

meat dishes

When not fasting, many Ethiopians enjoy their meat dishes - raw or cooked. Some dishes like Doro Wot are usually served during special occasions and to visiting guests as a gesture of respect. Some of these meat dishes are considered labour of love as the preparation is time consuming.

Doro wot 
Tender chicken leg marinated in lemon sauce with special homemade spices. Chicken is then stewed for hours in onions, garlic and *berbere*.

Doro alicha wot (mild)
Tender chicken leg marinated in lemon sauce with special homemade spices. Chicken is then stewed for hours in onions, garlic and turmeric.

Key wot
Slow cooked meat stew in special homemade spices with onions, garlic and *berbere*.

OPTIONS: beef, lamb or goat

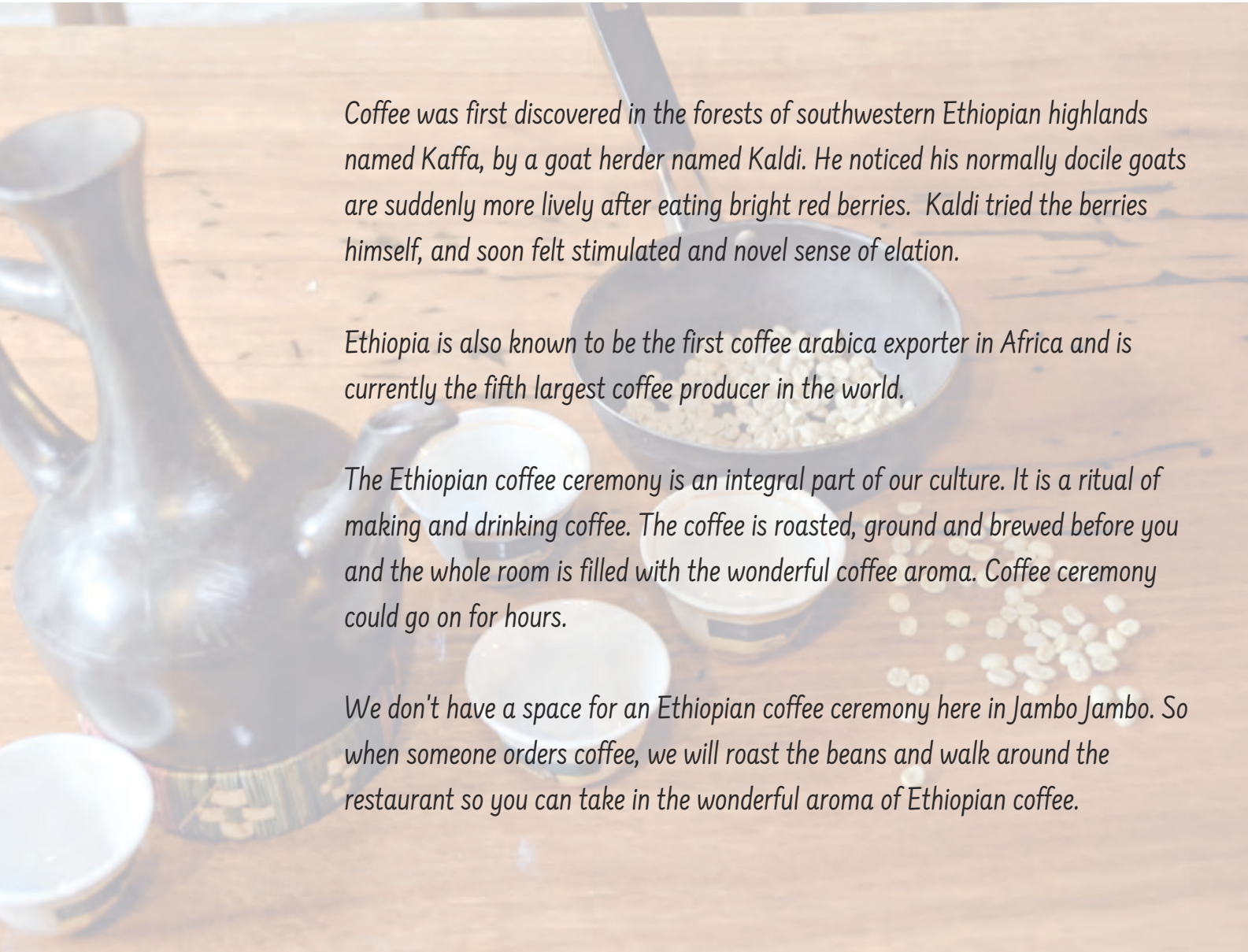
Zilzil tibs 
Grilled beef cooked in tomato, onions, black pepper, rosemary and special Jambo sauce

Lamb tibs 
Tender lamb cooked in onions, black pepper, garlic, rosemary and special Jambo sauce

Quanta firfir 
Dried injera cooked with *berbere* sauce and other spices, mixed with dried spiced beef

Kitfo 
Very lean beef chopped and warmed in spiced butter and hot Ethiopian chilli, *mitmita*. Served raw or rare.

Each dish is \$40 per serving if ordered separately (not with a platter).
Dishes are served with injera.



