

MENU

RIVER GARDEN ROSÉ

Light, fresh and fruity

Glass:

Bottle:

950
4,200

RED

Stone Dale Cabernet Sauvignon / Merlot

Easy-drinking, soft red

Glass:

Bottle:

950
3,900

Horizon du Sud Pinot Noir

Light-bodied, smooth & elegant

Glass:

Bottle:

1,000
4,300

WHITE

B. Sauvignon Blanc (South Africa)

Glass:

Bottle:

950
3,900

Apero à Paris White (France)

Glass:

Bottle:

650
2,700

SPARKLING WINE

Veuve Ambal Brut (France)

Crisp, dry French sparkling wine with fine bubbles

Bottle:

3,900

Valdo Prosecco DOC Etichetta Nera – Extra Dry (Italy)

Fresh, lively bubbles with apple & pear notes

Bottle:

4,500

BEER

- Tusker
- Tusker Lite
- Tusker Malt
- White Cap
- Heineken
- Stella Artois

450
450
450
450
600
600



COFFEE

- Espresso 200
- Double Espresso 250
- Latte 350
- Macchiato 300
- Flat white 350
- Cappuccino 350
- Chai Latte 350
- Americano 300
- Decafe 350
- Ethiopian Macchiato 300

ICED COFFEE

- Iced Americano 350
- Iced Latte 350

TEA

- Dawa ~ 350
- Lemon, ginger & honey
- Black tea 300
- Mint tea 300
- Green tea 300
- Masala Tea 300

ICED TEA

- Black iced tea 350
- Iced tea with lemon 350

NON-COFFEE

WATER

- Still 200 L. 350
- Sparkling 250 L. 350
- Soda 200

JUICE (R)

- Mango 450
- Orange 350
- Passion 350
- Pineapple mint 350

DRINKS

COCKTAILS

CLASSIC/ PASSION MOJITO

- Rum infused with fresh passion fruit, lime, mint, and sugar.

850

DAWA

- Vodka mixed with honey and lemon juice.

850

GIN & TONIC

- Gin with lime, topped up with tonic water.

900

DIRTY MARTINI

- Gin with dry vermouth, served with olive juice on the side.

950

WHISKEY SOUR

- Premium whiskey shaken with fresh lemon juice and lime.

950

APEROL SPRITZ

- Chilled Prosecco mixed with Aperol, topped with soda water and ice

1200

LIMONCELLO SPRITZ

- Chilled Prosecco combined with Limoncello, topped with sparkling mineral water and ice

1200

HIBISCUS SPRITZ

- Vodka, house hibiscus infusion, Prosecco, and soda water

1000

MARGARITA

- Tequila, fresh lemon juice, and triple sec

900

AGAVE MEXICAN MULE

- Tequila mixed with fresh lime juice and sugar syrup

1000



SMALL PLATES

- Chicken Wings 1200

Crispy fried chicken wings served plain or tossed in Buffalo sauce or dry rubs. Served with celery, carrot sticks, and your choice of dip

- Chicken Skewers (Ethiopian Style) 1400

Marinated chicken breast cubes Grilled with Ethiopian spices, bell peppers and onions. Served with Avocado Ranch or Awaze Ethiopian Spiced Sauce

- Samosas 600

Ethiopian Beef Samosa (4 pcs)
Crispy pastry filled with seasoned minced beef

- Lentil Samosa 500

Spiced lentils wrapped and fried golden brown.

- French Fries 400

Crispy golden fries

- Chicken nagatte 600

Crispy golden chicken breast coated with egg and bread crumbs — a perfect blend of Italian crunch and Eritrean spice.

BREAKFAST

TRADITIONAL ETHIOPIAN & ERITREAN BREAKFAST

- **Chechebsa (Kita Firfir)** 900
Pan-fried flatbread torn and sautéed with spiced butter and berbere. Served with honey or yogurt.
- **Enkual Firfir** 900
Scrambled eggs with onion, tomato, and green chili served with bread or injera.
- **EYesom Firfir** 900
Vegan version with vegetable oil, onions, tomatoes, and berbere.
- **Tibs Firfir** 1,050
Tender beef sautéed with berbere, onions, garlic & tomato mixed with injera.
- **Foul** 1,050
Cooked fava beans mashed and seasoned with onions, tomatoes, and green chili. Served with baguette or pita bread.

