

ASMARARA

" experience Eritrean delicacies "



Asmara Pangani Menu

Asmara Kitfo ክትፎ Ksh. 720

Finely minced lean beef, dressed with a spiced butter and chilies(raw, medium or well done)

Special Kitfo እስፔሻል ክትፎ Ksh. 720

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

Asmara Dullet ዱለት Ksh. 720

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

Asmara Special ኣስመራ እስፔሻል Ksh. 1020

Pan-fried beef fillet strips with green peppers, berbere powder and tomato; served with a traditional meat soup and vegetables.

Tsahli Tibsi ናይ ጸሕሊ ጥብሲ Ksh. 720

Pan-fried goat meat with ribs, green peppers, & chilies served in a traditional Eritrean clay pot

Zilzil Tibsi ዝልዝል ጥብሲ Ksh. 720

Pan-fried strips of beef with green peppers, tomatoes & chilies served in a traditional Eritrean clay pot (Eritrean nyama choma)

Tibsi Firfir ጥብሲ ፍርፍር Ksh. 670

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

Kuanta Firfir ቋንጣ ፍርፍር Ksh. 670

Succulent tender pieces of sundried beef fillet; cooked in onions, garlic and Awaze sauce then mixed with Injera

Kehy Tibsi ቀይሕ ጥብሲ Ksh. 670

Pan fried beef fillet cubes; cooked in a well-seasoned sauce with berbere, green peppers and other traditional spices

Tsaeda Tibsi ጸዕዳ ጥብሲ Ksh. 670

Pan fried beef fillet cubes; cooked in a well-seasoned sauce with traditional spices (no chilies)

Dereq Tibsi/Dry Tibsi ደረቕ ጥብሲ Ksh. 670

Dry fried beef fillet with traditional spices, yellow, red peppers and green chilies

Hamli Bsga ሓምሊ ብስጋ Ksh. 670

Cubes of beef fillet marinated in traditional spices and cooked with kale (traditional Eritrean dish)

ZGNI (Keyh Tsebhi) ጸብሒ ዝግኒ Ksh. 670

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

Tsebhi Alich ጸብሒ ኣልጫ

As above but with no chilies

Ksh. 670

Minchet Abish ምንቸት ኣብሽ

Lean minced beef cooked in spiced butter, berbere powder and a hot sauce (or Alich without chilies)

Ksh. 670

Alich Minchet ኣልጫ ምንቸት

Lean minced beef cooked in spiced butter and spices (without chilies)

Ksh. 670

Mixed Dish ዝተፈላለየ ናይ ስዕረት

Our speciality, gives you a taste of small portions of beef dishes prepared 3 ways, shiro and assorted vegetables.

Ksh. 770

Merek (Alich) መረቕ ኣልጫ

Pan-fried goat meat cooked in traditional spices; served with a traditional meat soup and vegetables.

Ksh. 620

Shiro Bozena ሽሮ ቦዘና

Beef cubes cooked in a delicious chickpea powder sauce mixed with berbere and a combination of spices

Ksh. 670

Tsebhi Derho ጸብሒ ደርሆ

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

Ksh. 670

Full Tsebhi Derho ሙሉእ ጸብሒ ደርሆ

Whole chicken (for 7 people) marinated in spiced butter, cooked in a hot sauce & served with 7 eggs, 7 injera and cottage cheese

Ksh. 6500

Chicken Shiro ደርሆ ብሽሮ

Boneless chicken cooked in a delicious chickpea powder sauce mixed with berbere and a combination of spices

Ksh. 670

Chicken Tsahli ደርሆ ናይ ጸሕሊ

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

Ksh. 670

Shiro Tegamino ሽሮ ተጋሚኖ

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

Ksh. 570

Asmara Vegetables ኣሕምልቲ ናይ ጸም

A mixed vegetable platter with fresh cabbage, sukuma wiki(kale), shiro tegamino, beetroot, lentils, carrot with potatoes

