



HABESHA CAMBERWELL

Authentic Ethiopian flavours, crafted with love and tradition

Habesha is a term that refers to the people of Ethiopia and Eritrea, as well as their shared cultural heritage.

It is used to describe the indigenous peoples who share common traditions, languages, and history.

VEGETARIAN & VEGAN DISHES

All dishes served on gluten free injera bread, or alternatively rice upon request

Fossolia | ፎሶልያ (VG) 12

Tender whole green beans and carrots, sauteed in fragrant spices for a fresh and vibrant vegan favorite.

Misir Wot | ምስር ወጥ (VG) 12

Slow-simmered red lentil stew, enriched with our signature berbere (red pepper) blend and onions- spicy, hearty and rich in protein.

Alicha Kik Wot | አልካ ክክ (VG) 12

Mild yellow split pea stew, gently flavored with turmeric and aromatic spices for a comforting, creamy vegan meal.

Atkilt | አትክልት (VG) 12

Seasonal spring greens and root vegetables, gently cooked and simmered in a blend of delicate herb spices.

Shiro | ሻሮ ወጥ (VG) 12

Chickpea flour stew, well spiced and simmered slowly with onions, garlic, and berbere-velvety, warming, and plant based.

Yesome Beyaynetu | ዩደም በየአይነቱ (VG) 13

A vibrant combination platter of vegan specialties, featuring lentil stews, split peas, seasonal greens, cabbage, and other plant-based dishes; perfect for sharing or solo indulgence.

Please let us know if you have any food allergies or special dietary requirements.

VEGETARIAN OR VEGAN SET MENU | የጾም 26

በየእይነቱ 2 persons

Features a selection of our most popular vegetable dishes. Served with injera bread and cottage cheese. 37
3 persons

Recommended for newcomers to Ethiopian cuisine. 48
4 persons

The vegan set menu does not contain cottage cheese.

MEAT DISHES

All dishes served on gluten free injera bread, or alternatively rice upon request.

Kitfo | ክትፎ 15
Lean minced beef prepared with Ethiopian butter, available raw, medium, or well done.

Derek Tibs | 15
Tender cubes of beef, pan-seared until crispy and full of smoky flavor. Cooked with onions, garlic and green chilies, and served sizzling hot.

Key Wot | ቀይ ወጥ 14
Tender beef cubes braised in a fiery berbere (red pepper) sauce and seasoned with garlic, ginger, and a touch of cardamom for a classic, fiery Ethiopian stew.

Alicha Segha Wot | አልሜ ከጋ ወጥ 14
Curried beef simmered in mild Ethiopian spices – fragrant and gentle for those who prefer less heat; cooked with exotic spices.

Lega Tibs | ሊጋ ጥብስ 14
Pan-sauteed beef cubes with onions, garlic, and rosemary – lightly spiced or fiery hot. Served sizzling on a bed of injera.

Awaze Tibs | አዋዜ ጥብስ 14
Spicy chopped beef with onions, garlic, red peppers and assorted

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Ethiopian spices.

Awaze Tibs Firfer | አዋዜ ፍርፍር 14

Spicy awaze tibs tossed with small pieces of injera – ideal for fans of rich, layered Ethiopian flavors.

Doro Wot | ዶሮ ወጥ 14

Single chicken drumstick in its own spicy stew with slow-cooked onions and berbere (red peppers), served with a boiled egg and cottage cheese on the side – *egg allergy*.

MAHBERAWI | ማኅበራዊ 34
2 persons

Features a selection of our most popular meat and vegetable dishes.
Served with injera bread and cottage cheese. 48
3 persons

Recommended for newcomers to Ethiopian cuisine. 60
4 persons

Please let us know if you have any food allergies or special dietary requirements.

41 Camberwell Church Street, London, SE5 8TR. For bookings and enquiries:
habesharestaurantandbar.co.uk

COCKTAILS

GINGIBEL 10.00

Ginger is a top Ethiopian export. This spritz marries its bold flavour with rhubarb and elderflower for a sophisticated fizz.

KERBUSH 9.50

Sweet kiwi and sour apple mix beautifully with watermelon vodka to create a tangy, refreshing flavour.

LANGANO 9.00

Inspired by the picturesque Lake Langano, this fusion of mango and passionfruit will tantalise your tastebuds.

ZEITUNA 8.50

Sharp notes of mandarin blended with gentle peach and shaken over guava juice.

Fancy something off the menu? Our bartenders can make a whole host of classic cocktails, from negronis to margaritas. Or ask them to whip up something alcohol free!

WHITE WINE S / M / L / Btl

WRITERS BLOCK CHENIN BLANC, South Africa, 12.5% 5 / 7 / 9 / 26

BOULDERS BEACH SAUVIGNON BLANC, South Africa, 13.5% 6.25 / 8 / 10 / 29

FONCASTEL PICPOUL DE PINET, France, 13.5% 7 / 9 / 11 / 31

RED WINE

UMBALA SHIRAZ, South Africa, 13.5% 5 / 7 / 9 / 26

FRANSCHHOEK CELLAR MERLOT, South Africa, 14% 6.25 / 8 / 10 / 29

BOSCHENDAL SOMMELIER SELECTION PINOTAGE, South Africa, 14% 7 / 9 / 11 / 32

ROSÉ & SPARKLING

INKOSI PINOTAGE ROSÉ, South Africa, 12.5% 5 / 7 / 9 / 26

FRANSCHHOEK CELLAR ROSÉ, South Africa, 12.5% 6.25 / 8 / 10.50 / 30

DOC PROSECCO, Italy, 11% 8 (175ml) / 30 (bottle)

ETHIOPIAN HONEY WINE

HOMEMADE TEJ, Ethiopia, 9% 8 (175ml)

BEER & CIDER

PERONI NASTRO AZZURRO, 5% vol. (330ml)	5.50
PERONI NASTRO AZZURRO 0.0%, 0% vol. (330ml)	4.50
WHITE RHINO IPA, 5.5% vol. (330ml)	6.00
OLD SPECKLED HEN, 4.8% vol. (500ml)	6.00
PEACOCKS CLASSIC CIDER, 4.8% vol. (500ml)	5.50
PEACOCKS MANGO & LIME CIDER, 4% vol. (500ml)	6.00

SOFT DRINKS

JUICE (apple, cranberry, guava, orange, passionfruit, pineapple)	4.00
LEMONADE (kiwi, passionfruit, peach, strawberry)	4.50
CORDIAL (blackcurrant, lime, elderflower)	1.50
COKE / DIET COKE (330ml)	3.00
SPRITE (330ml)	3.00
SCHWEPES TONIC / SLIMLINE TONIC / GINGER ALE / SODA WATER (200ml)	2.50

HOT DRINKS

ETHIOPIAN SPICED TEA	3.50
ENGLISH BREAKFAST TEA	3.00
ESPRESSO	3.00
DOUBLE ESPRESSO	3.00
FLAT WHITE	3.00
AMERICANO	3.00
LATTE	3.00
CAPPUCINO	3.00
TRADITIONAL ETHIOPIAN COFFEE CEREMONY	12.00

DIGESTIFS

ZIBIB (ETHIOPIAN ANISEED LIQUER), Ethiopia, 38%	4.00
AMARETTO, Italy, 24%	4.50
CAZCABEL COFFEE TEQUILA, Mexico, 34%	4.00
BAILEYS, Ireland, 17% (50ml)	5.00