

Jambo  Jambo

Africa

Ethiopian Restaurant

dine in

MENU

93 Glebe Point Rd, Glebe NSW 2037

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## ENTREE (\$22 FOR ALL 3)

### 1. CHAPATI \$9

FLATBREAD

### 2. SAMBUSA \$9

PASTRY SHELL FILLED WITH LENTIL, ONIONS, GREEN CHILI AND GARLIC

### 3. JAMBO ENTREE \$9

MINCED TOP SIDE BEEF MIXED WITH HOT ETHIOPIAN CHILI AND COTTAGE CHEESE (SERVED WITH SALAD)



## MAINS

### CHICKEN DISHES.....

### 4. DORO WOT (HOT) \$27.50

TENDER CHICKEN LEG MARINATED IN LEMON SAUTE WITH SPECIAL HOMEMADE SPICES, BUTTER AND STEWED IN RED SAUCE, FLAVOURED WITH ONIONS, GARLIC, GINGER CARDOON AND BERBERE SAUCES TOPPED WITH BOILED EGG



### 5. DORO ALICHA WOT (MILD) \$27.50

TENDER CHICKEN LEG MARINATED IN LEMON SAUTE WITH BUTTER, ONIONS, GARLIC, GINGER CARDOON, TURMERIC AND TOPPED WITH BOILED EGG

### BEEF DISHES.....

### 6. KEY WOT (HOT) \$27.50

SLOW COOKED TENDER BEEF WITH SPECIAL HOMEMADE SPICES WITH ONIONS, GARLIC, GINGER CARDOON AND BERBERE SAUCE



### 7. ZILZIL TIBS (GORED GORED TIBS) \$27.50

GRILLED BEEF SEASONED IN ONIONS, BLACK PEPPER, ROSEMARY AND A SPECIAL JAMBO SAUCE

### 8. QUANTA FIRFIR \$25

DRIED BEEF WITH INJERA, BERBERE SAUCE AND OTHER SPICES.

### 9. KITFFO (HOT) \$30

VERY LEAN BEEF CHOPPED AND WARMED IN SPICED BUTTER RAW, RARE OR MEDIUM COOKED WITH MITMITA AND SERVED WITH COTTAGE CHEESE.



**LAMB DISHES.....**

**10. KEY WOT (HOT)  \$27.50**

SLOW COOKED TENDER LAMB WITH SPECIAL HOMEMADE SPICES, ONIONS, GARLIC, GINGER CARDOON AND BERBERE SAUCE.



**11. LAMB TIBS \$27.50**

TENDER LAMB SEASONED IN ONIONS, BLACK PEPPER, GARLIC, ROSEMARY AND A SPECIAL JAMBO SAUCE.

**GOAT DISHES.....**

**12. GOAT KEY WOT (HOT)  \$27.50**

SLOW COOKED GOAT WITH SPECIAL HOMEMADE SPICES, ONIONS, GARLIC, GINGER CARDOON AND BERBERE SAUCE.

**VEGETARIAN/VEGAN DISHES.....**

**13. KIK WOT \$25**

SPLIT PEAS STEWED WITH ONION, GARLIC, GINGER, TURMERIC AND A BLEND OF HERBS.

**14. MISR WOT (HOT)  \$25**

SPLIT LENTILS STEWED WITH ONION, GARLIC, GINGER, A BLEND OF HERBS AND SPICY BERBERE SAUCE.

**15. MILD MISR \$25**

LENTILS STEWED WITH ONION, GARLIC, GINGER AND A BLEND OF HERBS.

**16. ALICHA \$25**

A CURRY WITH CABBAGE, CARROT, POTATO, PEPPER, ONIONS, GARLIC, TURMERIC AND GINGER.

**17. GOMEN \$25**

CHOPPED COLLARD GREENS SIMMERED IN A MILD SAUCE OF OIL, ONION, GARLIC, GINGER AND HERBS.

**18. SHRO WOT \$25**

ROASTED AND POWDERED CHICK PEAS WITH GARLIC AND ONION ARE SIMMERED WITH OUR UNIQUE JAMBO SAUCE AND SPICES



## COURSES

**19. JAMBO COURSE (FROM 2 PEOPLE) \$65 PER PERSON**

MIXED ENTREE  
COMBINATION PLATTER (CHOOSE ANY 3 DISHES)  
COFFEE AND ICE CREAM

**20. JAMBO JAMBO COURSE (FROM 5 PEOPLE) \$60 PER PERSON**

MIXED ENTREE  
ALL YOU CAN EAT  
COFFEE AND ICE CREAM

## PLATTERS

**21. VEGGIE LOVER ( A ) \$45 PER PERSON**

ALL YOU CAN EAT

**22. VEGGIE LOVER ( B ) \$55 PER PERSON**

ALL YOU CAN EAT  
COFFEE AND ICE CREAM

## DESSERT

**23. ICE CREAM \$8**

## DRINKS

**24. ETHIOPIAN COFFEE \$10 A POT**

FRESHLY ROASTED

**25. SOFT DRINKS \$4**

COKE, DIET COKE, LEMONADE

**26. SPARKLING WATER \$5**

**27. JUICE \$6**

APPLE, ORANGE, PINEAPPLE

