

EnatCafé

Vegan dishes

Beyaynetu የጾም በየዓይነቱ

A flavourful combination of spiced lentils, assorted vegetables, and mixed salad, offering a variety of tastes and textures.

Shiro ተጋቢኖ

Finely ground roasted chickpeas, slowly simmered with fresh onions and garlic, and served in a classic Ethiopian clay pot.

Miser ምሥር

A hearty stew of red lentils slowly simmered with fresh onions, garlic, and berbere spice. Served with flavourful salad.

£15.00

£14.00

£12.00

Meat dishes

Maheberawi ማኅበራዊ

A traditional platter featuring a savoury combination of spiced beef stew, fresh cottage cheese (ayib), and a variety of flavourful vegetable dishes.

Alicha wot አልላ ወጥ

A mild Ethiopian beef stew gently simmered with clarified spiced butter, onions, turmeric, fresh garlic offering a rich and comforting flavour without the heat.

Key wot ቀይ ወጥ

An Ethiopian beef stew gently simmered with clarified spiced butter, onions, berbere, fresh garlic and ginger.

Lega Tibs ለጋ ጥብስ

Tender cubes of beef sautéed with spiced butter, onions, green chilies, and fresh tomatoes served with bold and aromatic flavour along with flavourful salad.

Awaze Tibs አዋይ ጥብስ

Succulent beef cubes sautéed with spiced butter, onions, green chilies, and tomatoes, then infused with "awaze" a bold Ethiopian chili sauce and served with flavourful salad.

Shekila Tibs ሸክላ ጥብስ

Grilled beef cubes perfectly seasoned with spiced butter, onions, green chilies, and tomatoes, offering a smoky and savoury flavour in every bite.

Kitfo Normal መደበኛ ክትፎ

Finely minced lean beef, blended with spiced butter and mitmita (chili powder) like TARTAR, served in a rich and traditional dish.

Kitfo Special ልዩ ክትፎ

Lean minced beef, expertly seasoned with a variety of spices (Tartar), served with a side of sautéed spinach and fresh cottage cheese for a balanced and flavourful dish.

Minchet ምንቸት

A flavourful and spicy Ethiopian stew made with finely ground beef cooked in a rich and aromatic sauce, seasoned with berbere and served.

Derek Tibs ደረቅ ጥብስ

A stir-fry-style dish made with tender chunks of beef, sautéed with a blend of spices, served with awaze sauce.

£20.00

£12.00

£14.00

£14.00

£16.00

£23.00

£15.00

£18.00

£13.00

£16.00

Our special

የቤተ ስፔሻል

£38.00

Four portions of beef dishes flavored with a mixture of Ethiopian spices. Served with boiled egg, cottage cheese, spinach and buttered chickpea stew served with injera

Other dishes

Firfir besiga ፍርፍር በሥጋ/ Dirkosh ድርቆሽ £13.00/£14.00

Beef cooked in a spicy hot pepper sauce, then mixed with torn pieces of injera for a flavourful, hearty dish.

Yetsom Firfir የጾም ፍርፍር

A savoury vegan dish made with hot pepper sauce, mixed with pieces of Injera

Enqulal Firfir እንቁላል ፍርፍር

Scrambled eggs, combined with a rich tomato & onion sauce and served with pieces of injera.

Dulet ዱለት

A flavourful dish made from a mix of minced meat simmered with fresh onion, garlic seasoned with a variety of spices for a rich and aromatic taste.

Foul ፉል

Stewed fava beans, seasoned with onion, pepper, and garlic for aromatic dish served with Injera.

Kita firfir (Vegan available) ቂጣ ፍርፍር

Pieces of flatbread mixed with a variety of spices, creating a flavourful and comforting dish.

Afagn አፋኝ

Finely minced beef with a fiery hot pepper sauce and simmered with fresh onion, garlic, ginger, green pepper and butter for a bold and spicy flavour.

Ayib አይብ

Traditional Ethiopian cottage cheese

Salad ሰላጣ

A combination of salad

Boiled egg የተቀቀለ እንቁላል

£2.50

£1.50

£1.50

Soft and hot Drinks

Sprite ስፕሪት

Fanta ፋንታ

Coke/Diet ኮካ/ዳይት

Pepsi/Diet ፔፕሲ/ዳይት

Water ውኃ

Sparkling water አምቦ ውኃ

£2.30

£2.30

£2.30

£2.30

£1.50

£2.30



Normal Coffee
Ethiopian Tea
Special Coffee

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ልዩ ቡና

£3.00

£3.00

£10.00

12 Hounds Gate

NG1 7AB, Nottingham