

ASMARARA

" experience Eritrean delicacies "





Starters

Tomato and Basil Bruschetta

KSH.1000

Tomato, olives, pesto and basil mixed served on slices of fresh baguette

Asmara Garlic Mushrooms

KSH.1000

Pan-fried mushroom buttons, with garlic and Asmara spices

Peri peri Chicken Liver

KSH.1000

Spicy pan-fried chicken liver with a rich creamy sauce served with garlic bread

Soup

Asmara Vegetable Soup

KSH.950

Carrots, leeks, zucchini, broccoli, a touch of sweet peppers and fresh cream

Merek Soup

KSH.1200

A spicy goat bone soup

Ox Tail Soup

KSH.1200

A delicious bone soup, rich in flavour

Salad

Tajiri Salad

KSH. 1,300

Artichokes, cherry tomatoes, mango, sundried tomatoes, nuts, lettuce with a parmesan herb dressing

Garden Salad

KSH. 1,300

Lettuce, white onion rings, carrots, cucumber, avocado with onion vinegrette

Greek Salad

KSH. 1,300

Lettuce, peppers, cucumber, feta cheese, cherry tomatoes, onions & olives with a Greek dressing

Customize your salad! Add extra toppings of your choice, ask your server for available options



Main Course

Beef

Asmara Kitfo (Steak Tartar)

Finely minced lean beef, dressed with a spiced butter and chilies; served with spinach and cottage cheese

KSH.1,600

Asmara Dullet

Finely minced lean beef, tripe and liver cooked with spiced butter and chilies, one of Eritrea's speciality!

KSH.1,600

Tsahli Tibsi

Perfectly fried goat meat with ribs, onion rings and chilies served in a traditional Eritrean clay pot

KSH.1,750

Kehy Tibsi

Pan seared beef fillet cubes; cooked in a well-seasoned sauce with berbere and other traditional spices

KSH.1,600

Tibsi Firfir

Succulent tender pieces of beef fillet cooked in onions, garlic and berbere then mixed with injera

KSH.1,600

Kuanta Firfir

Sun dried tender pieces of beef fillet cooked in onions, garlic and berbere sauce then mixed with injera

KSH.1,600

Keyh Tsebhi (ZGNI)

Beef cubes marinated in spiced butter and berbere, cooked in a spicy hot sauce

KSH. 1,600

Asmara Mixed Plate

Our specialty, gives you a taste of small portions of beef dishes prepared 3 ways, egg curry, shiro and assorted vegetables

KSH. 1,900

Pepper Steak

Grilled prime fillet steak served with a peppercorn sauce, served with mashed potato and steamed vegetables

KSH. 2,050

Lamb Chops

Juicy grilled Molo lamb chops served with potato wedges and spinach

KSH.2,300

T-bone Steak

500gm T-bone steak marinated and perfectly cooked with French fries and seasonal vegetables

KSH. 2,500

Beef Short Ribs

Braised short ribs in a Bordelaise sauce served with garlic mashed potatoes and spinach

KSH. 2,500

Chicken

Tsebhi Derho

Chicken marinated in spiced butter, cooked in a hot sauce & served with an egg and cottage cheese

KSH.1,600

Tsebhi Derho (Boneless)

Boneless chicken marinated in spiced butter, cooked in a hot sauce & served with an egg and cottage cheese

KSH.1,600

Chicken Tsahli

Pan fried boneless chicken with peppers, served in a traditional Eritrean clay pot

KSH.1,600

Chicken Mushroom

Pan seared boneless chicken breast in a mushroom sauce served with mashed potatoes and spinach

KSH.1,800

Grilled Chicken

Charcoal grilled chicken breast or leg with herbs served with French fries and steamed vegetables

KSH.1,800

Fish & Seafood

Tsebhi Asa

Fish pieces prepared the Eritrean way with chilies and a spiced red sauce... mouth watering!!!

KSH.1,700

Grilled Fish Fillet

Grilled fish fillet served with vegetable rice and creamed spinach and a lemon-butter sauce

KSH.1,800

Mayur Fish

Spicy grilled fish fillet served with vegetable rice and creamed spinach

KSH.2,000

Norwegian Salmon

Salmon grilled to perfection served with vegetable rice and creamed spinach

KSH. 3,200

Grilled Calamari

Perfectly seasoned calamari with lemon, herbs, grilled to perfection, served with French fries and a seasonal salad

KSH.1,800

Vegetarian

Asmara Vegetables

KSH.1,500

Shiro, aterkek, cabbage, local vegetables, potatoes, lentils and beetroot in a spicy Eritrean sauce served on an injera platter

Shiro Tegamino

KSH.1,400

Chickpeas & split peas powder made in a delicious sauce mixed with a combination of traditional spices

Ajibo Bhamli

KSH.1,300

Spinach and cottage cheese, marinated and cooked in spiced butter and mild chilies

Pastas

Spaghetti Aglio Olio Peperoncino

KSH.1,300

Spaghetti with olive oil, chili and black olives

Penne Pasta

KSH.1,250

Penne in an option of arabiatta, pomodoro or pesto sauce

Ravioli

KSH.1,350

Ravioli with spinach and ricotta cheese, served with a pomodoro sauce or butter & sage

