ADDIS IN CAPE
አዲስ ሊን ኬፕ
ETHIOPIAN RESTAURANT
Est. 2007

MEAT & VEGAN

GLUTEN-FREE NO PORK

View Menu Online

WINE & COCKTAILS

ETHIOPIAN COFFEE

www.addisincape.co.za | Tel: +27 (76) 846-0929 | @AddisinCape @addis_in_cape_restaurant

SHARE A TASTE OF THE EXTRAORDINARY

Addis Ababa meets Cape Town



ምግባችን
OUR CUISINE

INJERA: እንጀራ
Ethiopian cuisine is served on *Injera*, a fermented crêpe made from *Teff* a native Ethiopian grain now locally grown in Bloemfontein, South Africa. At Addis in Cape, we serve Rice and *Teff Injera* baked on a traditional clay stove *(Metad),* topped with a variety of Ethiopian stews. *Teff Injera* is available on request for R45 per piece.

BERBERE: በርበሬ
A bold, spicy blend of dried chilies, garlic, ginger, and aromatic spices — the essential foundation of Ethiopian cuisine.

ALICHA: አልጫ
A mild, turmeric-based alternative to Berbere, giving dishes a golden hue.

WOT: ወጥ
The general term for Ethiopian stews and sauces, often spicy.

KIBE: ቂቤ
Clarified butter infused with herbs and spices, used in non-vegan dishes for rich flavor.

MITMITA: ሚጥሚጣ
A fiery homemade spice mix made with bird's eye chili, cardamom, and traditional Ethiopian herbs.

SHIRO: ሽሮ
A smooth stew made from ground dried split peas and spices like *Berbere* and cardamom.

MESOB: መሶብ
A traditional woven basket used as a communal table for serving meals.

VEGANISM IN ETHIOPIAN CUISINE የጾም
Rooted in Ethiopian Orthodox tradition, many dishes are naturally vegan due to over 180 fasting days a year reflected in the variety of vegan options at Addis in Cape.

At Addis in Cape, we bring Ethiopia's rich culinary heritage to Cape Town through an authentic, flavorful, and shareable dining experience.
We cater to non-vegan, vegan, gluten-free, and pork-free diets.

Special Dietary Requirements

Please ask your waiter

No Onions / No Garlic (Spicy/Mild)
No onions/ no garlic are available in the dishes below:
Non-Vegan: Beef, Lamb, Chicken and Seafood
Vegan: Lentils, Pumpkin and Mushrooms, Seasonal Vegetables, Kale (Gomen) and Tomato Salad.

GLUTEN-FREE
Our food is Gluten-free.

We do NOT serve PORK.

We hardly use any processed foods.

Spicy
Mild
Not Spicy



We offer catering. Please contact us.

DINNER

Set Menus

2 COURSE

2 Course Set Menu (per person)

Enjoy a curated experience starting with a flavorful starter, followed by a variety of dishes to share.

2 ኮርስ በየአይነቱ በሰው መግቢያ ምግብ ቃተኛ፣ በየአይነቱ

R349

Option One: Mix

Doro Wot Chicken, Yebeg Alicha Lamb, Kai Siga Wot Beef, Misir Wot Red Lentils, Kek Alicha Split Peas, Shimbera Asa Wot Chickpea Dumplings, Sides: Tomato Salad, Gomen leafy greens, Seasonal Veg.

አማራጭ 1ኛ ሚክስ - የጾም በየአይነቱ

ዶሮ ወጥ፣ የበግ አልቻ፣ ቀይ ስጋ ወጥ፣ ምስር ወጥ፣ ክክ አልቻ፣ የሽምበራ አሣ ወጥ፣ ቲማቲም ሰላጣ፣ ጎመን፣ አትክልት።

Option Two: Meat

Fish Tibs in Berbere, Yebeg Alicha Lamb, Kai Sega-Wot Beef, Doro Wot Chicken, Doro Tibs Chicken in berbere, Prawns Spicy, Sides: Tomato Salad, Gomen leafy greens, Seasonal Vegetables.

አማራጭ 2ተኛ፡ የፍስክ በየአይነቱ

የአሣ ጥብስ በበርበሬ፣ የበግ አልቻ፣ ቀይ ስጋ ወጥ፣ ዶሮ ወጥ፣ የዶሮ ጥብስ በበርበሬ፣ ፕሮንስ በበርበሬ፣ ቲማቲም ሰላጣ፣ ጎመን፣ አትክልት።

Option Three: Vegan

Misir Wot Red Lentils, Kek Alicha Split Peas, Shimbera Asa Wot Chickpea Dumplings, Pumpkin Alicha, Mushroom Wot, Defin Misir Brown Lentils, Sides: Tomato Salad, Gomen leafy greens, Seasonal Vegetables.

