

MESOB

Ethiopian Restaurant & Bar

ENTREE

Dips 15

Trio of dips served with flat bread
Gluten free and Vegan option available
Please ask waiter for daily selections

Sambosa 13.5

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

Zilzi *gf v* 9

Peppers stuffed with tomato and onion marinated in lemon and garlic served on a bed of salad

Spiced Chicken Nibbles 15

Six pieces of Ethiopian spiced chicken wings fried.

SIDES

Timatim Salata 9

Traditional Ethiopian garden salad made up of tomato, onion, cucumber and a touch of jalapenos in a lemon dressing

Injera 3

Rice 5

MAINS

All our mains and share plates are served with injera fermented flat bread

Alicha Tibs 26

Tender cubed lamb sautéed in a blend of spices, onion, garlic, ginger & kibbeh

Kaye Tibs 26

Spicy lamb simmered in hot red pepper sauce and seasoned with kibbeh

Gomen Tibs 27

Collard greens simmered with sautéed lamb, onion, green pepper and spices in mild sauce

Bozena Shiro 24

Chickpea stew with cubed beef slowly simmered with chopped garlic topped with chopped tomato

Kaye Wot 28

Beef and caramelised onion slow cooked in barbere seasoning. Served with natural yoghurt

Doro Kaye Tibs 25

Tender boneless chicken stir-fried with a blend of traditional spices, capsicum, sweet onion and tomato

Doro Wot 29

Mildly spiced chicken portions gently simmered with onion, 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 *v* 18

Collard greens slowly simmered in vegetable broth with onion and garlic

Shiro 22

Chickpea flour roasted and simmered in a barbere sauce with kibbeh and a multitude of spices topped with chopped tomato.

Mildly spicy Shiro is an Ethiopian comfort food. Vegan option available

Yatakilt Alicha *v* 20

Combination of cabbage, carrot and potato delicately sautéed with onions and garlic in a turmeric blend

Miser Wot *v* 19

Red split lentils cooked with barbere, garlic and ginger in a mildly spicy stew

Kik Alicha *v* 18

Split yellow lentils made with traditional turmeric blend

Duba Wot *v* 20

Organic pumpkin stew cooked with caramelised red onion and barbere

Kayser *v* 17

Beetroot and potato flavoured with ginger and garlic with a hint of olive oil



SHARE

Herbivore combination platter 26pp

Chefs' selection of vegetarian dishes served with a side salad.
Minimum two people

Omnivore combination platter 29pp

Chefs' selection of vegetarian and meat dishes served with a side salad.
Minimum two people

Negus platter 40pp

Eat like a King with this festive selection of vegetarian and meat dishes served with a side salad.
Minimum four people

DESSERT

Traditionally Ethiopian cuisine does not include dessert, but for something sweet at Mesob please ask your waiter for daily selections

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

**** All Mains and Share plates can be made Gluten Free ****