

# WORKINESH ETHIOPIAN CUISINE



*Making Delicacies*



### Vegetable

Mixed vegetables, delicious vegetarians and plalters with fresh cabbages, suku-ma, (kale) peas, beans, tomatoes, beef, roots, lentilis, and lelluce

Ksh 1,300



### Doro Tibs

Boneless, skinless cubed chicken sautéed in a special blend of spices and braised in onions, tomato, green pepper, and purified butter served hot or mild.

Ksh. 1,500



### Tibs firfer

Succulent tender pieces of beef fillet cooked in onions, garlic and chillies served on traditional Ethiopian clay pot.

Ksh 1,500



### Kikil

Well cooked (boiled) goat meat, marinated with traditional spices with soup, and prepared Ethiopian way.

Ksh 1500





### Gomen

Chopped collard greens  
simmered in a mild sauce-herd  
Ksh 1,500



### Kitfo

Finely minced lean beef dressed  
with spiced butter and chillies.  
Ksh 1,500



Ater kik -Split yellow piece made  
with onions, ganic, ginger, and tur-  
meric.  
Ksh 1,500



### Aicha Minchet

Stew of prime beef in piquant  
sauce. Prepared with a varie-  
ty of ingredients with butter  
without chillies.  
Ksh 1,500



Zilzil tibs– Strips of beef  
steak pot fried with spice  
Ksh 1,500



### Nech Tibs Firfir

Is a mixture of injera and well-pan-fried beef meat, well-seasoned with traditional spices.

Ksh 1,500



### Brown Enjera

(Ksh 150.00)



### Key Tibs

Pan-fried beef filled, well-seasoned with berbere, green pepper, and salad oil.

Ksh 1,500.00



### Ayeb Begomen

Homemade cottage cheese mixed with fine chopped green, herbs and spices served with injera.

Ksh 1,500



### White Enjera

(Ksh 150.00)





**Fish fry**  
**Ksh 1,500**



**Dry Tibs - dried fried beef  
with spices**  
**Ksh 1,500**



**Misir - lentil stew**  
**Ksh 1,300**



**Kachumbari - tomato-onion  
salad with spicy peppers**  
**(ksh 400.00)**



**Bozena Shiro - powered  
dried peas and beef with  
spices**

**Ksh 1,500**



**Salata - green salad  
with green pepper,  
tomato, and onion**  
**(ksh 480.00)**





**Injera - fermented teff flat-bread**

**(ksh 150.00)**



**Denich Besiga - pan fried beef and potatoes with spices**

**(ksh 750.00)**



**Gomen Besiga - collard green with lamb or beef**

**(ksh 750.00)**



**Dullet - minced beef, liver, and onions with spices**

**Ksh 1,500**



**Ayib - traditional cottage cheese**

**Ksh 1,500**



**Shekla Tibs - pan fried goat meat with ribs and chilies**

**Ksh 1,500**





**Mixed Dish - mixed dish on injera base with various wot and vegetables**

**Ksh 1,500**



**Special Kitfo - finely minced lean beef with spinach and cottage cheese**

**Ksh 1,500**

## **MEALS**



**Key Wot - beef cubes with egg and spice hot sauce  
(Ksh 950.00)**



**Doro Wot - chicken curry with egg and homemade cheese**

**Ksh 1,500**



**Shiro Tegamino - powdered legumes or dried peas with spices**

**Ksh 1,500**



**Key Minchet - stew of prime beef in piquant sauce**

**Ksh 1,500**

## COMBO



### Special Mix Dish

Combination platter containing the same dishes as in the 'mix dish' above, with the addition of a medium size kitfo (marinated minced meat dish) and Ethiopian cheese.

(ksh 2000.00)



### Workinesh collection

Combination platter containing the same dishes as in the 'Special Mix Dish' above, with the addition of a full size Doro wot( Ethiopian Style Chicken stew dish) (ksh 2500.00)



# BEVERAGES



Ethiopian black spice tea  
With/without milk  
Ksh 250



Ethiopian coffee  
(Ksh 200.00)



Soda 500ml  
Ksh 250



Ambo water 1L  
Ksh 250.00

# BEER



SAVANNAH	400
HEINEKEN	400
GUINNESS	350
GUINNESS SMOOTH	350
WHITE CAP	400
TUSKER LAGER	350
TUSKER LITE	350
TUSKER CIDAR	350
TUSKER MALT	350
PILSNER	400
BALOZI	400
SNAPP	400
GUARANA	350
SMIRNOFF ICE BLACK CAN	400
SMIRNOFF ICE BLACK BOTTLE	400





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