አማራጭ 3ተኛ፡ የጾም በየአይነቱ

ምስር ወጥ፣ ክክ አልቻ፣ የሽምበራ አሳ ወጥ፣ ዱባ አልቻ፣ እንጉዳይ ወጥ፣ ደፍን ምስርአልቻ፣ ቲማቲም ሰላጣ፣ጎመን፣ አትክልት።

3 COURSE

3 Course Set Menu (per person)

Enjoy a curated dining experience, beginning with a flavorful starter. Followed by a selection of shared main dishes. Concluding your meal on a sweet note with dessert, served alongside traditional Ethiopian coffee or tea.

3 ኮርስ በየአይነቱ በሰው መግቢያ ምግብ ቃተኛ፣ በየአይነቱ፣ ጣፋጭ፣ ቡና ወይም የቅመም ሻይ

R449

Option One: Mix

Doro Wot Chicken, Yebeg Alicha Lamb, Kai Sega Wot Beef, Misir Wot Red Lentils, Kek Alicha Split Peas, Shimbera Asa Wot Chickpea Dumplings, Sides: Tomato Salad, Gomen leafy greens, Seasonal Veg.

አማራጭ 1ኛ ሚክስ - የጾም በየአይነቱ

ዶሮ ወጥ፣ የበግ አልቻ፣ ቀይ ስጋ ወጥ፣ ምስር ወጥ፣ ክክ አልቻ፣ የሽምበራ አሣ ወጥ፣ ቲማቲም ሰላጣ፣ ጎመን፣ አትክልት።

Option Two: Meat

Fish Tibs in Berbere, Yebeg Alicha Lamb, Kai Sega-Wot Beef, Doro Wot Chicken, Doro Tibs Chicken in berbere, Prawns Spicy, Sides: Tomato Salad, Gomen leafy greens, Seasonal Vegetables.

አማራጭ 2ተኛ፡ የፍስክ - በየአይነቱ

የአሣ ጥብስ በበርበሬ፣ የበግ አልቻ፣ ቀይ ስጋ ወጥ፣ ዶሮ ወጥ፣ የዶሮ ጥብስ በበርበሬ፣ ፕሮንስ በበርበሬ፣ ቲማቲም ሰላጣ፣ ጎመን፣ አትክልት።

Option Three: Vegan

Misir Wot Red Lentils, Kek Alicha Split Peas, Shimbera Asa Wot Chickpea Dumplings, Pumpkin Alicha, Mushroom Wot, Defin Misir Brown Lentils, Sides: Tomato Salad, Gomen leafy greens, Seasonal Vegetables.

አማራጭ 3ተኛ፡ የጾም በየአይነቱ

ምስር ወጥ፣ ክክ አልቻ፣ የሽምበራ አሳ ወጥ፣ ዱባ አልቻ፣ እንጉዳይ ወጥ፣ ደፍን ምስር፣ ቲማቲም ሰላጣ፣ ጎመን፣ አትክልት።

À la Carte Menu

የምርጫ ምግብ ዝርዝር

Variety is an integral part of Ethiopian cuisine.
Variety is an integral part of Ethiopian cuisine.
Build your own flavour adventure by selecting **any two dishes from our non-vegan or vegan à la carte menu.**
Dish selections are served on a platter with rice injera, tomato salad, and seasonal vegetables.

À LA CARTE
R280
per person
Combo: two dishes of your choice

STARTER መክሰሰ



Non-Vegan Starter የፍስክ **R95**
Kategna with Ayeb Begomen & Azifa: Crispy Injera spread with Berbere and served with Kale-infused Cottage Cheese and Azifa (brown lentils)

Vegan Starter የጸም **R95**
Kategna with Spinach & Mushroom Dip and Azifa: Crispy Injera spread with Berbere and served with a Spinach and Mushroom Dip and Azifa (brown lentils).



SIDE DISHES

Non-Vegan የፍስክ

Ayeb Begomen አይብ በጐመን **R70**
Creamy homemade cottage cheese mixed with sautéed spinach.

Ayeb አይብ **R60**
Creamy homemade cottage cheese mixed with a hint of spices.

Vegan የጸም

Atkelte Vegetables አትክልት **R65**
Tender white cabbage, potatoes and carrots cooked with turmeric and mild spices.

Gomen ጐመን **R65**
Leafy greens sautéed with onions, garlic and Ethiopian spices for a savory rich, earthy flavor.

Spinach & Mushroom Dip **R70**
ጐመንና እንጉዳይ ዲፕ
Lightly cooked Spinach and mushrooms blended in a flavorful mix of herbs and aromatic spices.

Karia Sineg *seasonal **R65**
ቃሪያ ስንግ
Jalapeño-style peppers stuffed with a zesty mix of onions, tomatoes, lemon juice, and olive oil.