Coffee was first discovered in the forests of southwestern Ethiopian highlands named Kaffa, by a goat herder named Kaldi. He noticed his normally docile goats are suddenly more lively after eating bright red berries. Kaldi tried the berries himself, and soon felt stimulated and novel sense of elation.

Ethiopia is also known to be the first coffee arabica exporter in Africa and is currently the fifth largest coffee producer in the world.

The Ethiopian coffee ceremony is an integral part of our culture. It is a ritual of making and drinking coffee. The coffee is roasted, ground and brewed before you and the whole room is filled with the wonderful coffee aroma. Coffee ceremony could go on for hours.

We don't have a space for an Ethiopian coffee ceremony here in Jambo Jambo. So when someone orders coffee, we will roast the beans and walk around the restaurant so you can take in the wonderful aroma of Ethiopian coffee.

Desert and drinks

ice cream \$8	soft drinks \$5	sparkling water \$7
Ask for today's flavours	coke, diet coke, lemonade	
juice \$8.50		
Ask for today's flavours		

Your host

Joseph first opened Jambo Jambo in Crows Nest in 2012 to share his passion for Ethiopian food and deep love of culture to Sydneysiders. When he moved to Glebe in 2018, his regulars continue to come and enjoy his food.

He makes sure that the dishes are authentic to the true flavours by using spices and ingredients imported from Ethiopia.



Ethiopian cuisine

Ethiopia has a culture that stands apart from all the nations around it in every way, and that includes food. Ethiopian food is not only some of the most diverse on the continent, but also totally different to any other cuisine you may have encountered.

Whether it's the spices joyfully bringing a tear to your eye or the slightly tart taste of the spongy Injera (thin flat soft bread that accompanies most Ethiopian meals) sending your tongue into convulsions, Ethiopia's culinary offering is utterly unforgettable.

Ethiopian food is eaten with hands and it is tradition to share and socialise, referred to as eating from a communal plate. You eat by tearing off a piece of injera,using it to grab some wot (stew), and putting it directly in your mouth.

Breaking bread together, sharing a platter and eating with your hand is always considered to be key to building and maintaining social bond amongst family members, friends and colleagues, permitting for deeper conversation and connection.

"Enebla!"
let's eat!



@jambojamboafrika
www.jambojamborestaurant.com.au

Share a platter.

Ethiopian food is always meant for sharing and traditional meals are always served from a single plate. In fact, eating from individual plates strikes most Ethiopians as hilarious, as well as rather bizarre and wasteful. Sharing a platter builds automatic social bond allowing you to get closer in space, permitting for deeper conversations and connection.



Combination platter

\$130 for two people - Three Course

Chef's Selection (meat & vegan)

\$65 for every additional person

\$110 for two people - Three Course

Any 3 dishes of your choice (meat & vegan)

\$55 for every additional person

Your order includes:

- injera
- mixed entree
- freshly roasted Ethiopian coffee or ice cream



Mixed entree

Injera - more than just food, it's your cutlery.

Our main dishes are served with injera, a spongy, thin bread which also serves the base. It's naturally vegan, gluten free and dairy free. It is made of teff, a fine high-fibre grain grown in Ethiopia, and sorghum. It has a slight tart taste to contrast the rich and sometimes spicy food served on top of it. You eat with your hand. You tear off a piece of injera, use it to grab small pieces of food, and put it directly in your mouth.



Vegan platter

\$110 for two people - Three Course

All vegan dishes

\$55 for every additional person

\$90 for two people - Three Course

3 dishes of your choice

\$45 for every additional person

Your order includes:

- injera
- vegan entree
- freshly roasted Ethiopian coffee or ice cream



Vegan entree

Entree

Mixed entree \$25

for two people

- sambusa
- kitfo

Kitfo \$7.50 (per pc)

Minced topside beef mixed with hot Ethiopian chilli and spiced butter, served in lettuce cups

Vegan entree \$10

for two people

- sambusa

Sambusa \$5 (per pc)

Pastry filled with lentil, onions, green chili and garlic

Vegan dishes

Vegan dishes are known as fasting food in Ethiopia, and are always available. Ethiopians fast on Wednesdays and Fridays through the year with exception to the 40 days after Easter. They fast for 55 days throughout the lent period in the build-up to Fasika (Easter), 30 days prior to Genna (Christmas), 30 days during June - July and 16 days in August. During the fasting period, vegans breathe easy because no animal products are eaten.

Alicha

Vegetable curry with cabbage, carrot, potato, pepper, onions, garlic and turmeric

Kik wot

Split peas stewed with onion, garlic, turmeric and blend of herbs

Gomen

Chopped collard greens simmered in a mild sauce of oil, onion, garlic and blend of herbs

Misr wot

Split lentils stewed with onion, garlic, blend of herbs and spicy berbere sauce.

Shiro wot

Roasted and powdered chickpeas with garlic and onion, simmered in our unique Jambo sauce and spices

Mild misr

Split lentils stewed with onion, garlic, and blend of herbs

Each dish is \$35 if ordered separately (not with a platter).
Dishes are served with injera.