO EAT ETHIOPIAN FOOD

An Ethiopian meal is traditionally shared. As a courtesy to the friends at your table, you may wish to wash your hands before eating.



1. Using your right hand, tear some injera.

2. Use the injera to pick up some food..

3. Put parcel in mouth and enjoy!