Tomato Salad **R65**
ቲማቲም ሰላጣ
A refreshing mix of tomatoes and onions in a traditional Ethiopian dressing.

Tomato and Cottage Cheese **R70**
ቲማቲምና አይብ
A refreshing mix of tomatoes and onions in a traditional Ethiopian dressing mixed with homemade cottage cheese.

Azifa አዚፉ **R60**
Brown lentils blended with olive oil, mustard, onions, chili, and splash of lemon juice for a zesty finish.

Condiments

Mitmita ሚጥሚጣ **R25**
A fiery homemade **spice mix** made with bird's eye chilli, cardamom, and salt.

Awaze አዋዜ **R35**
A rich paste blending *berbere, mitmita,* mustard, and oil for a bold spicy, smooth finish.

Cottage Cheese አይብ **R50**
Plain homemade cottage cheese, a great addition to any meal with *Berbere.*

Fresh Chopped Chili **R15**
የተከተፉ ቃሪያ

DINNER

À la Carte የፍስክ
MEAT MENU

Non Vegan

À LA CARTE
R280
Combo two dishes of your choice

Doro Wot ዶሮ ወጥ
Chicken fillet/drumstick marinated in lime juice, simmered in *Berbere* sauce and a touch of *Kibe* (spiced clarified butter)

Doro Alicha
ዶሮ አልጫ
Chicken fillet/drumstick marinated in lime juice, simmered in onions infused with Turmeric and a touch of *Kibe* (spiced clarified butter)

Doro Tibs ዶሮ ጥብስ
Chicken fillet cut into strips and stir-fried with cardamom, turmeric and rosemary.

Doro Tibs in Berbere
ዶሮ ጥብስ በበርበሬ
Chicken fillet strips stir-fried with authentic Ethiopian *berbere* paste a bold and aromatic spice blend.

Kai Sega Wot
ቀይ ሥጋ ወጥ
Tender **beef cubes** slow cooked with *Berbere* spice and onions, creating a rich, deeply flavorful stew.

Yebeg Alicha የበግ አልጫ
Lamb slow cooked with garlic, onions, and turmeric until tender.

Kitfo ክትፎ
Beef tartare mixed in *Kibe* (spiced clarified butter) and *Mitmita* a homemade spice blend. Served raw, rare or well done and best accompanied with *Ayeb Begomen.*

Tibs ጥብስ
Tender **Beef/ Lamb Stir-fried** with onions, rosemary and *Kibe* (spiced clarified butter).

Tibs in Berbere
ጥብስ በበርበሬ
Tender **Beef/Lamb** stir-fried with *Berbere* (Ethiopian spice blend) and *Kibe* (spiced clarified butter).

Merek Tibs
መረቅ ጥብስ
Tender **Beef/Lamb** stir-fried with chopped onions and tomatoes, then simmered with rosemary and *Kibe* (spiced clarified butter).

Merek Tibs in Berbere
መረቅ ጥብስ በበርበሬ
Tender **Beef/Lamb** stir-fried with chopped onions and tomatoes, then simmered with rosemary, *Berbere* and *Kibe* (spiced clarified butter).

Merek Tibs in Berber >>



STARTERS
SIDE DISHES
MEAT



<< Prawns Alicha

DINNER

À la Carte
SEAFOOD

Injera – A Traditional Ethiopian Crêpe, a true staple of Ethiopian cuisine. Served with all meals, *Injera* is a soft, gluten-free flatbread made from fermented teff or rice flour, and baked fat-free.
Teff Injera is available as a substitute for **R45 per piece**.

Prawns Wot የፕሮንስ ቀይ ወጥ
Prawn meat simmered in *berbere* sauce with onions and a hint of cardamom.

Prawns Alicha
የፕራውንስ አልጫ
Prawn meat slow cooked in *Shiro* (lightly seasoned ground split peas) with a blend of traditional Ethiopian spices.

Fish Tibs የአሣ ጥብስ
Kingklip fillet cubes stir-fried with rosemary, cardamom, and *kibe* (spiced clarified butter) and a splash of lemon juice.

Fish Tibs in Berbere
የአሣ ጥብስ በበርበሬ
Kingklip fillet cubes stir-fried in a mild *berbere* paste with *kibe* (spiced clarified butter)



À LA CARTE
R280
per person
Combo: two dishes of your choice

À la Carte የጾም
VEGAN MENU

À LA CARTE
R280
per person
Combo: two dishes of your choice





Misir Wot ምስር ወጥ
Split **red lentils** sautéed with onions and garlic slow cooked with *Berbere*.

Kek Alicha ክክ አልጫ
Split **yellow peas** sautéed with onions, garlic, and turmeric for a flavorful bite with each scoop.