Spaghetti Bolognese

KSH.1,400

Spaghetti with a minced meat sauce

Spaghetti Pomodoro

KSH.1,250

Spaghetti in a classic pomodoro sauce

Extra Toppings

Chicken

KSH.300

Prawns

KSH.500

Cheese

KSH.300

Pizza

Focaccia

Focaccia, olive oil and rosemary

KSH.650

Margherita

Tomato, mozzarella cheese and basil

KSH.1,150

Capricciosa

Tomato, mozzarella cheese, artichokes and olives

KSH.1,250

Vegetariana

Tomato, mozzarella cheese, baby marrow, bell peppers and onions

KSH.1,250

Funghi

Tomato, mozzarella cheese, mushrooms

KSH.1,250

Quattro Stagioni

Tomato, mozzarella cheese, mushrooms, artichokes and cooked ham

KSH.1,400

Al ragu

Tomato, mozzarella cheese and minced meat

KSH.1,350

Al pollo

Chicken pizza

KSH.1,350

Al tonno

Tomato, mozzarella cheese and tuna

KSH.1,450

Prosciutto Cotto

Tomato, mozzarella cheese and cooked ham

KSH.1,450

Gamberi

Tomato, mozzarella cheese and prawns

KSH.1,550

Diavola

Tomato, mozzarella cheese and chili salami

KSH.1,600

Hawaii

Tomato, mozzarella cheese, ham and pineapple

KSH.1,400

Extra Toppings

Cheese KSH. 250

Vegetables KSH. 200

Meat KSH. 250



Kids Corner

Fish Fingers

Deep fried fish fingers served with chips and tartar sauce

KSH.950

Chicken Fingers

Deep fried bread crumbed chicken fingers served with chips

KSH.950

Kiddie Beef Burger

Cheesy beef burger served with fries

KSH.900

Chips and Sausage

A pair of sausages (beef or chicken) served with chips

KSH.850

Spaghetti Bolognese

Spaghetti with a minced meat sauce

KSH.900

Penne Pomodoro

Short pasta with a tomato and basil sauce

KSH.850

Desserts

Assorted Ice Cream

Vanilla, strawberry and chocolate ice cream served with hot chocolate sauce

KSH.800

Asmara Chocolate Brownie

Dark, sticky chocolate cake served with vanilla ice cream and a drizzle of wicked chocolate sauce.

KSH.950

Fruit Salad

Exotic fruit bowl with passion syrup, fresh mint and honey dressing

KSH.800

Apple Cake

Freshly baked apple cake and served with vanilla ice cream

KSH.850

Tiramisu

Wicked Italian dessert, finger biscuits with mascarpone cheese, khalua and Chantilly cream

KSH.900

Beverages

Coffee

Eritrean Coffee	KSH.250
Cappuccino	KSH.300
Espresso	KSH.200
Caffe Latte	KSH.300
Caffe Mocha	KSH.300
Americano	KSH.300
Latte Macchiato	KSH.300
Hot Chocolate	KSH.300
Iced Cappuccino	KSH.300
Iced Latte	KSH. 300
Iced Mocha	KSH. 300

Add Flavour KSH. 100

Tea

Kenya Tea	KSH.250
Masala Tea	KSH.250
Assorted Herbal Tea	KSH.250
Hibiscus Tea	KSH.250
Iced Tea	KSH.250
Hot Lemon & Ginger	KSH.250
Add Flavour	KSH. 100

Smoothies

Banana	KSH.550
Strawberry	KSH.550
Tree Tomato	KSH.550
Tropical	KSH.550
Mango	KSH.550

Milkshake

Vanilla	KSH.600
Strawberry	KSH.600
Chocolate	KSH.600
Coffee	KSH.600
Oreo	KSH.700

Juices

	Small	Large
Mango	KSH.300	Ksh.500
Passion	KSH.300	Ksh. 500
Tree Tomato	KSH.300	Ksh. 500
Orange Juice		KSH.650

Boozy Coffee

Calypso

Parissiene Coffee

Mt. Kenya Coffee

KSH.850

KSH.750

KSH.750



BAILEYS COFFEE

**Baileys Irish
Cream, Coffee,
whipped Cream**

KSH.750

IRISH COFFEE

**Bulleit Bourbon
Whiskey, Coffee,
whipped Cream**

KSH.750

JAMAICAN COFFEE

**Ron Zacapa Rum,
Coffee,
whipped Cream**

KSH.850

Quick Bites

Asmara Wings

Chicken wings tossed in a barbeque sauce or Asmara spices

KSH. 1000

Awaze Fish Fingers

Fish fingers, herbs and spices served with a spicy peri peri dip

KSH. 800

Samosas

3 beef samosas

KSH.550

Cashew Nuts

Oven roasted cashew nuts tossed in Eritrean spices

KSH.550

Masala Chips

Chips tossed in masala

KSH.550

Summer Fruit Plate

Seasonal fruit plate

KSH.750

Ron
Zacapa
Centenario





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