

Ahadu Ethiopian Restaurant & Cafe



AWAZE TIBS \$25
 Beef mixed with chilli, garlic, onion, ginger & rue seeds



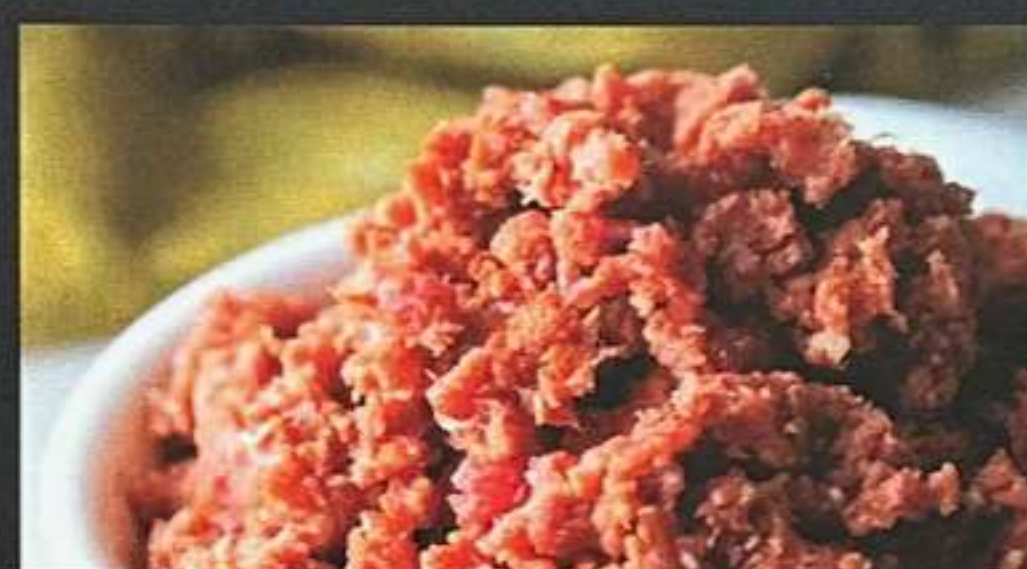
KEY WOT \$24
 Beef stew served with hot pepper flakes & black pepper



DULET \$23
 Minced beef with peppers, onions, mixed with veggies



KITFO SPECIAL \$28
 Minced beef mixed with herbs & spices, marinated mitmita



KITFO \$23
 Minced beef served with spices



LEGA TIS \$24
 Beef Mixed with onion, pepper, jalapeno, tomato & rosemary



DEREK TIBS \$26
 Sliced beef served with capsicum & spices



QUANTA FIRFIR \$26
 Dry beef mixed with tomato, spices, boiled egg & injera



GORED GORED \$24
 Raw cubes of beef, seasoned with niter kibbeh, local spices & awaze



KIKIL LAMB \$25
 A mild stew made with lamb and potatoes



DORO WOT \$25
 Chicken stew served with boiled egg, herbs & spices



GENFO \$25
 A round porridge dish with a hole in the middle for a dipping sauce, made with butter, red peppers, sunflower, seeds, nuts and flax

Ahadu Ethiopian

Restaurant & Cafe



FUL

\$18

Fava beans mixed with onions, tomato, feta cheese & boiled eggs



YETSOME BEYAYNETU

\$22

A range of curries & vegetables served on a plate of injera



SHIRO

\$20

Vegetarian stew mixed with herbs & spices



ENQULAL FIRFIR

\$18

Scrambled eggs mixed with tomato, onion & coriander



CHECCHESA

\$20

Torn pieces of flatbread mixed with spices



ETHIOPIAN SALAD

\$12

Tomatoes mixed with onion & herbs

DRINKS



SOFT DRINKS

\$3

Coke, Sprite, Fanta & more



ENERGY DRINKS

\$4.50

Red Bull, V & Monster



KIDS DRINKS

\$2.50

Apple, mango, orange, blackcurrant & more



JUICE

\$4.50

Orange juice, apple juice



COFFEE (MEDIUM)

\$4.50

Long Black, Cappuccino, Latte, Flat White, Espresso & more



TEA (MEDIUM)

\$3

Tea with optional herbs or spices