WESTERN BREAKFAST

- **Scrambled Eggs with Potato & Sausages** 800
Fluffy scrambled eggs with crispy potatoes and grilled sausages.
- **Pancakes** 800
Stack of pancakes with maple syrup & butter.
- **Avocado Toast** 600
Toasted bread with smashed avocado, olive oil, and black pepper.
- **Fruit Salad** 600
Seasonal fruit mix.

MOCKTAILS

- **VIRGIN CLASSIC/PASSION MOJITO** 500
• Passion fruit, mint, lime, and soda.
- **TROPICAL SUNRISE COOLER** 500
• A bright blend of tropical juices layered for a refreshing, sunset-inspired drink.

OUR WINES

- **House White - La Vieille Ferme Blanc (France)**
Fresh and crisp with citrus and floral notes
Glass: 750
Bottle: 3,600
- **House Red - La Vieille Ferme Rouge (France)**
Smooth and fruity with soft tannins
Glass: 900
Bottle: 3,600
- **House Rosé - La Vieille Ferme Rosé (France)**
Light, dry and refreshing with red fruit notes
Glass: 750
Bottle: 3,600

RIVER GARDEN SELECTION

- **Fresh, modern South African wines**
River Garden Sauvignon Blanc (South Africa)
Crisp and refreshing with citrus and tropical fruit
Glass: 900
Bottle: 3,900

- **RIVER GARDEN MERLOT**
Smooth red with berry and plum notes
Glass: 950
Bottle: 4,500



LUNCH & DINNER

Vegetarian

All dishes are served with injera

- **Misir Wot (spicy lentil stew)** 1150
Red lentil slow-cooked onion and tomato, garlic and ginger seasoned with aromatic berbere spices sauce.
- **Shiro Wot (Creamy chickpea stew)** 1250
Spiced ground chickpeas simmered in onions, tomatoes, and garlic sauce.
- **Gomen** 1000
Kale sautéed with onions, tomato, garlic, and hot green peppers.
- **Kikwot** 1150
Split yellow peas simmered in a mild onion, tomato, garlic, ginger, and turmeric sauce, creating a creamy and comforting stew
- **Fosolia na Carot** 1150
Green beans and carrots sautéed with onions, tomato, garlic, ginger, turmeric, and mild spices for a light, healthy side

SAMPLE & SHARE

- **Vegetarian** 1300 / 1700
For one/two...
A little bit of everything! A mix of our vegetarian dishes served with injera
- **Shiro & Tibs comes with salad** 1,600

- **Kitfo & Tibs - comes with gomen(Kale)** 2,100

MEAT

- **Doro Wot (Chicken Stew)** 2150
A richly spiced chicken stew slow-cooked in onion, tomato, garlic, and spiced butter served with hard-boiled eggs..
- **Ye'beg Alichu Wot (lamb stew)** 2150
A lamb cubed slow-cooked in onion, tomato, ginger, garlic, turmeric & spiced butter sauce.
- **Kitfo** 2000
Finely minced beef mixed with spiced butter and mitmita, served raw or lightly cooked, with cheese and fresh greens on the side
- **Sega Tibs (pan-fried Beef)** 2000
Tender beef fillet cubes sautéed with onions, tomato, and garlic, tossed in spiced butter and jalapeños for extra flavor
- **Lamb Tibs (pan-fried Lamb)** 1900
Tender lamb cubes sautéed with onions, garlic, tomatoes, and jalapeños, served with spicy awaze sauce
- **Yebeg Kikil (lamb bone broth)** 1950
Boiled lamb bone and meat seasoned with spiced butter, onion, garlic, ginger, turmeric, celery, potato & carrot.