Ksh. 620

Ajibo Bhamli ኣጅቦ ብሓምሊ

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

Ksh. 520

Spaghetti Bolognese (Pasta with meat) ፓስታ ስጎ ስጋ

Spaghetti with mince meat sauce

Ksh. 570



Pasta with tuna

Spaghetti with tuna and tomato sauce

Ksh. 570

Pasta without meat

Spaghetti with mince meat sauce

Ksh. 520

Grilled Chicken

Grilled Chicken served with rice or ugali

Ksh. 700

Full Chicken

Full chicken platter pan fried with arrow root, onions and peppers; with Accompaniments

Ksh. 2800

Asmara Wings

Chicken wings tossed in a barbecue sauce

Ksh. 470

Chips and Sausage

Chips with 2 sausages

Ksh. 350

Plate of Chips Ksh. 230

Masala Chips Ksh. 270

DRINKS

SOFT DRINKS

Soda Ksh. 140

Water Ksh. 140

Fresh Juice Ksh. 150

Vanilla Milkshake Ksh. 250

Strawberry Milkshake Ksh. 250

Chocolate Milkshake Ksh. 250

Espresso Milkshake Ksh. 300

COFFEE

Eritrean Coffee (Buna) Ksh. 100

Machiatto Ksh. 130

Capuccino Ksh. 180

Cafe Latte Ksh. 180

Americano Ksh. 180

Cafe Mocha Ksh. 180

Shai (strong tea) Ksh. 130

Kenyan Tea Ksh. 130

Hot Chocolate Ksh. 180

Hibiscus Tea Ksh. 130

BEERS

Tusker Lager Ksh. 280

Tusker Malt Ksh. 280

White Cap Lager Ksh. 280

White Cap Crisp Ksh. 280

Pilsner Lager Ksh. 280

Balozi Ksh. 280

Smirnoff Ice (Black) Ksh. 280

Snapp Ksh. 280

Guinness 500ml Ksh. 280

Heineken Ksh. 320

Red Bull Ksh. 300

King fisher Ksh. 300

Tusker Can Ksh. 300

Guinness Can Ksh. 300

Smirnoff Ice Can Ksh. 280

Savannah Dry Cider Ksh. 320

Hunter's Cider Ksh. 320



SPIRITS IN HALF AND QUARTER BOTTLES

1/2 Johnnie Walker Black	Ksh. 2400
1/2 Johnnie Walker Red	Ksh. 1900
1/2 Baileys	Ksh. 1800
1/2 Viceroy (350ml)	Ksh. 1200
1/2 Smirnoff Vodka (350ml)	Ksh. 1200
1/2 Gilbey's (350ml)	Ksh. 1200
1/2 Richot (350ml)	Ksh. 1200
1/2 VAT 69	Ksh. 1400

WINE BY GLASS

Ksh. 250

WINE BY BOTTLE

Ksh. 2000

SPIRITS (SERVED BY TOT)

WHISKEY

Jack Daniel's	Ksh. 300
Chivas Regal	Ksh. 300
Johnnie Walker Black	Ksh. 300
Johnnie Walker Red	Ksh. 250
Jameson (Irish Whiskey)	Ksh. 250
J&B Rare (Scotch Whiskey)	Ksh. 250
Glenfiddich	Ksh. 350

BRANDY

Richot	Ksh. 150
Viceroy	Ksh. 150

COGNAC

Martel	Ksh. 400
Hennessy	Ksh. 400
Courvoisier	Ksh. 400

RUM

Myer's	Ksh. 200
Bacardi	Ksh. 200
Malibu	Ksh. 200

GIN

Gordon's	Ksh. 200
Gilbey's	Ksh. 150

VERMOUTH

Martini Rosso	Ksh. 200
Campari	Ksh. 200

VODKA

Smirnoff Red	Ksh. 150
Smirnoff Blue	Ksh. 150
Absolute	Ksh. 200

TEQUILA

Camino	Ksh. 200
Olmecca	Ksh. 200

LIQUEURS

Amarula	Ksh. 200
Baileys	Ksh. 200
Tia Maria	Ksh. 150
Zappa Sambuca (White)	Ksh. 150
Zappa Sambuca (Green)	Ksh. 150
Zappa Sambuca (Blue)	Ksh. 150

CIGARETTES

Dunhill	Ksh. 400
Embassy	Ksh. 400
Sportsman	Ksh. 300



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