

DESSERTS

In Ethiopia, we typically conclude a meal with coffee. Here at Addis we have crafted a menu with a sweet twist of some special house-brand creations to enjoy.

Non-Vegan

Chocolate Cake Drenched Chocolate cake in decadent chocolate sauce served with Premium Vanilla Ice Cream.	R85
Sweet Teff Symphony Creamy vanilla ice cream on cinnamon-coated crispy teff injera, drizzled with mixed berries.	R85
Zesty Mixed Berries Served over a scoop of Vanilla Ice Cream	R85
Creamy Vanilla Ice cream Chocolate Ice cream with or without chocolate sauce	R70 R75
Dom Pedro Jameson Whiskey / Kahlua / Frangelico / Amarula	R99

Vegan

Chocolate Cake Drenched Chocolate cake in decadent chocolate sauce served with Premium Vanilla Vegan Ice Cream	R85
Sweet Teff Symphony Creamy vegan vanilla ice cream on cinnamon coated crispy teff injera, drizzled with mixed berries.	R85
Creamy Vegan Vanilla Ice Cream with or without vegan chocolate sauce	R75
Sorbet Strawberry / Lemon	R55
Prince Pedro Jameson Whiskey / Kahlua / Frangelico / Amarula	R99

HOT DRINKS



Ethiopian Coffee R69

Did you know that the coffee plant was actually discovered in Ethiopia? We serve our coffee in a traditional coffee pot called a *Jabena*. For the complete experience, we also burn some Frankincense at your table and bring you a small serving of popcorn.

Decaffeinated Coffee R69

Served Ethiopian Style.

Ethiopian Tea R45

A speciality, full-flavored with cardamom, cinnamon and cloves.

Fresh Mint Tea R40

Fresh Ginger and Mint Tea R45

Rooibos Tea R35

Hot Chocolate R49

Hot Milk R30



Sweet Teff
Symphony