Shimbera Asa Wot
ሽምብራ አሳ ወጥ
Homemade **chickpea dumplings** slowly simmered in a rich, *Berbere* sauce.

Defin Misir Alicha
ድፍን ምስር አልጫ
Brown lentils sautéed with onions, garlic, and turmeric to create a subtly spiced dish.

Shiro Wot ሽሮ ወጥ
Dried split peas ground together with an array of spices including *Berbere*.

Shiro Alicha ሽሮ አልጫ
Shiro, a homemade blend of dried split peas and a delicate mix of spices.

Mushroom Wot እንጉዳይ ወጥ
Mushrooms simmered in *Berbere* sauce, stewed to perfection.

Mushroom Alicha እንጉዳይ አልጫ
Mushrooms with Shiro (a homemade blend of dried split peas) and a delicate mix of Ethiopian spices.

Mushroom Tibs
እንጉዳይ ጥብስ
Mushroom stir-fried, deliciously seasoned and mildly flavored with *Berbere* (a fiery Ethiopian spice blend) or Rosemary for a milder flavor.

Pumpkin Wot ዱባ ወጥ
Pumpkin sautéed with garlic and onions. Prepared in *Berbere* sauce.

Pumpkin Alicha ዱባ አልጫ
Pumpkin sautéed with garlic, onion, tumeric and a mild sauce to marry the flavours

SEAFOOD
VEGAN
LUNCH

ADDIS IN CAPE • አዲስ ኬፕ ታውን • ETHIOPIAN RESTAURANT
Est. 2007

ምሳ በየአይነቱ

LUNCH

available until 4pm



LUNCH PLATTER

Option One: **Mix Platter** (per person)
Includes: Kai Sega Wot beef, Doro Alicha chicken, Misir Wot red lentils, Pumpkin Alicha, Kek Alicha split peas, Veg & Tomato Salad.
ሚክስ የፍስክ-በየአይነቱ በሰው
ቀይ ስጋ ወጥ፣ ዶሮ አልጫ፣ ምስር ወጥ፣ ክክ አልቻ፣
ዱባ አልጫ፣ አትክልት፣ቲማቲም ሰላጣ፣።

R175

Option Two: **Vegan Platter** (per person)
Includes: Misir Wot red lentils, Kek Alicha split peas, Pumpkin Alicha, Mushroom Wot, Defin Misir Alicha brown lentils, Veg &Tomato Salad.
የጾም በየአይነቱ በሰው
ምስር ወጥ፣ ክክ አልቻ፣ ዱባ አልጫ፣ የእንጉዳይ ወጥ፣
ድፍን ምስር አልጫ፣ አትክልት፣ ቲማቲም ሰላጣ፣ አትክልት

R175

Option Three: **Lunch Combo** (per person)
Build your own flavor adventure by combining any **two dishes** per person from our Lunch Menu.

R165

NON-VEGAN የፍስክ

Kai Sega Wot ቀይ ሥጋ ወጥ
Tender **beef cubes** slow-cooked with *Berbere* spice and onions, creating a rich, deeply flavorful stew.

Doro Wot ዶሮ ወጥ
Chicken fillet/drumstick marinated in lime juice, simmered in *Berbere* sauce and a touch of *Kibe* (Ethiopian spiced butter)

Doro Alicha ዶሮ አልጫ
Chicken fillet/drumstick marinated in lime juice, simmered in onions infused with Turmeric and a touch of *Kibe* (Ethiopian spiced butter)

Injera – A Traditional Ethiopian Crêpe, a true staple of Ethiopian cuisine. Served with all meals, *Injera* is a soft, gluten-free flatbread made from fermented teff or rice flour, and baked fat-free.
Teff Injera is available as a substitute for **R45 per piece.**

We offer catering. Please contact us.

VEGAN የጾም

Misir Wot ምስር ውጥ
Split **red lentils** sautéed with onions and garlic slow cooked with *Berbere*, a fiery Ethiopian spice blend.

Kek Alicha ክክ አልጫ
Split yellow peas sautéed with onions, garlic, and turmeric for a flavorful bite with each scoop.

Shimbera Asa Wot ሽምብራ አሳ ወጥ
Homemade **chickpea dumplings** slowly simmered in a rich, *Berbere* sauce.

Defin Misir Alicha ድፍን ምስር አልጫ
Brown lentils sautéed with onions, garlic, and turmeric to create a subtly spiced dish.

Pumpkin Wot ዱባ ወጥ
Pumpkin sautéed with garlic and onions. Prepared in *Berbere* sauce.

Pumpkin Alicha ዱባ አልጫ
Pumpkin sautéed with garlic, onion, tumeric and a mild sauce to marry the flavours